

**From:** [Jon Amidei](#)  
**To:** (b) (6)@meatinstitute.org  
**Cc:** [Bronstein, Philip - FSIS](#); [Sidrak, Hany - FSIS](#)  
**Subject:** [CAUTION: Suspicious Link]Re: Swaggertys text message  
**Date:** Friday, May 8, 2020 9:47:52 AM

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Mark,  
Thank you!

Phil and Hany,

Hopefully the threads below give you some background as to my situation. Should you need additional information, please feel free to call my cellphone at (b) (6). My biggest need is for antemortem inspection and dispositions for today and tomorrow. I don't know about next week until my PHV gets tested and shares his results from his test.

Jon

***Jon Amidei***

***Chief Operating Officer***

Swaggerty's Sausage Co.

2827 Swaggerty Road

Kodak, TN 37764 |USA

**T 865-933-2625 x (b) (6) | Toll Free 866-792-4728**

**M (b) (6) | F 865-401-2744 | Direct (b) (6)**

[www.swaggertysfarm.com](http://www.swaggertysfarm.com) | E (b) (6)@swaggertys.com

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On Fri, May 8, 2020 at 9:33 AM Mark Dopp (b) (6) <[REDACTED]@meatinstitute.org> wrote:

Jon, I'm copying Phil Bronstein and Hany Sidrak with Field Operations.

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**From:** Jon Amidei (b) (6) <[REDACTED]@swaggertys.com>  
**Sent:** Friday, May 8, 2020 9:16 AM  
**To:** Lapp, Letha - FSIS <letha.lapp@usda.gov>  
**Cc:** Davis, Larry - DMDO90 - FSIS <larry.davis4@usda.gov>; Ledbetter, Kevin - FSIS <kevin.ledbetter@usda.gov>; Greg McCann <(b) (6) [REDACTED]@swaggertys.com>; Ranfile, Damon - FSIS <damon.ranfile@usda.gov>; Mark Dopp (b) (6) <[REDACTED]@meatinstitute.org>  
**Subject:** Re: Swaggertys text message

I find it hard to believe that the largest harvest plant in East TN cannot have a PHV available to them for antemortem. In the past you have had inspectors from other states available to us. Surely there is something that can be done to accommodate our situation. Please advise.

Jon

**Jon Amidei**

**Chief Operating Officer**

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On Fri, May 8, 2020 at 5:42 AM Jon Amidei (b) (6) <[@swaggertys.com](mailto:(b)(6)@swaggertys.com)> wrote:

Letha,

The safety of our people is of the highest concern. We need to treat Dr. Ledbetter like anyone else that has been exposed. He needs to be quarantined and tested. I am relying on the district to provide the inspection services we need to run our operations. I asked Dr Ledbetter two weeks ago what the plan would be if we isolated the two buildings and have received no response from you or him. Now we find ourselves in this situation, very similar to the question I asked about coverage. I would appreciate a phone call to discuss a better plan for coverage of our establishment. As before, my cell number is listed in my emails from my phone and my laptop. You know how to reach me.

Jon Amidei

Chief Operating Officer

Swaggerty Sausage Company

(b) (6)

On May 7, 2020, at 11:14 PM, Greg McCann (b) (6) <[@swaggertys.com](mailto:(b)(6)@swaggertys.com)> wrote:

Jon Amidei has been trying to reach you regarding this issue as well. He is in charge of all operations. You need to contact him concerning this issue and steps to be taken.

On Thu, May 7, 2020 at 11:09 PM Lapp, Letha - FSIS  
<[letha.lapp@usda.gov](mailto:letha.lapp@usda.gov)> wrote:

Hello Greg,

I received your text messages. Dr. Ledbetter is the only PHV we have tomorrow and Saturday. He plans to start at Swaggerty's Friday morning to provide breaks to the line inspector and also perform antemortem. I just spoke to our

District Manager Dr. Larry Davis and he said they do not have another PHV and if Dr. Ledbetter is not allowed to cover Swaggerty's we would only have the Food Inspector to perform antemortem and the plant would have to stop for his breaks and if carcasses are railed out they will have to be held until Monday for a Vet for post mortem inspection. If you have any other questions you can reach Dr. Ranftle on Friday at (b) (6).

Thank you

***Letha M. Lapp***

*Frontline Supervisor, Knoxville Circuit*

*P. O. Box 30106  
Knoxville, TN 37930*

*Mobile Phone: (b) (6)*

*Email: [letha.lapp@usda.gov](mailto:letha.lapp@usda.gov)*

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--

Greg McCann

Quality Control Director

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**From:** [Ashley Peterson](#)  
**To:** [Kiecker, Paul - FSIS](#); [Bronstein, Philip - FSIS](#); [Sidrak, Hany - FSIS](#)  
**Subject:** A few questions  
**Date:** Saturday, May 2, 2020 7:16:36 AM

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Good morning Paul, Phil, and Hany –

Happy Saturday morning to you both. I had a few questions I was hoping you could help me with.

One, on last week's call, you mentioned that plants are required to meet the regulation for work space for inspectors (381.36, pasted below). This workspace requirement will not permit social distancing requirements of six feet. If a plant chooses to put barriers in to meet CDC guidelines, the regulations will not be met. Would it be possible to get enforcement discretion on this topic in order to protect both the inspector and their helper? I am hearing that we have some inspectors that are concerned that their full workspace is not being provided but we have not heard any concerns about them being able to perform inspection.

Floor space shall consist of 4 feet along the conveyor line for the inspector, and 4 feet for the establishment helper. A total of at least 8 feet along the conveyor line shall be supplied for one inspection station and 16 feet for two-inspection stations.

(iii) Selectors or "kickouts" shall be installed in establishments with two inspection stations on a line so each inspector will receive birds on 12-inch centers with no intervening birds to impede inspection. The selector must move the bird to the edge of the trough for the inspector and establishment helper. The selectors must be smooth, steady, and consistent in moving the birds parallel and through the inspection station. Birds shall be selected and released smoothly to avoid swinging when entering the inspection station.

(iv) Each inspector's station shall have a platform that is slip-resistant and can be safely accessed by the inspector. The platform shall be designed so that it can be easily and rapidly adjusted for a minimum of 14 inches vertically while standing on the platform. The platform shall be a minimum length of 4 feet and have a minimum width of 2 feet; the platform shall be designed with a 42-inch high rail on the back side and with 1/2 -inch foot bumpers on both sides and front to allow safe working conditions. The platform must have a safe lift mechanism and be large enough for the inspector to sit on a stool and to change stations during breaks or station rotation.

My second question is on face coverings. The Agency has stated many time that FSIS employees should wear company-issued face coverings if the company is requiring them to be worn by company employees. Would it be possible to update FSIS Notice 19-20 to reflect the Agency's position or perhaps had it to the Q/A the Agency is maintaining? This seems to be an issue across all Districts.

Finally, would the Agency be able to develop and release a video on proper donning and doffing of face coverings? While I realize that we are working on this matter with our own employees, a significant number of FSIS employees are not wearing face coverings correctly and this has the potential to put others in the plant at risk including their own colleagues. Any form of training would be greatly appreciated.

Thank you in advance,  
Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs

NATIONAL CHICKEN COUNCIL

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**From:** [Norm Robertson](#)  
**To:** [Kiecker, Paul - FSIS](#); [Bronstein, Philip - FSIS](#)  
**Subject:** A question that will come up on today's call  
**Date:** Wednesday, April 15, 2020 9:03:48 AM

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Hi Paul and Phil,

I wanted to give you a heads up on a question that will be asked during today's call with industry, if you are not already planning to address it. Several members reached out, concerned about what the agency's plan will be for reassignment of inspectors that were assigned to establishments that had very high numbers of COVID-19 cases, and in some cases had to stop operations. My first answer to them was that the agency has said they will follow the CDC guidance regarding employees in critical infrastructure positions who have been exposed to COVID-19 positive individuals. I certainly agree with that position, and believe we can't start sidelining individuals at FSIS or in the industry because they may have been exposed. We all *may* have been exposed at this point. If that is the only answer you can provide, I understand, but I wanted to get this to you in advance of the call to be sure you had some time to consider the concern. The concern is stemming primarily from the South Dakota facility with more than 300 positives. Other USDA Establishments not terribly far away have zero positives, so naturally they are concerned about introducing individuals recently exposed to COVID-19 positive individuals at other facilities into their establishments.

For my part, I appreciate everything the agency is doing to keep enough inspectors on the job to keep the machines running. If you could address the above in your address in some way, that would be appreciated. Otherwise, someone will have to ask.

Be well and thanks for everything through all this mess.

Norm

*Norm Robertson*  
*Vice President, Regulatory Services*  
*North American Meat Institute*  
*(202)587-4200 main line*  
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*(b) (6) [@meatinstitute.org](#)*  
*Follow me on Twitter @Meatreghelper*

**From:** [Mark Dopp](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Cc:** [Bronstein, Philip - FSIS](#)  
**Subject:** an incident  
**Date:** Friday, April 10, 2020 8:12:29 AM

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Paul, thanks for the call yesterday. I will make the points we discussed on our 11 a.m. call tomorrow morning. Below is an email I received from a member yesterday. The issue got sorted and the company took steps to get separation between the inspector and company employees. But the "threat" to pull inspection because an inspector was close to an employee who tested positive is something I thought you should know about. Hopefully, it's an isolated incident.

We had a close call in a plant yesterday where an employee had a positive and the USDA inspector said he was close to him and they threatened to pull inspection. We showed them camera data that confirmed the employee was not close to inspectors so they did not pull inspection. In saying that we have to protect our inspectors so we will not allow anyone to be within 1 meter of any inspector and built separation spaces between inspectors and employees.

**From:** [Mark Dopp](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** banging my head against the wall  
**Date:** Wednesday, April 29, 2020 4:28:54 PM

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Last three questions are topics nami can provide information about, and yet they don't belong or they don't read what we publish. rant over. sorry

**From:** [KatieRose McCullough](#)  
**To:** [Bronstein, Philip - FSIS](#); [Kiecker, Paul - FSIS](#)  
**Cc:** [Norm Robertson](#); (b) (6) [@meatinstitute.org](#)  
**Subject:** Call Today - Inspection Coverage  
**Date:** Wednesday, April 15, 2020 11:55:11 AM

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Hi Phil and Paul,

I hope you are both doing well! As you are well aware, many establishments are implementing temperature screening measures as people enter the plant. If an individual (company employee, USDA employee, or visitor) has a temperature at or above 100.4F, they are not allowed to enter establishment. As we see more establishments implement temperature screening, questions on when a plant can operate if an inspector has a temperature and cannot be allowed in the facility are starting to increase. Our understanding of FSIS' policy is that on the way in the door, if an inspector cannot enter the establishment to work, a harvest facility would not be able to operate without adequate inspection coverage, and would either need to wait for a replacement or perhaps operate at a slower speed in a multi-inspector line configuration scenario. However, an establishment that does not harvest and only processes product, would be able to start production even if the inspector cannot enter the facility because of the result of the temperature screening. In both scenarios, the establishment should immediately contact the screened inspectors supervisor to get coverage, but the processor could still begin operation, no different than the normal sick policy if an inspector suddenly becomes ill and must leave their duty station.

Today on the call, can you remind and discuss with everyone the agencies policy when an inspector is sick? We have had members with processing only establishments that were not allowed to start operation by the district because an inspector on the way into the establishment had a fever, and the district would not allow operations to begin until another inspector could be located and could arrive at the establishment. This member would like to remain anonymous and does not want to bring the issue directly to you because they want to maintain a positive relationship with the district. Any help to reiterate the agencies policy on the call today and with the districts would be helpful.

KR

**KatieRose McCullough PhD, MPH**

Director of Scientific and Regulatory Affairs

**North American Meat Institute**

Office: (b) (6) / Cell (b) (6)

Fax: 202.587-4300 / Email: (b) (6) [@meatinstitute.org](#)

1150 Connecticut Ave., NW 12<sup>th</sup> Floor  
Washington, D.C. 20036



**From:** [Masters, Barbara](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Cc:** (b) (6) [@tysonfoods.com](#)  
**Subject:** Call  
**Date:** Wednesday, April 22, 2020 2:00:18 PM

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Paul

Could you possibly give me a quick call today. It is in response to one of the questions asked on today's call. We have local HD requiring testing. I would like to discuss this with you and be sure we are aligned.

Thanks

Barb

(b) (6)

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**From:** [Griffino, Alison](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** Company provided face masks vs personal face coverings  
**Date:** Tuesday, April 28, 2020 3:53:18 PM  
**Attachments:** [image001.png](#)  
[image002.png](#)

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Hi Phil!

I just wanted to follow up to see if you were able to have a discussion re: whether IPP would need to wear the company-provided “surgical mask” style face covering that we are providing or if they will be allowed to wear cloth face coverings that they bring from home? Concerns that are raised are (1) we would have less control over/certainty of the sanitary condition of the face coverings and (2) how our Team Members will respond if we are denying them the option to wear “homemade” or personally purchased cloth face covering and them seeing a disparity in requirements for others working in the same establishment.

A secondary question that came up today is: How do we respond if the Inspector has an N-95 mask that they bring from home (or something similar in protection) and they request to wear that style mask over the “surgical-style” masks that we are mandating at our facilities? This hasn’t come up in one of our plants yet, but we just want to get ahead of that question before it happens so that we are correlated.

Thanks so much for your help with this. Hope all is well!



**Alison Griffino**, Director  
Food Safety & Regulatory Compliance

**Tyson Foods**  
2200 Don Tyson Pkwy, Springdale, AR 72762  
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**From:** [Mark Dopp](#)  
**To:** [Kiecker, Paul - FSIS](#); [Porter, Jennifer - AMS](#)  
**Subject:** concerns from the plants about Regulators and COVID-19 risks  
**Date:** Tuesday, March 17, 2020 4:26:39 PM  
**Attachments:** [031620 coronavirus-guidance 85x11 315PM.pdf](#)

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Paul and Jennifer, I received the email below from Brenden at National. It may be an isolated circumstance but I wanted to bring it to your attention. I can appreciate the challenges associated with curtailing some plans but the second page of the attached talks about avoiding discretionary travel. Happy to discuss.

Mark – I have both plant personnel and USDA Inspectors questioning USDA’s direction on individual govt employees travel concerns (boats/airplanes/into and out of highly infected areas) and them coming to the plants? We are taking internal steps on controlling employees movements or telling them to stay home but we have inspectors telling us of vacation plans and travel plans – can you touch base with USDA on this?? This includes at a minimum USDA Inspectors, AMS Graders, AMS auditors

# 15 DAYS TO SLOW THE SPREAD

Listen to and follow the directions of your **STATE AND LOCAL AUTHORITIES**.

**IF YOU FEEL SICK**, stay home. Do not go to work. Contact your medical provider.

**IF YOUR CHILDREN ARE SICK**, keep them at home. Do not send them to school. Contact your medical provider.

**IF SOMEONE IN YOUR HOUSEHOLD HAS TESTED POSITIVE** for the coronavirus, keep the entire household at home. Do not go to work. Do not go to school. Contact your medical provider.

**IF YOU ARE AN OLDER PERSON**, stay home and away from other people.

**IF YOU ARE A PERSON WITH A SERIOUS UNDERLYING HEALTH CONDITION** that can put you at increased risk (for example, a condition that impairs your lung or heart function or weakens your immune system), stay home and away from other people.



For more information, please visit

2020-OSEC-04055-F 3rd Interim Response 1/5 of 4/4  
**CORONAVIRUS.GOV**

# DO YOUR PART TO SLOW THE SPREAD OF THE CORONAVIRUS

Even if you are young, or otherwise healthy, you are at risk and your activities can increase the risk for others. It is critical that you do your part to slow the spread of the coronavirus.

Work or engage in schooling **FROM HOME** whenever possible.

**IF YOU WORK IN A CRITICAL INFRASTRUCTURE INDUSTRY**, as defined by the Department of Homeland Security, such as healthcare services and pharmaceutical and food supply, you have a special responsibility to maintain your normal work schedule. You and your employers should follow CDC guidance to protect your health at work.

**AVOID SOCIAL GATHERINGS** in groups of more than 10 people.

Avoid eating or drinking at bars, restaurants, and food courts — **USE DRIVE-THRU, PICKUP, OR DELIVERY OPTIONS.**

**AVOID DISCRETIONARY TRAVEL**, shopping trips, and social visits.

**DO NOT VISIT** nursing homes or retirement or long-term care facilities unless to provide critical assistance.

## **PRACTICE GOOD HYGIENE:**

- *Wash your hands, especially after touching any frequently used item or surface.*
- *Avoid touching your face.*
- *Sneeze or cough into a tissue, or the inside of your elbow.*
- *Disinfect frequently used items and surfaces as much as possible.*

**CORONAVIRUS.GOV**

School operations can accelerate the spread of the coronavirus. Governors of states with evidence of community transmission should close schools in affected and surrounding areas. Governors should close schools in communities that are near areas of community transmission, even if those areas are in neighboring states. In addition, state and local officials should close schools where coronavirus has been identified in the population associated with the school. States and localities that close schools need to address childcare needs of critical responders, as well as the nutritional needs of children.

Older people are particularly at risk from the coronavirus. All states should follow Federal guidance and halt social visits to nursing homes and retirement and long-term care facilities.

In states with evidence of community transmission, bars, restaurants, food courts, gyms, and other indoor and outdoor venues where groups of people congregate should be closed.

**From:** [North American Meat Institute](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** Congressmen Send Letters to Pence Requesting Assistance for Ag Industry  
**Date:** Monday, April 27, 2020 5:01:14 PM

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NAMI Lean Trimmings ([PDF Version](#))  
April 27, 2020, Volume 6, Issue 17

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## TOP STORY

**Congressmen Send Letters to Pence Requesting Assistance for Ag Industry.** Last week, Sen. Mike Rounds (R-SD) wrote to Vice President Mike Pence to emphasize the need to take immediate steps to address the food production crisis. The letter calls for the administration to develop a plan to protect food industry workers and public health, while at the same time continuing to operate the nation's critical food infrastructure. The full letter is available [here](#).

Last week, House Agriculture Committee Chairman, Collin Peterson (D-MN) sent [a letter](#) asking Pence to "coordinate a robust federal response" to help hog farmers who "have no choice but to depopulate their herds," including any means to assist farmers, packing plant workers and plant communities.

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** The Meat Institute continues to update the [Coronavirus section](#) of its website with vital information for members. The site includes the Meat Institute's [latest memo](#) for members, and documents and information referenced on [last Friday's conference call](#). The updated memo includes a new [Meat Institute document](#) explaining what companies should do if they're considering testing employees for COVID-19, another [document](#) that includes considerations for continued operation during the pandemic, and ["return to work" guidance](#) for companies whose employees have contracted COVID-19. The memo also includes resources on testing and personal protective equipment, Agricultural Marketing Service grading consideration and further OSHA guidance, in addition to resources provided in previous Meat Institute COVID-19 memos.

The Meat Institute has also been busy communicating with consumers and celebrating food industry workers, emphasizing the importance of critical infrastructure workers to keep the country fed. Last week, Meat Institute President and CEO Julie Anna Potts [spoke on CNN's New Day](#) to highlight additional safety measures put into place at meat and poultry processing facilities. The Meat Institute has also been promoting stories emphasizing the increased safety precautions at plants, including this story from a worker's perspective inside a Hormel Foods plant. The Meat Institute will continue pushing for positive news coverage of the industry's efforts during the pandemic. Members should reach out to [Sarah Little](#) if they have any relationships with local media who would find value in speaking with Potts.

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## REGULATORY AFFAIRS

### **AMS Issues Request for Proposals for USDA Food Box Distribution Program.**

The USDA Agricultural Marketing Service (AMS) released a [Request for Proposal](#) for the USDA Farmers to Families Food Box Purchase Program on April 24. Under the new food box purchase program, AMS will procure an estimated \$100 million per month in fresh fruits and vegetables, \$100 million per month in a variety of dairy products, and \$100 million per month in meat products. Distributors will supply a pre-approved portfolio of fresh fruit and vegetables and dairy and meat products in a box to non-profit and governmental organizations with the capacity to distribute the boxes to individuals in need.

Proposals are required to include several elements including technical information on how their role will support American agriculture; performance ability; past performance including written references; and pricing information including the pricing for a specific product, delivery information and constraints. Examples of meat (pork and chicken) that may be included are pre-cooked chicken nuggets, pre-cooked bacon, pre-cooked pork patties, pork or chicken taco filling. AMS will award contracts with regionally located distributors in seven U.S. regions with the goal of targeted coverage within the United States. USDA published [Frequently Asked Questions](#) for non-profit organizations seeking to receive food through the Farmers to Families Food Box Program.

The Request for Proposal and other applicable attachments, including an informational webinar with technical details, can be found [here](#). Information on how to become an approved USDA Foods vendor (e.g. AMS supplier) can be found [here](#). Proposals are due to AMS by 1 p.m. EST on May 1.

**New CDC/DOL Guidelines for the Meat and Poultry Industry.** Late Sunday, the Centers for Disease Control and Prevention (CDC) and the Department of Labor's Occupational Safety and Health Administration (OSHA) released new guidance specific to the Meat and Poultry Industry for COVID-19. Much of the document contains methods already implemented by Meat Institute members. The full version for member's review is available [here](#).

**NAMI Submits Comments Addressing FNS Proposed Changes in the School Lunch and Breakfast Programs.** The Meat Institute submitted comments addressing the Food and Nutrition Service's [proposed rule](#) to simplify meal service and monitoring requirements in the National School Lunch and Breakfast Programs. The Meat Institute's comments address offering meats/meat alternatives at breakfast; removing the synthetic *trans* fat limit; and extending the entrée exemption timeline. The comments are available [here](#).

**AMS Requests Comments on Organic Livestock and Poultry Practices Report.** The Agricultural Marketing Service (AMS) [published a Federal Register notice](#) requesting public comment on an Economic Analysis Report related to the Organic Livestock and Poultry Practices (OLPP) final rule. The Economic Analysis Report summarizes the agency's review of the regulatory impact analyses for both the OLPP final rule and OLPP final rule withdrawal. The public has until May 26, 2020 to submit comments. The public comment process for the Economic Analysis Report is being conducted consistent with an Order of the U.S. District Court for the District of Columbia, which granted USDA's Motion to Remand a legal challenge to the Withdrawal Rule for purposes of clarifying and supplementing the record regarding the economic analysis underlying both the OLPP Rule and the Withdrawal Rule. More information is available [here](#).

**FSIS No Longer Accepting Poultry Line Speed Waivers.** The Food Safety and Inspection Service (FSIS) stopped accepting additional requests for poultry slaughter line speed waivers last month. Based on the waivers FSIS has approved, the agency will have enough data from establishments to assess and determine whether to move forward with rulemaking. All waivers that FSIS recently responded to were received between Aug. 8, 2019 and Feb. 21, 2020. For each waiver request, the agency followed its [review process](#) and evaluated the request based on a set of [criteria](#). FSIS aimed to complete its review of waiver requests in about 60 days. While FSIS granted some waiver requests, the agency denied others.

**FSIS Announces New Deputy Administrator.** The Food Safety and Inspection Service (FSIS) has named Terri Nintemann as Deputy Administrator. Nintemann served as the Acting Deputy Administrator since March 12, 2020. She has held several leadership roles since she joined FSIS in 2003. Most recently, Nintemann served as the Assistant Administrator for the Office of Policy and Program Development. Prior to that, she was the Assistant Administrator for the Office of Planning, Analysis and Risk Management, where she led efforts to modernize the Agency's approach to data analysis and sharing. Nintemann came to FSIS after 17 years of working in the Senate and House, including as Legislative Director for the Senate Agriculture Committee and the lead expert on food safety issues.



## **DAE Activist Poses as CO<sub>2</sub> Stunner Technician to Infiltrate California Processing**

**Plant.** Over the weekend, Alicia Santurio, an activist with Direct Action Everywhere, posed as a technician from a CO<sub>2</sub> stunner company to gain access to a processing plant in California. Santurio claimed she was there for routine maintenance and placed a camera inside the machine. The camera was found after she left. All farms, plants and other facilities need to implement and continuously execute a process for verifying the identity of any and all visitors that is known and followed by employees at all levels.

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## **LEGISLATIVE AFFAIRS**

**Congress Passes Another Coronavirus Bill.** Last week, Congress passed a nearly \$500 billion coronavirus rescue package that delivers aid to small businesses and hospitals. It also makes farmers eligible for the Small Business Administration's Economic Injury Disaster Loans. The bill will provide an immediate addition of \$321 billion for the Paycheck Protection Program and another \$60 billion in economic disaster loans for small businesses.

**NAMI Urges Liability Protection for the Essential Critical Infrastructure Workforce.** The Meat Institute and 29 other organizations sent [letters](#) today, April 27, to House and Senate Democratic leadership urging support for liability protection language for businesses designated as essential critical infrastructure by the DHS Cybersecurity and Infrastructure Security Agency's guidance in the next COVID-19 stimulus bill. The organizations sent similar letters to Republican leadership in House and Senate two weeks ago.

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## **INTERNATIONAL AFFAIRS**

**USMCA Will Enter Into Force July 1, 2020.** U.S. Trade Representative (USTR) Robert Lighthizer notified Congress last week that Canada and Mexico have taken the necessary measures to comply with their commitments under the United States-Mexico-Canada Agreement (USMCA), and that the Agreement will enter into force July 1, 2020. Following that notification to Congress, the U.S. became the third country to notify the other countries that it had completed its domestic procedures to implement the agreement, which was the final step necessary for the USMCA to enter into force. The USMCA contains significant improvements, according to the [USTR press release](#), and modernizes approaches to rules of origin, agricultural market access, intellectual property, digital trade, financial services, labor and numerous other sectors. The USTR added that these enhancements will deliver more jobs, provide stronger labor protections and expand market access, creating new opportunities for American workers, farmers and ranchers.

**International Affairs Committee to Host Agriculture Transportation Panel Call.** The International Affairs Committee (IAC) is hosting a panel discussion examining agricultural transportation constraints in the current COVID-19 environmental via conference call tomorrow, Tuesday, April 28, 2020 at 2 p.m. EST. Mike Skahill of Smithfield Foods will open the meeting with welcome remarks, then introduce the panel discussion. Panelists include Eugene Seroka, Executive Director of the Port of Los Angeles, Chair of the California Association of Port Authorities; Amy Magnus, Director of Customs Affairs & Compliance, A.N. Deringer, Inc. and Chairman, Board of Directors, National Customs Brokers and Forwarders Association of America; and Jason Dunn, Global Client Manager, Refrigerated Services, A.P. Moller - Maersk. A Q&A session will follow the panelists discussion. The discussion will be moderated by Peter Friedmann, Executive Director of the Agriculture Transportation Coalition. The full agenda is available [here](#). Contact [Bill Westman](#) with any questions.

**Temporary Labeling Flexibility Available for Trimmings Exported to China.** The U.S. Meat Export Federation (USMEF) recently summarized extensive updates to the [Export Library for China](#), reflecting implementation of the U.S.-China Phase One Economic and Trade Agreement. As noted in that summary, China agreed to accept beef and pork trimmings provided the product is labeled as "pieces" (for example, "beef pieces" or "pork pieces"). China has agreed to temporarily allow the continued use of the terminology "trimmings" on the labels of small pieces of beef and pork trimming products produced on or before March 20, 2020. Beef and pork trimming products produced after March 20, 2020 must be labeled as beef or pork "pieces." More USMEF guidance is available [here](#).

**NAMI, Dozens of Organizations Congratulate Sharon Bomer Lauritsen on Retirement.** The Meat Institute, the Leather and Hide Council of America and more than 100 other organizations signed onto a [letter](#) congratulating Sharon Bomer Lauritsen on her retirement from her role as Assistant U.S. Trade Representative for Agricultural Affairs and Commodity Policy. She has served in that role since 2011 and her dedication to public service was appreciated by all she worked with. Prior to joining USTR, Ms. Bomer was Executive Vice President of the Food and Agriculture Section at the Biotechnology Industry Organization (BIO) where she led BIO's Food and Agriculture Section on public policy activities, including overseeing relationships with a wide range of international, federal, state and local entities. The full letter is available [here](#).

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## SCIENTIFIC AFFAIRS

**New Study Finds Avoiding Meat Correlates to Higher Rates of Depression, Anxiety.** A [new systematic review published](#) in the *Food Science and Nutrition* journal found that a majority of studies - especially the higher quality studies - showed that people who avoided meat consumption had significantly higher rates or risk of depression, anxiety and/or self-harm. The review looked at 18 studies that met its criteria, which represented more than 160,000 participants. Eleven of the 18 studies demonstrated that meat-abstention was associated with poorer psychological health; four studies were equivocal; and three showed that meat-abstainers had better outcomes. The study concludes that it "does not support" avoiding meat as a strategy to improve one's psychological health. The Meat Institute shared this study on [Facebook](#) and [Twitter](#). Further information about the study's methodology, results and conclusions is available [here](#).

**NIFA Adds Rapid Response Program Area for Agricultural and Food Research Initiative.** The National Institute of Food and Agriculture (NIFA) recently added a program area to its main Agricultural and Food Research Initiative [RFA](#): Rapid Response to Novel Coronavirus (SARS-CoV-2) Impacts Across Food and Agricultural Systems. There are four areas of priority: Health and Security of Livestock; Well-being of Farm, Food Service Providers, and Rural Americans; Economic Security; and Food Safety. Applicants should focus on critical and urgent research, extension or integrated solutions in response to the COVID-19 pandemic and its impacts on the nation's food and agricultural system. Applications should include strategies and knowledge that can be rapidly implemented to minimize or eliminate COVID-19 impacts on the nation's food and agricultural system. The deadline to submit applications is June 4. NIFA will expedite application evaluation and awards review to ensure rapid project start-up. For more information and to apply, [view the AFRI funding opportunity](#).

**DGAC Posts Final Systematic Review Protocols and New Date for Draft Report Meeting.** The 2020 Dietary Guidelines Advisory Committee's (DGAC's) [final systematic review protocols](#) are now posted online. These protocols take into account input from the full Committee during its public meetings and public comments received throughout the Committee's work. Each protocol provides the literature search strategy, the list of scientific articles included in the review and the list of articles excluded after full-text screening, with at least one rationale for exclusion. The final protocols are available [here](#), and organized by specific subcommittee. Draft conclusion statements will be available in May. The DGAC will accept [public comment](#) until June 1, 2020.

The DGAC schedule has been extended by one month, due to the COVID-19 emergency. The Committee will now present its draft report via webcast on June 8, 2020. Registration will open in May.

**Foundation Quarterly Report Now Available.** The latest quarterly report of the Foundation for Meat and Poultry Research and Education (Foundation) is available [here](#). The report includes information on research approved for funding in 2020; the new structure of the



Research Advisory Committee; and a guide to meat processing for the nutrition community; among other articles.

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## PUBLIC AFFAIRS

**NHDSC Hosts Hot Dog Happy Hour, Promotes Hot Dogs as #PerfectZoomFood.** The National Hot Dog and Sausage Council (NHDSC) hosted a hot dog-themed happy hour last Friday, featuring dozens of notable hot dog and sausage fanatics, vendors, dieticians, and a couple Oscar Mayer Wiernmobile drivers. The event is part of the NHDSC's effort to promote hot dogs as the #PerfectZoomFood, which is the hashtag used during the hot dog happy hour to show that hot dogs are the perfect comfort food to enjoy during professional or causal zoom calls. The Meat Institute and NHDSC posted photos of the event on [Facebook](#) and [Twitter](#). Members are encouraged to participate and share photos of their #PerfectZoomFood.

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## MEETINGS, EVENTS AND EDUCATION

**Center of the Plate Training Scheduled for August.** Center of the Plate Training is a three-day course designed to teach the fundamentals of meat specifications by providing a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. The learning experience includes a detailed cutting demonstration of all the major center of the plate protein items: beef, veal, lamb and pork, as well as sections on poultry and processed meats. Participants will come away with an increased knowledge of center of the plate items and a personal copy of the [Meat Buyer's Guide®](#); for over 40 years, the authoritative Guide to meat and poultry identification. The training is scheduled for Aug. 18 - 20 in College Station, Texas. More information is available [here](#).

**Environmental Webinar Scheduled Again in May.** The Meat Institute will be hosting another free environmental webinar, Thursday, May 7, 2020 at 1 p.m. EST, entitled "The Future of Recyclable Packaging in the Meat Industry." This webinar previously took place April 21, but couldn't accommodate all who were interested in participating. Therefore, a second meeting was scheduled, and the webinar will be able to host as many interested persons as is needed. This webinar will address the issues involving sustainability within the environment and provide practical information on the future of recycling for meat and poultry companies. This one-hour webinar is an extension of the recently completed Environmental Conference, which was held in January in Atlanta. Members who missed that conference are encouraged join the webinar and learn more about the information that was presented on environmental issues. Click [here](#) for more information.

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## EVENTS CALENDAR

- [Center of the Plate Training](#), Aug. 18 - 20, Texas A&M
- 

## MEMBER NEWS AND SERVICES

**Members Encouraged to Update Contact Information.** Meat Institute members are encouraged to ensure their company contact records are current and accurate. NAMI periodically sends committee, event, regulatory and other pertinent communications and alerts to keep members informed about the latest Institute activities and industry actions. The Meat Institute also sends its weekly *Lean Trimmings* newsletter every Monday at approximately 5 p.m. ET. Members who are interested in receiving Institute communications should contact

Manager of Legislative Affairs and Member Services Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) to update their company record. Company representatives should send the names and contact information of employees who would benefit from receiving Institute communications.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The Meat Institute's International Affairs Committee will hold a conference call/panel discussion April 28, at 2 p.m. EST. The agenda is available [here](#).
- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, May 6 at 2 p.m. ET. Contact [Susan Backus](#) to participate.

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## WEEKLY SUPPLEMENTS

**Weekly Market Report Released.** Last week's [market report](#), prepared by Uner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 469,000 head of cattle, down 33,000 from the previous week. Total pork production was estimated at 428.6 million pounds, representing a 11.3 percent decrease from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending April 25, 2020. An overview of the data is presented below and is available [here](#).

### Slaughter Head Week Ending 4/25

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	469,000	502,000	-6.6	642,000	-26.9
Vealers	9,000	10,000	-10.0	9,000	0.0
Hogs	21995,000	2,224,000	-10.3	2,347,000	-15.0
Sheep	30,000	29,000	3.4	47,000	-36.2

### Cattle Slaughter By Class

Week	Cows	Bulls	Heifers	Steers
4/11/20	21.6	1.6	29.5	47.3
4/13/19	19.4	1.7	27.3	51.6

### Hog Slaughter By Class

Week	Barrows-Gilts	Sows	Boars
4/11/20	97.2	2.6	0.3
4/13/19	97.2	2.5	0.3

Tweek!



## Tweet of the Week (Tweek!)

Post the following message in your Twitter or Facebook feed:

Agricultural practices aren't to blame for coronavirus outbreak <https://www.desmoinesregister.com/story/opinion/columnists/2020/04/23/animal-agriculture-and-coronavirus-cafos/3004538001/>

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## Quick Links...

[North American Meat Institute](#)

[Twitter](#)

[Facebook](#)

[Meat's Case Blog](#)

## Contact Information 202-587-4200

North American Meat Institute,  
1150 Connecticut Ave NW, 12th Floor, Washington, DC 20036

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**From:** [Booren, Betsy](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** COVID-19 Questions and FSIS Field Staff  
**Date:** Thursday, March 19, 2020 3:19:36 PM

---

Phil – I hope you are well and surviving this dynamic and evolving situation. I want to share the type of questions I'm getting from members and industry. If you want these questions to go to AskFSIS, I can submit, or to others, please let me know. Thank you.

1. What is FSIS doing to follow CDC social distancing and limiting employee contact guidance when performing inspections at slaughter establishments? Is FSIS taking any added precautions for its inspectors, such as requiring additional PPE (masks, gloves etc.) or increased hand washing, use of hand sanitizers and gloves?
2. For inspectors that are assigned multiple further processing facilities for inspection and can visit up to five or more facilities each day, what is the agency doing to assure CDC social distancing and limiting employee contact guidance is followed? Is the agency requiring additional PPE and/or increased hand washing, use of hand sanitizers and gloves? Is the agency thinking about reducing daily inspection at further processors as a means to decrease the spread of COVID-19?
3. If they agency is requiring additional PPE could they let the industry know so they can assure the protocol is being followed?
4. Is FSIS, like FDA pausing any of its less critical inspection activities in response to COVID-19, e.g., surveillance sampling etc.?
5. Are State inspections of meat and poultry establishments continuing at the same frequency?

**Betsy Booren, Ph.D.**

Senior Vice President, Regulatory and Technical Affairs  
Consumer Brands Association

(b) (6) (office)

(b) (6) (mobile)

New agenda, new organization. [Learn more](#) about the Consumer Brands Association.

*\*Note: Please update your contacts with my new email address*

**From:** [Ashley Peterson](#)  
**To:** [Bronstein, Philip - FSIS](#); [Sidrak, Hany - FSIS](#)  
**Subject:** COVID-19: Contact Tracing Responsibilities  
**Date:** Monday, April 6, 2020 11:38:16 AM

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Happy Monday to you both –

I hope you both had a bit of a break over the weekend and got out to enjoy the nice weather yesterday. I think we are all suffering from some serious cabin fever!

We have a question for you regarding tracing responsibilities within our plants. When and if plant management are notified of a confirmed positive involving an FSIS employee, it is the plant's responsibility to conduct tracing activities to identify potentially-exposed company employees? Or would these tracing activities be the responsibility of USDA and/or the state/local health departments? Or perhaps this would be an opportunity for the FLS (or other FSIS employee) to work with plant management to determine the list of potentially-exposed employees?

I have received this question a few times so perhaps it might be worth discussing on Wednesday's call with industry. I think many would benefit from hearing the Agency's response.

Thank you in advance,  
Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs  
NATIONAL CHICKEN COUNCIL  
1152 Fifteenth Street, NW Suite 430 | Washington, DC 20005  
D (b) (6)  
[www.nationalchickencouncil.org](http://www.nationalchickencouncil.org) | [www.ChickenCheck.in](http://www.ChickenCheck.in)  
[Sign up for NCC News](#) | [Chicken's Sustainability Story](#)

**From:** [Chris Young](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** custom/inspected slaughter  
**Date:** Wednesday, April 1, 2020 2:23:00 PM  
**Attachments:** [FSIS.docx](#)

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Paul,

Here is the letter I plan to send out to AAMP members today on our slaughter discussion. Wanted to give you a chance to see it first and comment before I have it edited and sent out. Please let me know your thoughts. Thank you.

Christopher Young  
Executive Director  
American Association of Meat Processors

(b) (6) office

(b) (6) cell

(b) (6) @aamp.com

## **FSIS & Industry- Working Together to Keep Supply Lines Full**

I want to thank all of you for the extraordinary effort that you and your staff are giving to meet the demands of consumers. I know these are trying times as you work to keep your supply lines full and protect your staff from contracting the virus. You are all to be commended for the services you have provided to your communities. I am also writing today to ask for your help. In conversations with FSIS over the last couple of days, one of the items that was discussed was the slaughter of custom animals versus inspected animals. How many of you are slaughtering both custom and inspected animals each week? FSIS is trying to make sure they can provide the needed inspection for every plant that needs it and in looking ahead as this virus advances, trying to plan for the day when they might be missing inspection personnel due to illness. There are a couple of ways we as an industry could help during this time.

1. Are there animals you are currently doing under inspection that could be done under custom?
2. Could your customer slaughter be moved to a certain day- not need Federal inspection on that day.

If we can do this, then we would be freeing up FSIS employees to be used elsewhere that day if needed. It could ultimately help one of your fellow processors who may need FSIS services and it will also be less individuals entering your plant on that day. I know how tight slaughter schedules can be and many of you have schedules with producers 6 months to a year out or more and changing them could be a real hassle. All I am asking is that you consider it. These are the types of things during times like this that will continue to forge better relationships between FSIS and the Industry. We must continue to look for ways to work together. Thank you

**From:** [Tina Coil](#)  
**To:** [Mudahar, Karnail - FSIS](#)  
**Cc:** [Dean Dewig](#); [Darla Kiesel](#); (b) @aamp.com; [Ruxer, Steven - FSIS](#); [Bane, Robert - FSIS](#); [Bronstein, Philip - FSIS](#)  
**Subject:** Dewig Meats letter  
**Date:** Saturday, May 16, 2020 11:08:40 PM  
**Attachments:** [5-16-2020 letter.pdf](#)

---

Dr. Mudahar-

Please find attached to this email, the letter you requested from Dean Dewig on Friday, 5/15/2020.

Regards,  
Tina Coil  
President, Food Safety Systems

(b) (6)



May 16, 2020

Dr. Karnail Mudahar, DDM,  
1919 South Highland Avenue  
Suite 115C  
Lombard, IL 60148

Dr. Mudahar;

This letter is to formally document the requests made to you via phone call on May 15, 2020, by Dewig Meats of Haubstadt, IN. During that phone call, the management at the facility requested that during this time of national emergency, so declared by President Donald J. Trump on March 13, 2020, due to the pandemic caused by the novel Coronavirus-19, the following;

1. That the number of inspection personnel in the facility be limited to only the necessary IPP, to allow for normal operations. This would allow for the customary number of inspectors at any given time of operations, whether on a slaughter or non-slaughter day. The regular number of inspection personnel is one (1).
2. That the facility is not used as a training ground or training opportunity for any inspection personnel until such time that the national emergency for Coronavirus-19 is no longer in effect.
3. To assist Dewig Meats in limiting the exposure of facility staff to potential carriers of Coronavirus-19. While the facility itself has adopted many of the recommendations of the CDC to limit exposure and transmission of the virus, it has been observed that basic preventative methods have not been adopted by the agency, AKA, FSIS. Specifically, the IPP personnel assigned to Dewig Meats are also assigned to the Farbest Foods facility located in Huntingburg, IN. Within this facility, there have been 42 confirmed cases of Covid-19. On the company website, a list of all actions by the plant to prevent the spread of Covid-19 has been provided. However, in spite of these precautions, the virus has spread to additional facility staff. It is also a known fact that some individuals can be asymptomatic. While testing may provide information on those that are asymptomatic, there is also evidence that common tests for Covid-19 may produce false negatives up to 30 percent of the time.<sup>i</sup> Dewig Meats is specifically requesting that IPP assigned to Dewig Meats be kept specifically at this location and not commute back and forth between our facility and Farbest Foods.

To further support this request, we reference the letter issued by Dr. Philip Bronstein, Assistant Administrator on March 20, 2020. This letter, addressed to FSIS-Regulated Establishment Facility Management and FSIS Field Employees, subject: USDA Guidance on COVID-19 Health Questionnaires<sup>ii</sup>, states that the USDA permits industry to orally ask the following: Per the second bullet point of the letter, “If someone living in the USDA employee’s household or someone the USDA employee is caring for has been diagnosed with COVID-19, **or had any recent contact with a confirmed case of COVID-19**... The industry has the authority to determine whether to permit or deny entry into its facility should a USDA employee answer in the affirmative to any of the above questions...”. Knowing the IPP staff work within the Farbest facility and then travel to Dewig Meats, we are confident that the current staff would answer in the affirmative when asked this question.

Finally, we reference M-20-16, Memorandum for the heads of departments and agencies, from Russell T Vought, dated March 17, 2020, Subject; Federal Agency Operational Alignment to Slow the Spread of Coronavirus COVID-19<sup>iii</sup>. In the memo, it is clearly stated that the expectation is that government agencies shall do all in their power to slow the transmission of the virus by ...” immediately adjust(ing) operations and services to minimize face-to-face interactions...”. “The Government must thoughtfully manage all our resources in a way that aligns with our desired outcome of slowing the transmission of COVID-19. This aggressive posture may affect Government operations as agencies work to balance the needs of mission-critical work and greater social distancing. Consequently, while the Federal Government remains operational, agencies must take appropriate steps to prioritize all resources to slow the transmission of COVID-19, while ensuring our mission-critical activities continue.”

In summary, it is not our intent to try to block inspection personnel from entering our facility and conducting the activities necessary to assure the safe production of food, but instead to ensure those inspection personnel that enter our facility are not potential carriers of the virus and that the number of inspection personnel are limited to help us ensure proper social distancing in an environment where achieving proper social distancing is already difficult.

Regards,

Dean Dewig

Plant Manager & Owner

CC: Dr. Philip Bronstien, Assistant Administrator, OFO  
CC: Mr. Robert Bane, Executive Associate, OFO  
CC: Inspector Steven Ruxer, USDA IIC  
CC: Chris Young, Executive Director American Association of Meat Processors  
CC: Senator Todd Young  
CC: Tina Coil, President, Food Safety Systems

<sup>i</sup> Evaluating the accuracy of different respiratory specimens in the laboratory diagnosis and monitoring the viral shedding of 2019-nCoV infections. Yang Yang, et. al. Article has not been peer-reviewed at the time of posting.  
<https://www.medrxiv.org/content/10.1101/2020.02.11.20021493v2>

<sup>ii</sup> [https://www.ncba.org/CMDocs/BeefUSA/Publications/20200320\\_Coronavirus\\_questionnaires%20memo%20for%20establishments.pdf](https://www.ncba.org/CMDocs/BeefUSA/Publications/20200320_Coronavirus_questionnaires%20memo%20for%20establishments.pdf)

<sup>iii</sup> <https://www.whitehouse.gov/wp-content/uploads/2020/03/M-20-16.pdf>

**From:** [Booren, Betsy](#)  
**To:** [Kiecker, Paul - FSIS](#); [Newsome, Shawna - OSEC, Washington, DC](#)  
**Subject:** Emergency Prevention Measures for Physical (Social) Distancing in Food Manufacturing Facilities as Related to COVID-19  
**Date:** Monday, March 30, 2020 10:24:21 AM  
**Attachments:** [2020-03-26 Emergency Preventions Measures for Physical Distancing in Food Manufacturing as Related to COVID-19.docx](#)

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Good morning – FBIA has developed a physical distancing document for facilities to consider as they develop any policies. We welcome FSIS's thoughts on the document. Note, we are sharing this draft with members now.

Please let me know if you have any questions.

Betsy

**Betsy Booren, Ph.D.**

Senior Vice President, Regulatory and Technical Affairs  
Consumer Brands Association

(b) (6) (office)

(b) (6) (mobile)

New agenda, new organization. [Learn more](#) about the Consumer Brands Association.

*\*Note: Please update your contacts with my new email address*

# Emergency Prevention Measures for Physical (Social) Distancing in Food Manufacturing Facilities as Related to COVID-19

March 26, 2020

Version 2.0

## Preface

In order to manage COVID-19 risks to employees it is critical for food manufacturing facilities to closely review current policies and procedures relative to current knowledge of the risks. The following guidance is based on our current knowledge of the virus and designed to help companies review and amend current policies.

***Ultimately, each facility will need to implement their own policies tailored to their specific facilities and risks, recognizing that food is a critical infrastructure and facilities must remain operational in order to fulfil societal needs. Unless required by authorities, physical (social) distancing should be a tool but not a requirement in facilities needed to operate at capacity.***

The U.S. Centers for Disease Control and Prevention (CDC) has defined close contact as:

- being within approximately 6 feet (2 meters) of a COVID-19 positive individual for a prolonged period of time; close contact can occur while caring for, living with, visiting, or sharing a healthcare waiting area or room with a COVID-19
- or**
- having direct contact with infectious secretions of a person with COVID-19 (e.g., being coughed on).<sup>1</sup>

In food manufacturing environments, potential for close contact can occur on or near production lines, receiving and packaging areas, sampling and quality rooms, and in common facility areas such as conference rooms, lunchrooms, locker rooms, restrooms, hallways, and entryways.

FDA acknowledges:

“...In food production/processing facilities and retail food establishments, an evaluation should be made to identify and implement operational changes that increase employee separation. However, physical distancing to the full 6 feet will not be possible in some food facilities.

... The risk of an employee transmitting COVID-19 to another is dependent on distance between employees, the duration of the exposure, and the effectiveness of employee hygiene practices and sanitation. When it's impractical for employees in these settings to maintain physical distancing, effective hygiene practices should be maintained to reduce the chance of spreading the virus...”<sup>2</sup>

<sup>1</sup> Interim US Guidance for Risk Assessment and Public Health Management of Persons with Potential Coronavirus Disease 2019 (COVID-19) Exposures: Geographic Risk and Contacts of Laboratory-confirmed Cases. <https://www.cdc.gov/coronavirus/2019-ncov/php/risk-assessment.html>. Accessed March 26, 2020.

<sup>2</sup> FDA's Food Safety and the Coronavirus Disease 2019 (COVID-19) (<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>). Accessed March 26, 2020.

Note: Additional information is available as of March 26, 2020:

- CDC *Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019* (<https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>).
- Department of Labor's Occupational Safety and Health Administration (OSHA) ([https://www.osha.gov/SLTC/covid-19/additional\\_resources.html](https://www.osha.gov/SLTC/covid-19/additional_resources.html))
- FDA's Food Safety and the Coronavirus Disease 2019 (COVID-19) (<https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>)

### ***This Guidance is Intended to Assist in Developing More Site-Specific Plans***

#### **Avoid Close Contact Wherever Possible**

Limiting person to person contact/proximity inside the food facility is critically important. Scientific and epidemiological evidence strongly suggests that good personal hygiene practices, including proper hand washing, is key and likely the difference between maintaining a safe environment and someone potentially getting infected and sick. Close contact with another individual is defined as being within 6 feet for a prolonged period of time **or** having direct contact with infectious secretions of a COVID-19 case (e.g., being coughed on).<sup>3</sup> Walking past someone is unlikely to constitute "close contact".

**NOTE: local and statewide ordinances and orders may contain alternate definitions. Be sure to consult any order from local authorities.**

#### **Entrances, Hallways, and Common Spaces and Personnel Movement in the Facility**

- Depending on the area of a hallway or entryway, limit the number of persons to maintain physical distances as employees wait to come in or exit, move from room to room
- Find ways to minimize common surfaces employees need to touch-
  - e.g. auto open doors or encourage bumping doors open with hip or using foot on kick plate
  - Remove the door closure where possible and keep doors open to allow employees to move between doorways without touching knobs where it does not impact food safety zoning
  - Alternatively, foot pulls may also be added to doors with frequent traffic
- Propping interior doors to each office open whenever possible to improve air turnover in the building and decrease touching of knobs/handles
- Minimize hallway conversations and interactions

<sup>3</sup> Interim US Guidance for Risk Assessment and Public Health Management of Persons with Potential Coronavirus Disease 2019 (COVID-19) Exposures: Geographic Risk and Contacts of Laboratory-confirmed Cases. <https://www.cdc.gov/coronavirus/2019-ncov/php/risk-assessment.html>. Accessed March 26, 2020.

## **Employee Clocking In/Out Practices**

- Many timeclocks have web-based features that can be operated through phone apps.
- Alternatively, consider other inexpensive apps employees could use to track time and submit to supervisors.
- Use phones to clock in/out or provide additional sanitizer near the timeclock.
- Consider if a supervisor can use a camera from another room to clock employees in/out.
- Consider if clocking in/out can be handled by journal entry afterwards.

## **Locker Rooms and Entering/Exiting Production Floor**

- Clean and laundered clothing is not considered a transfer vector for COVID-19.<sup>4</sup>
- To maintain uniform cleanliness and healthy employees, as best as possible, it is important employees enter the uniform area with clean hands.
- Touching non-selected uniform clothing and hangers should be kept to a minimum.
- Once the uniform is selected, place the now empty hanger on a different rack to avoid the hanger touching clean uniforms and from other employees handling the previously touched hanger.
- Keep soiled uniforms separate from clean uniforms.
- Frequent and proper hand washing and handling clean materials with clean hands is the best precautionary measure.

## **Common Tools**

- Human machine interfaces such as keyboards, buttons, etc. should be sanitized between users.
  - Increased cleaning of touch screens in maintenance or receiving that aren't on the same GMP schedule as the ones in production.
- Common tools like brooms, rakes, scrapers, or hand tools should be sanitized after each use, especially between two separate users.
- Provide personal pens/sharpeners, alternatively sanitize them at least once per shift.
- Identify areas where employees frequently interact so intra-person sanitation procedures can be developed.

## **Shift Change Risks**

- Stagger days, shifts, shift changes, breaks and lunches to avoid grouping.
- Order porta potties with sinks/Provide outside tables for additional break areas.
  - Consider ordering them for Truck Drivers, Receiving Team, Project or Maintenance Team, Shipping.
  - Drivers should use their own pens to sign or they should sanitize.
  - Make sure to include outdoor areas/porta potties/tables in the cleaning and sanitation schedule.

<sup>4</sup> Preventing the Spread of Coronavirus Disease 2019 in Homes and Residential Communities. <https://www.cdc.gov/coronavirus/2019-ncov/hcp/guidance-prevent-spread.html#precautions>, Accessed March 26, 2020.

- Identify individuals that do not need to come into the production restrooms and do not need to be using the same resources as the larger number of employees. Separate all teams into smaller groups and isolate them to separate bathrooms and break areas as possible.
- With some employees working remotely, determine if any office spaces can be repurposed for segregated lunch/ changing areas.
- Use video apps or phone calls to prevent face to face contact during shift change.
- Use texting, chats, free conference calling to bring teams together remotely.
- Develop a protocol for exchange of product samples using common bin receptacles to transfer
- Limit exchange of files and paperwork to a minimum and avoid close contact
- Develop a protocol for any physical sign-off requirements to avoid close contact, limiting common use of writing instruments

### **Meals/Snacks/Break Room Activities**

- Expand and stagger breaks and mealtimes for groups of employees to reduce the numbers of employees in break areas/cafeterias at any one time.
- Oftentimes, employers provide pizza or buffet-style meals, or employees do potlucks. Shift from communal provisions to single serve options. Or have a single trained employee serve employees in an enclosed area rather than having multiple employees taking food from a common container/with utensils being touched by multiple people.
- Consider using other conference rooms or separation space (rent tents) to distance employees.
- Intensify sanitation of refrigerator handles/sinks and faucets/kitchenette areas.
- Microwave handles and buttons should be sanitized after each use.
- Have sanitizing wipes and soap easily available in lunch and breakrooms and/or clean facilities after each break.

### **Engineering Controls (BC)**

- Evaluate ventilation and UV and/or filters with a higher MERV rating.
- Increase ventilation rates.

### **Office/Clerical Work**

- One person could be designated to get documents and scan these documents. Take precautions with gloves, washing hands and sanitizing surfaces.
- Create walk up windows for employees needing assistance from Human Resources.
- Separate and segregate office staff, ideally limiting offices to only one person per office space if required on-site and/or follow 6 feet distancing practice.
- Consider precautions such as gloves and/or sanitizers for those persons that go to the post office or bank based on the extent of community transfer and the assessment of risk.
- If work items need to be delivered to quarantined employee homes, set up a system and train to avoid inadvertent contact (e.g., leaving on a doorstep, putting in someone's open trunk).



## Cleaning Laundry

For clothes that come in contact or potentially in contact with virus particles and sick individuals, the use of common detergents at the warmest temperatures recommended.<sup>5</sup>

- Wash items according to manufacturer's instructions
- Use the warmest setting and dry items completely
- NOTE: Dirty laundry that has been in contact with an unwell person can be washed with other peoples' items

For persons engaged in cleaning:

- Do not shake dirty laundry. This minimizes the possibility of dispersing virus in the air.
- Clean and disinfect anything used for transporting laundry with typical cleaning products.
- Wear disposable gloves while handling soiled items.
- Wash hands immediately after removing gloves or after handling dirty items.

## Stream-line Monitoring Activities

- Consider if areas typically staffed that have infrequent interaction that can be handled by monitoring via camera.
- Food safety versus Quality: Consider whether there is a food safety risk versus an incidental quality risk when dealing with monitoring activities that involve human to human interaction.
  - For quality checks- Know what data is nice to have collected versus what is truly necessary/required. Streamline and minimize where historical data supports the decision, especially for quality metrics.
- If there are checks that will bring someone in close contact with another employee or there are resource constraints, consider if there are there checks that can be done less frequently, e.g. every 4 hours instead of hourly or other variables that can monitored remotely.

## Facility-wide Communication and Employee Support, Training and Resources

- Provide specific instructions about illness reporting changes relative to COVID-19. FBIA Resource [Food Industry Recommended Protocols When Employee/Customer Test Positive for COVID-19](#) is a resource.<sup>6</sup>
- Plant leadership observing and modeling proper hand washing practices as employees enter the plant to reinforce the importance of cleanliness.
- Online or remote training sessions for office staff to help with the transition to remote work.
- Remind managers to watch for employees who may be struggling in these stressful times.

<sup>5</sup> Preventing the Spread of Coronavirus Disease 2019 in Homes and Residential Communities. <https://www.cdc.gov/coronavirus/2019-ncov/hcp/guidance-prevent-spread.html#precautions>, Accessed March 26, 2020.

<sup>6</sup>

[https://static1.squarespace.com/static/5e7d1107dac60a6b3e3f098d/t/5e7f42d6e8e5be5d58a14bfd/1585398488556/FBIA+COVID19%2BCase+Recommended+Protocols\\_25Mar2020+%28002%29.pdf](https://static1.squarespace.com/static/5e7d1107dac60a6b3e3f098d/t/5e7f42d6e8e5be5d58a14bfd/1585398488556/FBIA+COVID19%2BCase+Recommended+Protocols_25Mar2020+%28002%29.pdf). Accessed March 27, 2020.

- Add extra capacity to Employee Assistance Programs (EAP) help lines and remind employees about this resource and their services.
- Provide refresher training for employees on GMPs, proper hand washing, employee illness reporting, etc. and any other procedural changes the company has implemented to address COVID-19.
- Train employees how to recognize areas or practices which could pose a risk for spreading the virus. Define a process to quickly review and provide mitigation strategies in areas of concern.
- Consider the use of electronic communication devices such as wireless headphones, for loud/noisy areas, and walkie-talkies for less noisy areas; these may help employees communicate in production areas, but still maintain safe distancing. These can be useful for cross-training and training new employees.
- Provide resources to evaluate compliance.

### Additional Considerations

- Minimize employee interaction with personal items.
- Limit non-essential visitors from entering the facility, this including other employees that are usually stationed at a different location.
- Limit traffic between work areas and buildings that is non-business essential.
- Train all any visitors on the new COVID-19 related procedures.
- Determine if scheduled audits can be postponed.
- Examples of physical distancing signs for manufacturer's may be available from third parties.

Supported by:



**From:** [Ashley Peterson](#)  
**To:** [Bronstein, Philip - FSIS](#); [Sidrak, Hany - FSIS](#)  
**Subject:** FLS Questions to Establishments  
**Date:** Monday, April 27, 2020 11:14:23 AM

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Good morning Phil and Hany –

I hope you had a restful weekend though I am sure you were both working for most of it!

We received some information regarding a series of questions that we are being told came from headquarters and answers were needed by noon. The questions are essentially as follows:

1. **Whether an establishment had employees that were tested for COVID-19?**
2. **What type of tests were being conducted – if any other than codi-19?**
3. **Are these test required or voluntary?**
4. **Who is administering these tests?**
5. **Who paid for the test?**

While we are able to answer the first question, the other questions seem to be unnecessary and, in many cases, information that our establishments would have no access to. Could you let me know the origin of these questions or if you were aware of them?

Please call me if that is easier and thank you,  
Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs

NATIONAL CHICKEN COUNCIL

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**From:** [Ashley Peterson](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** Follow up - Washington State  
**Date:** Thursday, March 26, 2020 5:11:11 PM  
**Attachments:** [WAletter3252020.pdf](#)

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Hi Phil –

Thank you for the call this afternoon. Attached is the letter I referenced on our call.

On page four it says “all essential businesses are encouraged to remain open and maintain operations, but must establishment and implement social distancing and sanitation measures established by.....”

Thanks!

Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs

NATIONAL CHICKEN COUNCIL

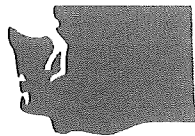
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JAY INSLEE  
Governor



STATE OF WASHINGTON  
OFFICE OF THE GOVERNOR  
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**PROCLAMATION BY THE GOVERNOR  
AMENDING PROCLAMATION 20-05**

**20-25**

**STAY HOME – STAY HEALTHY**

**WHEREAS**, on February 29, 2020, I issued Proclamation 20-05, proclaiming a State of Emergency for all counties throughout the state of Washington as a result of the coronavirus disease 2019 (COVID-19) outbreak in the United States and confirmed person-to-person spread of COVID-19 in Washington State; and

**WHEREAS**, as a result of the continued worldwide spread of COVID-19, its significant progression in Washington State, and the high risk it poses to our most vulnerable populations, I have subsequently issued amendatory Proclamations 20-06, 20-07, 20-08, 20-09, 20-10, 20-11, 20-12, 20-13, 20-14, 20-15, 20-16, 20-17, 20-18, 20-19, 20-20, 20-21, 20-22, 20-23, and 20-24, exercising my emergency powers under RCW 43.06.220 by prohibiting certain activities and waiving and suspending specified laws and regulations; and

**WHEREAS**, the COVID-19 disease, caused by a virus that spreads easily from person to person which may result in serious illness or death and has been classified by the World Health Organization as a worldwide pandemic, has broadly spread throughout Washington State, significantly increasing the threat of serious associated health risks statewide; and

**WHEREAS**, there are currently at least 2,221 cases of COVID-19 in Washington State and, tragically, 110 deaths of Washingtonians associated with COVID-19; and

**WHEREAS**, models predict that many hospitals in Washington State will reach capacity or become overwhelmed with COVID-19 patients within the next several weeks unless we substantially slow down the spread of COVID-19 throughout the state; and

**WHEREAS**, hospitalizations for COVID-19 like illnesses are significantly elevated in all adults, and a sharply increasing trend in COVID-19 like illness hospitalizations has been observed for the past three (3) weeks; and

**WHEREAS**, the worldwide COVID-19 pandemic and its progression in Washington State continues to threaten the life and health of our people as well as the economy of Washington State, and remains a public disaster affecting life, health, property or the public peace; and

**WHEREAS**, the Washington State Department of Health continues to maintain a Public Health Incident Management Team in coordination with the State Emergency Operations Center and other supporting state agencies to manage the public health aspects of the incident; and

**WHEREAS**, the Washington State Military Department Emergency Management Division, through the State Emergency Operations Center, continues coordinating resources across state government to support the Department of Health and local health officials in alleviating the impacts to people, property, and infrastructure, and continues coordinating with the Department of Health in assessing the impacts and long-term effects of the incident on Washington State and its people.

**NOW, THEREFORE**, I, Jay Inslee, Governor of the state of Washington, as a result of the above-noted situation, and under Chapters 38.08, 38.52 and 43.06 RCW, do hereby proclaim: that a State of Emergency continues to exist in all counties of Washington State; that Proclamation 20-05 and all amendments thereto remain in effect as otherwise amended; and that Proclamations 20-05, 20-07, 20-11, 20-13, and 20-14 are amended and superseded by this Proclamation to impose a Stay Home – Stay Healthy Order throughout Washington State by prohibiting all people in Washington State from leaving their homes or participating in social, spiritual and recreational gatherings of any kind regardless of the number of participants, and all non-essential businesses in Washington State from conducting business, within the limitations provided herein.

I again direct that the plans and procedures of the Washington State Comprehensive Emergency Management Plan be implemented throughout state government. State agencies and departments are directed to continue utilizing state resources and doing everything reasonably possible to support implementation of the Washington State Comprehensive Emergency Management Plan and to assist affected political subdivisions in an effort to respond to and recover from the COVID-19 pandemic.

I continue to order into active state service the organized militia of Washington State to include the National Guard and the State Guard, or such part thereof as may be necessary in the opinion of The Adjutant General to address the circumstances described above, to perform such duties as directed by competent authority of the Washington State Military Department in addressing the outbreak. Additionally, I continue to direct the Department of Health, the Washington State Military Department Emergency Management Division, and other agencies to identify and provide appropriate personnel for conducting necessary and ongoing incident related assessments.

**FURTHERMORE**, based on the above situation and under the provisions of RCW 43.06.220(1)(h), to help preserve and maintain life, health, property or the public peace, and to implement the Stay Home—Stay Healthy Order described above, I hereby impose the following necessary restrictions on participation by all people in Washington State by prohibiting each of the following activities by all people and businesses throughout

Washington State, which prohibitions shall remain in effect until midnight on April 6, 2020, unless extended beyond that date:

1. **All people in Washington State shall immediately cease leaving their home or place of residence except: (1) to conduct or participate in essential activities, and/or (2) for employment in essential business services.** This prohibition shall remain in effect until midnight on April 6, 2020, unless extended beyond that date.

**To implement this mandate, I hereby order** that all people in Washington State are immediately prohibited from leaving their home or place of residence except to conduct or participate in (1) essential activities, and/or (2) employment in providing essential business services:

- a. **Essential activities** permitted under this Proclamation are limited to the following:
  - 1) **Obtaining necessary supplies and services** for family or household members and pets, such as groceries, food and supplies for household consumption and use, supplies and equipment needed to work from home, and products necessary to maintain safety, sanitation and essential maintenance of the home or residence.
  - 2) **Engaging in activities essential for the health and safety** of family, household members and pets, including things such as seeking medical or behavioral health or emergency services and obtaining medical supplies or medication.
  - 3) **Caring for** a family member, friend, or pet in another household or residence, and to transport a family member, friend or their pet for essential health and safety activities, and to obtain necessary supplies and services.
  - 4) **Engaging in outdoor exercise activities**, such as walking, hiking, running or biking, but only if appropriate social distancing practices are used.
- b. **Employment in essential business services** means an essential employee performing work for an essential business as identified in the “Essential Critical Infrastructure Workers” list, or carrying out minimum basic operations (as defined in Section 3(d) of this Order) for a non-essential business.
- c. **This prohibition shall not apply to** individuals whose homes or residences are unsafe or become unsafe, such as victims of domestic violence. These individuals are permitted and urged to leave their homes or residences and stay at a safe alternate location.
- d. **This prohibition also shall not apply to** individuals experiencing homelessness, but they are urged to obtain shelter, and governmental and other entities are strongly encouraged to make such shelter available as soon as possible and to the maximum extent practicable.



- e. For purposes of this Proclamation, homes or residences include hotels, motels, shared rental units, shelters, and similar facilities.
- 2. **All people in Washington State shall immediately cease participating in all public and private gatherings and multi-person activities for social, spiritual and recreational purposes, regardless of the number of people involved, except as specifically identified herein.** Such activity includes, but is not limited to, community, civic, public, leisure, faith-based, or sporting events; parades; concerts; festivals; conventions; fundraisers; and similar activities. This prohibition also applies to planned wedding and funeral events. This prohibition shall remain in effect until midnight on April 6, 2020, unless extended beyond that date.

**To implement this mandate, I hereby order** that all people in Washington State are immediately prohibited from participating in public and private gatherings of any number of people for social, spiritual and recreational purposes. **This prohibition shall not apply to** activities and gatherings solely including those people who are part of a single household or residential living unit.

- 3. **Effective midnight on March 25, 2020, all non-essential businesses in Washington State shall cease operations except for performing basic minimum operations. All essential businesses are encouraged to remain open and maintain operations, but must establish and implement social distancing and sanitation measures established by the United States Department of Labor or the Washington State Department of Health Guidelines.** This prohibition shall remain in effect until midnight on April 8, 2020, unless extended beyond that date.

**To implement this mandate, I hereby order** that, effective midnight on March 25, 2020, all non-essential businesses in Washington State are prohibited from conducting all activities and operations except minimum basic operations.

- a. **Non-essential businesses** are strongly encouraged to immediately cease operations other than performance of basic minimum operations, but must do so no later than midnight on March 25, 2020.
- b. **Essential businesses** are prohibited from operating under this Proclamation unless they establish and implement social distancing and sanitation measures established by the United States Department of Labor's Guidance on Preparing Workplaces for COVID-19 at <https://www.osha.gov/Publications/OSHA3990.pdf> and the Washington State Department of Health Workplace and Employer Resources & Recommendations at <https://www.doh.wa.gov/Coronavirus/workplace>.
- c. **This prohibition does not apply to** businesses consisting exclusively of employees or contractors performing business activities at their home or residence, and who do not engage in in-person contact with clients.



- d. For purposes of this Proclamation, minimum basic operations are the minimum activities necessary to maintain the value of the business' inventory, preserve the condition of the business' physical plant and equipment, ensure security, process payroll and employee benefits, facilitate employees of the business being able to continue to work remotely from their residences, and related functions.

This Proclamation shall not be construed to prohibit working from home, operating a single owner business with no in-person, on-site public interaction, or restaurants and food services providing delivery or take-away services, so long as proper social distancing and sanitation measures are established and implemented.

No business pass or credentialing program applies to any activities or operations under this Proclamation.

Violators of this of this order may be subject to criminal penalties pursuant to RCW 43.06.220(5).

Signed and sealed with the official seal of the state of Washington on this 23<sup>rd</sup> day of March, A.D., Two Thousand and Twenty at Olympia, Washington.

By:

/s/  
Jay Inslee, Governor

BY THE GOVERNOR:

/s/  
Secretary of State

**From:** [Julie Anna Potts](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** FSIS rocks!  
**Date:** Tuesday, April 7, 2020 6:31:08 PM

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Phil, I wanted to pass along some kudos to you for something that was significant enough that one of our members called this afternoon just to tell me. Apparently, one of the American Foods Group plants in Gibbon NE was part of a district-wide quarantine of inspectors due to COVID positives and proximity. Steve Van Lannen, AFG's COO, called to tell me the district informed his NE facility that there were 5 of 7 replacement inspectors and a vet already lined up and they would have others lined up in time for tomorrow. He was so impressed with FSIS's preparation and flexibility to keep this plant online so I wanted to pass this on to you.

Many thanks, JAP

Julie Anna Potts  
President & CEO  
North American Meat Institute

(b) [@meatinstitute.org](#)

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(b) (6) (c)



**From:** [Masters, Barbara](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Cc:** [Bronstein, Philip - FSIS](#); [Sidrak, Hany - FSIS](#)  
**Subject:** FW: COVID-19 Notifications and Plant Visits  
**Date:** Wednesday, May 6, 2020 8:00:00 PM  
**Attachments:** [image001.png](#)  
[image002.png](#)  
[COVID UPDATE P6651 050620.pdf](#)  
[P7101 COVID-19 Update 050420.pdf](#)

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Paul (Phil and Hany)

I wanted to follow up on my question from yesterday. I talked to Suzanne today to get some more “flavor” from the request that several of the FSQA VP had from yesterday. She was willing for me to share the attached example letters (similar to what each of the different business groups use to provide information to the District Offices.) You will see that they did “morph” over time, but are still very detailed. This is what is leading to having us spend significant resources (and likely you all as well) each day when reporting positive team members. I know the request from at least one DO was for the teams to share with the in-plant (positives and whether FSIS was involved). I have shared with the team (and I know they have heard from you on the weekly calls that you would like this notification to be to the FLS (positives and whether FSIS was involved). If we make it to that level (FLS) and provide a summary to the DO, I assume the issue would be resolved. All the information currently in the letters will be available at the plant location. One issue Suzanne and I did discuss was if we did share at the local level we would not want the in-plant to begin generating MOIs (again a full-time job).

Suzanne also shared some pictures from recent visits to plants. We are restricting visitors as part of our COVID plan. Suzanne has been fortunate enough to go out and assess implementation of our guidance along with our executive leadership. You will see some of our barriers we have in place – including in areas where inspection personnel are located. In addition she does note that we are assessing fans as required by the CDC document. This will be critical with summer coming....

I will look forward to your input. Happy to discuss – but hopefully this provides more context – both around the questions, as well as some of the significant actions we are undertaking to protect the safety of our team members and your employees.

Thanks.

Barb

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**From:** Finstad, Suzanne (b) (6) @tyson.com>  
**Sent:** Wednesday, May 6, 2020 7:25 PM  
**To:** Masters, Barbara (b) (6) @tyson.com>  
**Subject:** COVID-19 Notifications and Plant Visits

Barb,

Following up on our conversation, I thought it might be helpful for you to see where we are with the FSIS notifications of COVID-19 positives. I've attached a couple of examples of the two types of notifications Tyson Poultry is using. We don't really have a defined break-point for when we switch from the table to the numerical summary; it's sort of a "you know it when you see it" kind of thing or when the table takes up multiple pages. At any rate, it's become an Olympic event for both our team and the FSIS team to sort through this information for multiple plants on a daily basis. Additionally, I'd offer that the Districts are very familiar with our prevention and response strategies at this point in the pandemic. It's been suggested that we communicate locally on the specifics of any new information and then provide the District leadership a daily summary of activity. My thought is that this would be something like a list of locations where we've had positives, an affirmation that we've communicated locally (ideally at the FLS level), and then an indication – by establishment – of whether contact tracing identified FSIS IPP as close contacts. Of course, all of the detailed information contained in the attached examples would be available in the establishment-specific COVID-19 Assessment and Control Plan.

Switching gears – not sure you're aware, but I visited 5 of our establishments last week: Temperanceville, VA; Robards, KY; Shelbyville, TN; and Wilkesboro, NC (P1 and P1AA). I'm headed to Carthage and Center, TX tomorrow. I thought I'd share some examples of the barriers we've put in place at a couple of the few remaining non-NPIS plants as I know this is a concern for FSIS leadership. My only concern is the barrier placement in relation to the request to ensure IPP have the full area of the inspection stand. It may be difficult to deliver on both the barrier and the physical space requirements. Also, I foresee the need to collaborate on the issue of personal fans as we know how much our folks (Tyson and FSIS) like a breeze in evisceration. We'll all be adjusting to our new normal together. Rest assured that the teams are working on a creative solution that delivers the desired protection AND comfort as we move into the summer.

Thanks for all your help! Wish you could come out to the front lines with us. I couldn't be more proud of our folks.



**Suzanne Finstad**, Vice President  
Food Safety & Quality Assurance, Poultry Division

**Tyson Foods**  
2200 Don Tyson Parkway, Springdale, AR 72762  
(desk) (b) (6) or (mobile) (b) (6)  
(b) (6) @tyson.com

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May 6, 2020

Dr. Larry Davis  
District Manager  
USDA - FSIS, Jackson District  
713 South Pear Orchard Road  
Suite 402  
Ridgeland, MS 39157

Re: COVID-19 Status Update for (b) (4)

Dear Dr. Davis,

The purpose of this letter is to provide an update on the current status of the COVID-19 investigation and actions taken at (b) (4) to prevent exposure inside the confines of the establishment following the notification of additional team members who have been deemed “diagnosed persons” in accordance with our established protocol. A diagnosed person is defined as a team member (or other person working at or visiting the facility) who tests positive for COVID-19 or has clinical symptoms consistent with COVID-19 as determined by a health care provider (physician, physician assistant, or nurse practitioner). Tyson Foods, Inc. relies on guidance from the CDC and OSHA to inform the protocol.

As of this evening we have a total of (b) (4) team members that are considered diagnosed persons; (b) (4) are confirmed positive and the remainder are presumed positive based on primary care provider diagnosis. Those team members that have previously been reported as presumed, but tested NEGATIVE for COVID-19 have been excluded from this count. Contact tracing is in progress, but we are not aware of interactions between diagnosed persons and FSIS IPP.

Based on CDC guidelines for critical infrastructure workers, team members that have been identified as having close contact with a diagnosed person, but who remain asymptomatic may be permitted to work provided certain precautions are taken. These precautions include:

- Screening for Symptoms: The HR or Occupational Health staff will interview the close contacts to determine if they are symptomatic (i.e., fever, cough, or shortness of breath). Before close contacts can continue working, they must be asymptomatic and they must have their temperatures taken by Occupational Health staff or HR, who will verify

their temperatures are 100.4 or less. This information must be documented;

- Regular Monitoring: The HR or Occupational Health staff conducting the symptom screening interview will instruct the team member how to self-monitor for development of COVID-19 symptoms and to report any development of symptoms immediately to their supervisor, HR, or Occupational Health;
- Wear a Face Covering: The close contact team member must wear a face cover while in the workplace for at least 14 days after last close contact;
- Social Distance: The team member should maintain a 6-foot distance from other team members when not actively engaged in the performance of work duties and practice social distancing as work duties permit in the workplace. During times when the face may need to be temporarily uncovered (meals), the team member must practice social distancing of 6 or more feet; and
- Disinfect and Clean Workspaces: Clean and disinfect all areas such as offices, bathrooms, common areas, shared electronic equipment routinely.

Consistent with activities undertaken at all Tyson manufacturing locations, we instituted a myriad of cleaning procedures and preventive measures in common areas and high-employee traffic areas to lessen the risk of exposure for everyone working in the processing facility. These actions have and will continue to be implemented for the foreseeable future.

Temperature monitoring was implemented at (b) (4) on March 23, 2020. The protocol prescribes that every team member must have their temperature evaluated prior to entering the facility. Anyone with a temperature reading above 100.4 will be denied access. We began using an infrared thermal scanner on 4/20/2020. We can confirm that the team members referenced above that have worked or visited the facility since the implementation of this temperature monitoring protocol were found to have acceptable temperatures as they entered the facility on the last day worked.

Disinfection and sanitizing measures currently in place include:

- Breakroom tables and chairs are being cleaned/wiped with sanitizing wipes;
- Bottles of alcohol-based hand sanitizer positioned on throughout the break rooms and high traffic hallways including office spaces;
- Interior doorknobs sanitized routinely throughout the production day before, during and after breaks and lunches;

- FSIS office doorknobs sanitized routinely throughout the day (internal/external);
- FSIS office surfaces (tables, desks, chairs, etc.) are being sanitized nightly.
- FSQA lab doorknobs and tables sanitized on regular intervals;
- Restrooms are cleaned routinely throughout the day and hand-wash stations are monitored ensuring hand-soap dispensers are filled with soap and all hand-wash stations have hot water;
- Alcohol-based hand sanitizer is positioned throughout the hallways and breakroom entrance; and
- Alcohol-based hand sanitizer is provided at each security checkpoint to allow security personnel to sanitize their hands after normal security protocols, and to allow usage by those entering the facility.

Social distancing measures have been implemented, as specified:

- Beginning 4/10/2020, team members are provided with facial coverings to team members when arriving for work at the temperature monitoring location and it is mandatory that they are worn at all times, with the exception of while eating or drinking. We will make facial coverings available to FSIS IPP and kindly request that they adhere to this policy;
- We have erected a tent in our parking lot to help with social distancing. This was done to help eliminate crowds in the breakroom and to give more seating options. On 4/17/2020 we added tables from the cafeteria to provide more seating in an open-air environment;
- We placed six additional benches in our parking lot for team members;
- We have amended the team members' break schedule, start, and stop times to allow for social distancing. A 10-minute break between shifts drastically cuts down on foot traffic inside the facility, especially around time clocks and PPE distribution;
- We measured and marked 6-ft distances inside and outside the facility in high-traffic areas, such as the hallways, and outside prior to entering the facility;
- We are using local contractors as well as in-house maintenance to fabricate barriers in the breakroom and on the production floor. The production barriers started going in place on 4/8/2020 beginning with the cut-up department and continuing throughout the plant. The breakroom table barriers were completed as of 4/13/2020; and
- Portable restrooms are located outside the facility to minimize restroom congregation.

Additional thorough cleaning and sanitizing occurred on the evening of 4/5/2020 as specified:

- All Breakrooms were cleaned and sanitized using (b) (4) as a fogging application. This product kills the following viruses in 10 minutes (b) (4)  
(b) (4)  
Avian Influenza A (H5N1) Virus, Herpes Simplex Type 1 Virus, Herpes Simplex Type 2 Virus, Human Coronavirus. Fogging will occur each weekend.
- All maintenance shops are also being deep cleaned with the (b) (4) fogging application; and
- All FSQA and production equipment, workstations, and tools are being intensely cleaned/wiped with sanitizing wipes.

Additional thorough cleaning and sanitizing occurred over night on 4/14/2020 in the form of (b) (4) fogging in the HR offices and Health Services. On 4/18/2020 the entire facility was fogged with (b) (4). Fogging of breakrooms with (b) (4) continues to be performed each weekend.

Additional thorough cleaning and sanitizing occurred over the extended weekend as specified:

- After operations on 4/24/2020 and the completion of the traditional full sanitation that is performed on the last night of each week, (b) (4) (b) (4) (b) (4) was applied at a disinfectant level of (b) (4). We wiped down common areas with disinfectant level (b) (4), focusing on breakrooms, restrooms, doors and doorknobs;
- On 4/25/2020 our sanitation contractor executed a second disinfectant process with hand scrubbing in all processing areas, including all equipment, floors, walls. Designated production areas were fogged with (b) (4) at a disinfectant level of (b) (4). Common areas including, breakrooms, bathrooms, USDA, administrative, wastewater, and live haul offices were disinfected by a fogging/misting/wiping process with (b) (4). Disinfectant was applied directly into the air handling units to circulate through duct work and mechanical units;
- Maintenance changed air filtration cartridges in common area airways with HEPA filters; and
- On 4/26/2020 our sanitation contractor repeated the entire disinfection process from the previous day with the exception of replacement of the HEPA filters.

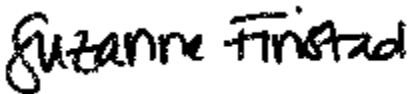


On 4/27/2020, the plant was down for additional thorough cleaning and sanitizing as specified:

- The sanitation contractor will complete a full acid wash on all equipment followed by a Dynachlor application with a target of the maximum approved sanitizer range ((b) (4)); and
- Housekeeping personnel will wipe down common areas a final time with disinfectant level Dynachlor focusing on breakrooms, restrooms, doors and doorknobs.

Tyson Foods, Inc. remains committed to providing a safe work environment and taking measures to limit additional virus exposure risk as we continue the critical infrastructure task of providing wholesome product to consumers at ((b) (4)). Accordingly, our company protocol directs adherence to the CDC guidelines in all of our prevention and response efforts. Should you or your team have any questions, feel free to reach out to the Tyson team at any time.

Cordially,

A handwritten signature in black ink that reads "Suzanne Finstad". The signature is written in a cursive, slightly stylized font.

Suzanne Finstad  
Vice President, Food Safety & Quality Assurance  
Poultry Division



May 4, 2020

Jeff Barham  
Acting District Manager  
USDA - FSIS, Springdale District  
4700 S. Thompson, Suite B-201  
Springdale, AR 72764

Re: COVID-19 Status Update for (b) (4)

Dear Mr. Barham,

The purpose of this letter is to provide an update on the current status of the COVID-19 investigation and actions taken at (b) (4) to prevent exposure inside the confines of the establishment following our receipt of test results for team members previously reported as “diagnosed persons” in accordance with our established protocol. A diagnosed person is defined as a team member (or other person working at or visiting the facility) who tests positive for COVID-19 or has clinical symptoms consistent with COVID-19 as determined by a health care provider (physician, physician assistant, or nurse practitioner). Tyson Foods, Inc. relies on guidance from the CDC and OSHA to inform the protocol.

Based on current CDC guidelines for critical infrastructure workers, team members that have been identified as having close contact with a diagnosed person, but who remain asymptomatic may be permitted to work provided certain precautions are taken. These precautions include:

- Screening for Symptoms: The HR or Occupational Health staff will interview the close contacts to determine if they are symptomatic (i.e., fever, cough, or shortness of breath). Before close contact can continue working, they must be asymptomatic and they must have their temperatures taken by Occupational staff or HR, who will verify their temperatures are 100.4 or less. This information must be documented;
- Regular Monitoring: The HR or Occupational Health staff conducting the symptom screening interview will instruct the team member how to self-monitor for development of COVID-19 symptoms and to report any development of symptoms immediately to their supervisor, HR or Occupational Health;
- We are providing protective facial coverings to team members when arriving for work at the temperature monitoring location; their usage is mandatory. We will make facial coverings available to FSIS IPP and kindly request that they adhere to this new policy;

- Social Distance: The team member should maintain a 6-foot distance from other team members when not actively engaged in the performance of work duties and practice social distancing as work duties permit in the workplace. During times when the face may need to be temporarily uncovered(meals), the team member must practice social distancing of 6 or more feet; and
- Disinfect and Clean Workspaces: Clean and disinfect all areas such as offices, bathrooms, common areas and shared electronic equipment routinely.

Activity to date is summarized in the table below:

Date Reported	Shift	Team Member Working Area	Last Day Worked	Confirmed Positive (Y/N)
(b) (4)				

Those team members that have previously been reported as presumed, but tested NEGATIVE for COVID-19 and were reported as such have been excluded from the table above. Contact tracing did not identify any interactions between diagnosed persons and FSIS IPP.

Consistent with activities undertaken at all Tyson manufacturing locations, we instituted a myriad of cleaning procedures and preventive measures in common areas and high-employee traffic areas to lessen the risk of exposure for everyone working in the processing facility. These actions have and will continue to be implemented for the foreseeable future.

Temperature monitoring was implemented at (b) (4) on 3/27/2020. The protocol prescribes that every team member must have their temperature evaluated prior to entering the facility. Effective 4/18/2020, we began using a walk-through infrared temperature scanner. Anyone with a temperature reading above 100.4 will be denied access. We can confirm that the team members referenced above that have worked or visited the facility since the implementation of this temperature monitoring protocol were found to have acceptable temperatures as they entered the facility on the last day worked.

Disinfection, sanitation, and social distancing measures currently in place include:

- Break rooms tables being cleaned/wiped with XPRESS detergent disinfectant (b) (4) bottles of alcohol sanitizer available in break room area near time clocks.
- Interior doorknobs sanitized with (b) (4) routinely throughout the day;
- FSIS office doorknobs sanitized routinely throughout the day (internal/external) (b) (4)
- FSQA lab doorknobs and tables sanitized on regular intervals with (b) (4);
- Restrooms are cleaned routinely throughout the day and hand-wash stations are monitored ensuring hand-soap dispensers are filled with soap and all hand-wash stations have hot water;
- Alcohol-based hand sanitizer is positioned throughout the hallways and breakroom entrance;
- Alcohol-based hand sanitizer is provided at each security checkpoint to allow security personnel to sanitize their hands after normal security protocols, and to allow usage by those entering the facility; and
- Placing team members, a minimum of 6-ft. apart on processing lines where space allows;
- Shielding between team members who cannot be placed 6-ft. apart on processing lines;

- Staggering break times to minimize the number of team members in common areas;
- Seating areas in break rooms have been configured to maximize spacing between tables and clear partitions have been added to the tabletops to aid in separation;
- Seats at tables have been cordoned off in a manner that promotes social distancing;
- Tents have been set up outside with tables spaced to ensure 6-ft. distance between them. These tables also have the clear partitions and seat restrictions referenced above; and
- Mandatory facial coverings for all team members.

Additional thorough cleaning and sanitizing occurred on the evenings of 4/7/2020 and 4/8/2020 as specified:

- Leg line was cleaned (4/7/2020) using (b) (4) and Solv All (general cleaning soap);
- Ice Pack -Leg line was cleaned (4/8/2020) using (b) (4) and Solv All (general cleaning soap);
- Pack Out area was cleaned and mopped (4/7/2020) using (b) (4) and (b) (4);
- The Large Breakroom was cleaned and mopped using (b) (4) and (b) (4);
- Frequent daily cleaning with XPRESS detergent disinfectant and (b) (4);
- Office areas, USDA/AMS offices and bathrooms were sprayed with Decon; and
- Smoking Areas were cleaned and sanitized using XPRESS detergent disinfectant and (b) (4)

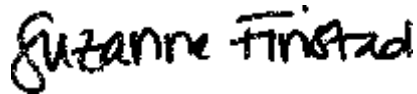
Additional thorough cleaning and sanitizing occurred on 4/11/20 of 4/13/2020 as specified:

- Further Processing was cleaned using (b) (4) and (b) (4)
- The Large Breakroom was cleaned and mopped using (b) (4) and (b) (4)
- Frequent daily cleaning with XPRESS detergent disinfectant and (b) (4);
- Smoking Areas were cleaned and sanitized using XPRESS detergent disinfectant and (b) (4)
- Health Center was cleaned and mopped using (b) (4); and
- All office areas, break rooms, bathrooms and USDA/AMS offices were sprayed with Decon 7.

Additional thorough cleaning and sanitizing occurred on 4/18 and 4/19/2020. All office areas, break rooms, bathrooms and USDA/AMS offices were sprayed with (b) (4). An additional treatment of (b) (4) occurred 4/15/2020 in the health center and welfare areas. Based on the evolving situation with COVID-19, this activity has been designated to continue a weekly basis for the foreseeable future.

Tyson Foods, Inc. remains committed to providing a safe work environment and taking measures to limit additional virus exposure risk as we continue the critical infrastructure task of providing wholesome product to consumers. Accordingly, our company protocol directs adherence to the CDC guidelines in all our prevention and response efforts. That said, we note that we do not have a test result at this time and recognize that this quarantine action is more conservative than CDC recommendations. However, our protocol directs us to classify a primary care diagnosis as a presumptive positive for COVID-19 and respond accordingly. This is what we have done at (b) (4). Should you or your team have any questions, feel free to reach out to the Tyson team at any time.

Cordially,

A handwritten signature in black ink that reads "Suzanne Finstad". The signature is written in a cursive, slightly informal style.

Suzanne Finstad  
Vice President, Food Safety & Quality Assurance  
Poultry Division

**From:** [Hanigan, Katie](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** FW: Face Book Posting By USDA Staff Member  
**Date:** Friday, May 1, 2020 6:49:21 PM  
**Attachments:** [image.png](#)  
[IMG1Logo\\_png.png](#)  
[Logo.png](#)  
[ATT00001.png](#)

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Hello Dr. Bronstein,

Thank you for taking my call.

Below is the Facebook posting from the USDA staff member that works at the Smithfield plant in Smithfield Va.

I assume the Agency has a professional conduct policy that prohibits an inspector disclosing confidential company information to the general public.

Please let me know the Agency's position on this event.

Thanks

Katie



Katie Hanigan  
Vice President, Fresh Food Safety & Regulatory Affairs  
p: (b) (6) c: (b) (6)  
e: (b) (6) @smithfield.com  
[smithfieldfoods.com](http://smithfieldfoods.com)

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**From:** Hanigan, Katie  
**Sent:** Friday, May 1, 2020 5:10 PM  
**To:** Furey, Todd M. - FSIS <todd.furey2@usda.gov>  
**Cc:** Nowicki, Matt - FSIS <matt.nowicki@usda.gov>; Lilly, David - FSIS <david.lilly@usda.gov>; Murphy, Roger - FSIS <roger.murphy@usda.gov>  
**Subject:** Face Book Posting By USDA Staff Member  
**Importance:** High

Hello Dr. Furey,

Please be advised an USDA inspector that works at the Smithfield plant in Smithfield VA has posted the following information on her Facebook page.

What is the USDA viewpoint on this?

Katie



Sent from my iPhone

**Smithfield**  
Good food. Responsibly.®

**Katie Hanigan**

Vice President, Fresh Food Safety & Regulatory Affairs

p: (b) (6) c: (b) (6)  
e: (b) (6) @smithfield.com

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**Katie Hanigan**

Vice President, Fresh Food Safety & Regulatory Affairs

p: (b) (6) c: (b) (6)

e: (b) (6) @smithfield.com

**smithfieldfoods.com**

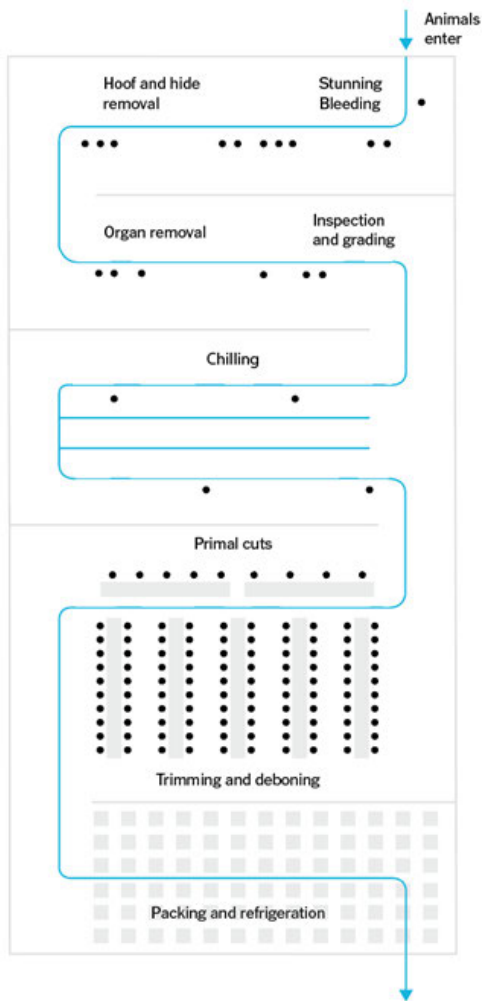
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**From:** [Sarah Little](#)  
**To:** [Blake, Carol - FSIS](#)  
**Subject:** FW: Pork plants  
**Date:** Tuesday, May 19, 2020 12:29:54 PM  
**Attachments:** [image001.png](#)

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**From:** Larry Buchanan (b) (6) @nytimes.com>  
**Sent:** Tuesday, May 19, 2020 11:20 AM  
**To:** Sarah Little (b) (6) @meatinstitute.org>  
**Subject:** Re: Pork plants



On Tue, May 19, 2020 at 10:40 AM Sarah Little (b) (6) @meatinstitute.org> wrote:

Sure

Sarah Little

On May 19, 2020, at 10:13 AM, Larry Buchanan <(b) (6)@nytimes.com> wrote:

Thanks Sarah!

Can I give you a call in an hour or so?

LB

On Tue, May 19, 2020 at 9:02 AM Sarah Little (b) (6)@meatinstitute.org> wrote:

Hi Larry,  
I can answer most of your questions. Why don't we speak on the phone. Easier. My cell is (b) (6)

Thanks!

Sarah Little

--

Larry Buchanan  
Graphics Editor, The New York Times  
(b) (6)

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Larry Buchanan  
Graphics Editor, The New York Times

(b) (6)

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**From:** [Mark Dopp](#)  
**To:** [Sidrak, Hany - FSIS](#); [Bronstein, Philip - FSIS](#); [Kiecker, Paul - FSIS](#)  
**Subject:** FW: UPDATED - Coronavirus (COVID-19) Information Resources  
**Date:** Wednesday, April 8, 2020 3:22:05 PM

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Gentlemen, NAMI has been sending out regular memos like this one from last Thursday and another is going tomorrow. The memo below has a number of links to useful documents and protocols developed by the food industry and they address some of the questions posed earlier today. Feel free to share the docs/links if inspected establishments continue to send questions regarding these topics, or send companies or questions to us if we can be helpful. <https://www.feedingus.org/> has many of the documents below as well. Undoubtedly you get countless emails but I am happy to add you to the distribution list to receive the memos if you wish. Well done on the call today. Regards.

---

**From:** Julie Anna Potts <americanmeat@meatinstitute.ccsend.com> **On Behalf Of** Julie Anna Potts  
**Sent:** Thursday, April 2, 2020 4:06 PM  
**To:** Mark Dopp (b) (6) @meatinstitute.org>  
**Subject:** UPDATED - Coronavirus (COVID-19) Information Resources

This memorandum includes new documents and information pertaining to the coronavirus (COVID-19) pandemic, links to several government agencies, and law firms with COVID-19 websites with useful information.

In addition, the North American Meat Institute will host a conference call for all members on Friday, April 3 at 11:00 a.m. Eastern (10:00 Central; 9:00 Mountain; and 8:00 Pacific) to provide an update about the status of the coronavirus (COVID-19) outbreak. The call number is 877 594 8353, passcode 65265507#.

**Food Industry Recommended Protocols: Employee Screening; Distancing; Positive Test Result**

**Employee Screening**

Some local jurisdictions are mandating companies screen employees, e.g., taking temperatures before they enter a worksite. A temperature taking protocol has been developed and can be found [here](#). In addition, a coalition of food industry associations created a broader [document](#) regarding legal and other considerations of screening.

## **Employee Distancing**

Virtually all state and local directives or orders require social distancing, even in the workplace, to the extent possible. Several documents have been developed to provide guidance regarding how employers can maximize the opportunities for distancing in plants. That document can be found [here](#). In addition, the Canadian Food Inspection Agency (CFIA) issued guidance for Canadian meat processing facilities regarding procedures CFIA expects to see if a company employee tests positive. The document, which can be found [here](#), includes Annex that also has suggestions for measures companies can take to assist social distancing.

## **Employee Positive Test Result Protocol**

Companies need to plan and prepare for the likely circumstance in which an employee, or visitor, shows symptoms of COVID-19 or tests positive for the virus. A collection of food industry organizations, working with several federal agencies, developed protocols for food companies to follow if an employee or visitor tests positive. The objective of the protocols is avoiding or limiting business interruption at facilities that are part of a critical industry, food processing. Updated protocols can be found [here](#). The protocols can also be found at this [website](#).

The Centers for Disease Control and Prevention (CDC) posted risk assessment [guidance](#) that may be helpful in such a circumstance and the Food and Drug Administration (FDA) updated its coronavirus website to provide [answers](#) to questions, including social distancing in food facilities. In addition, the Food Safety and Inspection Service (FSIS) provided updated [guidance](#) that allows companies to ask questions and take inspectors' temperatures.

NAMI also created a portal in which members are sharing actions and practices they are taking to protect employees' health regarding COVID-19, including how to maximize social distancing in plants to the extent possible, reconfiguring cafeterias and other, similar places, screening employees, among other best practices. That information can be found [here](#). If you have practices or protocols to share please send them to me, (b) (6) [@meatinstitute.org](mailto:(b) (6)@meatinstitute.org), or Mark Dopp, (b) (6) [@meatinstitute.org](mailto:(b) (6)@meatinstitute.org).

## **Personal Protective Equipment Sources**

Members expressed concern on the prior conference call and in earlier correspondence regarding a shortage of important supplies, including personal protective equipment, cleaners, disinfectants, and more. Although government agencies have clarified in conversations that healthcare and emergency services are a priority regarding many supplies NAMI is working to ensure those officials are reminded the food industry must be next in line.

NAMI has been working on COVID-19 issues as part of a broader coalition. Included in that coalition is the Food Marketing Institute, which has compiled a collection of potential sources for certain types of equipment, including masks, face shields, and thermometers. Those documents can be found [here](#), [here](#), and [here](#). In addition, companies are encouraged to keep sending information to [foodsupplychain@usda.gov](mailto:foodsupplychain@usda.gov) identifying specific needs companies can go to the chat box of the Federal Emergency Management Agency National Business Emergency Operations Center dashboard <https://fema.connectsolutions.com/nbeoc>.

## **Coronavirus Aid, Relief and Economic Security (CARES) Act Information**

Congress passed the Coronavirus Aid, Relief and Economic Security Act. A summary prepared by NAMI staff is [here](#). In addition, the National Association of Manufacturers summarized the bill [here](#) and created and frequently asked questions document found [here](#).

## **Families First Coronavirus Response Act**

The Families First Coronavirus Response Act (FFCRA) went into effect on April 1, 2020 and the Department of Labor's Wage and Hour Division (WHD) published a temporary [rule](#) that day. The FFCRA applies to a private entity or individual that employs fewer than 500 employees and requires them to pay up to 12 weeks of emergency paid sick leave or emergency paid family medical leave if one of six conditions relating to COVID-19 exist. FFCRA applies if the employee:

- (1) is subject to a Federal, State, or local quarantine or

isolation order related to COVID-19; [Because the food industry is a critical infrastructure industry, food industry employees generally may travel notwithstanding shelter in residence orders or directives.]

(2) has been advised by a health care provider to self-quarantine due to concerns related to COVID-19;

(3) is experiencing symptoms of COVID-19 and is seeking a medical diagnosis;

(4) is caring for an individual subject to an order as described in (1), or who has been advised as described in (2);

(5) is caring for his or her son or daughter whose school or place of care has been closed or whose child care provider is unavailable due to COVID-19 related reasons; or

(6) is experiencing any other substantially similar condition specified by the Secretary of Health and Human Services in consultation with the Secretary of the Treasury and the Secretary of Labor.

The rule explains how employers determine who counts as an employee toward the 500-employee threshold. An employer should include full-time and part-time employees, employees on leave, temporary employees jointly employed by the employer and another employer, and day laborers supplied by a temporary placement agency. Independent contractors that provide services for an employer do not count toward the 500-employee threshold. Nor do employees count who have been laid off or furloughed and have not been reemployed. See 29 CFR 826.40. In addition, employees must be employed within the United States. The preamble provided the following example - "if an employer employs 1,000 employees in North America, but only 250 are employed in a U.S. State, the District of Columbia, or a territory or possession of the United States, that employer will be considered to have 250 employees and is thus subject to the FFCRA." WHD also posted updated versions of a [Fact Sheet for Employers](#), a [Fact Sheet for Employees](#), and a [Questions and Answers](#) document.

### **Carbon Dioxide Use and Availability**

Concerns have been raised about the availability of carbon dioxide for purposes of chilling, freezing, and controlled atmosphere stunning in establishments. With a severe decline in oil prices, ethanol production as a fuel source has declined. An important byproduct of ethanol production is carbon dioxide (CO<sub>2</sub>). CO<sub>2</sub> is captured and



purified for the food and beverage industries, particularly in the Midwest.

In response to a request from multiple companies to explore the availability of different types of CO<sub>2</sub>, the Meat Institute gathered the following [information](#) and is trying to address the shortage, including participating in a task force led by the Compressed Gas Association. To ensure the task force has up-to-date information on CO<sub>2</sub> availability, a [survey](#) was developed to collect information on uses of CO<sub>2</sub> in food and beverage production companies, the impact a shortage might have on food production, and any outreach companies have conducted so far, whether to state officials or federal officials. Please complete the survey and send responses to Tiffany Lee at (b) (6) [@meatinstitute.org](mailto:(b) (6)@meatinstitute.org).

### **Connecting Resources**

COVID-19 has created a need to explore new partners and business operations to meet and adapt to new supply chain demands. Food retailers may be facing shortages and product outages and may have strained capacity in transportation and warehousing systems as well. And many foodservice distributors and packer processors have product inventory that may prove useful to food retailers. To that end, NAMI has partnered with [FMI The Food Industry Association](#) (FMI), [International Foodservice Distributors Association](#) (IFDA), [United Fresh Produce](#), and the [National Fisheries Institute](#)

(NFI) to mix and match meat products with the retailers' demands.

Matching services can be made in:

- Products for resale.
- Warehousing.
- Transportation.
- Excess ingredients, products for meal preparation.

If you have surplus products that could be matched with inquiring retailers, please email Jim Goldberg at (b) (6) [@meatinstitute.org](mailto:(b) (6)@meatinstitute.org).

### **Food Safety and Inspection Service Labeling Discretion**

The COVID-19 pandemic has had a dramatic, adverse effect on the foodservice sector. Conversely, demand for meat and poultry in

grocery stores is at all-time highs. NAMI staff have been discussing with FSIS officials' options that allow products labeled appropriately for foodservice to be diverted to retail sale. Attached is a [memorandum](#) discussing options companies may want to consider if they wish to redirect product from foodservice to retail. On Monday, March 23, FSIS issued a special constituent [update](#) regarding this issue. FSIS issued a [follow-up](#) on March 27, which extended the agency's regulatory discretion and allows the "deviations" discussed in the March 23 alert to apply not only to products made by March 23, but also to products produced during the following 60 day temporary allowance (the window).

Through discussions between Meat Institute staff and the Labeling and Program Delivery Staff, several additional temporary allowances have been identified.

Many NAMI members also produce FDA regulated products. As with FSIS, FDA is providing temporary labeling relief regarding certain nutrition labeling requirements. Hogan Lovells [summarized](#) FDA's actions.

### **Critical Infrastructure Industry Issues**

The Centers for Disease Control and Prevention and the White House Coronavirus Task Force released a document, [The President's Coronavirus Guidelines for America -- 15 Days to Slow the Spread of Coronavirus](#) (COVID-19), which states that companies in the food supply are part of a critical infrastructure industry. The Department of Homeland Security (DHS) then issued [This guidance and accompanying list](#) identifying critical infrastructure industries, including agriculture and food. To support that conclusion the Meat Institute submitted a memo to DHS [emphasizing the importance of including meat industry suppliers in that critical infrastructure designation](#).

The list of states executing shelter in residence orders continues to grow. Sometimes, law enforcement officials have stopped people questioning whether they should be away from home. Previous iterations of this memo provided templates (see below) for employees to use. USDA's Agricultural Marketing Service (AMS) issued a [memorandum](#), U.S. Department of Agriculture Operations Allowed to Operate During Shelter in Residence, you may wish to provide to your employees in addition to the templates below. Included in the Hogan Lovells [document are certificate templates food and agriculture employees](#) can use if stopped while traveling to or from work or with transportation employees, while in route. A similar document, [Shipment of Supplies Related to Critical Infrastructure](#), was created for use by those transporting food or related products. Should your company or your carrier encounter a problem please contact Dr. Tiffany

Lee, (b) (6) [@meatinstitute.org](mailto:meatinstitute.org) or the Deputy Administrator of the Federal Motor Carrier Safety Administration (FMCSA), Jim Mullen, at [jim.mullen@dot.gov](mailto:jim.mullen@dot.gov). FMCSA has provided a questions and answers [document](#) to provide guidance.

The broad collection of food industry associations that developed the protocols also sent a letter, to [federal state and local officials asking food \(for human and animal consumption\), beverage, and consumer packaged goods manufacturers be exempted from the gathering and curfew bans](#).

Finally, the National Governors Association has a coronavirus [website](#) that provides information and resources state by state.

### **Antitrust Concerns**

Every state has issued some form of emergency declaration and many states have instituted shelter in place orders. Although not every state has one and there is no comparable federal law, many states have enacted what are commonly known as "price gouging" statutes and those laws often are triggered by declaration or orders such as those being issued. NAMI's outside antitrust counsel has prepared a short [memorandum](#) providing background about these laws for your review.

### **Centers for Disease Control and Prevention and other Government Agency Information**

The CDC updates its COVID-19 links regularly.

[CDC Coronavirus Website](#)

[Situation Summary](#)

[Frequently Asked Questions](#)

[Interim Guidance for Businesses and Employers](#)

[Information for Communities, Schools, and Businesses](#)

[Prevention and Treatment](#)

[Cases in the U.S.](#)

[Risk Assessment](#)

[Information for Travel](#)

[Know the Facts About Coronavirus and Help Stop the Spread of Rumors](#)

The Occupational Safety and Health Administration (OSHA) also has information and links, [COVID-19](#), regarding hazard recognition, the OSHA standards that apply regarding protecting workers from COVID-19, among others. If an employee tests positive for COVID-19, employers can and should advise other employees of possible workplace exposure; however, infected employees must not be identified by name and medical information must be kept confidential. In addition, the

Environmental Protection Agency has [information](#) regarding disinfectants to use regarding COVID-19.

The Department of Homeland Security has a [pandemic planning resources page](#). Likewise, the World Health Organization provides a [Pandemic Influenza Preparedness and Response manual](#). Johns Hopkins University has a coronavirus [resource center](#) that includes a [map](#) with information regarding the outbreak.

### **Labor and Employment Information Sources**

Companies also should know their rights and the rights of their employees under the labor laws. Below are links to information prepared by law firms addressing issues for companies to consider regarding COVID-19.

[Akerman](#)  
[Cozen O'Connor](#)  
[Faegre Drinker](#)  
[Hogan Lovells](#)  
[Morrison Foerster](#)

\* \* \* \* \*

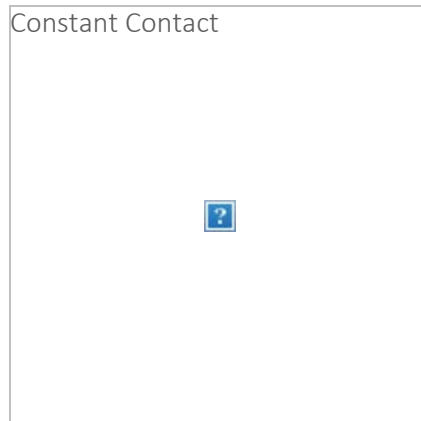
We will update this memorandum as needed. Please contact me or Mark Dopp at [\(b\) \(6\) @meatinstitute.org](#) with questions.

North American Meat Institute,  
1150 Connecticut Ave NW, 12th Floor, Washington, DC 20036

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**From:** [Norm Robertson](#)  
**To:** [Wolseley, Paul - FSIS](#)  
**Cc:** [\(b\) @meatinstitute.org](#); [Bodendorfer, Christine - PHIS PA External Contact - FSIS](#); [Bronstein, Philip - FSIS](#)  
**Subject:** FW: Updated USDA FSIS COVID-19 Guidance  
**Date:** Tuesday, March 31, 2020 3:54:13 PM  
**Attachments:** [20200320 Coronavirus questionnaires memo for establishments.pdf](#)

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Hi Paul,

As per the guidance below from Mr. Phil Bronstein, Assistant Administrator for Field Operations, industry is doing their best to keep the agency informed of any employees testing positive for COVID-19, per the reciprocal agreement with the agency reflected therein. Frontline Supervisor, Mathew Edwards, has conveyed through the In-plant personnel at the Johnsonville Momence Packing Establishment in Momence, IL, that the notification previously provided is not sufficient and that, per the Chicago District, the company must now provide their notification and plan of action in writing, on company letterhead. The request in the e-mail below from Mr. Bronstein was for notification, which has already occurred.

Is the agency now also expecting the company to provide additional information in writing on company letterhead? If so, we request the agency make the expectations known and explain what will be expected for all companies across the US, rather than allowing individual districts to establish local policy. We have been told that the FLS is at the establishment and that they must provide this information, on company letterhead by tonight. The insinuation is that if they do not, operations may be stopped by the agency or that inspection personnel will be removed, thereby stopping inspected operations from occurring. See the below and attached from Mr. Bronstein, which does not mandate anything be in writing or on company letterhead.

Please confirm that the guidance from Mr. Bronstein remains viable and that failure to provide written information on company letterhead will not be used by the agency to initiate a withholding or suspension action. The company is happy to share information with the agency, but this specific mandate and threat seems a bit more than over the top.

Please let me know if we can provide additional information.

Best regards,

Norm

*Norm Robertson*  
*Vice President, Regulatory Services*  
*North American Meat Institute*  
*(202)587-4200 main line*  
*(b) (6) direct line*  
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*Follow me on Twitter @Meatreghelper*

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**From:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>

**Sent:** Friday, March 20, 2020 3:22 PM

**Subject:** Updated USDA FSIS COVID-19 Guidance

Hello All,

Based on additional guidance by EEOC

([https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)) the agency is temporarily changing our stance on inspectors answering questions and having their temperature measured to comply with establishment's policies.

Please find the attached guidance from USDA Food Safety Inspection Service concerning COVID-19. Additionally please forward this email to others in the industry that may find this communication useful.

**FSIS respectfully asks that establishments communicate with the in-plant FSIS inspection team to let them know if there are any known or suspected cases of COVID-19 among their establishment personnel.**

If you have any questions, please email [fsis@usda.gov](mailto:fsis@usda.gov).

Sincerely,

Phil

-----  
***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

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March 20, 2020

TO: FSIS-Regulated Establishment Facility Management and FSIS Field Employees

FROM: Dr. Philip Bronstein, Assistant Administrator 

SUBJECT: USDA Guidance on COVID-19 Health Questionnaires

The U.S. Department of Agriculture (USDA) seeks a united effort with our industry partners in preventing the spread of COVID-19 while continuing to produce safe food for consumers. We provide this updated guidance to our industry partners in accordance with the President's March 13, 2020 Proclamation declaring a National Emergency, the World Health Organization and the Center for Disease Control both declaring that COVID-19 is a pandemic, and the Office of Management and Budget March 17, 2020 Guidance, ["Federal Agency Operational Alignment to Slow the Spread of Coronavirus COVID-19"](#). COVID-19 remains a fluid situation, and thus, USDA will continue to monitor and implement Federal government and applicable public health authorities' guidance and may revise the following accordingly.

During this pandemic, industry employees may orally ask USDA employees questions concerning COVID-19 prior to allowing entrance into the facility. USDA permits industry to orally ask the following:

- If the USDA employee is experiencing symptoms of COVID-19, including shortness of breath, body aches, coughing, and fever of over 100.4.
- If someone living in the USDA employee's household or someone the USDA employee is caring for has been diagnosed with COVID-19, or had any recent contact with a confirmed case of COVID-19.
- In the last 14 days, if the USDA employee, someone living in the USDA employee's household, or someone with whom the USDA employee has been in close or frequent contact with, or someone the USDA employee is caring for, returned from, or made a travel connection through a CDC Level 3 or Level 2 country or State Department Level 3 or Level 4 country, for example, China, Korea, Japan, the European Union, Iran.
- Industry may also measure a USDA employee's temperature via a digital forehead thermometer before permitting entry into the facility.

USDA employees will only respond to questions orally and will not sign any attestations or submit any written questionnaires.

The industry has the authority to determine whether to permit or deny entry into its facility should a USDA employee answer in the affirmative to any of the above questions. The industry may retain a record of USDA employees that are both permitted or denied entrance. However, the industry may not retain any confidential or medical information associated with any USDA employee's response.

We thank you for your continued commitment to protecting the health and safety of all our employees during this difficult time.



**From:** [Chris Young](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** FW: USDA Concern - Chicago District Office  
**Date:** Wednesday, May 13, 2020 10:46:26 AM  
**Attachments:** [CDC Meat and Poultry Recommendations April 2020.pdf](#)

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Here is Dewig Meats info.

Christopher Young  
Executive Director  
American Association of Meat Processors

(b) (6) office

(b) (6) cell

(b) (6) @aamp.com

---

**From:** Shaheen, Bashar - FSIS <bashar.shaheen@usda.gov>  
**Sent:** Tuesday, May 12, 2020 2:57 PM  
**To:** Darla Kiesel (b) (6) @dewigmeats.com>; Mayberry, Tamara - FSIS <tamara.mayberry@usda.gov>; Laura, Bimla - FSIS <bimla.laura@usda.gov>; Tom Dewig (b) (6) @dewigmeats.com>; Janet Dewig (b) (6) @dewigmeats.com>; Dean Dewig (b) (6) @dewigmeats.com>; Karen Dewig (b) (6) @dewigmeats.com>; Jordan Schmitt (b) (6) @dewigmeats.com>; Chris Young (b) (6) @aamp.com>  
**Cc:** Bane, Robert - FSIS <robert.bane@usda.gov>; Mudahar, Karnail - FSIS <karnail.mudahar@usda.gov>; Mayberry, Tamara - FSIS <tamara.mayberry@usda.gov>; Cranford, William - FSIS <william.cranford@usda.gov>  
**Subject:** RE: USDA Concern - Chicago District Office

Good Afternoon,

I understand your concern; however, my inspectors are following the CDC guidelines for social distancing, and we are providing them with a face mask to wear every time at Dewig and other plants. Any inspector showing symptoms or sick will be sent home immediately.

My understanding that your plant is not performing any of the recommended CDC guidelines for meat processing employees. Measures to be taken at your facilities include temperature screening at the entrance, wear a face mask for all employees, and practicing social distancing.

I have a safety concern for all plant employees, including USDA inspectors. The safety precautions and control planning are not implemented or executed at your facility. For example, your facility is not taking temperature to all employees and mandating wearing a face mask or practicing social distancing, as recommended by CDC guidelines.

I am attaching CDC guidelines for meat processing workers and employees for your review. The attached CDC guideline provides control plans and will help to mitigate the spread of COVID-19 at your facility.

Thank you,

***Bashar W. Shaheen, DVM, MS, Ph.D.***

Frontline Supervisor, Huntingburg Circuit, IN

Office of Field Operations

Food Safety and Inspection Service, USDA

Chicago District Office

iPhone: (b) (6)

[Bashar.Shaheen@usda.gov](mailto:Bashar.Shaheen@usda.gov)

---

**From:** Darla Kiesel (b) (6) [@dewigmeats.com](mailto:(b) (6)@dewigmeats.com)>

**Sent:** Tuesday, May 12, 2020 11:53 AM

**To:** Shaheen, Bashar - FSIS <[bashar.shaheen@usda.gov](mailto:bashar.shaheen@usda.gov)>; Mayberry, Tamara - FSIS <[tamara.mayberry@usda.gov](mailto:tamara.mayberry@usda.gov)>; Laura, Bimla - FSIS <[bimla.laura@usda.gov](mailto:bimla.laura@usda.gov)>; Tom Dewig <(b) (6)@dewigmeats.com>; Janet Dewig (b) (6) [@dewigmeats.com](mailto:(b) (6)@dewigmeats.com)>; Dean Dewig (b) (6) [@dewigmeats.com](mailto:(b) (6)@dewigmeats.com)>; Darla Kiesel (b) (6) [@dewigmeats.com](mailto:(b) (6)@dewigmeats.com)>; Karen Dewig (b) (6) [@dewigmeats.com](mailto:(b) (6)@dewigmeats.com)>; Jordan Schmitt (b) (6) [@dewigmeats.com](mailto:(b) (6)@dewigmeats.com)>; (b) (6) [@aamp.com](mailto:(b) (6)@aamp.com)

**Subject:** USDA Concern - Chicago District Office

Hello all,

Please see the attached latter on behalf of Dewig Bros. Packing Co., Inc. (Dewig Meats).

Thank you,

**Darla (Dewig) Kiesel**

Dewig Meats (b) (6)

Indiana Meat Packers Assoc.

American Assoc. of Meat Processors

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## Coronavirus Disease 2019 (COVID-19)

### Meat and Poultry Processing Workers and Employers

Interim Guidance from CDC and the Occupational Safety and Health Administration (OSHA)

Meat and poultry processing facilities are a component of the [critical infrastructure within the Food and Agriculture Sector](#)

■ [🔗](#). CDC's [Critical Infrastructure Guidance](#) advises that critical infrastructure workers may be permitted to continue work following potential exposure to COVID-19, provided they remain asymptomatic and additional precautions are implemented to protect them and the community. All meat and poultry processing facilities developing plans for continuing operations in the setting of COVID-19 occurring among workers or in the surrounding community should (1) work directly with appropriate state and local public health officials and occupational safety and health professionals; (2) incorporate relevant aspects of CDC guidance, including but not limited to this document and the CDC's [Critical Infrastructure Guidance](#); and (3) incorporate guidance from other authoritative sources or regulatory bodies as needed.

Multiple outbreaks of COVID-19 among meat and poultry processing facility workers have occurred in the United States recently. This document provides guidance for meat and poultry processing workers and employers—including those involved in beef, pork, and poultry operations. This guidance supplements but does not replace general guidance at these web sites:

- [osha.gov/coronavirus](https://www.osha.gov/coronavirus) [🔗](#)
- <https://www.cdc.gov/coronavirus/2019-ncov/index.html>
- <https://www.cdc.gov/coronavirus/2019-ncov/community/critical-workers/implementing-safety-practices.html>

Coronavirus disease 2019 (COVID-19) is a respiratory illness caused by a new virus called SARS-CoV-2. Symptoms often include a fever, cough, and shortness of breath and can range from very mild to severe. Some people become so sick they must be admitted to the hospital, and some people may die from the illness. Our understanding about the new virus and how the virus spreads is evolving as we learn more about COVID-19, so check the [CDC website](#) for the latest information. The virus is thought to spread mainly from person to person:


- Between people who are in close contact with one another (within about six feet, which is about two meters).
- Through respiratory droplets produced when an infected person coughs, sneezes, or talks.

Recent studies indicate that people who are not showing symptoms can spread the virus. It may also be possible that a person can get COVID-19 by touching a surface or object that has the virus on it and then touching their own mouth, nose, or possibly their eyes. This is not thought to be the main way the virus spreads, but we are still learning more about this virus. Workers at [higher risk for serious illness](#) include older adults and people of any age with chronic medical conditions. Policies and procedures addressing issues related to workers at higher risk of serious illness should be made in consultation with occupational medicine and human resource professionals.

### Exposure risk among meat and poultry processing workers

Workers involved in meat and poultry processing are not exposed to SARS-CoV-2 through the meat products they handle. However, their work environments—processing lines and other areas in busy plants where they have close contact with coworkers and supervisors—may contribute substantially to their potential exposures. The risk of occupational transmission of SARS-CoV-2 depends on several factors. Some of these factors are described in the U.S. Department of



Labor and U.S. Department of Health and Human Services' booklet [Guidance on Preparing Workplaces for COVID-19](#)  [. Distinctive factors that affect workers' risk for exposure to SARS-CoV-2 in meat and poultry processing workplaces include:](#)

- **Distance between workers** – meat and poultry processing workers often work close to one another on processing lines. Workers may also be near one another at other times, such as when clocking in or out, during breaks, or in locker/changing rooms.
- **Duration of contact** – meat and poultry processing workers often have prolonged closeness to coworkers (e.g., for 10-12 hours per shift). Continued contact with potentially infectious individuals increases the risk of SARS-CoV-2 transmission.
- **Type of contact** – meat and poultry processing workers may be exposed to the infectious virus through respiratory droplets in the air – for example, when workers in the plant who have the virus cough or sneeze. It is also possible that exposure could occur from contact with contaminated surfaces or objects, such as tools, workstations, or break room tables. Shared spaces such as break rooms, locker rooms, and entrances/exits to the facility may contribute to their risk.
- **Other distinctive factors that may increase risk among these workers include:**
  - A common practice at some workplaces of sharing transportation such as ride-share vans or shuttle vehicles, car-pools, and public transportation
  - Frequent contact with fellow workers in community settings in areas where there is ongoing community transmission.

## Create a COVID-19 assessment and control plan

A qualified workplace coordinator should be identified who will be responsible for COVID-19 assessment and control planning. All workers in the facility should know how to contact the identified coordinator with any COVID-19 concerns. Infection control and occupational safety and health plans should apply to anyone entering or working in the plant (e.g., all facility workers, contractors, and others). Facility management should reach out to state and/or local public health officials and occupational safety and health professionals and establish ongoing communications to make sure they are getting relevant and up-to-date information concerning COVID-19. The workplace coordinators and management should also be aware of and follow all applicable federal regulations and public health agency guidelines. Worksite assessments to identify COVID-19 risks and prevention strategies should be done periodically as part of sound occupational health and public health practice. As part of these assessments, facilities should consider the appropriate role for testing and workplace contact tracing (identifying person-to-person spread) of COVID-19-positive workers in a worksite risk assessment, following [available CDC guidance](#).

### Controls

Worker infection prevention recommendations are based on an approach known as the [hierarchy of controls](#). This approach groups actions by their effectiveness in reducing or removing hazards. In most cases, the preferred approach is to eliminate a hazard or processes; install engineering controls; and implement appropriate cleaning, sanitation, and disinfection practices to reduce exposure or shield workers. Administrative controls are also an important part of an approach to prevention in these workplaces.

#### *Engineering Controls*

Configure communal work environments so that workers are spaced at least six feet apart, if possible. Current information about the asymptomatic spread of SARS-CoV-2 supports the need for social distancing and other protective measures within a meat and poultry processing work environment. Changes in production practices may be necessary in order to maintain appropriate distances among workers.



Modify the alignment of workstations, including along processing lines, if feasible, so that workers are at least six feet apart in all directions (e.g., side-to-side and when facing one another), when possible. Ideally, modify the alignment of workstations so that workers do not face one another. Consider using markings and signs to remind workers to maintain their location at their station away from each other and practice social distancing on breaks.

Use physical barriers, such as strip curtains, plexiglass or similar materials, or other impermeable dividers or partitions, to separate meat and poultry processing workers from each other, if feasible.

Facilities should consider consulting with a heating, ventilation, and air conditioning engineer to ensure adequate ventilation in work areas to help minimize workers' potential exposures.

If fans such as pedestal fans or hard mounted fans are used in the facility, take steps to minimize air from fans blowing from one worker directly at another worker. Personal cooling fans should be removed from the workplace

to reduce the potential spread of any airborne or aerosolized viruses. If fans are removed, employers should remain aware of, and take steps to prevent, [heat hazards](#).

Place handwashing stations or hand sanitizers with at least 60% alcohol in multiple locations to encourage hand hygiene. If possible, choose hand sanitizer stations that are touch-free. See OSHA's Sanitation Standard (29 CFR 1910.141 [§](#)), which requires employers to provide handwashing facilities for workers.

Add additional clock in/out stations, if possible, that are spaced apart, to reduce crowding in these areas. Consider alternatives such as touch-free methods or staggering times for workers to clock in/out.

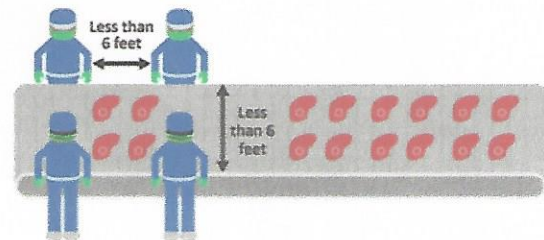
Remove or rearrange chairs and tables, or add partitions to tables, in break rooms and other areas workers may frequent to increase worker separation. Identify alternative areas to accommodate overflow volume such as training and conference rooms, or using outside tents for break and lunch areas.

### Administrative Controls

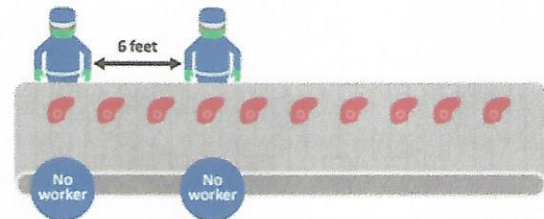
Employers should do the following to promote social distancing:

#### How to Align Meatpacking and Meat Processing Workstations, If Feasible

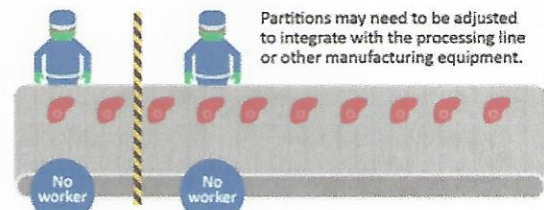
**Bad:** Workers are within six feet of one another, including at side-by-side or facing workstations.



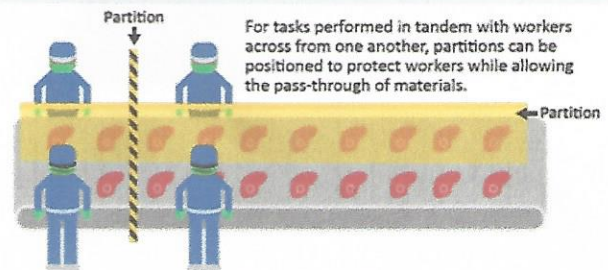
**Good:** Workers are spaced at least six feet apart, not facing one another. Other configurations may be used to achieve similar distancing between workers.



**Good:** Physical barriers, such as partitions, separate workers from each other.



**Good:** Physical barriers, such as partitions, separate workers from each other, including where workers need to perform tasks in tandem across from one another.



[View Larger](#)

For tasks performed in tandem with workers across from one another, partitions can be positioned to protect workers while allowing the pass-through of materials.



- Encourage single-file movement with a six-foot distance between each worker through the facility, where possible.
- Designate workers to monitor and facilitate distancing on processing floor lines.
- Stagger break times or provide temporary break areas and restrooms to avoid groups of workers during breaks. Workers should maintain at least six feet of distance from others at all times, including on breaks.
- Stagger workers' arrival and departure times to avoid congregations of workers in parking areas, locker rooms, and near time clocks.
- Provide visual cues (e.g., floor markings, signs) as a reminder to workers to maintain social distancing.
- Encourage workers to avoid carpooling to and from work, if possible
  - If carpooling or using company shuttle vehicles is a necessity for workers, the following control practices should be used:
    - Limit the number of people per vehicle as much as possible. This may mean using more vehicles.
    - Encourage employees to maintain social distancing as much as possible.
    - Encourage employees to use hand hygiene before entering the vehicle and when arriving at the destination.
    - Encourage employees in a shared van or car space to wear cloth masks.
    - Clean and disinfect commonly touched surfaces after each carpool or shuttle trip (e.g., door handles, handrails, seatbelt buckles).
    - Encourage employees to follow coughing and sneezing etiquette when in the vehicle.

Employers may determine that processing or production lines, shifts, and staggering workers across shifts would help to maintain overall meat and poultry processing capacity while measures to minimize exposure to SARS-CoV-2 are in place. For example, a plant that normally operates on one daytime shift may be able to split workers into two or three shifts throughout a 24-hour period. In meat and poultry processing plants, one shift may need to be reserved for cleaning and sanitization.

Monitor and respond to absenteeism at the workplace. Implement plans to continue essential business functions in cases of higher than usual absenteeism.

Review leave and incentivize policies:

- Analyze sick leave policies and consider modifying them to make sure that ill workers are not in the workplace. Make sure that employees are aware of and understand these policies.
- Analyze any incentive programs and consider modifying them, if warranted, so that employees are not penalized for taking sick leave if they have COVID-19.
- Additional flexibilities might include giving advances on future sick leave and allowing employees to donate sick leave to each other.

Consider cohorting (grouping together) workers. This can increase the effectiveness of altering the plant's normal shift schedules by making sure that groups of workers are always assigned to the same shifts with the same coworkers. Cohorting may reduce the spread of workplace SARS-CoV-2 transmission by minimizing the number of different individuals who come into close contact with each other over the course of a week. Cohorting may also reduce the number of workers quarantined because of exposure to the virus.

Establish a system for employees to alert their supervisors if they are experiencing signs or symptoms of COVID-19 or if they have had recent close contact with a suspected or confirmed COVID-19 case.

Provide workers access to soap, clean running water, and single use paper towels for handwashing.



- Provide alcohol-based hand sanitizers containing at least 60% alcohol if soap and water are not immediately available.
- Place hand sanitizers in multiple locations to encourage hand hygiene. If possible, choose hand sanitizer stations that are touch-free.
- Consider other workplace programs to promote personal hygiene, such as:
  - building additional short breaks into staff schedules to increase how often staff can wash their hands with soap and water or use hand sanitizers with at least 60% alcohol;
  - providing tissues and no-touch trash receptacles for workers to use; and
  - educating workers that cigarettes and smokeless tobacco use can lead to increased contact between potentially contaminated hands and their mouth, and that avoiding these products may reduce their risk of infection.

Workers should be educated to avoid touching their faces, including their eyes, noses, and mouths, particularly until after they have thoroughly washed their hands upon completing work and/or removing personal protective equipment (PPE).

### Cloth face coverings in meat and poultry processing facilities

CDC recommends wearing cloth face coverings as a protective measure in addition to social distancing (i.e., staying at least 6 feet away from others). Cloth face coverings may be especially important when social distancing is not possible or feasible based on working conditions. A cloth face covering may reduce the amount of large respiratory droplets that a person spreads when talking, sneezing, or coughing. Cloth face coverings may prevent people who do not know they have the virus that causes COVID-19 from spreading it to others. Cloth face coverings are intended to protect other people—not the wearer.

Cloth face coverings are not PPE. They are not appropriate substitutes for PPE such as respirators (like N95 respirators) or medical facemasks (like surgical masks) in workplaces where respirators or facemasks are recommended or required to protect the wearer.

While wearing cloth face coverings is a public health measure intended to reduce the spread of COVID-19 in communities, it may not be practical for workers to wear a single cloth face covering for the full duration of a work shift (e.g., eight or more hours) in a meat or poultry processing facility if they become wet, soiled, or otherwise visibly contaminated during the work shift. If cloth face coverings are worn in these facilities, employers should provide readily available clean cloth face coverings (or disposable facemask options) for workers to use when the coverings become wet, soiled, or otherwise visibly contaminated.

Employers who determine that cloth face coverings should be worn in the workplace, including to comply with state or local requirements for their use, should ensure the cloth face coverings:

- fit over the nose and mouth and fit snugly but comfortably against the side of the face;
- are secured with ties or ear loops;
- include multiple layers of fabric;
- allow for breathing without restriction;
- can be laundered using the warmest appropriate water setting and machine dried daily after the shift, without damage or change to shape (a clean cloth face covering should be used each day);
- are not used if they become wet or contaminated;
- are replaced with clean replacements, provided by employer, as needed.
- are handled as little as possible to prevent transferring infectious materials to the cloth; and
- are not worn with or instead of [respiratory protection](#) when respirators are needed.



*Educate and train workers and supervisors about how they can reduce the spread of COVID-19.*

Supplement workers' normal and required job training (e.g., training required under OSHA standards) with additional training and information about COVID-19, recognizing signs and symptoms of infection, and ways to prevent exposure to the virus. Training should include information about how to implement the various infection prevention and control measures recommended here and included in any infection prevention and control or COVID-19 response plan that an employer develops. OSHA provides [additional information](#) about training on its COVID-19 webpage.

All communication and training should be easy to understand and should (1) be provided in languages appropriate to the preferred languages spoken or read by the workers, if possible; (2) be at the appropriate literacy level; and (3) include accurate and timely information about:

- signs and symptoms of COVID-19, how it spreads, risks for workplace exposures, and how workers can protect themselves; and
- proper [handwashing](#) practices and use of hand sanitizer stations;
- cough and sneeze etiquette;
- other routine infection control precautions (e.g., signs and symptoms of COVID-19, putting on or taking off masks or cloth face coverings and social distancing measures).

Employers should place simple posters in all of the languages that are common in the worker population that encourage staying home when sick, cough and sneeze etiquette, and proper hand hygiene practices. They should place these posters at the entrance to the workplace and in break areas, locker rooms, and other workplace areas where they are likely to be seen.

- CDC has free, simple [posters available to download](#) and print, some of which are translated into different languages. The [Stop the Spread of Germs poster](#) is available in Amharic, Arabic, Burmese, Dari, Farsi, French, Haitian Creole, Kinyarwanda, Karen, Korean, Nepali, Pashto, Portuguese, Russian, Simplified Chinese, Somali, Spanish, Swahili, Tigrinya, Ukrainian, and Vietnamese.

Employers should post signs that you can read from a far distance (or use portable, electronic reader boards) that inform visitors and workers of social distancing practices.

OSHA understands that some employers may face difficulties complying with OSHA standards due to the ongoing health emergency, including those standards that require certain types of worker training. OSHA is providing [enforcement discretion](#) around completion of training and other provisions in its various standards. OSHA has instructed its Compliance Safety and Health Officers (CSHOs) to evaluate whether an employer has made a good faith effort to comply with applicable OSHA standards and, in situations where compliance was not possible given the ongoing pandemic, to ensure that employees were not exposed to hazards from tasks, processes, or equipment for which they were not prepared or trained.





### Cleaning and disinfection in meat and poultry processing

For tool-intensive operations, employers should ensure tools are regularly cleaned and disinfected, including at least as often as workers change workstations or move to a new set of tools. Refer to [List N](#) on the EPA website for EPA-registered disinfectants that have qualified under EPA's emerging viral pathogens program for use against SARS-CoV-2.



Establish protocols and provide supplies to increase the frequency of sanitization in work and common spaces.

[Disinfect](#) frequently touched surfaces in workspaces and break rooms (e.g., microwave or refrigerator handles or vending machine touchpads) at least once per shift, if possible. For example, wipe down tools or other equipment at least as often as workers change workstations. Frequently clean push bars and handles on any doors that do not open automatically and handrails on stairs or along walkways. If physical barriers are being used, then these should be cleaned frequently.

Workers who perform cleaning and disinfection tasks may require additional PPE and other controls to protect them from chemical hazards posed by disinfectants. Note: Employers [must](#)  ensure their written hazard communication program is up to date and training is up to date for all employees. (Also see OSHA's [enforcement discretion memorandum](#)  on this topic.) Employers may need to adapt guidance from this section, the [Environmental Services Workers and Employers](#)  section, and the [Interim Guidance for Workers and Employers of Workers at Increased Risk of Occupational Exposure](#) , to fully protect workers performing cleaning and disinfection activities in manufacturing workplaces.

### Screening<sup>1</sup> and monitoring workers

Workplaces, particularly in areas where community transmission of COVID-19 is occurring, should consider developing and implementing a comprehensive screening and monitoring strategy aimed at preventing the introduction of COVID-19 into the worksite. Consider a program of screening workers before entry into the workplace, criteria for return to work of exposed and recovered (those who have had signs or symptoms of COVID-19 but have gotten better), and criteria for exclusion of sick workers. This type of program should be coordinated to the extent possible with local public health authorities and could consist of the following activities:

#### Screening of workers for COVID-19

Screening meat and poultry processing workers for COVID-19 symptoms (such as temperature checks) is an optional strategy that employers may use. If implemented for all workers, policies and procedures for screening workers should be developed in consultation with state and local health officials and occupational medicine professionals. Options to screen workers for COVID-19 symptoms include:

- Screen prior to entry into the facility.
- Provide verbal screening in appropriate language(s) to determine whether workers have had a fever, felt feverish, or had chills, coughing, or difficulty breathing in the past 24 hours.
- Check temperatures of workers at the start of each shift to identify anyone with a fever of 100.4°F or greater (or reported feelings of feverishness). Ensure that screeners:
  - are trained to use temperature monitors and monitors are accurate under conditions of use (such as cold temperatures); and
  - wear appropriate PPE.
- Do not let employees enter the workplace if they have a fever of 100.4°F or greater (or reported feelings of feverishness), or if screening results indicate that the worker is suspected of having COVID-19.
  - Encourage workers to self-isolate and contact a healthcare provider;
  - [Provide information on the facility's return-to-work policies](#) and procedures; and
  - Inform human resources, employer health unit (if in place), and supervisor (so worker can be moved off schedule during illness and a replacement can be assigned, if needed).

Ensure that personnel performing screening activities, including temperature checks, are appropriately protected from exposure to potentially infectious workers entering the facility:

- Implement engineering controls, such as physical barriers or dividers or rope and stanchion systems, to maintain at least six feet of distance between screeners and workers being screened.



- If screeners need to be within six feet of workers, provide them with appropriate PPE based on the repeated close contact the screeners have with other workers.
  - Such PPE may include gloves, a gown, a face shield, and, at a minimum, a face mask.
  - N95 filtering facepiece respirators (or more protective) may be appropriate for workers performing screening duties and necessary for workers managing a sick employee in the work environment (see below) if that employee has signs or symptoms of COVID-19. If respirators are needed, they must be used in the context of a comprehensive respiratory protection program that includes medical exams, fit testing, and training in accordance with OSHA's Respiratory Protection standard ([29 CFR 1910.134](#) [↗](#)).

### Managing sick workers

Workers who appear to have symptoms (e.g., fever, cough, or shortness of breath) upon arrival at work or who become sick during the day should immediately be separated from others at the workplace and sent home.

Ensure that personnel managing sick employees are appropriately protected from exposure. When personnel need to be within six feet of a sick colleague, appropriate PPE may include gloves, a gown, a face shield and, at a minimum, a face mask. N95 filtering facepiece respirators (or more protective) may be appropriate for workers managing a sick employee if that employee has signs or symptoms of COVID-19. If respirators are needed, they must be used in the context of a comprehensive respiratory protection program that includes medical exams, fit testing, and training in accordance with OSHA's Respiratory Protection standard ([29 CFR 1910.134](#) [↗](#)).

If a worker is confirmed to have COVID-19, employers should inform anyone they have come into contact with (including fellow workers, inspectors, graders, etc.) of their possible exposure to COVID-19 in the workplace, but should maintain confidentiality as required by the Americans with Disabilities Act (ADA). The employer should instruct fellow workers about how to proceed based on the [CDC Public Health Recommendations for Community-Related Exposure](#).

If a worker becomes or reports being sick, disinfect the workstation used and any tools handled by the symptomatic worker.

Employers should work with state, local, tribal, and/or territorial health officials to facilitate the identification of other exposed and potentially exposed individuals, such as coworkers in a plant.

On-site healthcare personnel, such as facility nurses or emergency medical technicians, should follow appropriate CDC and OSHA guidance for healthcare and emergency response personnel.

### Addressing return to work

- Critical infrastructure employers have an obligation to manage the continuation of work and return to work of their workers in ways that best protect the health of workers, their coworkers, and the general public. Employers should consider providing screening and ongoing medical monitoring of these workers, ensuring they wear an appropriate source control device in accordance with CDC and OSHA guidance and any state or local requirements, and implementing social distancing to minimize the chances of workers exposing one another.
- Critical infrastructure employers should continue to minimize the number of workers present at worksites, balancing the need to protect workers with support for continuing critical operations.
- Reintegration (bringing back) of exposed, asymptomatic workers to onsite operations should follow the [CDC Critical Infrastructure Guidance](#). The guidance advises that employers may permit workers who have been exposed to COVID-19, but remain without symptoms, to continue to work, provided they adhere to additional safety precautions. Consultation with an occupational health provider and state and local health officials will help employers develop the most appropriate plan.
- Reintegration of workers with COVID-19 (COVID-19 positive), including those workers who have remained asymptomatic, to onsite operations should follow the [CDC interim guidance, "Discontinuation of Isolation for Persons 2020-OSEC-04055-F 3rd Interim Response 86 of 474"](#)



with [COVID-19 Not in Healthcare Settings](#).” As noted above, consultation with an occupational health provider and state and local health officials will help employers develop the most appropriate plan.

As employers move forward with continuing essential work, they should implement strategies to prioritize positions without which critical work would stop. This prioritization should include an analysis of work tasks, workforce availability at specific worksites, and assessment of hazards associated with the tasks and worksite. Employers may be able to cross-train workers to perform critical duties at a worksite to minimize the total number of workers needed to continue operations.

#### *For workers who have had signs/symptoms of COVID-19*

Workers with COVID-19 who have symptoms and have stayed home (home isolated) should not return to work until they have met the [criteria to discontinue home isolation](#), and have consulted with their healthcare providers and state and local health departments.

The situation is constantly changing, so employers of critical infrastructure workers will need to continue to reassess the virus’s transmission levels in their area and follow recommendations from local, state, and federal officials. This guidance does not replace state and local directives for businesses.

#### *Personal protective equipment*

Employers must conduct a hazard assessment to determine if hazards are present, or are likely to be present, for which workers need PPE. OSHA’s PPE standards ([29 CFR 1910 Subpart I](#)) require employers to select and provide appropriate PPE to protect workers from hazards identified in the hazard assessment. The results of that assessment will be the basis of workplace controls (including PPE) needed to protect workers.

Employers should:

- Use videos or in-person visual demonstrations of proper PPE [donning and doffing procedures](#). (Maintain social distancing during these demonstrations.)
- Emphasize that care must be taken when putting on and taking off PPE to ensure that the worker or the item does not become contaminated.
- Provide PPE that is either disposable (preferred) or, if reusable, ensure it is [properly disinfected and stored in a clean location when not in use](#).
- PPE worn at the facility should not be taken home or shared.

Face shields may serve as both PPE and source control:

- If helmets are being used, use face shields designed to attach to helmets.
- Face shields can provide additional protection from both potential process-related splashes and potential person-to-person droplet spread.
  - Safety glasses may fog up when used in combination with masks or cloth face coverings.
  - Only some face shields are acceptable substitutions for eye protection (such as safety glasses) that are used for impact protection; facilities should consult with an occupational safety and health professional concerning the use of face shields.
- Face shields can help minimize contamination of masks and cloth face coverings
- If used, face shields should be cleaned and decontaminated after each shift, and when not in use they should be kept in a clean location at the work facility.
- If used, face shields should also wrap around the sides of the wearer’s face and extend to below the chin.



Employers should stress hand hygiene before and after handling all PPE. Employers in meat and poultry processing industries should continue to stay up to date on the most current guidance concerning PPE.

As part of their hazard assessments, employers must always consider whether PPE is necessary to protect workers. Specifically, when engineering and administrative controls are difficult to maintain and there may be exposure to other workplace hazards, such as splashes or sprays of liquids on processing lines or disinfectants used for facility cleaning, PPE should be considered.

During the COVID-19 pandemic, meat and poultry processing employers should consider allowing voluntary use of filtering facepiece respirators (such as an N95, if available) for their workers, even if respirators are not normally required.

In addition to face shields as noted above, workers in meat and poultry processing facilities may need PPE such as gloves, face and eye protection, and other types of PPE when cleaning and disinfecting meat and poultry processing plants (including frequently touched surfaces), tools, and equipment.

When PPE is needed, employers should consider additional hazards created by poorly fitting PPE (e.g., mask ties that dangle or catch, PPE that is loose and requires frequent adjustment or tends to fall off) with respect to the work environment (e.g., machinery in which PPE could get caught).

### Workers' rights

Section 11(c) [§](#) of the [Occupational Safety and Health Act of 1970](#) [§](#), 29 USC 660(c), prohibits employers from retaliating against workers for raising concerns about safety and health conditions. Additionally, OSHA's [Whistleblower Protection Program](#) [§](#) enforces the provisions of more than 20 industry-specific federal laws protecting employees from retaliation for raising or reporting concerns about hazards or violations of various airline, commercial motor carrier, consumer product, environmental, financial reform, food safety, health insurance reform, motor vehicle safety, nuclear, pipeline, public transportation agency, railroad, maritime, securities, and tax laws. OSHA encourages workers who suffer such retaliation to [submit a complaint to OSHA](#) [§](#) as soon as possible in order to file their complaint within the legal time limits, some of which may be as short as 30 days from the date they learned of or experienced retaliation. An employee can file a complaint with OSHA by visiting or calling his or her local OSHA office; sending a written complaint via fax, mail, or email to the closest OSHA office; or filing a complaint online. No particular form is required, and complaints may be submitted in any language.

OSHA provides recommendations intended to assist employers in creating workplaces that are free of retaliation and guidance to employers on how to properly respond to workers who may complain about workplace hazards or potential violations of federal laws. OSHA urges employers to review its publication [Recommended Practices for Anti-Retaliation Programs](#) [■](#) [§](#).

<sup>1</sup> Employers should evaluate the burdens and benefits of recording workers' temperatures or asking them to complete written questionnaires. These types of written products become records that must be retained for the duration of the workers' employment plus 30 years. See OSHA's Access to Employee Exposure and Medical Records standard (29 CFR 1910.1020 [§](#)).

Page last reviewed: April 26, 2020

Content source: National Center for Immunization and Respiratory Diseases (NCIRD), Division of Viral Diseases

**From:** [Booren, Betsy](#)  
**To:** [Kiecker, Paul - FSIS](#); [Bronstein, Philip - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#); [Canavan, Jeff - FSIS](#); [Brashears, Mindy - OSEC, Washington, DC](#)  
**Subject:** FW: USDA FSIS Constituent Update: Special Alert - Temporary Allowances for Labels Going to Retail  
**Date:** Monday, March 23, 2020 8:39:02 PM

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Thank you. Appreciate your willingness to find a solution in this dynamic and evolving situation. Keep in touch and stay safe!

**Betsy Booren, Ph.D.**  
Senior Vice President, Regulatory and Technical Affairs  
Consumer Brands Association

New agenda, new organization. [Learn more](#) about the Consumer Brands Association.

*\*Note: Please update your contacts with my new email address*

---

**From:** USDA Food Safety and Inspection Service <usfsis@public.govdelivery.com>  
**Sent:** Monday, March 23, 2020 7:02 PM  
**To:** Booren, Betsy (b) (6) @consumerbrandsassociation.org>  
**Subject:** USDA FSIS Constituent Update: Special Alert - Temporary Allowances for Labels Going to Retail



Having trouble viewing this email? [View it as a Web page.](#)

You are subscribed to **Constituent Update** for USDA Food Safety and Inspection Service. [A new or updated issue is now available.](#)

### **Temporary Allowances for Labels Going to Retail**

FSIS is exercising enforcement discretion for a temporary period to provide labeling flexibilities for products intended for food service going to retail.

#### **Labeling at a Federal Establishment**

Product produced at a Federal establishment typically intended for distribution to hotels, restaurants, or similar institutions (HRI) will have modified labels applied by the Federal establishment so that the products can now be sold at retail.

#### **Labeling at Retail for Bulk Product Already in Commerce**

Bulk product, even if labeled for HRI (e.g. Child Nutrition labeled product or product labeled for a specific restaurant or institution), may be distributed to retail where the retailer will repackage the product into smaller consumer size packages and apply a label.

#### **Labeling at Retail for Product in Unlabeled Protective Coverings Already in Commerce**

A fully labeled container with meat or poultry products in unlabeled protective coverings may be distributed to a retailer for labeling, which is not currently allowed under 9 CFR 317.1 and 381.115.



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This email was sent to (b) [REDACTED]@gmaonline.org using GovDelivery Communications Cloud on behalf of the USDA Food Safety and Inspection Service - United States Department of Agriculture - 1400 Independence Ave., S.W. - Washington D.C. 20250 - 800-439-1420

**From:** [Chris Young](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** FW: usda response to covid inspection  
**Date:** Wednesday, May 13, 2020 10:44:46 AM  
**Attachments:** [image001.png](#)

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Here is the Landmark Snacks info

Christopher Young  
Executive Director  
American Association of Meat Processors

(b) (6) office

(b) (6) cell

(b) (6) @aamp.com

---

**From:** Chad lottman (b) (6) @landmarksnacks.com>  
**Sent:** Wednesday, May 13, 2020 9:32 AM  
**To:** Chris Young (b) (6) @aamp.com>  
**Subject:** usda response to covid inspection

Chris:

Below is the response that we received. Right now our inspector is considering just working ½ days next week to prevent this happening for us. it affects us and also Westin Packaged Meats in Fairbury of which we both share the same inspectors for both 1<sup>st</sup> and 2<sup>nd</sup> shift. Even USDA needs to make allowances to not move inspectors around from hot spot plants. The covid measures we all put in place are to protect the spread, but the instance we have one positive, anyone that was around that positive person has to be off work for 14 days. We don't have a way to verify whether or not those inspectors were exposed. In our situation, when we can't verify, we have to send that person home also.

Would this be a good question for todays FSIS call?

Chad

**From:** Clay, Valerie - FSIS <[valerie.clay@usda.gov](mailto:valerie.clay@usda.gov)>  
**Sent:** Tuesday, May 12, 2020 7:36 PM  
**To:** (b) (6) @landmarksnacks.com  
**Cc:** Buckley, Chelsea - FSIS <[chelsea.buckley@usda.gov](mailto:chelsea.buckley@usda.gov)>; FSIS - FO/DO15/District Management <[Denver.Districtmanagement@usda.gov](mailto:Denver.Districtmanagement@usda.gov)>; Dierks, Jon - FSIS <[jon.dierks@usda.gov](mailto:jon.dierks@usda.gov)>; Mahoney, Janet - FSIS <[janet.mahoney@usda.gov](mailto:janet.mahoney@usda.gov)>  
**Subject:** RE: Landmark Snacks IIC Relief Inspection Personnel

Mr. Andersen,

Denver District is also concerned about the welfare of the nation including our inspection staff. I would be interested to hear the steps you have taken to protect your employees and FSIS inspection

staff from the threat of COVID-19. Denver District is following guidelines provided by FSIS, the CDC and OSHA, as this is a safety matter. Additional information is provided on how you can mitigate the spread of COVID-19 on the USDA, FSIS, CDC, and OSHA websites.

FSIS employees are assigned as the resources are available. If you are denying FSIS inspection staff entrance or the ability to inspect your establishment, I can provide you the information and paperwork to withdraw your grant of inspection, if that is what you are inquiring about. I hope you are keeping your doors open as the public need us to keep the food supply chain open as we are directed in the Executive Order from President Trump.

Please let your FSIS inspection personnel know if you need additional guidance on FSIS policy and regulations.

Thank you,  
Val

Valerie Clay  
Denver District Manager  
Office of Field Operations  
Food Safety & Inspection Service, USDA  
1 Denver Federal Center, Bldg 45, Door S3  
P.O. Box 25387  
Denver, CO 80225  
[Valerie.Clay@usda.gov](mailto:Valerie.Clay@usda.gov)

**From:** Mark Andersen (b) (6) < [\(b\) \(6\)@landmarksnacks.com](mailto:(b) (6)@landmarksnacks.com)>  
**Sent:** Tuesday, May 12, 2020 1:57:22 PM  
**To:** Buckley, Chelsea - FSIS <[chelsea.buckley@usda.gov](mailto:chelsea.buckley@usda.gov)>; Dierks, Jon - FSIS <[jon.dierks@usda.gov](mailto:jon.dierks@usda.gov)>  
**Cc:** Mahoney, Janet - FSIS <[janet.mahoney@usda.gov](mailto:janet.mahoney@usda.gov)>; Chad lottman (b) (6) < [\(b\) \(6\)@landmarksnacks.com](mailto:(b) (6)@landmarksnacks.com)>  
**Subject:** Landmark Snacks IIC Relief Inspection Personnel

Dr. Buckley & Dr. Dierks:

We have been made aware that if Inspector Mahoney is not able to attend to her duties at Landmark Snacks, the relief inspector would possibly be a member of the inspection team that had been stationed in Smithfield facility in Crete, NE. Landmark Snacks has taken steps to protect our employees and our business in general from the threat of the COVID-19 virus. To introduce the risk of exposure from potential vectors of transmission which have been in known "hot-spots" is of concern to Landmark Snacks management and staff.

We are respectfully requesting that we are not provided with inspection personnel within our facility which have been in the Smithfield facility within the last 14 days. We are making this request for the welfare of our workforce.



Thank you for the consideration,

Mark K. Andersen, Ph.D.  
Landmark Snacks

Chad Lottman  
Owner, LandMark Snacks, LLC  
700 Park St, Beatrice, NE 68310  
(b) (6) [www.LandMarkSnacks.com](http://www.LandMarkSnacks.com)



**From:** [Griffino, Alison](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** FW: What You Should Know About the ADA, the Rehabilitation Act and COVID-19  
**Date:** Thursday, March 19, 2020 1:44:14 PM  
**Attachments:** [image001.png](#)  
[image002.png](#)

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Phil,

Below is a link to information published yesterday by the EEOC. It is understood that previous Agency legal review resulted in the decision that Agency personnel would not be subject to temperature monitoring upon entrance to an establishment due to potential HIPPA violation.

Tyson Foods is respectfully requesting that this new information from the EEOC be taking into consideration and that additional legal review be performed. We are hopeful that this review will result in a decision that establishments that are subjecting ALL entrants (employees, visitors, contractors, etc.) to temperature monitoring as a part of a COVID-19 enhanced entrance procedure also be allowed to take temperatures of Agency personnel.

**From EEOC: What You Should Know About the ADA, the Rehabilitation Act and COVID-19, March 18, 2020**

[https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)

I know we are all working to keep our employees safe and healthy while we continue to produce safe food for consumers. I really appreciate your assistance with this and look forward to your response.



**Alison Griffino**, Director  
Food Safety & Regulatory Compliance

**Tyson Foods**  
2200 Don Tyson Pkwy, Springdale, AR 72762  
(desk) (b) (6) (mobile) (b) (6)  
(b) (6) @tyson.com

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**From:** [Mark Dopp](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** Fwd: CA orders "Shelter-in-Place"  
**Date:** Monday, March 16, 2020 7:00:15 PM

---

story has link to SF Order. Section 10 has the definitions and exemptions.

Sent from my iPhone

Begin forwarded message:

**Subject: FW: CA orders "Shelter-in-Place"**

Did you see this? This link actually includes the order as well.

7 California counties in Northern California Bay Area ordered to "Shelter-in-Place" after midnight tonight. Please read the attached article. I will begin investigating what it will take to keep containers moving through this port and others. Obviously, if this affects longshoremen and bay area truck drivers, this will shut down all exports from this port. More to follow as soon as I can gather the details.

Coronavirus update: Counties in Bay Area under near-lockdown, affecting nearly 7 million

<https://news.yahoo.com/coronavirus-counties-bay-area-under-200312294.html>

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**From:** [Laurie Bryant](#)  
**To:** [Catlin, Michelle - FSIS](#); [Bronstein, Philip - FSIS](#); [Rhodes, Barry - FSIS](#)  
**Cc:** [Lang, Leonard - PHIS PA External Contact - FSIS](#); [Dan Wackerman \(b\) \(6\) @jasteer.com](#); [Stephen Sothmann](#)  
**Subject:** HC implications of transfers of arriving Containers from one I house to another I house  
**Date:** Wednesday, April 8, 2020 1:31:19 PM

---

(b) (4)

Regards,

*Laurie Bryant*  
*Meat Import Council of America, Inc.*  
*1150 Connecticut Avenue NW, 12<sup>th</sup> Floor*  
*Washington, D.C. 20036*  
*Phone: (b) (6)*  
*Mobile: (b) (6)*  
*Email: (b) (6) @mिकास.οrg*  
*Website: [www.mिकास.οrg](http://www.mिकास.οrg)*



*MICA 2020 AGM & Conference*  
*Palmer House Hotel*  
*Chicago, Illinois*  
*October 5<sup>th</sup> – 7<sup>th</sup> 2020*

**From:** [Chris Young](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** Humane Handling  
**Date:** Thursday, April 23, 2020 9:31:21 AM

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Good Morning,

I hope this email finds you and your family doing well during this time. I wanted to reach out to you this morning on a subject that we have discussed before and has been a concern of mine for a long time. Over the last couple of years it seems that other things come up and take precedent for me over pushing to address this, like Appendix A&B., but a spotlight has been thrust back onto the subject in the last number of days. Over my time at AAMP I have watched as small plants close their slaughter floors due to how the humane handling regs are interpreted and enforced. They have grown tired of the pressure of trying to operate under a system that seems impossible to navigate without issues. The way the reg is written, making a mis-stun an egregious act makes it very difficult to operate. A mis-stun should not be an egregious act, it is a normal course of business when dealing with animals which are all different just like us as humans. This is really evident in our member facilities where they may slaughter multiple species in a given day, zero tolerance on mis-stuns is just not reality. This issue along with an increased demand for inspected kills so that Farmers can brand and merchandize their farms has led to a severe shortage in inspected slaughter facilities. This became very apparent in the last few days as we tried to work with the national pork board to find kill capacity for the hogs that were going to the big plants that have shut down. We were trying to get hogs killed, processed and donated to local food banks and processors would have been compensated for it. We could not find any that had available capacity and most were already booked solid 2 months to a year out already.

I am writing today (probably should have called) because I wanted you to be aware of discussions that I have been asked to be a part of. I got a phone call yesterday from a Senators office asking if we could help find capacity for the hogs on farms in their state and I told them that we had already gone through this with the pork board and that there was no capacity anywhere. They asked why there was no capacity and I told them that we have lost some of that over the last number of years and why. I also told them we were working with FSIS to remedy the problem. I told them that because back in the fall at a roundtable Hany stated that FSIS was looking at the wording in the directive and would be making changes to it in 2020. Do you know if this is happening? I have a conference call with the Senators office this morning at 10 to talk about the subject and I wanted to be upfront with you about that. I would rather work with you on this if we can make progress to change things for the future and not have congress involved at all. I have touted the working relationship we have had and will do that again today and support you in your efforts in your new role, but I will also lay out what has happened and why we are where we are now.

I would have called you but was not sure of the best way or time. Feel free to reach out as you have done in the past. Thanks.

Christopher Young  
Executive Director  
American Association of Meat Processors

(b) (6) office

(b) (6) cell

(b) (6) @aamp.com

**From:** [Mark Dopp](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** industry call  
**Date:** Wednesday, April 8, 2020 3:08:31 PM

---

Great idea and your comments were spot on. Thanks



**From:** [Chris Young](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** Inspection concerns  
**Date:** Wednesday, May 13, 2020 10:36:08 AM

---

Good Morning,

I hope this email finds you well. I am writing this morning out of a growing concern I have over the movement of some inspectors between plants with confirmed cases of COVID-19 and plants where there are no known cases. I had a couple of our members reach out to me in the last 24 hours because they have inspectors coming into their facilities that have been in a couple of the hotbed plants with COVID-19 positives. I instructed these plants to send a letter to the frontline supervisor and others to address their concerns because they already had voiced their concerns verbally with no response. The response that both of them received centered around what they the processor was doing or not doing to mitigate the risks to their employees as well as inspection personnel. I am not sure that this approach is correct, no matter what the processor is or is not doing at this point, the fact remains that neither of these processors has an employee who has tested positive for COVID-19 and they have a legitimate concern that someone is coming into their plant who most likely has been exposed to the virus and could be a carrier. The two plants involved are Landmark Snacks in Nebraska and Dewig Meats in Indiana. Landmark is a larger company that has instituted screening procedures for employees and others entering their plant, Dewig's is a small processor with a retail store that has not implemented all of the CDC guidelines at this point and some of that has to do with the size of their plant. They have spent a lot of time talking with their employees and having anyone who is not feeling well not working or coming to the plant and have tried to put social distancing practices to work where possible including lines on the floor and signage in their retail store. They have not required masks of their employees at this point. I bring this up because in both cases the letters of response they received centered on what the plant is doing and not the concern of inspection personnel coming from companies with known cases, many known cases. I am interested in your thoughts on this. Part of my concern Phil is with the response from FSIS personnel to their request, it seems dismissive. I know that there is already a relationship strain between Dewig's and their frontline supervisor and yesterday's response did nothing to help that. I do understand that there needs to be inspectors available to be able to accommodate these requests. I will forward you the email chain in both of these cases and let you see what the responses were. Look forward to hearing from. Thank you.

Christopher Young  
Executive Director  
American Association of Meat Processors

(b) (6) office

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**From:** [Chris Young](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Cc:** [Kiecker, Paul - FSIS](#)  
**Subject:** inspection personnel in small plants  
**Date:** Tuesday, March 24, 2020 12:51:05 PM

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Good Afternoon,

I wanted to follow up my email from yesterday and my concern about inspection personnel and proper protocol as they move between small plants in their daily work. Is there any direction being given to inspectors as to the issue. As I stated yesterday I feel they should have a different frock for each plant and it should be left in the office of that plant, as well as I think they should be sanitizing their helmets between plants. I have growing concern among our members as to this issue as well as having extra FSIS personnel in their plants during this time. As an example, Davis meats in Missouri, a small 8 person facility, had their regular inspector and either a trainee or relief inspector there and then the MIS Vet showed up after having been to a couple other plants. I know they have a job to do, but we need to try as best we can to eliminate extra traffic in these small plants as space is at a premium and social distancing is already a challenge. I appreciate the co-operation in these matters as we all work through these trying times to deliver wholesome products to the American consumer. Thank you.

Christopher Young  
Executive Director  
American Association of Meat Processors

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**From:** [Chris Young](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** inspection personnel  
**Date:** Monday, March 23, 2020 8:25:12 AM

---

Good Morning Phil,

I have received questions over the weekend and I believe one of our members sent an email to the FSIS general mail box asking what type of guidance is being given to inspectors about disinfecting their helmet and smock as they travel between plants on their daily route. With inspectors traveling daily between small plants there is concern about whether they would be transporting something on their helmet or smock. We all know that work areas are sometimes tight in the small plants and this makes social distancing a challenge and much easier to pass something onto the next person. Everyone is really busy at this point and we are just trying to mitigate risk in anyway we can. Maybe using a different smock for each plant and wiping down their helmet after visiting a plant or before entering the next. Just a thought. Thank you for the work you guys are doing in this difficult time.

Christopher Young  
Executive Director  
American Association of Meat Processors

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**From:** [KatieRose McCullough](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Cc:** (b) (6) [@meatinstitute.org](#)  
**Subject:** Inspectors Self Certifying  
**Date:** Friday, April 3, 2020 10:40:02 AM

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Hi Phil,

I hope this email finds you well. Happy Friday!

We are hearing increasing concerns and rumors that more inspectors are self-certifying and calling out. I know the agency has had this policy for a few weeks, but are you seeing an increase in the number of inspectors calling out and self-quarantining?

When a member reaches out to us with these concerns we want to be able to reassure them with up to date information.

Thank you!

KR

**KatieRose McCullough PhD, MPH**

Director of Scientific and Regulatory Affairs

**North American Meat Institute**

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Fax: 202.587-4300 / Email: (b) (6) [@meatinstitute.org](#)

1150 Connecticut Ave., NW 12<sup>th</sup> Floor

Washington, D.C. 20036



**From:** [Griffino, Alison](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** IR Cameras  
**Date:** Tuesday, March 31, 2020 5:36:24 PM  
**Attachments:** [image001.png](#)  
[image002.png](#)

(b) (4)  
(b) (4)

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Hi Phil,

Attached is information on the two IR camera systems we discussed today that are currently being piloted at a few of our plant locations, and as I understand it more cameras are on order for other plant locations. Please let me know if you have any questions.

Thanks and have a great evening!



**Alison Griffino**, Director  
Food Safety & Regulatory Compliance

**Tyson Foods**  
2200 Don Tyson Pkwy, Springdale, AR 72762  
(desk) (b) (6) (mobile) (b) (6)  
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**From:** [North American Meat Institute](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** NAMI Cancels 2020 Meat Summit & Listeria Workshop, Provides Update on COVID-19  
**Date:** Monday, March 16, 2020 5:02:28 PM

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NAMI Lean Trimmings ([PDF Version](#))  
March 16, 2020, Volume 6, Issue 11

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## TOP STORY

**NAMI Cancels 2020 Meat Summit & *Listeria* Workshop, Provides Update on COVID-19.** In close consultation with members, Texas authorities and the J.W. Marriott, the Meat Institute canceled the 2020 Meat Industry Summit - previously scheduled for March 30 - April 2 in San Antonio, Texas - due to concerns over the coronavirus (COVID-19) health emergency. The Meat Institute will keep members up to date regarding future meetings and possibly rescheduling the Meat Summit. Information about cancellation steps is on the NAMI [website](#). Spring *Listeria* scheduled for April 22-23 in Kansas City has also been cancelled. Additional information can be found on the NAMI [website](#). The Meat Institute hosted another conference call today, March 16, that updated members about the status of COVID-19. A recording of that call is available [here](#). Additionally, Meat Institute President and CEO Julie Anna Potts sent another memo to members, Washington representatives and the Board of Directors that supplements previous memos and includes USDA plans, survey results and advice from the Centers for Disease Control and Prevention. The full memo is available [here](#). The Meat Institute has advised employees to work from home starting today, March 16, and has prepared staff so that communication with members won't be disrupted.

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## REGULATORY AFFAIRS

**AMS Announces Pre-Solicitation for Trade Mitigation Purchase of Chicken Products.** The Agricultural Marketing Service (AMS) last week announced the purchase of up to \$371 million for distribution to various food nutrition assistance programs. Products to be procured include, but are not limited to, chicken leg quarters (Material Code: 110092). Under Agricultural Acquisition Regulation [470.103\(b\)](#), commodities and the products of agricultural commodities acquired under this contract must be a product of the U.S., and shall be considered such a product if it is grown, processed and otherwise prepared for sale or distribution exclusively in the U.S. Solicitations will be issued soon, and will be available electronically through the [Web-Based Supply Chain Management \(WBSCM\)](#) system. A hard copy of the solicitation will not be available. Public WBSCM information is available without an account on the [WBSCM Public Procurement Page](#). More information is available [here](#).

**USDA Announces Oven Roasted Chicken Purchase Program.** USDA announced last week plans to purchase poultry products for the National School Lunch Program and other Federal food nutrition assistance programs. Offers will be solicited with the intent to issue an Indefinite Delivery, Indefinite Quantity (IDIQ) contract for oven roasted

8-piece cut-up chicken (Material Code: 110080). The initial solicitation will be issued soon for deliveries beginning July 1, 2020 through June 30, 2021. The solicitation will be issued seeking a maximum quantity over the 12-month period; and the solicitation will provide estimated monthly quantities. Orders specifying delivery date and location will be issued 90 days before the start of the delivery period. Subsequent solicitation may be issued. More information is available [here](#).

**FSIS Provides Instruction on New Security Paper and Seven Digit Export Stamp.**

The Food Safety and Inspection Service (FSIS) issued a notice that instructs inspection program personnel (IPP) how to use and order the new FSIS security paper for shipments to China. It also provides information about the seven-digit export stamp for exports processed through the Public Health Information System (PHIS) export module. The notice cancels [FSIS Notice 05-20](#) and reissues its content to remove instructions to send emails to the ChinaExportCertificate mailbox. FSIS also removed other instructions about paper certificates to China that are no longer necessary. The notice, with further background information, is available [here](#).

**Updates to Food Buying Guide for Child Nutrition Programs Now Available.**

USDA released new updates to the Food Buying Guide for Child Nutrition Programs (FBG), including additional features to the Exhibit A Grains Tool. The Exhibit A Grains Tool allows users to search for a specific grain product and enter in the serving size from the product label. The tool then helps users figure out the ounce equivalent grains or grains/bread serving for the grain product and the amount to serve to provide any desired grain contribution. The new features allow program operators to determine the amount to serve for a grain product to meet the minimum grains requirement by age group/grade group for a specific Child Nutrition Program. The FBG Interactive web-based tool is available [here](#), and information on the FBG mobile app can be found [here](#).

**FSIS Announces Leadership Changes.** Former Food Safety and Inspection Service (FSIS) Deputy Administrator Paul Kiecker was sworn in as FSIS Administrator last Thursday. Terri Nintemann, who most recently served as Assistant Administrator of Policy and Program Development (OPPD), assumed the role of FSIS Acting Deputy Administrator. Former Deputy Assistant Administrator of OPPD Rachel Edelstein is taking the role of Acting Assistant Administrator of OPPD. And April Regonlinski, former Director of the Policy Analysis Staff in OPPD, will become the Acting Deputy Assistant Administrator for OPPD. Further background information on these FSIS employees is available [here](#).

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## LEGISLATIVE AFFAIRS

**House Passes Coronavirus Supplemental Funding Bill.** On Saturday, the House voted on a bill to help fund the federal response to COVID-19. The bill includes free coronavirus testing, paid emergency sick and medical leave, with corresponding tax credits equal to 100% of qualified paid sick leave wages paid by employers, and flexibility to the Secretary of Agriculture to enhance food stamps, WIC, school lunch and other feeding programs. The bill does not contain tariff or payroll tax relief, or any direct industry subsidies. The bill contained technical drafting errors, so the House will pass a technical corrections bill; once passed, the Senate will consider the legislation.

**Senate Agriculture Committee Hearing of Gene Editing Regulatory Framework.**

The Senate Agriculture Committee convened a hearing last week to evaluate "[Agriculture Innovation and the Federal Biotechnology Regulatory Framework](#)." The Committee heard testimony from a panel of four individuals across the plant and animal agriculture system. Of those testifying, Dr. Michael Paustian, the President of the Iowa Pork Producers Association, was the primary animal agriculture member of the panel. Dr. Paustian detailed the rigorous and unworkable gene-editing framework under the FDA and advocated the movement of regulatory oversight from FDA to USDA. Although

the agriculture industry is pushing for this change, FDA has yet to budge on regulatory oversight and it is unclear what the regulatory framework would look like under USDA oversight. Two weeks ago, FDA announced intentions to host a series of meetings to explain the process and FDA's regulatory intentions with farmers.

Additionally, the Food Marketing Institute released results from a [nationwide survey](#) of nearly 4,487 grocery shoppers looking at how they choose between animal and vegetable products depicted to be organic, non-GMO, bioengineered, conventional or gene-edited including spinach, tomatoes and pork products. The study revealed 49 to 53 percent of respondents had never heard of gene editing. When respondents answered word association tasks, the study found the term "gene editing" drove negative connotations like the acronym "GMO."

**Senate Appropriations Members Voice Concern on Beef Prices and Industry Consolidation.** The Senate Appropriations Agriculture-FDA Subcommittee held [a hearing](#) last Thursday to examine the administration's fiscal year 2021 budget request. During the hearing, Sen. Jon Tester (D-MT) said there remains a wide disparity in cattle prices fetched by livestock producers compared with meatpackers. Tester contrasted live cattle prices in Montana and choice cut-out prices between Jan. 23 and the March 11, saying, "The feeders and the livestock producers are taking 15-20 percent cuts on their prices, and the packers are seeing a 3 percent drop ... The producers are getting gouged in this whole situation, and the consumer isn't receiving the prices they deserve either." Agriculture Secretary Sonny Perdue responded that last fall USDA initiated an investigation into the drop in live cattle prices and the rise in wholesale boxed beef prices to examine the causes. "The deltas we're seeing between the prices you describe are historically high," he said. "I would love to have some tools to operate." Subcommittee Chairman John Hoeven (R-ND) echoed Sen. Tester's concerns about beef prices as well as consolidation in the industry.

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## INTERNATIONAL AFFAIRS

**Canadian Parliament Ratifies USMCA Amid Coronavirus Concerns.** Canada's House of Commons passed legislation last Friday to ratify the United States-Mexico-Canada Agreement (USMCA). The Senate then signed off on the bill, which shortly thereafter received royal assent from the Canadian governor general. Canada became the final country - following Mexico and the U.S. - to ratify USMCA, which replaces the 1993 North American Free Trade Agreement (NAFTA). Canadian approval kicks off a three-month period for all three signatory countries to agree on implementation regulations, including naming each country's representatives for the conflict resolution mechanism. The agreement will not enter into force until all three countries meet obligations outlined in the pact.

**Deadline Approaching for PHVs to Sign Paper Export Certificates for China.** As announced in the Feb. 21 [Constituent Update](#), the deadline for when FSIS Public Health Veterinarians (PHVs) can sign paper export certificates generated outside of PHIS is March 21, 2020. To ensure adequate time for processing and notifying China of all outstanding paper certificates by March 21, 2020, industry will need to present accurate and complete export certificates to FSIS PHVs for signature no later than March 17, 2020. FSIS PHVs will continue to send all complete and signed China export certificate packages to the [China Export Certificate mailbox](#) until midnight (ET) on March 18, 2020. After March 17, 2020, any paper certificates generated outside of PHIS presented to FSIS will not be signed. The export applicant will need to submit a new export application in PHIS and the product will need to also be re-stamped/re-labeled with the number from the new application. FSIS will not issue replacement certificates for

unsigned paper export certificates for China. More information is available in the most recent *Constituent Update* [here](#).

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## SCIENTIFIC AFFAIRS

**FSIS Creates Webpages for Foodborne Outbreak Investigations.** The Food Safety and Inspection Service (FSIS) created three webpages to share information about the response actions and prevention outcomes of foodborne outbreak investigations. The new webpages are:

- [Outbreak Outcomes](#), which provides an overview of response actions and prevention outcomes resulting from outbreak investigations and contains links to the two pages below.
- [Outbreak Response](#), which contains information about selected FSIS outbreak investigations and their short-term outcomes, such as recalls and public health alerts of FSIS-regulated products linked to illnesses. The webpage also contains links to after-action review reports that have been published for some outbreak investigations, describing lessons learned that can help prevent future illness and improve response.
- [Outbreak Prevention](#), which contains long-term actions FSIS has taken to apply lessons learned from outbreak investigations, including policy improvements, industry guidance, consumer education, food safety research promotion, and efforts to strengthen outbreak response in collaboration with public health partners.

FSIS will update these webpages as new information becomes available. Other resources regarding FSIS foodborne illness investigations can be found at [www.fsis.usda.gov/PHPartners](http://www.fsis.usda.gov/PHPartners).

**FDA Launches Nutrition Facts Label Education Campaign.** FDA launched an educational campaign last week called "[What's in it for you?](#)" to accompany the updated Nutrition Facts label. The campaign provides health care professionals, middle and high school teachers, dietitians, and community leaders with resources to help consumers understand and use the new Nutrition Facts Label. It's designed to empower consumers to make informed food choices and to adopt and maintain a healthy diet. This is the first major update to the Nutrition Facts label in over 2 decades. [The changes](#) reflect new scientific information, including the link between diet and chronic diseases such as obesity and heart disease. The changes, according to FDA, will make it easier for consumers to make informed food choices and meet the recommendations from the [Dietary Guidelines for Americans](#). Changes to the label will address serving size, calories, nutrients, added sugars and percent daily value. Further information is available [here](#). Revisions to the Nutrition Facts label for FSIS regulated products have not been finalized and are classified as a long-term action, which means the agency does not expect to have a regulatory action within the 12 months after publication in fall 2019 regulatory agenda.

**Foundation Reconfigures Research Advisory Committee for 2020.** The Foundation for Meat and Poultry Research and Education (Foundation) Research Advisory Committee (RAC) is undergoing a structural change in 2020 to ensure appropriate expertise in each research topic area. The Foundation's research agenda was

expanded in 2018 to include nutrition sciences, product quality and animal production as it relates to antibiotic use. The RAC will be made up of four subcommittees across minimally processed (fresh) meat and poultry safety, further processed meat and poultry safety, nutrition sciences and product quality. The minimally processed safety subcommittee is further divided by species due to specific research priorities and needs. Subcommittee members can be a part of the broader RAC. The RAC also serves in an advisory capacity to recommend and direct post-harvest beef safety research and processed beef nutrition research under the Foundation's Beef Board authorization request. The Foundation's full memo, including a visual representation of the subcommittees, is available [here](#). If you would like to participate in the RAC, please fill out the survey [here](#). Please reach out to [KatieRose McCullough](#) or [Susan Backus](#) with questions.

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## PUBLIC AFFAIRS

**"There is Plenty of Food in the Country," *New York Times* Quotes NAMI CEO.** *The New York Times* [published a story](#), in which Meat Institute President and CEO Julie Anna Potts is quoted, reassuring Americans that the food supply chain is still intact, despite empty grocery store shelves across the country. "There is food being produced. There is food in warehouses," Potts said. "There is plenty of food in the country." The National Chicken Council added that it was not seeing any disruptions in production and noted that there were "ample surplus supplies of chicken in cold storage" - totaling more than 950 million pounds, according to government data. The struggle now for food suppliers and retailers is keeping up with demand, which has dramatically increased in recent weeks as "panic buying" increases, according to *The New York Times*. For example, orders for hot dogs at Walmart and Costco increased by as much as 300 percent, according to suppliers. Food items continue to move through the supply chain, but struggle to reach stores quickly enough to meet the increasing demand. Retailers advise consumers to avoid panic buying, but still anticipate demand to remain high in the coming weeks.

**Registered Dietitians Promote Deli Meat Month and National Nutrition Month.** The Meat Institute, a contractor to the Beef Checkoff, is working with dietitians throughout the year to promote prepared beef in the diet in local TV cooking segments around the country. One [segment aired last week](#) with Registered Dietician and Nutritionist Jamie Lee McIntyre, who gave consumers permission to enjoy deli meats in celebration of Deli Meat Month and National Nutrition Month. Throughout the month, deli meat facts and nutrition information will be featured on all of the Meat Institute's social media channels using #DeliMeatMonth. Additionally, a [new webpage](#) was created for Deli Meat Month, that includes these resources and more. Members are strongly encouraged to join by sharing Meat Institute posts or highlighting their own products using the hashtag.

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## MEETINGS, EVENTS AND EDUCATION

**2020 Veal Summit Cancelled.** The Meat Institute, a contractor to the Beef Checkoff, has cancelled the Veal Industry Summit and Crisis Management training scheduled for March 24 - 25 in Hershey, Pennsylvania. The Meat Institute will continue to keep members up to date about future meetings and possibly rescheduling the Summit or scheduling a webinar in lieu of an on-site meeting. Members with hotel reservations for the Summit should call and cancel their rooms as soon as possible.

**Free Environmental Webinar Available in April.** The Meat Institute will be hosting a free webinar on Tuesday, April 7 at 1 p.m. ET, entitled "The Future of Recyclable



Packaging in the Meat Industry." This webinar will address the issues involving sustainability within the environment and provide practical information on the future of recycling for meat and poultry companies. This one-hour webinar is an extension of the recently completed Environmental Conference, which was held in January in Atlanta. Members who missed that conference are encouraged join the webinar and learn more about the information that was presented on environmental issues.

**Vernon Chamber of Commerce Reschedules Award Night.** Vernon Chamber of Commerce announced the recipients of its first [Vernon Citizen of the Year Awards](#), a corporate philanthropic event held in Vernon, California, to highlight Vernon companies and special individuals for their industry leadership and long-standing commitment to local communities. The inaugural event, which has been rescheduled to Sept. 17, 2020 due to the coronavirus outbreak, will annually recognize prominent Vernon companies and special individuals for their exceptional growth within the city of Vernon, innovation in products, services & technology, industry leadership, and philanthropic commitment to community. A portion of the proceeds from the event will be given to the honoree's select charities, one of which is the North America Meat Institute Scholarship Foundation. The event's original press release is available [here](#).

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## EVENTS CALENDAR

- [Center of the Plate Training](#), June 16 - 18, Texas A&M University

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## MEMBER NEWS AND SERVICES

**Meat Institute Members Encouraged to Join Committees.** More than a dozen NAMI committees convene regularly to share information and strategies around key areas from inspection to animal welfare. Committee involvement is open to all members and offers excellent networking and idea exchange opportunities. Contact Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) for more information about joining one or more of the Meat Institute's committees.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The International Affairs Committee will host a conference call on April 1 at 10:00 a.m. ET. A notice will be sent to all Committee members. Please contact [Bill Westman](#) for further information.
- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, April 1 at 2 p.m. ET. Contact [Susan Backus](#) to participate.

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## WEEKLY SUPPLEMENTS

**Weekly Market Report Released.** Last week's [market report](#), prepared by Uner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 630,000 head of cattle, down 17,000 from the previous week. Total pork production was estimated at 569.5 million pounds, representing a 1.3 percent decrease from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending March 14, 2020. An overview of the data is presented below and is available [here](#).

### Slaughter Head Week Ending 3/14

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	630,000	647,000	-2.6	608,000	3.6
Vealers	11,000	11,000	0	11,000	0
Hogs	2,648,000	2,680,000	-1.2	2,453,000	7.9
Sheep	37,000	37,000	0	38,000	-2.6

### Cattle Slaughter By Class

Week	Cows	Bulls	Heifers	Steers
2/29/19	20.6	1.4	30.0	48.1
3/2/18	21.9	1.4	28.7	47.1

### Hog Slaughter By Class

Week	Barrows-Gilts	Sows	Boars
2/29/19	97.2	2.5	0.3
3/2/18	97.3	2.4	0.3

[Tweek!](#)



### Tweet of the Week (Tweek!)

Post the following message in your Twitter or Facebook feed:

There's something for everyone with deli meats! Want some organic options? Maybe reduced sodium or low fat? How about American Heart Association Certified? The list goes on and on in our easily searchable product center: <https://t.co/nbFp2UBRnk?amp=1>  
#DeliMeatMonth

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## Quick Links...

[North American Meat Institute](#)

[Twitter](#)

[Facebook](#)

[Meat's Case Blog](#)

## Contact Information 202-587-4200

North American Meat Institute,  
1150 Connecticut Ave NW, 12th Floor, Washington, DC 20036

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**From:** [North American Meat Institute](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** NAMI Coordinating National Hot Dog Day Feeding America Donation and Celebration  
**Date:** Tuesday, May 26, 2020 5:04:24 PM

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NAMI Lean Trimmings ([PDF Version](#))  
May 26, 2020, Volume 6, Issue 21

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** The Meat Institute continues to update the [Coronavirus section](#) of its website with vital information for members. The site includes the Meat Institute's [latest memo](#) for members. COVID-19 conference calls will now be held on an as-needed basis moving forward. The updated memo includes updated Occupational Safety and Health Administration (OSHA) guidance, new Centers for Disease Control and Prevention (CDC) guidance on contact tracing and the new presidential executive order, among other topics. All previous memos and conference calls are archived on the webpage as well. The Meat Institute's [Coronavirus webpage](#) hosts many resources, including industry best practices, resources for media relations and updated USDA and FDA FAQs regarding positive tests and social distancing.

USDA and the Federal Emergency Management Agency (FEMA) compiled a list of companies that may supply personal protective equipment, disinfectants, and sanitation supply needs for the Food and Agriculture Sector. The USDA/FEMA information has been supplemented by the Meat Institute with additional companies and that larger list is available [here](#). Inclusion on this list is not an endorsement of the manufacturer. The Meat Institute will update the supplemental list with other testing and personal protective equipment resources as they become available.

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## TOP STORY

**NAMI Coordinating National Hot Dog Day Feeding America Donation and Celebration.** For more than 40 years the North American Meat Institute has celebrated National Hot Dog Day on Capitol Hill in Washington, DC, serving up hot dogs to lawmakers and their staff in one of the most anticipated events of the year. Unfortunately, the COVID-19 crisis has made the traditional event impossible, so this year the Meat Institute is partnering with Feeding America on National Hot Dog Day, Wednesday July 22, to serve hot dogs at food banks around the country. At a time when so many Americans are looking for a reason to smile, providing hot dogs to those in need on a summer day is one thing we can do to help out.

Historically, participating in National Hot Dog Day on Capitol Hill was limited by space and companies were charged a fee to serve products. This year's opportunity is practically limitless with no fees involved. Members are simply requested to commit to donating hot dogs and to provide the Meat Institute details on how many they would like to donate and what community they would like to make the donation. The Meat Institute

will work closely with members to promote the donations and notify local Congressional representatives about the donations.

Companies interested in participating should provide donation details or any questions to [Eric Mittenthal](#) by Monday, June 22. The Meat Institute can also accept and distribute financial donations to Feeding America to serve hot dogs in communities with the most need.

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## REGULATORY AFFAIRS

**USDA Announces Chicken, Turkey and Pork Products.** USDA announced last week that it plans to purchase chicken, turkey and pork products for distribution to various nutrition assistance programs. Purchases will be made under the authority of Section 32 of the Act of Aug. 24, 1935, with the purpose to encourage the continued domestic consumption of these products by diverting them from the normal channels of trade and commerce. Details on the chicken product purchases are available [here](#), turkey products [here](#), and pork products [here](#). Solicitations will be issued in the near future, and will be available electronically through the [Web-Based Supply Chain Management \(WBSCM\)](#) system.

**FDA Announces Temporary Flexibility Policy for Certain Labeling Requirements.** FDA is issuing a [guidance document](#) to provide additional temporary flexibility in food labeling requirements to manufacturers and vending machine operators. The goal is to provide regulatory flexibility, where appropriate, to help minimize the impact of supply chain disruptions on product availability associated with the current COVID-19 pandemic. This guidance is one of several that FDA has issued to provide temporary flexibility to the food industry to help support the food supply chain and meet consumer demand during the pandemic. FDA is providing flexibility for manufacturers to make minor formulation changes in certain circumstances without making conforming label changes, such as making a change to product ingredients, without updating the ingredient list on the packaged food when such a minor change is made. Further details are available [here](#).

**FSIS Issues Notice on Cancelled Directives.** The Office of Policy and Program Development, Regulations Development Staff (RDS) is conducting a review and overhaul of all Food Safety and Inspection Service (FSIS) Directives. As an initial step, RDS, along with the help of other program areas, has identified obsolete directives that FSIS can cancel. RDS will continue working with program areas to update existing directives (e.g., updating instructions, correcting program area names and contact information, formatting). During further review, there may be reasons to combine directives or cancel more directives. The initial list of obsolete directives that FSIS is cancelling is available [here](#).

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## LEGISLATIVE AFFAIRS

**Rep. Hagedorn Sends Letter Asking Perdue to Address Hog Purchases During Pandemic.** Rep. Jim Hagedorn (R-MN) sent a letter to USDA Secretary Sonny Perdue last week requesting the Secretary use authority under the Defense Protection Act to address "discriminatory actions against independent family farmers by prioritizing the processing of packer-owned hogs." Citing USDA's Mandatory Price Reporting data,

total reported heads for slaughter dropped 874,653 from January 10, 2020 to May 8, 2020, representing a 35.4% reduction. During this period, packer owned hogs sold into the market increased from 34.1% to 41.5%, while producer sold hogs dropped from 61.6% to 52.8%. The full letter is available [here](#).

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## INTERNATIONAL AFFAIRS

**USDA and USTR Announce Progress on U.S.- China Phase One Agreement.** USDA and the Office of the U.S. Trade Representative (USTR) announced last week additional progress in the implementation of the agriculture-related provisions of the U.S.-China Phase One Economic and Trade Agreement, which entered into force Feb. 14, 2020. Recent actions described in USTR's [press release](#) build upon the actions announced by USDA and USTR on [Feb. 25](#), [March 10](#), and [March 24](#). Highlights include expanded access for U.S. beef and pork entering China, which became effective in late March with updates to the FSIS Export Library. The Phase One Agreement's market access provisions were summarized in this [Exporter Alert](#). China's State Council Tariff Commission recently updated the Frequently Asked Questions document regarding its tariff exclusion process. A translation of the updated document is available in this [GAIN Report](#) from FAS-Beijing. As USMEF has previously reported, Chinese importers successfully received exclusions from retaliatory duties beginning in early March, and the process has been ongoing. Further information is available [here](#).

**U.S. Patent and Trademark Office Bolsters Protection of Common Food Names.** The Meat Institute, a member of the Consortium for Common Food Names (CCFN), U.S. Dairy Export Council (USDEC), National Milk Producers Federation (NMPF), National Association of State Departments of Agriculture (NASDA) and American Farm Bureau Federation (AFBF) commend the U.S. Patent and Trademark Office (USPTO) for a new [examination guide](#) published May 15 that will help ensure that generic terms are given adequate consideration and protection. The new improvements are contained within an examination procedure that guides USPTO trademark examining attorneys to inform their review of applications. The revision clarifies and improves review procedures for certain trademarks related to cheese or meat names, according to a [CCFN press release](#), creating a more consistent process that will protect the interests of manufacturers, farmers and consumers of common food terms such as parmesan and bologna.

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## SCIENTIFIC AFFAIRS

**NAMI Drafts Comments for DGAC Before Draft Report Meeting.** NAMI drafted comments to be submitted to the Dietary Guidelines Advisory Committee in advance of the conclusion of their work. The comments highlight several key areas including: meat and poultry, including red and processed meat, are part of healthy dietary patterns; processed foods can help Americans meeting nutrient needs; protein foods are consumed at recommended levels; clarity around references to meat in dietary patterns is needed; among other issues. The [comments](#) will be submitted on Wednesday, June 10. The comment period was extended to allow more time to comment on the Committee's draft conclusion statements, which can be found on the [Topics and Questions page](#). Provide any insights to Susan Backus by COB Friday, June 5.

**2020 DGAC Draft Report Meeting Announced.** The 2020 Dietary Guidelines Advisory Committee (DGAC) will hold its Draft Report Meeting on Wednesday, June 17, 2020, from 11:00 a.m. - 7:00 p.m. EST. The meeting will be available to attend by webcast only. It will include updates on the DGAC's draft conclusion statements and discussion

on its draft advisory report. The DGAC's draft report, organized by life stage, summarizes its evidence review and provides overarching advice to the Departments based on the consideration of all of its conclusions statements. The Committee will finalize its report based on the discussion and submit its final report to the Secretaries of USDA and HHS by the end of June 2020. Visit [DGAC's website](#) for more information.

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## PUBLIC AFFAIRS

**NAMI, Beef Checkoff Partner with Registered Dietitians for Prepared Beef Promotion.** The Meat Institute, in contract with the Beef Checkoff, partnered with several registered dietitians (RDs) and food bloggers to promote the benefits of prepared meats in the form of [Beefshi](#). These RDs highlighted prepared beef as a convenient source of protein, vitamins and minerals, and reassured consumers that "processed" meat simply means prepared. Each RD created their own video promoting a Beefshi recipe, including it in blogs and social media posts. The RDs included [Jenna Braddock, RDN](#), [Jodi Danen, RDN](#), [Jessica Levinson, RDN](#), [Deanna Segrave-Daly, RDN](#), [Emily Cooper, RDN](#), [Liz Shaw, RDN](#), [Whitney Reist, RDN](#) and [E.A. Stewart, RDN](#). All eight recipes can be found on [www.beefshi.com](http://www.beefshi.com) and the RD's videos are available [here](#).

**New York Times Opinion Piece: The End of Meat Is Here.** Vegetarian writer Jonathan Safran Foer submitted a [rambling opinion piece](#) to *The New York Times* that attacked meat and poultry production and animal agriculture. The Meat Institute pushed back on social media and countered his arguments with an op-ed submission. Vice President of Communications Sarah Little also contacted the Animal Agriculture Alliance, the Beef Checkoff, the National Chicken Council and the National Pork Producers Council. These groups also plan to submit op-eds or letters to the editor. The Meat Institute will learn this week whether the *Times* will publish the submission.

Additionally, the Meat Institute's Sarah Little, Casey Gallimore and KatieRose McCullough have worked with reporters on two upcoming "deep dives" on the meat and poultry industry. The *Wall Street Journal* is writing a story on mechanization, and the *Times* is working on a story that will include a number of infographics on pork production.

**Communications and Marketing Committee to Hold Webinar on Beef Board Funding.** The Meat Institute is developing its authorization request for 2021 prepared beef promotion funding from the Cattlemen's Beef Board which is due in June. The Meat Institute will host a webinar for anyone interested this Friday, May 29 at 12 p.m. EST to provide an overview and receive input on future plans. The link to join the webinar is available [here](#). Vice President of Sustainability Eric Mittenthal will send more details to the Communications and Marketing Committee later this week.

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## MEETINGS, EVENTS AND EDUCATION

**Center of the Plate Training Scheduled for August.** Center of the Plate Training is a two-and-a-half-day course designed to teach the fundamentals of meat specifications by providing a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. The learning experience includes a detailed cutting demonstration of all the major center of the plate protein items: beef, veal, lamb and pork, as well as sections on poultry and processed meats. Participants will come away with an increased knowledge of center of the plate items and a personal copy of the [Meat Buyer's Guide®](#); for over 40 years, the authoritative Guide to meat and poultry identification. More information is available [here](#).

The training is scheduled for Aug. 18 - 20 in College Station, Texas. These dates are pending travel and group gathering advisories due to COVID-19 spread in the United States. The Meat Institute is fully committed to the health and safety of everyone who

attends its events, and is following guidelines from the Centers for Disease Control and Prevention (CDC), the World Health Organization (WHO), and state and local governments regarding the coronavirus and will provide regular updates to all stakeholders as the situation warrants. Please check the Meat Institute website in early June to confirm class availability. For any questions regarding COP or any NAMI events, please contact us at [registration@meatinstitute.org](mailto:registration@meatinstitute.org).

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## EVENTS CALENDAR

- [Center of the Plate Training](#), Aug. 18 - 20, Texas A&M
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## MEMBER NEWS AND SERVICES

**Membership Management Now Available Online.** The Meat Institute has made the annual membership census available in an online form that is only visible to the main contact for each member organization. If you are the main contact, there is a link to the membership census on the front dashboard after logging into the Meat Institute's site [here](#). We have also moved to an emailed invoice process for membership dues. An email was sent last week to the billing contact on file containing a link to the invoice and payment options. Any questions about these processes should be directed to Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) for more information.

**Members Encouraged to Update Contact Information.** Meat Institute members are encouraged to ensure their company contact records are current and accurate. NAMI periodically sends committee, event, regulatory and other pertinent communications and alerts to keep members informed about the latest Institute activities and industry actions. The Meat Institute also sends its weekly *Lean Trimmings* newsletter every Monday at approximately 5 p.m. ET. Members who are interested in receiving Institute communications should contact Manager of Legislative Affairs and Member Services Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) to update their company record. Company representatives should send the names and contact information of employees who would benefit from receiving Institute communications.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, June 3 at 2 p.m. ET. Contact [Susan Backus](#) to participate.
- 

## WEEKLY SUPPLEMENTS

**Weekly Market Report Released.** Last week's [market report](#), prepared by Urner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 555,000 head of cattle, up 56,000 from the previous week. Total pork production was estimated at 464.5 million pounds, representing a 2.1 percent increase from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending May 23, 2020. An overview of the data is presented below and is available [here](#).

#### Slaughter Head Week Ending 5/23

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	555,000	499,000	11.2	647,000	-14.2
Vealers	7,000	7,000	0	10,000	-30.0
Hogs	2,130,000	2,098,000	1.5	2,310,000	-7.8
Sheep	39,000	38,000	2.6	42,000	-7.1

#### Cattle Slaughter By Class

Week	Cows	Bulls	Heifers	Steers
5/9/20	23.9	1.8	26.8	47.5
5/11/19	18.0	1.6	25.8	54.6

#### Hog Slaughter By Class

Week	Barrows-Gilts	Sows	Boars
5/9/20	95.8	3.9	0.3
5/11/19	97.2	2.5	0.3

Tweek!



### Tweet of the Week (Tweek!)

Post the following message in your Twitter or Facebook feed:

Meat is not going anywhere, and you can remain confident about eating it, given the animal agriculture and meat community's commitment to food safety, worker health, animal welfare and sustainability. Never fear - meat will still be here. [@animalag](#) <https://animalagalliance.org/never-fear-meat-will-still-be-here/>

### Quick Links...

[North American Meat Institute](#)

[Twitter](#)

[Facebook](#)

[Meat's Case Blog](#)

### Contact Information 202-587-4200

North American Meat Institute,  
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**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** NAMI Details Ongoing Coronavirus Emergency Response Efforts  
**Date:** Monday, May 18, 2020 5:01:18 PM

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NAMI Lean Trimmings ([PDF Version](#))  
May 18, 2020, Volume 6, Issue 20

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** The Meat Institute continues to update the [Coronavirus section](#) of its website with vital information for members. The site includes the Meat Institute's [latest memo](#) for members, and documents and information referenced on [last Friday's conference call](#). The updated memo includes interim guidance for meat and poultry processing workers and employers, details on the Occupational Safety and Health Administration's Statement of Enforcement policy and various specific state activities regarding COVID-19, among other topics. All previous memos and conference calls are archived on the webpage as well. The Meat Institute's Coronavirus webpage hosts many resources, including industry best practices, resources for media relations and updated USDA and FDA FAQs regarding positive tests and social distancing.

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## REGULATORY AFFAIRS

**Department of Transportation Modernizes HOS Rules to Improve Safety for Truckers.** The U.S. Department of Transportation's Federal Motor Carrier Safety Administration (FMCSA) [announced](#) last week a final rule updating hours of service (HOS) rules to improve safety and increase flexibility for American truckers. Based on the detailed public comments, FMCSA's final rule on HOS offers four key revisions to the existing HOS rules:

- FMCSA will increase safety and flexibility for the 30-minute break rule by requiring a break after 8 hours of consecutive driving and allowing the break to be satisfied by a driver using on-duty, not driving status, rather than off-duty status.
- The Agency will modify the sleeper-berth exception to allow drivers to split their required 10 hours off duty into two periods: an 8/2 split, or a 7/3 split-with neither period counting against the driver's 14-hour driving window.
- FMCSA will modify the adverse driving conditions exception by extending by two hours the maximum window during which driving is permitted.
- FMCSA will change the short-haul exception available to certain commercial drivers by lengthening the drivers' maximum on-duty period from 12 to 14 hours and extending the distance limit within which the driver may operate from 100 air miles to 150 air miles.

More information is available in FMCSA's press release [here](#).

**NAMI Submits Comments on FSIS Notice on "Healthy."** The Meat Institute [submitted comments](#) today, May 18, regarding the Food Safety and Inspection Service's (FSIS's) [notice](#) allowing establishments to use the implied nutrient content claim "healthy" on labels. The notice applies to labels that are (1) not low in total fat, but have a fat profile makeup of predominantly mono and polyunsaturated fats; or (2) contain at least 10 percent of the Daily Value per reference amount customarily consumed of potassium or vitamin D. FSIS made the announcement to be consistent with the Food and Drug Administration requirements regarding a "healthy" claim. The Meat Institute wrote in comments it "supports FSIS's effort to harmonize labeling claims." The Meat Institute's comments are available [here](#).

**FSIS Reiterates the Availability of Disposable Masks and Face Shields.** The Food Safety and Inspection Service (FSIS) published a [notice](#) reiterating the availability - as of May 1, 2020 - of face coverings, disposable masks and face shields at the Materials Management Service Center. If establishments are not supplying inspection program personnel (IPP) with face coverings or masks, FSIS will provide a sufficient supply of cloth face coverings and disposable face masks so that IPP can choose which covering they prefer to use. These face coverings are available for purchase online at <http://www.bsc.usda.gov/> or by phone at 1-877-576-6329. Further requirements and provisions can be found [here](#).

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## LEGISLATIVE AFFAIRS

**NAMI Advocates for Liability Protection for Essential Businesses.** The Meat Institute and other critical infrastructure coalition partners [submitted a letter](#) for the record to the Senate Committee on the Judiciary as part of the Committee's hearing examining liability protection from the COVID-19 pandemic. The letter calls for Congress to take action in the next COVID-19 stimulus bill to protect the businesses that have taken necessary precautions to protect their employees and customers while serving the consumer during the crisis.

**Barnyard Sends Letter to Congress in Opposition of the Interstate Shipment of State-Inspected Meat.** The Meat Institute in conjunction with livestock and poultry groups sent a letter to all Members of Congress opposing recent legislation that would permit the interstate shipment of state-inspected meat and poultry. The letter claims that allowing interstate shipment of state-inspected meat and poultry as the bill suggests would raise questions internationally, and that the ability of state inspected plants to ship interstate was addressed 12 years ago in the 2008 Farm Bill. The letter is available [here](#).

**North Dakota Ag Commissioner Requests Suspension of Imports.** North Dakota Agriculture Commissioner Doug Goehring [sent a letter](#) last week to the U.S. Secretary of Agriculture requesting a 30-day suspension of imported cattle and hogs to provide processing facilities the opportunity to reduce the slaughter backlog. "I am deeply concerned about this because we are asking the American taxpayer to foot the bill for the disposal of depopulated animals, and provide aid through the hardships and impacts of COVID-19 on the market" Goehring wrote in the letter.

**Sen. Grassley Releases Bill for Mandatory Cash Market Purchases.** Senator Chuck Grassley (R-IA) [introduced a bill](#) last week to mandate packers purchase 50 percent of cattle off the cash market for slaughter within 14 days. The so-called "50-14" proposal would apply at each slaughter facility for packers that operate more than one slaughter plant and exclude "foreign-born" cattle.

**Sen. Tester Submits a Country of Origin Resolution to the Senate.** Senator Jon Tester (D-MT), in conjunction with Sen. Rounds (R-SD), Sen. Daines (R-MT), and Sen. Thune (R-SD), introduced a [Senate resolution](#) urging the President to require the United States Trade Representative to enter into the trade negotiations necessary to implement mandatory country-of-origin labeling for beef.

**Senators Request the Department of Justice Investigate Packer Price Manipulation.** Nineteen Senators [sent a letter](#) to Attorney General William Barr requesting the Department of Justice "investigate suspected price manipulation and anti-competitive behavior" within the cattle industry. "The lack of competition in the meatpacking industry has resulted in a vulnerable beef supply chain, which the current national emergency has destabilized further," the letter says. "Recent pricing discrepancies between fed cattle and boxed beef are pushing cattle producers and feeders to the brink, adding to the longstanding concerns stemming from the state of competition among beef packers."

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## INTERNATIONAL AFFAIRS

**Cattle Age Requirement Removed for Beef to Saudi Arabia; Other Restrictions Remain.** The [Export Library for Saudi Arabia](#) no longer requires that beef and beef products be derived from cattle less than 30 months of age. All beef and beef products with a production date of May 13 or later may be derived from cattle of any age. However, all other requirements outlined in the export verification (EV) program for Saudi Arabia remain in place. An updated version of the [FSIS Export Certificate](#) is also posted in the Export Library.

**Peterson Institute for International Economics Provides US-China Phase One Tracker.** The Peterson Institute for International Economics published a [U.S.-China Phase One tracker](#) that follows China's purchases of U.S. goods. Through March 2020, China's year-to-date total imports of covered products from the U.S. were \$19.8 billion, which is less than half of the prorated year-to-date target of \$43.2 billion. Over the same period, U.S. exports to China of covered products were \$14.4 billion, which is also less than half of the year-to-date target of \$35.7 billion. Through the first three months of 2020, China's purchases of all covered products were thus only at 40 percent (US exports) or 46 percent (Chinese imports) of their year-to-date targets.

For covered agricultural products, China committed to an additional \$12.5 billion of purchases in 2020 above 2017 levels, implying an annual target of \$36.6 billion (Chinese imports) and \$33.4 billion (U.S. exports). Through March 2020, China's imports of covered agricultural products were \$5.1 billion, compared with a year-to-date target of \$9.1 billion. Over the same period, US exports of covered agricultural products were \$3.1 billion, compared with a year-to date target of \$8.4 billion. Through the first three months of 2020, China's purchases were thus only at 37 percent (US exports) or 56 percent (Chinese imports) of their year-to-date targets. The full tracker with additional information is available [here](#).

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## SCIENTIFIC AFFAIRS

**New Study Challenges EAT-Lancet Mortality Data.** A study in the May [Journal of Nutrition](#) challenges data from the EAT-Lancet report on the potential mortality benefits of the "Planetary Health Diet." In the new study, originally published online in February, researchers argue that the EAT-Lancet report released in 2019 did not meet standards for transparency and replicability, nor did it fully account for statistical uncertainty. The study's attempt to replicate the mortality calculations for the United States revealed flaws in the assumptions and methods used to estimate the avoided mortalities. After correcting some calculation errors and fully accounting for uncertainty in the avoided mortalities, the researchers find the mortality reduction effect of the EAT-Lancet proposed diet in the U.S. is no greater than the impact of energy consumption changes that would prevent under-weight, over-weight, and obesity alone. The study is available to view and download [here](#).

### **Foundation Shares Information on Foodborne Pathogens During Grilling**

**Season.** Last week, the Foundation for Meat and Poultry Research and Education's Senior Science Advisor, KatieRose McCullough, Ph.D., MPH, presented on the webinar "[Protein Power Hour: Home Grilling #AloneTogether.](#)" The webinar, coordinated by the Partnership for Food Safety Education, featured meat and poultry safety experts sharing information on meat and poultry related outbreaks. Dr. McCullough's presentation focused on common foodborne pathogens to look out for during grilling season. The Foundation's research addressing post-harvest beef safety and outreach to food safety practitioners and educators on behalf of the Beef Checkoff was highlighted at the end of the presentation. The recorded webinar is available on the Partnership's [website](#).

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## **PUBLIC AFFAIRS**

### **Bipartisan Policy Center Hosts CEO Potts, Secretary Perdue at Food Summit**

**Call.** The Bipartisan Policy Center, a Washington-based think tank promoting bipartisan policy and ideas, hosted leaders in the American food production system at a virtual Food Summit panel last week. The moderators and panelists, including Meat Institute President and CEO Julie Anna Potts, Agriculture Secretary Sonny Perdue and former Agriculture Secretaries Dan Glickman and Ann Veneman, discussed the causes of the current system's breakdown due to COVID-19 and solutions to address them. Other panelists included Claire Babineaux-Fontenot, CEO of Feeding America; Zippy Duvall, President American Farm Bureau Federation; and Leslie Sarasin, President and CEO of Food Marketing Institute (FMI). The full video is available [here](#).

### **NHDSC Highlights Hot Dogs as #PerfectZoomFood; Outlines Virtual Eating**

**Etiquette.** The National Hot Dog and Sausage Council (NHDSC), in conjunction with the Beef Checkoff, developed new etiquette guidelines for eating during virtual meetings. The guidelines supplement the NHDSC's popular [hot dog eating etiquette guidelines](#) which are cited by media and influencers around the world. The NHDSC also created a website, [www.perfectzoomfood.com](http://www.perfectzoomfood.com), which features a highlight video from its Hot Dog Happy Hour Zoom call, virtual meeting etiquette tips and where you can purchase delicious and nutritious hot dogs during and after the current pandemic. The press release, which was picked up by [Yahoo! Finance](#), [Market Watch](#) and [Seeking Alpha](#), among dozens of other national and local media outlets, reached a potential audience of more than 114 million. It is also available in PDF form [here](#).

**Beef Checkoff Publishes Article Answering Frequently Asked Questions.** Greg Hanes, CEO of the Cattlemen's Beef Board, wrote an [article](#) emphasizing the Beef Checkoff's effort to be transparent in its activities. "We want to have transparent, open, and honest conversations about the way we operate," Hanes writes. "We welcome questions, and we have heard our share of those in recent weeks. We're always working to find ways to clearly communicate with producers about the Beef Checkoff's mission and programs - including where your dollars are spent - with information that is both transparent and simple to find." Hanes answers five of the most frequently asked questions about the Beef Checkoff, including:

- Who sits on the Cattlemen's Beef Board?
- How do Beef Checkoff funds get distributed?
- What specific projects are currently being funded with Beef Checkoff dollars?
- Where can I find the annual audited financials of the Cattlemen's Beef Board?
- How can a producer get involved with the Cattlemen's Beef Board?

Answers to these questions and further information is available in the article [here](#).

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## MEETINGS, EVENTS AND EDUCATION

**Center of the Plate Training Scheduled for August.** Center of the Plate Training is a two-and-a-half-day course designed to teach the fundamentals of meat specifications by providing a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. The learning experience includes a detailed cutting demonstration of all the major center of the plate protein items: beef, veal, lamb and pork, as well as sections on poultry and processed meats. Participants will come away with an increased knowledge of center of the plate items and a personal copy of the [Meat Buyer's Guide®](#); for over 40 years, the authoritative Guide to meat and poultry identification. More information is available [here](#).

The training is scheduled for Aug. 18 - 20 in College Station, Texas. These dates are pending travel and group gathering advisories due to COVID-19 spread in the United States. The Meat Institute is fully committed to the health and safety of everyone who attends its events, and is following guidelines from the Centers for Disease Control and Prevention (CDC), the World Health Organization (WHO), and state and local governments regarding the coronavirus and will provide regular updates to all stakeholders as the situation warrants. Please check the Meat Institute website in early June to confirm class availability. For any questions regarding COP or any NAMI events, please contact us at [registration@meatinstitute.org](mailto:registration@meatinstitute.org).

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## EVENTS CALENDAR

- [Center of the Plate Training](#), Aug. 18 - 20, Texas A&M

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## MEMBER NEWS AND SERVICES

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, June 3 at 2 p.m. ET. Contact [Susan Backus](#) to participate.



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## WEEKLY SUPPLEMENTS

**Weekly Market Report Released.** Last week's [market report](#), prepared by Uner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 499,000 head of cattle, up 47,000 from the previous week. Total pork production was estimated at 456 million pounds, representing a 19.1 percent increase from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending May 9, 2020. An overview of the data is presented below and is available [here](#).

### Slaughter Head Week Ending 5/16

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	499,000	452,000	10.4	662,000	-24.6
Vealers	7,000	7,000	0	10,000	-30.0
Hogs	2,103,000	1,775,000	18.5	2,352,000	-10.6
Sheep	38,000	36,000	5.6	40,000	-5.0

#### Cattle Slaughter By Class

Week	Cows	Bulls	Heifers	Steers
5/2/20	25.4	2.0	26.2	46.4
5/4/19	17.9	1.6	29.1	51.4

#### Hog Slaughter By Class

Week	Barrows-Gilts	Sows	Boars
5/2/20	95.3	4.3	0.4
5/4/19	97.4	2.3	0.3

Tweek!



### Tweet of the Week (Tweek!)

Post the following message in your Twitter or Facebook feed:

"There is a slowdown due to employee spacing and manpower, but plants can certainly supply a steady stream of food to the consumer provided there isn't a lot of panic hoarding." [https://www.beloitdailynews.com/news/covid-19/meat-processing-plants-working-to-stop-covid-spread/article\\_9d0a67d0-23eb-5081-a962-222c472744f2.html?utm\\_medium=social&utm\\_source=facebook&utm\\_campaign=user-share&fbclid=IwAR08VviwQKSw\\_mGmLkntpHwYRIBHWt\\_8i1Kz0j3WJSf-\\_0auxVmlGpcq22w](https://www.beloitdailynews.com/news/covid-19/meat-processing-plants-working-to-stop-covid-spread/article_9d0a67d0-23eb-5081-a962-222c472744f2.html?utm_medium=social&utm_source=facebook&utm_campaign=user-share&fbclid=IwAR08VviwQKSw_mGmLkntpHwYRIBHWt_8i1Kz0j3WJSf-_0auxVmlGpcq22w)

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## Quick Links...

[North American Meat Institute](#)

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[Meat's Case Blog](#)

**Contact Information** 202-587-4200



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1150 Connecticut Ave NW, 12th Floor, Washington, DC 20036

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**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** NAMI Details Ongoing Coronavirus Emergency Response Efforts  
**Date:** Monday, May 11, 2020 5:01:30 PM

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NAMI Lean Trimmings ([PDF Version](#))  
May 11, 2020, Volume 6, Issue 19

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** The Meat Institute continues to update the [Coronavirus section](#) of its website with vital information for members. The site includes the Meat Institute's [latest memo](#) for members, and documents and information referenced on [last Friday's conference call](#). The updated memo includes information on Secretary Perdue's letters to governors and meat and poultry processing companies, the Occupational Safety and Health Administration's (OSHA's) statement of enforcement policy and interim guidance for meat and poultry processing workers and employees, among other topics.

The Meat Institute will also host a webinar tomorrow, May 12 at 11 a.m. EST to discuss the CDC/OSHA guidance and what needs to be included in a company's COVID-19 assessment and control plan. The Meat Institute's Mark Dopp and KatieRose McCullough will be speaking. Register for the webinar [here](#).

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## REGULATORY AFFAIRS

**FSIS Details Families First Coronavirus Response Act to Employees.** The Food Safety and Inspection Service (FSIS) provided a notice to FSIS employees with information on the Families First Coronavirus Response Act to Employees (FFCRA) Emergency Paid Sick Leave Act (EPSLA) provisions. FSIS will continue to provide instructions to its employees as the government's response to the COVID-19 pandemic. FSIS provided a link to [Frequently Asked Questions \(FAQs\)](#) that includes guidance from USDA detailing who is eligible, qualifying reasons for paid sick leave, and the rate of pay and application of EPSLA pay caps. FSIS also provided a link to a [USDA Supervisor Checklist](#) to monitor EPSLA use. The notice is available [here](#).

**NAMI Prepares Comments on FSIS Notice on "Healthy."** The Food Safety and Inspection Service (FSIS) [announced](#) March 19 that it will allow establishments to use the implied nutrient content claim "healthy" on their labels. This applies to labels that are (1) not low in total fat, but have a fat profile makeup of predominantly mono and polyunsaturated fats; or (2) contain at least 10 percent of the Daily Value (DV) per reference amount customarily consumed (RACC) of potassium or vitamin D. FSIS made the announcement to maintain consistent requirements for food labels by allowing the same uses of the claim "healthy" for meat and poultry products under FDA's jurisdiction. The Meat Institute prepared comments on the notice which can be reviewed [here](#). Comments are due Monday, May 18, 2020. Please contact [Susan Backus](#) with additional insights for inclusion in the comments by COB Friday, May 15.

**FSIS Provides Instruction on How to Inspect Livestock Before Slaughter.** The Food Safety and Inspection Service (FSIS) [issued a directive](#) providing instruction on how to inspect livestock before slaughter (ante-mortem inspection) and the methods used to verify that livestock offered for slaughter have received ante-mortem inspection. FSIS reissued the document to incorporate instructions for verifying handling non-ambulatory disabled veal calves, removing the requirement that ante-mortem inspection must be performed in holding pens, and updating the disposition instructions for recumbent cattle. FSIS also updated the directive to define "promptly" as it pertains to euthanasia and additional instructions about entering the U.S. Suspect tag in the Public Health Information System (PHIS). More information is available [here](#).

**FSIS Provides Instructions for Sampling Fowl Carcasses Under NPIS.** The Food Safety and Inspection Service (FSIS) [provided a notice](#) instructing inspection program personnel (IPP) for sampling fowl carcasses at establishments operating under the New Poultry Inspection System (NPIS). This notice informs IPP that FSIS Public Health Information System sampling assignments for fowl slaughter establishments operating under an NPIS waiver will begin on June 1, 2020, and describes the procedures to be followed. More background information is available [here](#).

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## LEGISLATIVE AFFAIRS

**Senate Judiciary Committee to Examine Liability Issues During COVID-19 Pandemic.** The Senate Judiciary Committee will host a [hearing](#) Tuesday afternoon to examine employer liability issues amid the COVID-19 pandemic. The panel of witnesses will include Mr. Anthony "Marc" Perrone, President of the United Food and Commercial Workers International Union. The Meat Institute, as part of a coalition of associations, will submit a letter advocating for liability protections to be included in the hearing record.

**NAMI Urges Congressional Action on IRS Ruling and PPP.** The Meat Institute joined 151 other organizations in [sending a letter](#) to House Committee on Ways and Means Chairman Richard Neal (D-MA) and Senate Committee on Finance Chairman Chuck Grassley (R-IA) to bring attention to IRS Notice 2020-32 regarding deductible expenses related to Paycheck Protection Program (PPP) loans. Under the IRS Notice, no deduction is allowed under the Internal Revenue Code for an expense that is otherwise deductible if the payment of the expense results in forgiveness of a PPP loan. The result will substantially increase the tax liability of PPP loan recipients. The letter further urges Congress to amend the CARES Act in future legislation to explicitly waive CODE Section 265 from applying to PPP loan forgiveness.

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## INTERNATIONAL AFFAIRS

**U.S. and UK Announce Formal Launch of Trade Agreement Negotiations.** United States Trade Representative (USTR) Robert Lighthizer and United Kingdom (UK) Secretary of State for International Trade Elizabeth Truss announced last week the formal launch of trade agreement negotiations between the U.S. and the UK. The first round of negotiations will be conducted virtually, as a result of the COVID-19 pandemic, with U.S. and UK negotiators engaging in discussions over the next two weeks in nearly 30 different negotiating groups covering all aspects of a comprehensive trade agreement. Both parties agree that a Free Trade Agreement would benefit both economies. Negotiations will take place at an accelerated pace, according to the USTR, as virtual meetings have taken place last week and are scheduled for this week. More information is available [here](#).

**Trade Data for March 2020 Now Available.** The latest Trade and Market Statistics Report released by USDA and compiled by the Meat Institute presenting data through March 2020 [is now available](#). Beef export volume and value were up from March 2019,

and pork volume and value each significantly increased over the same period. Beef volume and value increased 9% and 8%, respectively, while pork volume and value increased 40% and 52%, respectively, from March 2019. U.S. beef export volume and value to Canada in March rose 22 and 21%, respectively, while Hong Kong recorded the largest decreases among market destinations -down 23% in volume and 18% in value. Meanwhile, the U.S. pork market in China rose sharply in March, with volumes up 304% and value up 401% over last year. Export volumes were also significantly higher in Chile (40%), Canada (13%) and Japan (12%). Pork export values recorded similar increases in those markets.

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## SCIENTIFIC AFFAIRS

**Summary Available for Workshop Examining Emerging Knowledge in Modern Food Systems.** The National Academics of Sciences, Engineering, and Medicine hosted a public workshop in August 2019 that reviewed the status of current and emerging knowledge about innovations for modern food systems and strategies for meeting future needs. Last week, the organization [released a publication](#) summarizing the presentations and discussions from the workshop. Workshop presenters discussed the dimensions of food systems and how to utilize innovations to meet the needs of small and large supply chains to support decision-making. The workshop included discussions on issues related to safety and sustainability, economic and social challenges and opportunities, innovative case examples, and strategies in reducing food waste. More information on the publication, and a free PDF version, is available [here](#).

**Cornell Offers Meat Industry Virtual Office Hours to Address COVID-19 Questions.** Cornell's College of Agriculture and Life Sciences is offering weekly Food Industry Virtual Office Hours to facilitate discussions on COVID-19 in the food industry. The College is hosting a [Special Meat Industry Virtual Office Hour](#) tomorrow, May 12 at 12 p.m. EST. During this session, participants can speak directly to the panel of experts to address questions related to COVID-19. Meat Industry Virtual Office Hours are free and open to anyone in the food industry from farm to fork. Registration for this event is required, and available [here](#). More information on the Special Meat Industry Virtual Office Hours, its speakers and the other weekly Food Industry Virtual Office Hours are available [here](#).

**Summary Available for May HWAC Committee Call.** The Meat Institute's Health and Wellness Advisory Committee (HWAC) held its monthly conference call on May 6 to discuss issues of common interest. A summary of what was discussed can be found [here](#). Topics included an update to the Meat Institute's Trust in Animal Protein initiative, the 2020 Dietary Guidelines Advisory Committee's (DGAC's) final systematic review protocols and FDA's reopening of a comment period on General Principles for Food Standards Modernization, among other topics. The next monthly HWAC call will be held on Wednesday, June 3 at 2 p.m. ET. Contact Vice President of Regulatory and Scientific Programs [Susan Backus](#), (202) 587-4220, with any questions.

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## PUBLIC AFFAIRS

**NAMI and Pork Board Work Together on Worker Appreciation and Worker Safety Campaign.** The Meat Institute is working with the Pork Board to help address worker fears over COVID-19. With Meat Institute input on messaging, Pork Board is developing

a website with COVID-19 safety information for the meat and poultry industry and is recruiting health advocates to reassure workers. The Meat Institute is working with refugee groups and is trying to identify local community influencers who can help workers understand COVID-19 safety measures to keep them safe at home and in their community as well as in the plant. If you have suggestions on groups or health advocates who can deliver these messages, please contact Eric Mittenthal at [emittenthal@meatinstitute.org](mailto:emittenthal@meatinstitute.org).

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## MEETINGS, EVENTS AND EDUCATION

**Center of the Plate Training Scheduled for August.** Center of the Plate Training is a two-and-a-half-day course designed to teach the fundamentals of meat specifications by providing a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. The learning experience includes a detailed cutting demonstration of all the major center of the plate protein items: beef, veal, lamb and pork, as well as sections on poultry and processed meats. Participants will come away with an increased knowledge of center of the plate items and a personal copy of the [Meat Buyer's Guide®](#); for over 40 years, the authoritative Guide to meat and poultry identification. More information is available [here](#).

The training is scheduled for Aug. 18 - 20 in College Station, Texas. These dates are pending travel and group gathering advisories due to COVID-19 spread in the United States. The Meat Institute is fully committed to the health and safety of everyone who attends its events, and is following guidelines from the Centers for Disease Control and Prevention (CDC), the World Health Organization (WHO), and state and local governments regarding the coronavirus and will provide regular updates to all stakeholders as the situation warrants. Please check the Meat Institute website in early June to confirm class availability. For any questions regarding COP or any NAMI events, please contact us at [registration@meatinstitute.org](mailto:registration@meatinstitute.org).

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## EVENTS CALENDAR

- [Center of the Plate Training](#), Aug. 18 - 20, Texas A&M
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## MEMBER NEWS AND SERVICES

**Members Encouraged to Update Contact Information.** Meat Institute members are encouraged to ensure their company contact records are current and accurate. NAMI periodically sends committee, event, regulatory and other pertinent communications and alerts to keep members informed about the latest Institute activities and industry actions. The Meat Institute also sends its weekly *Lean Trimmings* newsletter every Monday at approximately 5 p.m. ET. Members who are interested in receiving Institute communications should contact Manager of Legislative Affairs and Member Services Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) to update their company record. Company representatives should send the names and contact information of employees who would benefit from receiving Institute communications.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, June 3 at 2 p.m. ET. Contact [Susan Backus](#) to participate.

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## WEEKLY SUPPLEMENTS

**Weekly Market Report Released.** Last week's [market report](#), prepared by Urner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 452,000 head of cattle, up 27,000 from the previous week. Total pork production was estimated at 381.4 million pounds, representing a 15.7 percent decrease from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending May 9, 2020. An overview of the data is presented below and is available [here](#).

### Slaughter Head Week Ending 5/9

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	452,000	425,000	6.4	667,000	-32.2
Vealers	7,000	7,000	0	10,000	-30.0
Hogs	1,768,000	1,533,000	15.3	2,332,000	-24.2
Sheep	36,000	31,000	16.1	41,000	-12.2

#### Cattle Slaughter By Class

Week	Cows	Bulls	Heifers	Steers
4/25/20	23.9	1.6	28.3	46.2
4/27/19	18.6	1.6	28.2	51.6

#### Hog Slaughter By Class

Week	Barrows-Gilts	Sows	Boars
4/25/20	96.3	3.4	0.3
4/27/19	97.1	2.6	0.3

Tweek!



### Tweet of the Week (Tweek!)

Post the following message in your Twitter or Facebook feed:

This new systematic review found that a majority of studies - especially the higher quality studies - showed that people who avoided meat consumption had significantly higher rates or risk of depression, anxiety and/or self-harm. <https://www.tandfonline.com/doi/full/10.1080/10408398.2020.1741505>

## Quick Links...

[North American Meat Institute](#)

[Twitter](#)

[Facebook](#)

[Meat's Case Blog](#)

## Contact Information 202-587-4200

North American Meat Institute,  
1150 Connecticut Ave NW, 12th Floor, Washington, DC 20036

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**From:** [North American Meat Institute](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** NAMI Details Ongoing Coronavirus Emergency Response Efforts  
**Date:** Monday, April 20, 2020 5:00:57 PM

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NAMI Lean Trimmings ([PDF Version](#))  
April 20, 2020, Volume 6, Issue 16

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** The Meat Institute continues to update the [Coronavirus section](#) of its website with vital information for members. The site includes the Meat Institute's [latest memo](#) for members, and documents and information referenced on [last Friday's conference call](#). The memo includes USDA and FDA frequently asked questions regarding positive tests and social distancing, Occupational Safety and Health Administration (OSHA) guidance and information about the new Illinois Workers' Compensation Rule, along with information from previous memos. The Meat Institute also created a [document](#) outlining regulatory requirements inspected establishments are subject to and additional steps companies are taking to address the COVID-19 challenges. This may be helpful in discussions with local health officials and can be amended to reflect an individual plant's circumstance. In addition, this [document](#) includes questions to consider when one or more employees test positive.

The Meat Institute has also been busy communicating with consumers and celebrating food industry workers, emphasizing the importance of critical infrastructure workers to keep the country fed. The Meat Institute promoted two articles last week debunking activist claims about animal agriculture. Both articles, written by members of the Animal Agriculture Alliance and available [here](#) and [here](#), set the record straight that animal agriculture has nothing to do with the COVID-19 outbreak. The Meat Institute has also actively pitched media interviews with President and CEO Julie Anna Potts, who has appeared on Good Morning America, [CBS Evening News](#) and CNN, along with several radio stations the previous week. The Meat Institute will continue to pitch interviews in different markets and expects to have more interviews this week. Members should reach out to [Sarah Little](#) if they have any relationships with local media who would find value in speaking with Potts.

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## REGULATORY AFFAIRS

**USDA to Purchase \$3 Billion in Agricultural Commodities.** USDA announced that it will purchase and distribute up to \$3 billion of agricultural products to those in need, under the authority of the Families First Coronavirus Response Act. This comes after President Trump and Secretary Perdue announced last week a \$19 billion Coronavirus Farm Assistance Program. USDA will partner with regional and local distributors, whose workforces have been significantly impacted by the closure of many restaurants, hotels

and other food service entities, to purchase \$3 billion in fresh produce, dairy and meat products. USDA's Agricultural Marketing Service (AMS) will procure an estimated \$100 million per month in fresh fruits and vegetables, \$100 million per month in a variety of dairy products and \$100 million per month in meat products to provide a pre-approved box of fresh produce, dairy and meat products to food banks and other non-profits serving Americans in need.

USDA will issue a solicitation in the next two weeks to invite proposals to supply commodity boxes to non-profit organizations, identified by the offeror, on a mutually agreeable, recurring schedule. USDA will award contracts for the purchase of the agricultural products, the assembly of commodity boxes and delivery to identified non-profit organizations that can receive, store and distribute food items. An informational webinar for interested participants will be held at 2 p.m. EST on Tuesday, April 21, 2020, to provide an overview of the program and instructions for submitting offers. Register in advance for this webinar [here](#).

**NAMI Drafts Comments Addressing FNS proposed Changes to Simplify Meal Service in the School Lunch and Breakfast Programs.** The Meat Institute has drafted comments addressing the Food and Nutrition Service's [proposed rule](#) to simplify meal service and monitoring requirements in the National School Lunch and Breakfast Programs. The Meat Institute's comments address offering meats/meat alternatives at breakfast; removing the synthetic *trans* fat limit; and extending the entrée exemption timeline. The draft comments can be found [here](#). Comments will be submitted on April 22.

**FDA Extending Comment Period on General Principles and Food Standards Modernization.** The FDA is extending the reopened comment period on the proposed rule entitled "[Food Standards: General Principles and Food Standards Modernization](#)," which was published in the *Federal Register* May 20, 2005. The proposed rule would establish a set of general principles for food standards for FDA to use when considering whether to establish, revise or eliminate a food standard. The proposed rule was issued jointly with USDA. FDA is extending the comment period through July 20, 2020, to allow interested persons additional time to submit comments. The Meat Institute has [drafted comments](#) and will submit them in advance of the conclusion of the extended comment period. If you have any questions or additions to the draft comments, contact [Susan Backus](#). More information about the comment period extension and the initial proposed rule is available [here](#).

**USDA Extends Comment Period on Quantifying GHG Emissions and Carbon Sequestration.** USDA is extending the comment period on its notice seeking public input as the department prepares an update to its technical guidelines and science-based methods to quantify greenhouse gas (GHG) sources and sinks from the agriculture and forest sectors at the entity-scale. The comment period is extended through May 15, 2020, to allow interested persons additional time to prepare and submit comments. More information on the comment period extension and further background information are available [here](#). The document is scheduled to publish [here](#) in the *Federal Register* on April 21, 2020.

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## LEGISLATIVE AFFAIRS

**Small Business Aid Bill on the Way.** After a week of negotiations, Congress and the Trump Administration may soon reach an agreement for small business aid. President Trump told reporters over the weekend that they are "close to a deal" on emergency aid for a small business loans program, suggesting a deal could be announced today, April 20. Politico reports the bill includes \$300 billion in additional funds for the small business loans program, which is \$50 billion more than the initial proposal; \$50 billion for a disaster loans program for small businesses; \$75 billion for hospitals; and \$25 billion for testing.

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## INTERNATIONAL AFFAIRS

### **Brazil, U.S. Issue Joint Statement on Enhancement of Bilateral Trade Partnership.**

The U.S. and Brazil agreed to accelerate their ongoing trade dialogue under the Brazil-U.S. Commission on Economic and Trade Relations (ATEC) with hopes of this year finishing an agreement on trade rules and transparency, including trade facilitation and good regulatory practices. The announcement follows recent high-level discussions between U.S. and Brazilian officials, who committed to implementing an ambitious economic and trade agenda as agreed by Presidents Jair Bolsonaro and Donald Trump during a meeting at Mar-A-Lago in March. Both countries agreed to accelerate their ongoing trade dialogue under the Brazil-U.S. Commission on Economic and Trade Relations (ATEC) with hopes of this year finishing an agreement on trade rules and transparency, including trade facilitation and good regulatory practices. They also agreed to engage in domestic consultations, consistent with each country's domestic procedures, to solicit input on how best to expand trade and develop the bilateral economic relationship. The ATEC Commission will remain the locus for further engagement, through frequent contacts and meetings, in order to advance in the short-term agenda as well as in the preparatory work toward a deeper partnership.

### **USTR Cancels Hearing on U.S.-Kenya Negotiations; Comment Deadline Extended.**

The U.S. Trade Representative (USTR) canceled its April 28 public hearing on objectives for upcoming trade agreement negotiations with Kenya. USTR canceled the event in observance of COVID-19 guidelines from the Centers for Disease Control and Prevention. USTR is extending the deadline for written comments until April 28, 2020, and encourages interested persons to file comments and supporting documentation to <https://www.regulations.gov>. Further information is available [here](#).

**Canada Announces Reduced Service Hours at Low-Traffic Points of Entry.** The Canada Border Services Agency (CBSA) announced a temporary reduction of service hours at certain low-traffic ports of entry along the U.S.-Canada border. Reduced hours were implemented last week and will remain in effect until further notice. In a [press release](#), CBSA emphasizes that it will work to ensure that trade and commercial traffic are not interrupted. All non-essential travel into Canada continues to be prohibited to limit the spread of COVID-19. The CBSA will proceed with temporary reduction of service hours at a total of 27 locations. Points of entry with reduced service hours are detailed in this [fact sheet](#). Restrictions banning all non-essential travel across the U.S.-Canada border have been extended through May, though trade and commercial traffic are permitted.

**CFIA Provides Clarification on Labeling Flexibility.** The Canadian Food Inspection Agency (CFIA) updated a [notice](#) last week to provide additional clarity around the retail sale of Canadian-made foodservice products that are labeled according to U.S. requirements. Earlier this month, it was reported that CFIA temporarily suspended certain labeling requirements for foodservice products, including products originally labeled for export to the U.S., to accommodate retail sales of these products. Additional information is provided from CFIA on their [website](#).

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## SCIENTIFIC AFFAIRS

**EPA Releases Latest GHG Data.** The Environmental Protection Agency released its [annual report](#) detailing US greenhouse gas (GHG) emissions. The newest report is for the year 2018. Total US emissions have increased, primarily due to higher emissions from the industry and residential and commercial sectors of the U.S. economy. Agriculture emissions remain at 9.9 percent of the total US emissions compared to 28 percent for transportation, 27 percent for energy and 22 percent from the industry sector. Animal agriculture remained at 3.9 percent of US emissions. The Farm Bureau has a [detailed summary](#) of the data and its implications for agriculture. The Meat Institute is sharing that and other resources on GHG emissions on its social media channels.

**HWAC Provides Activities Update.** An update on activities in April was provide to the Health and Wellness Advisory Committee last. Specifically, the update addressed draft comments on two proposed rules (articles in Regulatory Affairs section); the extended timeline of the Dietary Guidelines Advisory Committee (DGAC); and the judicial ruling against USDA's revised nutrition standards on sodium and whole grains. In reference to the DGAC, the Meat Institute is preparing comprehensive comments for the new deadline detailing the nutrition benefits of meat and poultry in the diet among other relevant topics. Regarding the judicial ruling, the U.S. District Court for the District of Maryland [struck down](#) the 2018 USDA Food and Nutrition Service rule revising sodium and whole grain standards in the National School Lunch Program. The court concluded that USDA violated the Administrative Procedures Act because the 2018 rule differed significantly from the 2017 interim rule setting the final standards. Democracy Forward filed the lawsuit on behalf of the Center for Science in the Public Interest and Healthy School Food Maryland. The complete update is available [here](#).

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## PUBLIC AFFAIRS

**Meat Institute Assists Media and Retailers on Food Safety Questions.** The Meat Institute has received several questions from media and retailers about the safety of meat from facilities that have been impacted by COVID-19 positives. The Meat Institute is pushing back very declaratively using the [following statement](#) from the Centers for Disease Control and Prevention (CDC): "Currently, there is no evidence to support transmission of COVID-19 associated with food." Members receiving food safety questions should use the CDC resources or are welcome to forward questions to Meat Institute staff.

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## MEETINGS, EVENTS AND EDUCATION

**Free Environmental Webinar Available Tomorrow.** The Meat Institute will be hosting a free webinar tomorrow, Tuesday, April 21 at 1 p.m. ET, entitled "The Future of Recyclable Packaging in the Meat Industry." This webinar was previously scheduled for April 7. This webinar will address the issues involving sustainability within the environment and provide practical information on the future of recycling for meat and poultry companies. This one-hour webinar is an extension of the recently completed Environmental Conference, which was held in January in Atlanta. Members who missed that conference are encouraged join the webinar and learn more about the information that was presented on environmental issues. Click [here](#) for more information.

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## EVENTS CALENDAR

- [Center of the Plate Training](#), Aug. 18 - 20, Texas A&M
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## MEMBER NEWS AND SERVICES

**Members Encouraged to Update Contact Information.** Meat Institute members are encouraged to ensure their company contact records are current and accurate. NAMI periodically sends committee, event, regulatory and other pertinent communications and alerts to keep members informed about the latest Institute activities and industry actions. The Meat Institute also sends its weekly *Lean Trimmings* newsletter every Monday at approximately 5 p.m. ET. Members who are interested in receiving Institute communications should contact Manager of Legislative Affairs and Member Services Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) to update their company record. Company representatives should send the names and contact information of employees who would benefit from receiving Institute communications.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, May 6 at 2 p.m. ET. Contact [Susan Backus](#) to participate.
- 

## WEEKLY SUPPLEMENTS

**Labor Relations Update Released.** A new Labor Relations Update, written by Richard Alaniz, a partner at Alaniz Law & Associates, is now available. The article discusses the pitfalls that companies must avoid when recalling employees that were laid off, including discrimination against older workers, failure to follow proper recall procedures, considerations when there is a collective bargaining agreement and other issues. Click [here](#) to access the full article.

**Weekly Market Report Released.** Last week's [market report](#), prepared by Urner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 502,000 head of cattle, down 34,000 from the previous week. Total pork production was estimated at 480.9 million pounds, representing a 7.1 percent decrease from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending April 18, 2020. An overview of the data is presented below and is available [here](#).

### Slaughter Head Week Ending 4/18

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	502,000	536,000	-6.3	642,000	-21.8
Vealers	10,000	10,000	0	10,000	0.0
Hogs	2,236,000	2,407,000	-7.1	2,384,000	-6.2
Sheep	29,000	29,000	0	47,000	-38.3

Cattle Slaughter By Class

Hog Slaughter By Class

Week	Cows	Bulls	Heifers	Steers	Week	Barrows-Gilts	Sows	Boars
4/4/20	19.1	1.5	31.7	47.7	4/4/20	97.3	2.4	0.2
4/6/19	20.5	1.8	28.9	48.7	4/6/19	97.3	2.4	0.3

Tweek!



## Tweet of the Week (Tweek!)

Post the following message in your Twitter or Facebook feed:

Don't be fooled by animal activist groups: COVID-19 has nothing to do with animal agriculture <https://medium.com/@kayjohnsonsmith/dont-be-fooled-by-animal-rights-groups-covid-19-has-nothing-to-do-with-animal-agriculture-64ec6ee7dac0>

## Quick Links...

[North American Meat Institute](#) [Twitter](#) [Facebook](#) [Meat's Case Blog](#)

## Contact Information 202-587-4200

North American Meat Institute,  
1150 Connecticut Ave NW, 12th Floor, Washington, DC 20036

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**From:** [North American Meat Institute](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** NAMI Details Ongoing Coronavirus Emergency Response Efforts  
**Date:** Monday, April 13, 2020 5:05:17 PM

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NAMI Lean Trimmings ([PDF Version](#))  
April 13, 2020, Volume 6, Issue 15

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** The Meat Institute continues to update the [Coronavirus section](#) of its website with vital information for members. The site includes the Meat Institute's [latest memo](#) for members, and documents and information referenced on [last Friday's conference call](#). The memo includes documents pertaining to the Centers for Disease Control and Prevention's (CDC) latest guidance on face coverings, employee screening and positive test result protocol. The Meat Institute also continues to gather [information](#) regarding carbon dioxide (CO<sub>2</sub>) and is trying to address the shortage, including participating in a task force led by the Compressed Gas Association. On April 7, the coalition submitted a [letter](#) requesting temporary federal assistance for CO<sub>2</sub> manufacturers to help address any shortages that may occur.

The Meat Institute has also been busy communicating with consumers and celebrating food industry workers, emphasizing the importance of critical infrastructure workers to keep the country fed. Following discussions with Meat Institute members and the Trump Administration, both [President Trump](#) and [Vice President Pence](#) called out the value of food industry workers in separate briefings this week. The Meat Institute shared both of those clips on its social media channels and amplified the clips from the administration channels well. The Meat Institute has also actively pitched media interviews with President and CEO Julie Anna Potts, who has appeared on CNN, WBBM Chicago, Midwest Farm Radio, [Brownfield Ag Network](#), Illinois Farm Bureau Radio WNAX Radio and RFD-TV. Just today, Potts gave interviews with Bloomberg, the New York Times, the Associated Press, Vox, Capital Press and more. The Meat Institute will continue to pitch interviews in different markets and expects to have more interviews this week. Members should reach out to [Sarah Little](#) if they have any relationships with local media who would find value in speaking with Potts.

USDA also updated its [coronavirus webpage](#) with FAQs. New questions this week include:

- Are meat, poultry and processed egg products inspection services and the issuance of export documentation being discontinued by the COVID-19 Outbreak?
- Are food products produced in the United States and exported a risk for the spread of COVID-19?
- Should employees in food production settings wear face coverings to prevent exposure to COVID-19?



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## REGULATORY AFFAIRS

### **APHIS Confirms Highly Pathogenic H7N3 Avian Influenza in South Carolina.**

USDA's Animal and Plant Health Inspection Service (APHIS) confirmed the presence of highly pathogenic H7N3 avian influenza (HPAI) in a commercial turkey flock in Chesterfield County, South Carolina. This is the first confirmed case of HPAI in commercial poultry in the United States since 2017. It's likely this HPAI strain mutated from a low pathogenic strain that has been found in poultry in that area recently. No human cases of this H7N3 avian influenza virus have been detected and there is no immediate public health concern. Samples from the affected flock, which experienced increased mortality, were tested at the Clemson Veterinary Diagnostic Center and confirmed at the APHIS National Veterinary Services Laboratories (NVSL) in Ames, Iowa. Virus isolation is ongoing. APHIS is working closely with the South Carolina State Veterinarian's Office, part of Clemson University, on a joint incident response. All bird owners, whether commercial producers or backyard enthusiasts, should continue to practice good biosecurity, prevent contact between their birds and wild birds, and report sick birds or unusual bird deaths to State/Federal officials. Further direction and information is available on APHIS's website [here](#).

**FSIS Posts Notice to Employees on Protective Face Coverings.** The Food Safety and Inspection Service (FSIS) issued a [notice](#) to its employees from the Centers for Disease Control and Prevention (CDC) on the voluntary use of face coverings to reduce the spread of the COVID-19 virus. The CDC is now recommending the voluntary use of face coverings in public settings where other social distancing measures are difficult to maintain, especially in areas of significant community-based transmission. The purpose of wearing a face covering, according to the CDC, is to help prevent the transmission of coronavirus from individuals who may be carrying or infected with the virus but are not showing symptoms. FSIS's mission-essential workforce, whose duties require they continue to work at their primary job site every day, or who come into work intermittently at labs and headquarters, and who do not typically wear face coverings as part of their jobs, may consider wearing a face covering consistent with CDC recommendations. The full notice is available [here](#).

**FSIS Posts Updated Dataset on Import Refusals.** On April 15, the Food Safety and Inspection Service (FSIS) will update the publicly posted dataset on import refusals for products that the agency regulates. Federal law requires every commercial shipment of imported meat, poultry and egg products to be re-inspected prior to entering U.S. commerce. FSIS re-inspects each shipment to verify labeling, proper certification, general condition and any signs of tampering and to identify product adulterated by transportation damage. FSIS also performs additional activities on a random and/or for-cause basis, such as physical product examination and laboratory sampling for pathogens and chemical residues. The datasets are available [here](#).

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## LEGISLATIVE AFFAIRS

**Congress Negotiates Another Coronavirus Bill.** The Senate is negotiating a fourth coronavirus supplemental funding bill in order to boost funding for the Small Business Administration's Paycheck Protection Program for small businesses that was established in the third supplemental. Democrats have requested additional funding for state and local governments, as well as for the healthcare industry. It is anticipated that a vote on the bill will not occur until Thursday.

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## INTERNATIONAL AFFAIRS

**FMC Seeks Comments to Mitigate COVID-19 Trade Impact.** The Federal Maritime Commission (FMC) on March 31 initiated [Fact Finding Investigation No. 29](#) to identify operational solutions to cargo delivery system challenges resulting from the Covid-19 pandemic. Commissioner Rebecca Dye was [appointed](#) as the Fact-Finding Officer with authority to establish one or more supply chain innovation teams.

As was the case with the demurrage/detention investigation, the Innovation Teams will consist of leaders from all commercial sectors of the U.S. international supply chain. On April 6, the FMC provided notice that Commissioner Dye and her innovation teams intend to convene work this week to identify what actions can provide the shipping industry with immediate relief from the challenges faced due to COVID-19 related disruptions. With that in mind, Commissioner Dye is posing the following questions to each team member:

- What can the FMC do to provide relief or assistance to mitigate negative impacts on the supply chain related to COVID-19?
- What can companies involved in ocean cargo delivery do to respond to existing supply chain challenges and bottlenecks?
- What can supply chain actors do to strengthen the overall performance of the American freight delivery system?
- Anyone wishing to participate should submit information and/or comments to Commissioner Dye at the following email address: [ff29@fmc.gov](mailto:ff29@fmc.gov).

**FAS Publishes Report on World Markets and Trade for Livestock and Poultry.** USDA's Foreign Agricultural Service (FAS) published a [report](#) detailing world trade of livestock and poultry, and how COVID-19 has played a role. Global export forecasts for beef and chicken meat trade have been trimmed due to emerging threats from the COVID-19 virus. Economic growth forecasts have been cut for 2020 and the impact on consumers will dampen demand for animal protein. Widespread closures of restaurants and food service outlets as well as a reduction in tourism and travel will shift demand for protein among both types of meat as well as cuts. Additionally, shipping disruptions have already impacted global trade by clogging ports and reducing container availability, at least in the short run. Full impacts are likely still to develop, but the livestock and poultry sectors' response at all levels of the supply and distribution chain are likely to impact supplies in the future. Impacts from African Swine Fever in China and other countries remain a dominant factor in the market for pork. Exports are raised for pork as sharply lower pork production in China is still expected to drive record trade. However, COVID-19 has added significant uncertainty to the forecasts and is expected to disrupt trade in 2020. The full 17-page report is available [here](#).

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## SCIENTIFIC AFFAIRS

**One Month Added to DGAC Schedule.** The 2020 Dietary Guidelines Advisory Committee's (DGAC) schedule has been extended by one month, in consideration of new demands on Committee members' schedules due to the COVID-19 pandemic. USDA and the Department of Health and Human Services (HHS) continue to plan for the release of the 2020-2025 Dietary Guidelines for Americans by the end of this year. Before the end of April, final protocols will be expanded to include strategies and included and excluded articles. In May, draft conclusion statements and registration for the Committee's Draft Report Meeting will be available. And in June, the Committee will hold its Draft Report Meeting by webcast. A date will be announced soon. The ongoing comment period for public comments to the Committee, which opened in March, will now close June 1, 2020. When USDA and HHS post the Committee's completed scientific advisory report, expected in July, a new period for public comments to the Departments will open. Check [DietaryGuidelines.gov](#) for updates, or contact [Susan Backus](#).

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## PUBLIC AFFAIRS

**NAMI, Industry Partners Continue Evaluation of TAP Communications Firms.** The Meat Institute hosted a webcast to hear presentations from two PR firm finalists to assist with communications of the Trust in Animal Protein (TAP) initiative. The two finalists, Signal Theory and Red Flag, were narrowed down from 10 original proposals and five initial finalist firms. Both were asked to provide supplemental presentations answering questions about their initial proposals. The firms are being evaluated by the Meat Institute's public and legislative affairs team as well as a group of industry partners made up of members and sustainability leaders from organizations such as the National Pork Board, National Cattlemen's Beef Association and others. The Meat Institute is aiming to work together with these partners on a long-term communications strategy to earn trust in animal protein.

**NAMI Shares Blog on Care for Veal and Dairy Calves During COVID-19 Pandemic.** USDA approved a [blog post](#) with information on veal calf management in relation to the COVID-19 pandemic. The article reminds consumers that while social distancing is a relatively new concept for humans, the dairy and veal industries have been "social distancing" for decades because biosecurity is so important to the industries. The post includes a [link to a video](#) that explains the importance of individual shelter for calves. The Meat Institute shared the blog on [Facebook](#) and [Twitter](#).

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## MEETINGS, EVENTS AND EDUCATION

**Center of the Plate Training Tentatively Rescheduled to August.** [Center of the Plate training](#) has tentatively been rescheduled August 18-20, 2020. These dates are pending travel and group gathering advisories due to COVID-19 spread in the United States and the Meat Institute's ability to hold the event with Texas A&M. Please refer back to the [Meat Institute event site](#) in early June to confirm class availability.

**Free Environmental Webinar in April Changes Date.** The Meat Institute will be hosting a free webinar on Tuesday, April 21 at 1 p.m. ET, entitled "The Future of Recyclable Packaging in the Meat Industry." This webinar was previously scheduled for April 7. This webinar will address the issues involving sustainability within the environment and provide practical information on the future of recycling for meat and poultry companies. This one-hour webinar is an extension of the recently completed Environmental Conference, which was held in January in Atlanta. Members who missed that conference are encouraged join the webinar and learn more about the information that was presented on environmental issues.

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## EVENTS CALENDAR

- [Center of the Plate Training](#), Aug. 18 -20, Texas A&M

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## MEMBER NEWS AND SERVICES

**Members Encouraged to Update Contact Information.** Meat Institute members are encouraged to ensure their company contact records are current and accurate. NAMI periodically sends committee, event, regulatory and other pertinent communications and alerts to keep members informed about the latest Institute activities and industry actions. The Meat Institute also sends its weekly *Lean Trimmings* newsletter every Monday at approximately 5 p.m. ET. Members who are interested in receiving Institute communications should contact Manager of Legislative Affairs and Member Services Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) to update their company record. Company representatives should send the names and contact information of employees who would benefit from receiving Institute communications.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, May 6 at 2 p.m. ET. Contact [Susan Backus](#) to participate.
- 

## WEEKLY SUPPLEMENTS

**Weekly Market Report Released.** Last week's [market report](#), prepared by Uner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 536,000 head of cattle, down 90,000 from the previous week. Total pork production was estimated at 517.8 million pounds, representing a 6.2 percent decrease from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending April 11, 2020. An overview of the data is presented below and is available [here](#).

### Slaughter Head Week Ending 4/11

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	536,000	626,000	-14.4	638,000	-16.0
Vealers	10,000	11,000	-9.1	10,000	0.0
Hogs	2,407,000	2,565,000	-6.2	2,393,000	0.6
Sheep	29,000	30,000	-3.3	47,000	-38.3

### Cattle Slaughter By Class

Week	Cows	Bulls	Heifers	Steers
3/28/20	18.7	1.1	30.6	49.6
3/30/19	20.6	1.7	29.9	47.8

### Hog Slaughter By Class

Week	Barrows-Gilts	Sows	Boars
3/28/20	97.3	2.4	0.2
3/30/19	97.3	2.4	0.3

Tweek!



## Tweet of the Week (Tweek!)

Post the following message in your Twitter or Facebook feed:

@MeatInstitute President and CEO Julie Anna Potts assures consumers that there is NO risk of getting COVID-19 in meat products and there is plenty of meat in supply. Potts calls meat industry workers heroes for keeping America fed in these difficult times <https://t.co/IUgc3jJ8x8?amp=1>

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### Quick Links...

[North American Meat Institute](#)

[Twitter](#)

[Facebook](#)

[Meat's Case Blog](#)

### Contact Information 202-587-4200

North American Meat Institute,  
1150 Connecticut Ave NW, 12th Floor, Washington, DC 20036

[SafeUnsubscribe™ paul.kiecker@fsis.usda.gov](#)

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Sent by (b) (6) [meatinstitute.org](#) in collaboration with

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Try email marketing for free today!

**From:** [North American Meat Institute](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** NAMI Details Ongoing Coronavirus Emergency Response Efforts  
**Date:** Monday, April 6, 2020 5:02:47 PM

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NAMI Lean Trimmings ([PDF Version](#))  
April 6, 2020, Volume 6, Issue 14

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** The Meat Institute continues to update the [Coronavirus section](#) of its website with vital information for members. The site includes the Meat Institute's [latest memo](#) for members, which includes documents and information referenced on [last Friday's conference call](#) pertaining to FDA's recently posted protocol prepared by the Food and Beverage Industry Alliance, the Families First Coronavirus Response Act, and the Coronavirus Aid, Relief and Economic Security Act Paycheck Protection Program administered by the Small Business Administration. Based on member feedback, the Meat Institute also developed a [media best practices guide](#) a company can use if an employee tests positive for COVID-19. The guide includes media [press release templates](#), messages to convey to employees and methods of communication. The guide is available [here](#). Contact [Sarah Little](#) with questions about the media guide.

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## REGULATORY AFFAIRS

**APHIS Proposes National List of Reportable Animal Diseases.** USDA's Animal and Plant Health Inspection Service (APHIS) proposed a new National List of Reportable Animal Diseases to further strengthen the country's ability to detect, respond to and control animal diseases. The [proposed list](#) and further details are available in this [APHIS press release](#). This action would consolidate and enhance current disease reporting mechanisms, according to APHIS, and would complement and supplement existing animal disease tracking and reporting at the State level. APHIS will accept comments up until June 1, 2020. The Federal Register notice is available [here](#).

**USDA Seeks Input on Agriculture Innovation Agenda.** USDA announced it is seeking public and private sector input on the [Agriculture Innovation Agenda](#) (AIA). Using this input, USDA hopes to identify common themes across the agriculture customer base to inform research and innovation efforts in the Department, and in the public and private sectors. This is part of a UDA to effort to increase agricultural production by 40 percent to meet the needs of the global population in 2050, while cutting the environmental footprint of U.S. agriculture in half. USDA is currently accepting public comments and written stakeholder input through its [Request for Information](#) through Aug. 1, 2020. More information is available [here](#).

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## LEGISLATIVE AFFAIRS

**Congress on Recess, House Discusses Another Stimulus Package.** Congress is in recess until at least April 20. However, the House of Representatives is discussing the need to pass another emergency supplemental bill to help address the impact of the coronavirus, possibly as early as the end of the month. At this point, the Senate does not support moving another such bill so soon after the previous one.

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## INTERNATIONAL AFFAIRS

**USTR Submits Annual Report on Trade Barriers.** The Office of the U.S. Trade Representative (USTR) issued the [2020 National Trade Estimate](#), an annual report detailing foreign trade barriers faced by U.S. exporters of goods and services and USTR's efforts to reduce those barriers. The [agricultural fact sheet](#) accompanying the National Trade Estimate cites several notable advances in market access for U.S. red meat included in the U.S.-Japan Trade Agreement and the U.S.-China Phase One Economic and Trade Agreement. The fact sheet also highlights the removal of Japan's BSE-related restrictions on U.S. beef, the establishment of a U.S.-specific share of the European Union's duty-free high-quality beef quota and the opening of Tunisia for U.S. beef imports.

**FAO, WHO, WTO Issue Joint Statement on Minimizing COVID-19 Trade-Related Disputes.** Officials from the United Nations Food and Agriculture Organization (FAO), the World Health Organization (WHO) and the World Trade Organization (WTO) issued a [joint statement](#) last week calling on governments to minimize the impact of COVID-19 related border restrictions on trade in food. "Now is the time to show solidarity, act responsibly and adhere to our common goal of enhancing food security, food safety and nutrition and improving the general welfare of people around the world," the agency heads said in the joint statement. The full statement is available [here](#).

**Trade Data for February 2020 Now Available.** The latest Trade and Market Statistics Report released by USDA and compiled by the Meat Institute presenting data through Feb. 29, 2020, [is now available](#). Beef export volumes and values were both up from February 2019, and pork export volumes and values significantly increased over the same period. Beef export volumes and values increased by 10% and 11%, respectively. Pork volumes and values increased by 41% and 54%, respectively, from February 2019. U.S. beef export volume and value to the EU and UK through February rose 49% and 48%, respectively, while Hong Kong recorded the largest decreases among market destinations-down 19% in volume and 9% in value. Meanwhile, the U.S. pork market in China rose sharply in February, with volumes up 340% and value up 438% over last year. Export volumes were also significantly higher in Chile (18%), Canada (18%) and Mexico (11%). Pork export values recorded similar increases in those markets.

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## SCIENTIFIC AFFAIRS

**NAMI Submits Comments to DGAC After Fifth Meeting.** The Meat Institute submitted comments to the Dietary Guidelines Advisory Committee regarding the [DGAC meeting](#) that took place last month. During the meeting, each subcommittee provided an update on its work and presented draft conclusion statements for full Committee discussion. A draft version of the Meat Institute's comments is available [here](#). Materials presented at the meeting are now available [here](#). The DGAC will continue to accept public comments throughout its work, expected to last into May 2020. Contact [Susan Backus](#) with any questions.



**Summary Available for April HWAC Committee Call.** The Meat Institute's Health and Wellness Advisory Committee (HWAC) held its monthly conference call on April 1 to discuss issues of common interest. A summary of what was discussed can be found [here](#). Topics included the fifth Dietary Guidelines Advisory Committee (DGAC) meeting, an extension period on proposed school meal reforms, the FSIS notice on the term "healthy" and FDA's nutrition facts label education campaign, among other topics. The next monthly HWAC call will be held on Wednesday, May 6 at 2 p.m. ET. Contact Vice President of Regulatory and Scientific Programs [Susan Backus](#), (202) 587-4220, with any questions.

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## **PUBLIC AFFAIRS**

**NAMI, Beef Checkoff Reach Roughly 100 Million During Deli Meat Month.** The Meat Institute, in partnership with the Beef Checkoff, wrapped up Deli Meat Month last week as March came to a close. The Meat Institute promoted National Deli Meat Month every day in March with its new website <http://www.nationaldelimeatmonth.org>, which included new deli meat graphics, fact sheets and five key reasons why everyone can celebrate Deli Meat Month. The Meat Institute and Pork Board also worked with several registered dietitians on deli meat month segments aired on local news stations around the country. Between the Meat Institute's [press release](#) and social media efforts, roughly 100 million people were reached throughout the month.

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## **MEETINGS, EVENTS AND EDUCATION**

**Center of the Plate Training Tentatively Rescheduled to August.** [Center of the Plate training](#) has tentatively been rescheduled August 18-20, 2020. These dates are pending travel and group gathering advisories due to COVID-19 spread in the United States and the Meat Institute's ability to hold the event with Texas A&M. Please refer back to the [Meat Institute event site](#) in early June to confirm class availability.

**Free Environmental Webinar in April Changes Date.** The Meat Institute will be hosting a free webinar on Tuesday, April 21 at 1 p.m. ET, entitled "The Future of Recyclable Packaging in the Meat Industry." This webinar was previously scheduled for April 7. This webinar will address the issues involving sustainability within the environment and provide practical information on the future of recycling for meat and poultry companies. This one-hour webinar is an extension of the recently completed Environmental Conference, which was held in January in Atlanta. Members who missed that conference are encouraged join the webinar and learn more about the information that was presented on environmental issues.

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## **EVENTS CALENDAR**

- [Center of the Plate Training](#), Aug. 18 -20, Texas A&M

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## MEMBER NEWS AND SERVICES

**NAMI Thanks Strategic Partner Sponsors.** The Meat Institute is extending a big thank you to its strategic partner sponsors - [Sealed Air](#), [Food Safety Net Services](#), [Amcor](#), [Multivac](#) and [Sterilex](#) - for their continued support. The support from these members allows the Meat Institute to continue to offer the services that members and industry stakeholders rely on to successfully operate in a heavily regulated industry. But this partnership goes beyond their financial contributions of these meetings and extends through their role within the industry and member businesses. The innovative solutions these suppliers offer to the industry help the Meat Institute provide safe food at an affordable price for customers. Their partnership is what the Meat Institute relies on to maintain success at a high level.

**Members Encouraged to Update Contact Information.** Meat Institute members are encouraged to ensure their company contact records are current and accurate. NAMI periodically sends committee, event, regulatory and other pertinent communications and alerts to keep members informed about the latest Institute activities and industry actions. The Meat Institute also sends its weekly *Lean Trimmings* newsletter every Monday at approximately 5 p.m. ET. Members who are interested in receiving Institute communications should contact Manager of Legislative Affairs and Member Services Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) to update their company record. Company representatives should send the names and contact information of employees who would benefit from receiving Institute communications.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, May 6 at 2 p.m. ET. Contact [Susan Backus](#) to participate.

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## WEEKLY SUPPLEMENTS

**New Marketing Trends Article Published.** The December 2019 Marketing Trends article, produced by Mack Graves, senior advisor of Panorama Meats Inc., is now available [here](#).

**Weekly Market Report Released.** Last week's [market report](#), prepared by Urner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 626,000 head of cattle, down 50,000 from the previous week. Total pork production was estimated at 563.4 million pounds, representing a 4.9 percent decrease from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending April 4, 2020. An overview of the data is presented below and is available [here](#).

### Slaughter Head Week Ending 4/4

Current	Previous	%Change	Last Year	%Change
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<b>Cattle</b>	<b>Week</b>	<b>Week</b>			
	626,000	676,000	-7.4	627,000	-0.2
<b>Vealers</b>	11,000	11,000	0	10,000	10.0
<b>Hogs</b>	2,565,000	2,754,000	-6.9	2,464,000	4.1
<b>Sheep</b>	30,000	36,000	-16.7	44,000	-31.8

#### Cattle Slaughter By Class

Week	Cows	Bulls	Heifers	Steers
3/21/20	19.8	1.4	31.2	47.7
3/23/19	21.0	1.6	30.8	46.6

#### Hog Slaughter By Class

Week	Barrows-Gilts	Sows	Boars
3/21/20	97.3	2.4	0.3
3/23/19	97.3	2.4	0.3

Tweek!



### Tweet of the Week (Tweek!)

Post the following message in your Twitter or Facebook feed:

Even amid uncertainty, one thing is for sure: America's food & beverage workers are [#HereForYou](#). From manufacturers and distributors to stockers and cashiers - everyone in the supply chain is working tirelessly, and our country is grateful.

### Quick Links...

[North American Meat Institute](#)

[Twitter](#)

[Facebook](#)

[Meat's Case Blog](#)

### Contact Information 202-587-4200

North American Meat Institute,  
1150 Connecticut Ave NW, 12th Floor, Washington, DC 20036

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**From:** [North American Meat Institute](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** NAMI Details Ongoing Coronavirus Emergency Response Efforts  
**Date:** Monday, March 30, 2020 5:01:45 PM

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NAMI Lean Trimmings ([PDF Version](#))  
March 30, 2020, Volume 6, Issue 13

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** As anticipated, Meat Institute members are beginning to see employees test positive for COVID-19. In some cases, plants are closed down for 48 hours. Olymel in Canada was shuttered for two weeks with nine employees testing positive. Their news release is available [here](#).

Mark Dopp and the Regulatory and Scientific Affairs team continue to help members in the event of a confirmed positive case. The Meat Institute urges members to work with their local health authorities ahead of a positive diagnosis in a plant to ensure the authorities understand the facility's sanitation practices and any additional measures taken to protect employees.

The Meat Institute is appreciative of the members who share [best practices](#) with the staff and membership. The generosity of members like Los Banos Abattoir and Cargill Protein is to be commended as the Meat Institute and its members work to protect the industry and to continue to feed the world throughout this crisis. Contact Mark Dopp at [mdopp@meatinstitute.org](mailto:mdopp@meatinstitute.org) with any concerns about what to do in the event of a positive employee.

Media coverage of plants reporting positives has been generally neutral. The Meat Institute recommends that members prepare a statement to have at the ready. The statement should contain information about the facility's process in notifying employees of a positive and what will be done to further sanitize the facility. It is also best to include all measures enacted to support employees from health benefits to temperature checks to bonus pay. A sample press release can be found [here](#). For further assistance, contact Vice President of Communications Sarah Little at [slittle@meatinstitute.org](mailto:slittle@meatinstitute.org)

More information about federal relief packages recently signed into law is available below in the *Legislative Affairs* section, and a summary available [here](#).

Bill Westman and the International Affairs team are monitoring trade implications of the Coronavirus, Contact Westman at [bwestman@meatinstitute.org](mailto:bwestman@meatinstitute.org) with any questions. President and CEO Julie Anna Potts continues to speak for the industry in media interviews and with other food and manufacturing supply chain groups. Potts is working closely with the Food Safety and Inspection Service (FSIS) to troubleshoot problems before they appear.

For a complete archive of NAMI memorandum on Coronavirus and recordings of member conference calls, please go [here](#).

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## REGULATORY AFFAIRS

**FDA Provides Temporary Flexibility on Certain Packaged Foods Nutrition Labeling.** Last week, FDA released a guidance document, [Guidance for Industry: Temporary Policy Regarding Nutrition Labeling of Certain Packaged Food During the COVID-19 Public Health Emergency](#), to provide restaurants and food manufacturers with flexibility regarding nutrition labeling of certain packaged food. For example, restaurants may have purchased ingredients that they can no longer use to prepare restaurant food and instead wish to sell to their customers. For restaurants that wish to sell packaged food to consumers directly, or to other businesses for sale to consumers, FDA does not intend to object if the packaged food lacks a Nutrition Facts label, provided that the food does not have any nutrition claims and contains other required information on the label, including: a statement of identity; an ingredient statement; the name and place of the business of the food manufacturer, packer, or distributor; net quantity of contents; and allergen information required by the [Food Allergen Labeling and Consumer Protection Act](#). More information is available [here](#).

**FSIS Issues Notice on National Bioengineered Food Disclosure Standard.** The Food Safety and Inspection Service (FSIS) issued a [notice](#) last Thursday regarding the Bioengineered Food Disclosure Standard (NBFDS). FSIS issued the notice to make inspection program personnel (IPP) aware of the NBFDS, Agricultural Marketing Service's implementing regulations and related enforcement activities. The notice states that IPP are not to verify whether establishments meet labeling requirements related to the NBFDS. FSIS will issue instructions on these types of labels in the future, if necessary. The full notice is available [here](#).

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## LEGISLATIVE AFFAIRS

**Congress Passes Third Coronavirus Supplemental Bill.** Last week, Congress passed the third coronavirus supplemental spending bill - the Coronavirus Aid, Relief, and Economic Security Act (CARES Act). Congressional leadership and Trump Administration officials completed negotiations on the 883-page, \$2 trillion bill mid-day on Wednesday, and the Senate passed the bill with a unanimous vote Wednesday night. On Friday, the House passed the bill and President Trump signed it into law.

The bill includes a myriad of financial assistance programs, including: \$350 billion for loan and loan forgiveness programs for small businesses to help cover such costs as payroll, paid sick leave, mortgages and rent; \$500 billion for loans, loan guarantees and investments for businesses of all sizes that have been impacted by coronavirus; and a new federal unemployment assistance that broadens eligibility and expands benefits. The Meat Institute's summary of key bill provisions is available [here](#).

**Dr. Brashears Confirmed as Food Safety Undersecretary.** The Senate confirmed Dr. Mindy Brashears for USDA undersecretary for food safety last Monday. Because of the lengthy confirmation delay, Dr. Brashears had been serving as deputy undersecretary for food safety, a position that does not require Senate confirmation. Dr. Brashears will oversee the policies and programs of the Food Safety and Inspection Service (FSIS). The Meat Institute sent a [tweet](#) congratulating Dr. Brashears last week.

## INTERNATIONAL AFFAIRS

**NAMI, 52 Other Organizations Sign Letter to FMCSA for Extended HOS Relief.** The Meat Institute - along with the Leather and Hide Council of America (LHCA), the Meat Import Council of America, Inc. (MICA) and 50 other national-level food and agricultural associations - signed onto a [letter](#) requesting the Federal Motor Carrier Safety Administration (FMCSA) extend its hours-of-service (HOS) relief to the full food and agricultural chain in response to the COVID-19 outbreak. The HOS relief as it stands is insufficient, according to the letter, because it only provides relief to motor carriers and truck drivers hauling livestock and a limited number of other agricultural products. The letter points out that many organizations' members are experiencing a tightening in trucking capacity and disruptions in truck transport in certain states and regions related to COVID-19. The letter urges FMCSA to extend the HOS relief from "farm-to-fork" by including raw and processed agricultural commodities, animal food and feed ingredients, processed food and food ingredients, honey bees and farm supplies. The full letter is available [here](#). Additionally, the Meat Institute joined a conference call with FMCSA last week and recorded notes, which are available [here](#).

**NAMI Signs Letter Supporting Regionalization Agreement for Pork Trade with China.** The Meat Institute, the U.S. Meat Export Federation and National Pork Producers' Council submitted a letter to the Animal and Plant Health Inspection Service (APHIS) in support of the negotiation of a regionalization agreement with China for safe trade in pork products. The three organizations applauded APHIS in the letter for its efforts to preserve international trade by announcing a regionalization agreement with China for safe trade of poultry products, and argues there is similar opportunity for furthering the same efforts for red meat products, particularly pork. The full letter is available [here](#).

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## SCIENTIFIC AFFAIRS

**NAMI Submits Comments to DGAC After Fifth Meeting.** The Meat Institute will submit comments March 31 - the last day meeting 5 comments will be accepted - to the Dietary Guidelines Advisory Committee regarding the [DGAC meeting](#) that took place earlier this month. During the meeting, each subcommittee provided an update on its work and presented draft conclusion statements for full Committee discussion. A draft version of the Meat Institute's comments is available [here](#). Materials presented at the meeting are now available [here](#). The DGAC will continue to accept public comments throughout its work, expected to last into May 2020. Contact [Susan Backus](#) with any questions.

**Researchers Publish Report on 50<sup>th</sup> Anniversary of Food, Nutrition and Health Conference.** Researchers published [report](#) last week - aligning with the 50<sup>th</sup> Anniversary of the White House Conference on Food, Nutrition and Health - that presents 60 policy recommendations for "combating diet-related disease, reducing disparities, and creating a more sustainable food system," according to the report's [press release](#). The report's recommendations span 11 categories, including federal nutrition programs, the food environment, healthcare, worksites, agriculture, government coordination, business and research. Among the 60 recommendations, the authors highlight five key areas with the potential to deliver population-scale benefits: 1) leveraging the power of USDA programs, 2) utilizing economic incentives, 3) protecting children from harmful advertising and marketing, 4) equipping health professionals with effective nutrition interventions and better nutrition knowledge and 5) better aligning agriculture with health and sustainability goals. Twenty-nine organizations, which are listed in the press release, signed on in support of the report. The report was authored



by a 16-member report workgroup led by Walter Willett from the Harvard School of Public Health, and also details the history of the 1969 Conference and a summary of the 50<sup>th</sup> Anniversary proceedings. The full report is available [here](#).

**Detailed Agenda Available for April HWAC Call.** The Health and Wellness Advisory Committee (HWAC) will hold its monthly conference call on Wednesday, April 1 at 2 p.m. In an effort to ensure members can focus on the critical business issues during the coronavirus pandemic, the Meat Institute provided a detailed written update in the call's [agenda](#). The agenda details topics that will be discussed on the call, including the fifth Dietary Guidelines meeting, the extended comment period on proposed school meal reforms, FSIS's notice on the term "healthy," the reopened comment period on general principles for Food Safety Modernizations, and a lawsuit involving California's Proposition 65, among other topics. The full agenda is available [here](#). Contact [Susan Backus](#) with any questions.

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## PUBLIC AFFAIRS

**Meat Institute Staff Connects with College Students.** Senior Vice President of International Affairs and Administration led two courses last week in Environmental Science at New Jersey City University (NJCU) via Webex and conference call. Topics included the Meat Institute's Trust in Animal Protein initiative, background on the meat and poultry industry, population growth projections and need for efficiency in all aspects of food production, climate change and the livestock sector, trade trends and negotiations, equipment and supplier initiatives in Africa and South Asia, alternative proteins and a summary of developments in the Chinese meat market. This was the third series Westman has led at NJCU following previous presentations at Colorado State University and Virginia Tech.

Additionally, Vice President of Sustainability Eric Mittenthal presented to a food science class at Penn State University focused on arguing about food. Mittenthal discussed the industry's perspective on new meat alternatives and the importance of a level regulatory playing field. He also addressed some of the marketing claims made about alternatives vs traditional meat products and shared the facts.

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## MEETINGS, EVENTS AND EDUCATION

**Free Environmental Webinar in April Changes Date.** The Meat Institute will be hosting a free webinar on Tuesday, April 21 at 1 p.m. ET, entitled "The Future of Recyclable Packaging in the Meat Industry." This webinar was previously scheduled for April 7. This webinar will address the issues involving sustainability within the environment and provide practical information on the future of recycling for meat and poultry companies. This one-hour webinar is an extension of the recently completed Environmental Conference, which was held in January in Atlanta. Members who missed that conference are encouraged join the webinar and learn more about the information that was presented on environmental issues.

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## EVENTS CALENDAR

The events calendar is suspended until further COVID-19 guidelines are revealed.

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## MEMBER NEWS AND SERVICES

**Members Encouraged to Update Contact Information.** Meat Institute members are encouraged to ensure their company contact records are current and accurate. NAMI periodically sends committee, event, regulatory and other pertinent communications and alerts to keep members informed about the latest Institute activities and industry actions. The Meat Institute also sends its weekly *Lean Trimmings* newsletter every Monday at approximately 5 p.m. ET. Members who are interested in receiving Institute communications should contact Manager of Legislative Affairs and Member Services Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) to update their company record. Company representatives should send the names and contact information of employees who would benefit from receiving Institute communications.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The International Affairs Committee will host a conference call on April 1 at 10:00 a.m. ET. A notice will be sent to all Committee members. Please contact [Bill Westman](#) for further information.
- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, April 1 at 2 p.m. ET. Contact [Susan Backus](#) to participate.

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## WEEKLY SUPPLEMENTS

**Weekly Market Report Released.** Last week's [market report](#), prepared by Urner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 676,000 head of cattle, up 23,000 from the previous week. Total pork production was estimated at 592.4 million pounds, representing a 1.3 percent decrease from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending March 28, 2020. An overview of the data is presented below and is available [here](#).

### Slaughter Head Week Ending 3/28

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	676,000	653,000	3.5	619,000	9.2

Vealers	11,000	11,000	0	10,000	10.0
Hogs	2,754,000	2,790,000	-1.3	2,528,000	8.9
Sheep	36,000	37,000	-2.7	43,000	-16.3

#### Cattle Slaughter By Class

Week	Cows	Bulls	Heifers	Steers
3/14/20	20.1	1.4	31.7	46.8
3/16/19	20.5	1.4	30.2	47.9

#### Hog Slaughter By Class

Week	Barrows-Gilts	Sows	Boars
3/14/20	97.4	2.3	0.3
3/16/19	97.2	2.4	0.3

Tweek!



### Tweet of the Week (Tweek!)

Post the following message in your Twitter or Facebook feed:

Animals produce far more than steaks and roasts. Utilizing all of the meat available with deli meats and other prepared meat products reduces food waste while also providing a nutrient dense food. #DeliMeatMonth  
[www.nationaldelimeatmonth.org](http://www.nationaldelimeatmonth.org)

### Quick Links...

[North American Meat Institute](#)

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[Meat's Case Blog](#)

### Contact Information 202-587-4200

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**From:** [North American Meat Institute](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** NAMI Details Ongoing Coronavirus Emergency Response Efforts  
**Date:** Monday, March 23, 2020 5:01:07 PM

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NAMI Lean Trimmings ([PDF Version](#))  
March 23, 2020, Volume 6, Issue 12

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** Meat Institute President Julie Anna Potts continues to work with food, producer and manufacturing groups to communicate meat and poultry industry needs to the Trump Administration. This work has resulted in a unified effort to ensure the food supply chain is considered critical infrastructure during this National Emergency. This group has considered all points of the chain from animal feed, to suppliers, to transportation, to shipping, ports and trade. Potts continues to anticipate economic and labor concerns for NAMI members.

Senior Vice President of Regulatory and Scientific Affairs Mark Dopp and his Department are communicating the needs of Meat Institute members to FSIS and USDA. NAMI has sought and received assurances from FSIS Administrator Paul Kiecker about continuity of inspection in the coming days. The regulatory team is standing by to help members with food safety, labor and other concerns. Dopp and his team continue to work to address member concerns about plant operations in the event an employee testing positive for COVID-19, regarding steps facilities may take to protect employees and certification of employees traveling to and from facilities in states on lockdown. Members with additional concerns or questions can email Mark Dopp at [mdopp@meatinstitute.org](mailto:mdopp@meatinstitute.org).

Senior Vice President of International Affairs Bill Westman and the International Affairs Department are closely monitoring trade developments, especially regarding the closure of borders between Canada, Mexico and the U.S. and the flow of goods through ports and at their overseas destinations. Members with concerns and questions about international affairs should contact Westman at [bwestman@meatinstitute.org](mailto:bwestman@meatinstitute.org).

Senior Vice President of Public and Legislative Affairs Pete Thomson and his Department are tracking legislation moving through Congress in response to the virus. At the same time, they are monitoring pending legislation for anything specifically related to the meat and poultry industry, including possible provisions in response to producer group concerns about livestock marketing. Members should contact Nathan Fretz with questions about congressional affairs at [nfretz@meatinstitute.org](mailto:nfretz@meatinstitute.org) and Pete Thomson at [pthomson@meatinstitute.org](mailto:pthomson@meatinstitute.org) regarding producer group relations.

The Meat Institute is utilizing social and traditional media outreach to convey messages. The Communications team is working closely with producer and food organizations to reassure consumers that the food supply chain is strong and that meat and poultry producers and their employees are leaning in to feed the world. The latest press release is [here](#). For assistance with public relations, contact Sarah Little at

[slittle@meatinstitute.org](mailto:slittle@meatinstitute.org).

Senior Vice President of Exposition, Education and Member Services Anne Halal and her team are working quickly to manage the Meat Institute's calendar of events and educational opportunities for members. To ensure the safety of attendees, Meat Industry Summit and the Advanced *Listeria monocytogenes* Intervention and Control workshop were canceled. Halal and her team will contact members regarding the status of future events. They are also looking for other educational needs and methods of outreach for members given the pandemic. Members with questions should contact [ahalal@meatinstitute.org](mailto:ahalal@meatinstitute.org).

The Meat Institute will continue to update members on Coronavirus issues impacting the industry in the following ways:

1. Member conference calls announced as needed.
2. Email memos with the latest information, response to member concerns, member survey results and links to additional sources.
3. Weekly updates in Lean Trimmings
4. Outreach on social media and traditional media

Any coronavirus updates will be posted to the webpage linked from the homepage of [www.meatinstitute.org](http://www.meatinstitute.org).

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## TOP STORY

**U.S. Beef and Pork Receives Expanded Approval from China.** The Food Safety and Inspection Service (FSIS) updated its [Export Library for China](#) last week to reflect market access changes negotiated in the U.S. China "Phase One" trade agreement. Effective March 17, 2020, beef and pork products slaughtered and/or further processed, and certified in facilities added to China's General Administration of Customs (GACC) [website](#) are eligible to export to China. FSIS now lists 492 U.S. plants that can export beef to China and 449 plants allowed to ship pork.

China agreed to lift its zero-tolerance policy for growth hormone residues in beef last week. China also eliminated its ban on beef from cattle over 30 months old at slaughter and agreed to accept the U.S. traceability system. China has adopted Codex maximum residue limits (MRLs) for zeranol, trenbolone acetate and melengestrol acetate, but still enforces a zero tolerance for ractopamine residues on all beef products. For establishments that participated in the [USDA-AMS Export Verification Program for Bovine](#) for China and Agricultural Marketing Service (AMS) Beef Traceability Program, the programs will no longer be required effective March 17, 2020. However, beef products produced from cattle slaughtered prior to March 17, 2020 must be EV-compliant product produced in establishments enrolled in the AMS Export Verification Program. Further details are available on FSIS's [website](#).

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## REGULATORY AFFAIRS

**USDA Extends Comments Period on Proposed School Meal Reforms.** Due to the COVID-19 pandemic, USDA extended the comment period on its [proposed school and](#)

[summer meal reforms](#). The deadline to comment has been extended by 30 days and will now end on April 22. Officials say the deadline will allow stakeholders such as schools and state agencies that are busy dealing with complications from COVID-19 to have enough time to submit feedback. The proposed rules, which were announced in January, make a number of changes to the school meal and summer food programs such as allowing operators to serve only half a cup of fruit, rather than a whole cup, as part of breakfasts outside the cafeteria. More information is available on USDA's [website](#).

**FSIS Expands Use of the Term "Healthy" on Labels.** The Food Safety and Inspection Service (FSIS) announced that it will allow establishments to use the implied nutrient content claim "healthy" on their labels. This applies to labels that are (1) not low in total fat, but have a fat profile makeup of predominantly mono and polyunsaturated fats; or (2) contain at least 10 percent of the Daily Value (DV) per reference amount customarily consumed (RACC) of potassium or vitamin D. FSIS is making this announcement to maintain consistent requirements for food labels by allowing the same uses of the claim "healthy" for meat and poultry products under the FDA's jurisdiction. The notice, which is available [here](#), took effect last week. Comments are due May 18, 2020.

**AMS Modifies National Organic Standards Board Spring Meeting.** With input from the National Organic Standards Board (NOSB) and the organic community, the Agricultural Marketing Service (AMS) is modifying the NOSB 2020 Spring Meeting 2020. It will now be held live online, instead of in-person to allow NOSB to move forward with deliberations in an open and public setting, without needing to travel. The public meeting will be online April 29 and April 30. AMS is expanding the two webinar-based public comment periods on April 21 and April 23. Comment signup instructions and further information on the NOSB Spring meeting are available [here](#).

**AMS Announces It Will Remain Fully Operational Amid COVID-19 Outbreak.** The Agricultural Marketing Service (AMS) published a vendor notice last week announcing that it plans to remain fully operational during the COVID-19 pandemic. It plans to continue to work with Federal, state and local partners to purchase and distribute food to participants in domestic and international nutrition assistance programs. AMS asks that vendors extend as much flexibility as possible and be assured that Commodity Procurement Program (CPP) Contracting Officers will utilize all available contractual flexibilities and contingencies to continue to serve program recipients effectively during this time. AMS's full statement is available [here](#).

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## LEGISLATIVE AFFAIRS

**Congress Passes Second Emergency Coronavirus Supplemental Appropriations Bill.** Congress passed the second supplemental appropriations act in response to the coronavirus last week, mandating paid sick leave for certain circumstances, providing for free coronavirus testing and expanding food assistance and unemployment benefits. The bill requires employers with fewer than 500 employees to provide emergency leave benefits to employees who have been on the job for at least 30 days, with the right to take up to 12 weeks of job-protected leave. Additionally, employers with fewer than 500 employees are required to provide employees with two weeks of paid sick leave, paid at the employee's regular rate, to quarantine or seek a diagnosis or preventative care for coronavirus. Similarly, it requires paid emergency leave, paid at two-thirds the employee's regular rate to care for a family member for such purposes or to care for a child whose school has closed due to the coronavirus. A potential exception for the aforementioned requirements, which will be determined by the Secretary of Labor, is for employers with fewer than 50 employees that would suffer 'undue hardship' from this mandate.



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## INTERNATIONAL AFFAIRS

**NAMI Signs Onto Letter Urging FMC to Immediately Adopt Interpretive Rule.** The Meat Institute signed onto a [letter](#) - including 67 organizations that represent all sectors of the U.S. economy - that urges the Federal Maritime Commission (FMC) to immediately adopt the Proposed Interpretive Rule addressing fair demurrage and detention practices at maritime gateways. The Proposed Interpretive Rule provides guidance for when a detention or demurrage charge can or cannot be fairly imposed. The letter is available [here](#).

**Trump Administration Notifies Congress of Intent to Negotiate Trade with Kenya.** U.S. Trade Representative (USTR) Robert Lighthizer notified Congress last week that the Trump Administration will negotiate a trade agreement with Kenya. In officially notifying Congress, the USTR is following procedures set out in the Bipartisan Congressional Trade Priorities and Accountability Act of 2015 - often referred to as Trade Promotion Authority (TPA) - which requires ongoing consultations with Congress. These consultations ensure that USTR develops negotiating positions with the benefit of Congress' views. USTR will also publish a notice in the *Federal Register* requesting the public's input on the direction, focus and content of the trade negotiations. USTR's full press release is available [here](#).

**APHIS Leadership Signs Poultry Regionalization Agreement with China.** The USDA's Animal and Plant Health Inspection Service (APHIS) announced a regionalization agreement with China for safe trade of poultry products. The countries agree to follow all international standards, guidelines and recommendations related to regionalization. This agreement will help farmers and ranchers, according to APHIS, by maintaining export markets, which will reduce the overall impact of an outbreak to our agriculture industry. The agreement with China allows trade of poultry products to continue from unaffected regions of the country should the U.S. detect any future cases of highly pathogenic avian influenza or virulent Newcastle disease. This action is part of the continuing progress to implement the U.S.-China Phase One Economic and Trade Agreement. APHIS's full announcement is available [here](#).

**CEO of BMPA Discusses Brexit and NAMI Partnership on Podcast.** Nick Allen, CEO of the British Meat Processors Association (BMPA) went on Meat and Poultry's [podcast](#) to discuss Brexit, and how it led BMPA to enter a partnership with the Meat Institute. Allen discusses the similarities and differences between the two trade groups and the necessity of the partnership with an impending UK-U.S. trade deal possibly coming this year. Finally, Allen lays out some possible steps that are needed for British citizens to know more about American meat products and what Americans should know about British meat. The podcast is available [here](#), and Meat and Poultry's written story on the partnership is available [here](#).

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## SCIENTIFIC AFFAIRS

**Advances in Nutrition Publishes Systematic Review of Dietary Patterns and Sustainability.** Researchers from the Union of Concerned Scientists and Tufts University published a new review in the journal *Advances in Nutrition*, entitled "[Systematic Review of Dietary Patterns and Sustainability in the United States](#)." The paper's objective is to systematically review the evidence on U.S. dietary patterns and sustainability outcomes published from 2015 to 2019, replicating the 2015 Dietary Guidelines Advisory Committee (DGAC) methodology. It includes 22 studies that reveal a rapid expansion of research on U.S. dietary patterns and sustainability, including eight studies comparing the sustainability of Dietary Guidelines for America (DGA)-compliant dietary patterns with current U.S. diets. The paper's results challenge prior conclusions that diets adhering to national dietary guidelines are more sustainable than current



average diets and indicate that the Healthy U.S.-style dietary pattern recommended by the DGA may lead to similar or increased greenhouse gases emissions, energy use and water use compared with the current U.S. diet. The full paper is available [here](#).

**Summary Available for Fifth DGAC Meeting.** The fifth meeting of the 2020 Dietary Guidelines Advisory Committee (DGAC) was held March 12 - 13 via webinar. The meeting included presentations by each subcommittee. A summary of the meeting in accordance with the [agenda](#) is available [here](#), and has been bookmarked for ease of navigation. Most meat references can be found in the dietary patterns and dietary fats and seafood subcommittees. The DGAC is seeking comments on discussions from this meeting by Friday, March 27. General comments will be accepted until 11:59 p.m. May 1. A webinar to discuss the DGAC's scientific report will be held on May 11. The report is expected to be submitted to the Secretaries of Agriculture and Health and Human Service at the end of May. As of the meeting's conclusion on Friday, March 13, the DGAC expects to be on schedule. Contact [Susan Backus](#) with any questions or concerns.

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## PUBLIC AFFAIRS

**NAMI Reassures Consumers that Meat is Safe, and the Supply Chain is Intact.** The Meat Institute is working closely with producer and food organizations to reassure consumers that the food supply chain is strong and that meat and poultry producers and their employees are expanding efforts to keep the world fed. Meat Institute President and CEO Julie Anna Potts was featured in a *New York Times* story entitled '[There is Plenty of Food in the Country](#).' The headline comes from a direct quote from Potts, who told the *Times*: "There is food being produced. There is food in warehouses ... There is plenty of food in the country." Potts also spoke on American Ag Network's podcast [Adams on Agriculture](#), where she further discussed the meat and poultry industry's response to COVID-19. Additionally, the Meat Institute has been using traditional and social media outlets to convey messages to consumers. The Meat Institute's latest press release, which explains how producers are leaning in to provide food for families during this pandemic, is available [here](#). See the "Coronavirus Update" at the top of this newsletter for more NAMI efforts to educate members and consumers.

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## MEETINGS, EVENTS AND EDUCATION

**Free Environmental Webinar in April Changes Date.** The Meat Institute will be hosting a free webinar on Tuesday, April 21 at 1 p.m. ET, entitled "The Future of Recyclable Packaging in the Meat Industry." This webinar was previously scheduled for April 7. This webinar will address the issues involving sustainability within the environment and provide practical information on the future of recycling for meat and poultry companies. This one-hour webinar is an extension of the recently completed Environmental Conference, which was held in January in Atlanta. Members who missed that conference are encouraged join the webinar and learn more about the information that was presented on environmental issues.

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## EVENTS CALENDAR

- [Center of the Plate Training](#), June 16 - 18, Texas A&M University

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## MEMBER NEWS AND SERVICES

**Meat Institute Members Encouraged to Join Committees.** More than a dozen NAMI committees convene regularly to share information and strategies around key areas from inspection to animal welfare. Committee involvement is open to all members and offers excellent networking and idea exchange opportunities. Contact Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) for more information about joining one or more of the Meat Institute's committees.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The International Affairs Committee will host a conference call on April 1 at 10:00 a.m. ET. A notice will be sent to all Committee members. Please contact [Bill Westman](#) for further information.
- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, April 1 at 2 p.m. ET. Contact [Susan Backus](#) to participate.

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## WEEKLY SUPPLEMENTS

**Labor Relations Update Released.** A new Labor Relations Update, written by Richard Alaniz, a partner at Alaniz Law & Associates, is now available. Click [here](#) to access the full article.

**Weekly Market Report Released.** Last week's [market report](#), prepared by Uner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 653,000 head of cattle, up 20,000 from the previous week. Total pork production was estimated at 600 million pounds, representing a 5.4 percent decrease from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending March 21, 2020. An overview of the data is presented below and is available [here](#).

### Slaughter Head Week Ending 3/21

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	653,000	633,000	3.2	363,000	2.7
Vealers	11,000	11,000	0	11,000	0
Hogs	2,790,000	2,648,000	5.4	2,503,000	11.5

Sheep	37,000	37,000	0	44,000	-15.9
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#### Cattle Slaughter By Class

Week	Cows	Bulls	Heifers	Steers
3/7/20	19.4	1.5	31.2	48.0
3/9/19	21.3	1.5	32.1	45.2

#### Hog Slaughter By Class

Week	Barrows-Gilts	Sows	Boars
3/7/20	97.4	2.3	0.3
3/9/19	97.4	2.3	0.3

Tweek!



### Tweet of the Week (Tweek!)

Post the following message in your Twitter or Facebook feed:

The Food industry provides shoppers with food and basic necessities they need to navigate their lives during uncertain times. Thank you to our dedicated workforce that ensures shelves are replenished each day. #grocery #COVID19

### Quick Links...

[North American Meat Institute](#) [Twitter](#) [Facebook](#) [Meat's Case Blog](#)

### Contact Information 202-587-4200

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**From:** [North American Meat Institute](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** NAMI Details Ongoing Coronavirus Emergency Response Efforts  
**Date:** Monday, June 1, 2020 5:01:29 PM

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NAMI Lean Trimmings ([PDF Version](#))  
June 1, 2020, Volume 6, Issue 22

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** The Meat Institute continues to update the [Coronavirus section](#) of its website with vital information for members. The site includes the Meat Institute's [latest memo](#) for members. COVID-19 conference calls will now be held on an as-needed basis moving forward. The updated memo includes the Meat Institute's COVID-19 Assessment and Control Plan Template, information on the joint conference call with the Food Safety and Inspection Service (FSIS) and the Occupational Safety and Health Administration (OSHA), and further CDC guidance on contact tracing, among other topics. All previous memos and conference calls are archived on the webpage as well. The Meat Institute's [Coronavirus webpage](#) hosts many resources, including industry best practices, resources for media relations and updated USDA and FDA FAQs regarding positive tests and social distancing.

USDA and the Federal Emergency Management Agency (FEMA) compiled a list of companies that may supply personal protective equipment, disinfectants, and sanitation supply needs for the Food and Agriculture Sector. The USDA/FEMA information has been supplemented by the Meat Institute with additional companies and that larger list is available [here](#). Inclusion on this list is not an endorsement of the manufacturer. The Meat Institute will update the supplemental list with other testing and personal protective equipment resources as they become available.

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## REGULATORY AFFAIRS

**FDA Requests Food Establishments Voluntarily Report Temporary Closures.** The Food and Drug Administration (FDA) published a guidance document, entitled "[Reporting a Temporary Closure or Significantly Reduced Production by a Human Food Establishment and Requesting FDA Assistance During the COVID-19 Public Health Emergency](#)." The guidance provides a mechanism for FDA-regulated establishments (human food facilities and farms), to voluntarily notify the agency of temporary closures and significant reductions in operations, or to request assistance from FDA on issues that might affect continuity of their operations during the pandemic. Facilities that manufacture, process, pack or hold food for consumption in the U.S., register with FDA initially, and thereafter must update registration on a biennial basis or within 60 days, if certain changes in operations occur. More information is available [here](#).

**FSIS Proposes Rule to Eliminate Defibrination of Livestock Blood.** The Food Safety and Inspection Service (FSIS) is proposing to remove the requirement that establishments defibrinate livestock blood collected for human food. This rule would allow the collection of coagulated livestock blood for use in specialty food products. FSIS reviewed the peer-reviewed literature regarding coagulated blood and did not identify any scientifically supportable food safety concerns. The agency contends that defibrination is unnecessary to ensure food safety under the Federal Meat Inspection Act. This updated position is because coagulated blood, like fluid blood, is safe for human consumption, provided it is saved from inspected and passed animals, and otherwise produced and prepared in compliance with all other FSIS regulations. The proposed rule is expected to result in industry cost savings and would allow industry to meet a demand for non-defibrinated blood products in niche markets. Comments must be received by July 31, 2020, and can be submitted at <https://www.regulations.gov>. The Meat Institute intends to submit comment in support of the proposal. For questions or to contribute to the NAMI comments please contact Casey Gallimore at [cgallimore@meatinstitute.org](mailto:cgallimore@meatinstitute.org).

**FSIS Proposes to Define Yak as Exotic Animal Eligible for Voluntary Inspection.** The Food Safety and Inspection Agency (FSIS) proposed amending its regulations to define yak and include it among "exotic animals" eligible for voluntary inspection and the USDA voluntary mark of inspection. Yak is not listed in the regulations as an exotic animal, but the agency has been providing voluntary inspection services for yak for many years. Amending the regulations would avoid disrupting the yak industry and the possible economic harm to producers if the agency stopped voluntarily inspecting yak. FSIS will continue to voluntarily inspect yak during the rulemaking process. FSIS is seeking public comments, which are due July 31, 2020. And FSIS is seeking public comment whether the regulations should be amended to list all farmed-raised species in the biological families Cervidae (e.g., moose, all deer and elk), all Bovidae except those subject to mandatory inspection (e.g., bison, buffalo, water buffalo and impalas), and certain Camelidae (e.g., camel, llama, and alpaca) as eligible for voluntary inspection. Comments can be submitted online at <http://www.regulations.gov>.

**FSIS Announces Program Leadership Change.** The Food Safety and Inspection Service (FSIS) announced that Rachel Edelstein has been named Assistant Administrator of the Office of Policy and Program Development (OPPD). Edelstein has held several leadership positions since joining FSIS in 1997. Most recently, she served as the Deputy Assistant Administrator of OPPD. Edelstein, according to FSIS, has helped lead efforts to modernize regulations and improve instructions to FSIS field personnel.

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## LEGISLATIVE AFFAIRS

**NAMI Signs Onto Letter Urging Congress to Provide 50% Tax Credit to Businesses.** The Meat Institute [signed onto a letter](#) urging Congress to provide companies a 50 percent tax credit to help with sanitation and personal protective equipment expenses in response to COVID-19. The credit would apply to any purchases made through March 2021, to help guard against any second wave of COVID-19. The incentive would max out at \$25,000 per business location and \$250,000 per business entity. Legislation to implement the tax credit was introduced in the House

of Representatives today, and the coalition is working to have similar legislation introduced in the Senate.

### **House Holds Hearing Examining How Well OSHA and CDC Protected**

**Workers.** Last week, the House Education and Labor Committee held a hearing examining the steps the Occupational Safety and Health Administration (OSHA) and Centers for Disease Control and Prevention (CDC) have taken to protect workers from COVID-19. The Committee Democrats accused OSHA of failing to protect workers from the coronavirus. During the hearing, the OSHA witness refused to respond to questions about the coronavirus risk posed to meatpacking workers and employees in other essential sectors; however, the OSHA witness said the agency has focused on the meatpacking industry and currently has more than 58 active complaints or inspections.

In a key exchange, the CDC witness explained the difficulty in determining whether an individual's exposure to coronavirus occurred in the workplace: "That is a very difficult question to answer to tease out what is true occupational exposure from what is community exposure that is then carried into the workplace. Remember this virus doesn't have wings or feet. It has to have a person carry it around."

### **House Passes Bill to Extend Requirements for Paycheck Protection**

**Program.** Last week, the House of Representatives overwhelmingly passed a bill to extend and loosen requirements for the Paycheck Protection Program. The bill would make several programmatic changes, including extending the time period for participants to spend the loan funds from eight weeks to 24 weeks; providing more flexibility for participants to allocate loan funds between payroll and non-payroll expenses; and allowing participating businesses to benefit from payroll tax deferment. The Senate is expected to act on a similar bill to support the popular program.

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## **INTERNATIONAL AFFAIRS**

**NAMI, Farm Groups Ask Trump Administration to Support IICA.** More than 30 food and agriculture associations, including the Meat Institute, last week asked Secretary of State Mike Pompeo and others in the Trump Administration to fund and support the Inter-American Institute for Cooperation on Agriculture (IICA), which is an agency that supports the efforts of member states to achieve agricultural development and rural well-being, according to its [website](#). "Increasingly, U.S. competitors seek to use trade agreements and international standards to advance national or regional interests and erect *de facto* prohibitions on importation of U.S. products," the letter explains. "IICA plays a critical role ensuring these conditions exist. Continued U.S. investment in IICA will help the U.S. to expand its track record of success." The letter is available [here](#).

**Vietnam Reduces MFN Tariff Rates on Imported Pork.** With domestic pork production significantly impacted by African Swine Fever (ASF), Vietnam announced reductions to its most-favored-nation (MFN) tariff rates for imported pork. Effective July 10, the MFN rate for frozen pork drops from 15% to 10%, with the lower rate remaining in effect through the end of 2020. The MFN rate for frozen pork variety meat will remain at 8%. Also on July 10, the MFN rate for chilled pork declines from 25% to 22%, with no expiration date announced for the lower rate. These MFN rate reductions are especially timely in that the Vietnam's tariff rates for frozen Canadian pork currently stand at 11.2% for muscle cuts and 6% for variety meat under the Comprehensive and Progressive Agreement for Trans-Pacific Partnership (CPTPP). Imports of EU pork will receive similar tariff relief when the EU-Vietnam FTA enters into force later this year.

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## **SCIENTIFIC AFFAIRS**

**USDA, HHS Announce 2020 DGAC Meeting for its Draft Report.** USDA and Health Human Services (HHS) [announced today in the Federal Register](#) a meeting of the 2020 Dietary Guidelines Advisory Committee (DGAC) on its Draft Report. The period for



written public comments to the DGAC will remain open through Wednesday, June 10, 2020. After the DGAC submits its Final Advisory Report to USDA and HHS, the public is invited to provide written and oral comments to the agencies on the Scientific Report of the 2020 DGAC. A list of important upcoming dates are listed below:

- A webcast meeting during which the DGAC will discuss its Draft Advisory Report will be on Wednesday, June 17, 2020, 11 a.m. to 7 p.m. EST. Registration is available [here](#).
- The period for written public comments to the DGAC will remain open until 11:59 p.m. ET on Wednesday, June 10, 2020.
- The Final Advisory Report is expected to be available for review online on or around Wednesday, July 15, 2020. Once the Final Advisory Report is online, the 30-day period begins for written comments to USDA and HHS on the Final Report; it closes on the 30th day at 11:59 p.m. EST. Specific dates will be announced at [www.DietaryGuidelines.gov](http://www.DietaryGuidelines.gov).
- The public is invited to present oral comments to USDA and HHS on Tuesday, Aug. 11, 2020, 8:30 a.m. to 1 p.m. EST. Registration for the opportunity to present oral comments will be available at [www.DietaryGuidelines.gov](http://www.DietaryGuidelines.gov) before Monday, July 27, 2020.

Further information is available [here](#).

**NAMI Drafts Comments for DGAC Before Draft Report Meeting.** NAMI drafted comments to be submitted to the Dietary Guidelines Advisory Committee in advance of the conclusion of their work. The comments highlight several key areas including: meat and poultry, including red and processed meat, are part of healthy dietary patterns; processed foods can help Americans meeting nutrient needs; protein foods are consumed at recommended levels; clarity around references to meat in dietary patterns is needed; among other issues. The [comments](#) will be submitted on Wednesday, June 10. The comment period was extended to allow more time to comment on the Committee's draft conclusion statements, which can be found on the [Topics and Questions page](#). Provide any insights to Susan Backus by COB Friday, June 5.

**June HWAC Call Scheduled for This Wednesday.** The next Meat Institute Health and Wellness Advisory Committee (HWAC) call is scheduled for Wednesday, June 3 at 2 p.m. ET. Topics will include the DGAC new comment period date and draft report dates, a Trust in Animal Protein update and the Beef Board FY2021 authorization request, among other topics. The call agenda is available [here](#), which includes articles of interest for the call. A summary of the upcoming call will be available in next week's *Lean Trimmings*. Contact [Susan Backus](#) with any questions.

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## PUBLIC AFFAIRS

**NAMI Coordinating National Hot Dog Day Feeding America Donation and Celebration.** For more than 40 years the North American Meat Institute has celebrated National Hot Dog Day on Capitol Hill in Washington, DC, serving up hot dogs to lawmakers and their staff in one of the most anticipated events of the year. Unfortunately, the COVID-19 crisis has made the traditional event impossible, so this year the Meat Institute is partnering with Feeding America on National Hot Dog Day, Wednesday July 22, to serve hot dogs at food banks around the country. At a time when so many Americans are looking for a reason to smile, providing hot dogs to those



in need on a summer day is one thing we can do to help out.

Historically, participating in National Hot Dog Day on Capitol Hill was limited by space and companies were charged a fee to serve products. This year's opportunity is practically limitless with no fees involved. Members are simply requested to commit to donating hot dogs and to provide the Meat Institute details on how many they would like to donate and what community they would like to make the donation. The Meat Institute will work closely with members to promote the donations and notify local Congressional representatives about the donations.

Companies interested in participating should provide donation details or any questions to [Eric Mittenthal](#) by Monday, June 22. The Meat Institute can also accept and distribute financial donations to Feeding America to serve hot dogs in communities with the most need.

**NAMI Developing 2021 Prepared Beef Promotions Authorization Request.** The Meat Institute is currently working on plans for its 2021 Prepared Beef Authorization Request for the Cattlemen's Beef Board (CBB). For the past three years, the Meat Institute has received CBB funding to promote products such as beef deli meats, hot dogs, sausages and jerky. Promotions focus on connecting with registered dietitians, foodservice and retail channels and creative and fun consumer focused materials shared through social media to highlight the role of prepared meats in the diet. Member recommendations for prepared beef promotion strategy and tactics may be shared with [Eric Mittenthal](#).

**NAMI Response to *New York Times* Opinion Piece: The End of Meat Is Here.** *The New York Times* did not publish any of the barnyard groups' letters to the editor or op-eds in response to vegetarian writer Jonathan Safran Foer's [rambling opinion piece](#) entitled "The End of Meat is Here." The NAMI response is available [here](#). The letters to the editor the *Times* did print are available [here](#).

**More RDs Partner With NAMI, Beef Checkoff for Prepared Beef Promotion.** An additional Registered Dietitian (RD) -- EA Stewart -- published a [blog](#) and [video](#) promoting prepared beef to her followers. This is a part of the Meat Institute's efforts, in contract with the Beef Checkoff, to partner with several RDs and food bloggers to promote the benefits of prepared meats in the form of [Beefshi](#). These RDs highlighted prepared beef as a convenient source of protein, vitamins and minerals, and reassured consumers that "processed" meat simply means prepared. Each RD created their own video promoting a Beefshi recipe, including it in blogs and social media posts. The RDs included [Jenna Braddock, RDN](#), [Jodi Danen, RDN](#), [Jessica Levinson, RDN](#), [Deanna Segrave-Daly, RDN](#), [Emily Cooper, RDN](#), [Liz Shaw, RDN](#), [Whitney Reist, RDN](#) and [E.A. Stewart, RDN](#). All eight recipes can be found on [www.beefshi.com](#) and the RD's videos are available [here](#).

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## MEETINGS, EVENTS AND EDUCATION

**Center of the Plate Training Scheduled for August.** Center of the Plate Training is a two-and-a-half-day course designed to teach the fundamentals of meat specifications by providing a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. The learning experience includes a detailed cutting demonstration of all the major center of the plate protein items: beef, veal, lamb and pork, as well as sections on poultry and processed meats. Participants will come away with an increased knowledge of center of the plate items and a personal copy of the [Meat Buyer's Guide®](#); for over 40 years, the authoritative Guide to meat and poultry identification. More information is available [here](#).

The training is scheduled for Aug. 18 - 20 in College Station, Texas. These dates are pending travel and group gathering advisories due to COVID-19 spread in the United States. The Meat Institute is fully committed to the health and safety of everyone who attends its events, and is following guidelines from the Centers for Disease Control and Prevention (CDC), the World Health Organization (WHO), and state and local governments regarding the coronavirus and will provide regular updates to all

stakeholders as the situation warrants. Please check the Meat Institute website in early June to confirm class availability. For any questions regarding COP or any NAMI events, please contact us at [registration@meatinstitute.org](mailto:registration@meatinstitute.org).

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## EVENTS CALENDAR

- [Center of the Plate Training](#), Aug. 18 - 20, Texas A&M
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## MEMBER NEWS AND SERVICES

**Membership Management Now Available Online.** The Meat Institute has made the annual membership census available in an online form that is only visible to the main contact for each member organization. If you are the main contact, there is a link to the membership census on the front dashboard after logging into the Meat Institute's site [here](#). We have also moved to an emailed invoice process for membership dues. An email was sent last week to the billing contact on file containing a link to the invoice and payment options. Any questions about these processes should be directed to Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) for more information.

**Members Encouraged to Update Contact Information.** Meat Institute members are encouraged to ensure their company contact records are current and accurate. NAMI periodically sends committee, event, regulatory and other pertinent communications and alerts to keep members informed about the latest Institute activities and industry actions. The Meat Institute also sends its weekly *Lean Trimmings* newsletter every Monday at approximately 5 p.m. ET. Members who are interested in receiving Institute communications should contact Manager of Legislative Affairs and Member Services Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) to update their company record. Company representatives should send the names and contact information of employees who would benefit from receiving Institute communications.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, June 3 at 2 p.m. ET. Contact [Susan Backus](#) to participate.
- 

## WEEKLY SUPPLEMENTS

**New Marketing Trends Article Published.** The June 2020 Marketing Trends article, produced by Mack H. Graves, is now available [here](#). Graves is a meat and poultry

industry participant and consultant of over 40 years who currently has his own firm, Latigo Management & Marketing Consultants, Inc.

**Labor Relations Update Released.** A new Labor Relations Update, written by Richard Alaniz, a partner at Alaniz Law & Associates, is now available. Click [here](#) to access the full article.

**Weekly Market Report Released.** Last week's [market report](#), prepared by Uner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 524,000 head of cattle, down 31,000 from the previous week due to the holiday weekend. Total pork production was estimated at 430.6 million pounds, representing a 7.6 percent decrease from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending May 30, 2020. An overview of the data is presented below and is available [here](#).

**Slaughter Head Week Ending 5/30**

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	524,000	555,000	-5.6	588,000	-10.9
Vealers	5,000	7,000	-28.6	10,000	-50.0
Hogs	1,966,000	2,137,000	-8.0	2,131,000	-7.7
Sheep	32,000	39,000	-17.9	38,000	-15.8

**Cattle Slaughter By Class**

Week	Cows	Bulls	Heifers	Steers
5/16/20	22.5	1.9	26.8	48.8
5/18/19	18.2	1.7	27.8	52.4

**Hog Slaughter By Class**

Week	Barrows-Gilts	Sows	Boars
5/16/20	96.5	3.3	0.2
5/18/19	97.2	2.5	0.3

Twoek!



## **Tweet of the Week (Twoek!)**

Post the following message in your Twitter or Facebook feed:

"Hot dogs may be the key in bringing all of us to a common ground. They really are the best!" Not to mention they're the [#PerfectZoomFood](#) <https://t.co/gA03OxHtfz?amp=1>

## **Quick Links...**

[North American Meat Institute](#)

[Twitter](#)

[Facebook](#)

[Meat's Case Blog](#)

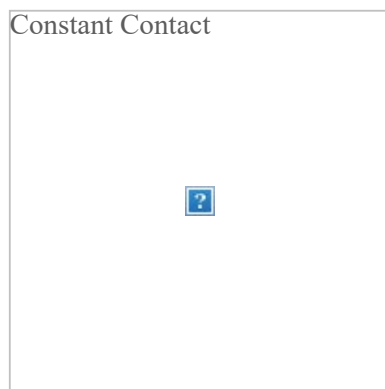
## **Contact Information** 202-587-4200

North American Meat Institute,  
1150 Connecticut Ave NW, 12th Floor, Washington, DC 20036

[SafeUnsubscribe™](#) [paul.kiecker@fsis.usda.gov](mailto:paul.kiecker@fsis.usda.gov)

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**From:** [Blake, Carol - FSIS](#)  
**To:** [Blake, Carol - FSIS](#)  
**Bcc:** [\(b\) \(6\) @turkeyfed.org](#); Sarah Little; Masters, Barbara; Ashley Peterson [\(b\) \(6\) @chickenusa.org](#); [\(b\) \(6\) @aamp.com](#); [\(b\) \(6\) @gmail.com](#)"; Hilary S. Thesmar (FMR); [\(b\) \(6\) @hoganlovells.com](#); Danielle Beck [\(b\) \(6\) @beef.org](#); Andrew Bailey; [\(b\) \(6\) @nppc.org](#); [\(b\) \(6\) @turkeyfed.org](#); [\(b\) \(6\) @meatinstitute.org](#); [\(b\) \(6\) @ofwlaw.com](#); [\(b\) \(6\) @unitedegg.com](#)  
**Subject:** OFS and MRP statement to industry  
**Date:** Monday, March 16, 2020 5:15:00 PM  
**Attachments:** [3.16.20 OFS and MRP Statement to Industry.pdf](#)

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Please see attached and share as appropriate with others.

Thanks, Carol

***Carol Blake***

Assistant Administrator  
Office of Public Affairs and Consumer Education  
Food Safety and Inspection Service, USDA  
Room 3137-S  
Washington, DC 20250  
Phone: [\(b\) \(6\)](#)  
Cell: [\(b\) \(6\)](#)



United States Department of Agriculture

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1400 Independence  
Avenue, SW.  
Washington, D.C.  
20250

Statement to Industry  
March 16, 2020

The U.S. Department of Agriculture is rising to meet the challenges associated with the new coronavirus disease, Covid-19. As leaders of USDA's Food Safety and Inspection Service, Animal and Plant Health Inspection Service and Agricultural Marketing Service, we can assure you that the agencies are committed to ensuring the health and safety of our employees while still providing the timely delivery of the services to maintain the movement of America's food supply from farm to fork.

These agencies are prepared to utilize their authority and all administrative means and flexibilities to address staffing considerations. Field personnel will be working closely with establishment management and state and local health authorities to handle situations as they arise in your community. As always, communication between industry and government will be key. We are all relying on early and frequent communication with one another to overcome challenges as they arise.

In this time of much uncertainty, we know that many of you have questions about how the department will continue to ensure that grading and inspection personnel are available. We have all seen how consumers have reacted to the evolving coronavirus situation and how important access to food is to a sense of safety and wellbeing. It is more important than ever that we assure the American public that government and industry will take all steps necessary to ensure continued access to safe and wholesome USDA-inspected products.

As we come together as a country to address this public health threat, know that USDA remains committed to working closely with industry to fulfill our mission of ensuring the safety of the U.S. food supply and protecting agricultural health.

Dr. Mindy Brashears  
USDA Deputy Under Secretary for Food Safety

Greg Ibach  
USDA Under Secretary for Marketing and Regulatory Programs

**From:** [Chris Young](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** overtime pay  
**Date:** Wednesday, April 29, 2020 4:32:51 PM

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Paul,

I am on the call and just heard the gentlemen's question about overtime pay. Would you like me to push this with congress? I have had some Senators from rural states reaching out to ask how they can help during this time and I am willing to reach out them now with this and see if we can get something in the works, That is if the House of Representatives ever decides to come back to work.

If this is something we can help facilitate, let me know, I know you mentioned it to me recently but I would like to talk about it more in depth if we want to pursue it. It would be my guys that benefit the most. Thanks.

Christopher Young  
Executive Director  
American Association of Meat Processors

(b) (6) office

(b) (6) cell

(b) (6) @aamp.com



**From:** [North American Meat Institute](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** President Trump Signs Executive Order to Keep Meat and Poultry Processors Operational  
**Date:** Monday, May 4, 2020 5:02:05 PM

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NAMI Lean Trimmings ([PDF Version](#))  
May 4, 2020, Volume 6, Issue 18

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## TOP STORY

**President Trump Signs Executive Order to Keep Meat and Poultry Processors Operational.** President Trump signed an executive order on April 28 declaring that meat and poultry processors meet newly established criteria under the Defense Production Act. Under the order, USDA is directed to ensure America's meat and poultry processors are able to operate uninterrupted to the maximum extent possible. USDA is directing meat and poultry processing plants to operate in accordance with the [CDC/OSHA Guidance for Meat and Poultry Processing Workers and Employers](#) to facilitate ongoing operations, while mitigating the risk of spreading COVID-19. Accordingly, establishments will provide written documentation of mitigation plans for review by the USDA-led federal leadership team, which consists of representatives from USDA, CDC and the Department of Labor. The USDA-led federal leadership team will review documentation provided and work in consultation with the state and local authorities to resume and/or ensure continuity of operations at these critical facilities.

The Meat Institute released two press releases regarding the Executive Order: [The first](#) praises the President's leadership in keeping the country fed while also protecting workers. [The second](#) points to a letter sent to President Trump and signed by the nation's leading animal agriculture organizations that praises the Administration for ensuring the integrity of the food supply chain while protecting its workers. The Meat Institute also [tweeted](#) its support of the Executive Order, which was retweeted by the White House and the President's personal account, reaching more than 3.5 million accounts. More information on the Executive Order is available on the Meat [Institute's Coronavirus webpage](#).

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## COVID-19 UPDATE

**NAMI Details Ongoing Coronavirus Emergency Response Efforts.** The Meat Institute continues to update the [Coronavirus section](#) of its website with vital information for members. The site includes the Meat Institute's [last memo](#) for members, and documents and information referenced on [last Friday's conference call](#). The updated memo details President Trump's Executive Order invoking the Defense Production Act, interim guidance for meat and poultry processing workers, and COVID-

19 testing considerations, among other topics. The Meat Institute will also continue to pitch interviews in different markets and expects to have more interviews this week. Members should reach out to [Sarah Little](#) if they have any relationships with local media who would find value in speaking with CEO Potts.

Additionally, COVID-19 has created a need to explore new partners and business operations to meet and adapt to new supply chain demands. Food retailers may be facing shortages and product outages and may have strained capacity in transportation and warehousing systems as well. And many foodservice distributors and packer processors have product inventory that may prove useful to food retailers. To that end, the Meat Institute has partnered with [FMI The Food Industry Association \(FMI\)](#), [International Foodservice Distributors Association \(IFDA\)](#), [United Fresh Produce](#), and the [National Fisheries Institute \(NFI\)](#) to mix and match meat products with the retailers' demands. Matching services can be made in: Products for resale, Warehousing, Transportation, Excess ingredients and products for meal preparation. If you have surplus products that could be matched with inquiring retailers, please email Jim Goldberg at [jgoldberg@meatinstitute.org](mailto:jgoldberg@meatinstitute.org). You may view the most recently updated supplier list of COVID-19 resources [here](#).

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## REGULATORY AFFAIRS

**USDA Announces Additional Food Purchase Plans.** U.S. Secretary of Agriculture Sonny Perdue today announced details of \$470 million in Section 32 food purchases to occur in the third quarter of fiscal year 2020, in addition to purchases previously announced, which will enable USDA to purchase surplus food for distribution to communities nationwide. These Section 32 purchases will provide additional support for producers and Americans in need, in response to changing market conditions caused by the COVID-19 national emergency. The Agricultural Marketing Service (AMS) will purchase a wide variety of fruits, vegetables, meat, dairy and seafood products. Specific purchase amounts for each commodity are included in the chart below. Purchases are determined by industry requests, market analysis and food bank needs. AMS will begin issuing solicitations in June and intends to begin deliveries in July. Details on how vendors may participate are available on the [Selling Food to USDA](#) page on the AMS website. Solicitations will be posted to the [AMS Open Purchases Request website](#) once available. Industry requests for future purchases using Section 32 funds, including potential plans for the fourth quarter of fiscal year 2020, will be assessed on an ongoing basis. More information is available [here](#).

**FSIS Extending Deadline for Temporary Allowances for Labels Going to Retail.** As a follow up to FSIS' March 27, 2020 [Constituents Update](#) announcement, the Food Safety and Inspection Service (FSIS) is extending its enforcement discretion an additional 60 days until July 26, 2020. FSIS is clarifying that the enforcement discretion the agency is exercising for certain labeling described below is temporary for an additional period of 60 days and will not require establishments to submit labels for temporary approval. Establishments will only need to submit labels for temporary approval if there are other deficiencies that FSIS will need to consider on a case-by-case basis, such as formulation changes that affect claims or export labels now intended to be used domestically. Temporary approval will be granted if the label meets the conditions for temporary approval in [9 CFR 412.1\(f\)](#). FSIS will provide additional information on labeling issues in the future if necessary.

**USDA Purchase Programs May Be A Business Continuity Opportunity During Uncertain Times.** Businesses continue to adapt to the changing economy during the pandemic. Many have shifted their business models from wholesale to retail due to restaurants and fast casual dining prohibiting "dine-in" experiences. Government procurement contracts may be another means of revenue that companies should consider. USDA's Agricultural Marketing Service (AMS) conducts several procurement programs on an ongoing basis. These programs purchase a variety of 100 percent domestically produced and processed commodity food products. Meat and poultry

products are included in these programs and the products for purchase vary based on the program. Additional information on the programs is available [here](#). Contact [Clarissa Moreaux](#) or [Roya Galindo](#) with any questions.

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## LEGISLATIVE AFFAIRS

**Liability Protection Letter to Congressional Leadership.** A coalition of more than 200 associations led by the National Association of Manufacturers (NAM) sent [a letter](#) to House and Senate Leadership to advocate for liability protection for companies that have remained operational during the pandemic, through evolving scientific guidance and legal uncertainty, to serve the public interest. The Meat Institute signed the letter and is working with NAM and other groups to advocate for liability protection to be included in the next COVID-19 supplemental spending bill. Last week, Senate Majority Leader Mitch McConnell (R-KY) and House Minority Leader Kevin McCarthy (R-CA) issued a joint statement saying they will not agree to another stimulus bill unless it includes liability protection for businesses. Congressional sources indicate that House and Senate leadership are targeting the next bill to be completed by late-May.

**COVID-19 and Letters on the Hill.** Last week, several letters were sent by Members of Congress to the Administration regarding COVID-19 and beef industry issues.

Two letters were sent to the Secretary of Agriculture Sonny Perdue, Secretary of Labor Eugene Scalia, and Secretary of Health and Human Services Alex Azar. The [first letter](#) came from a group of 50 House Democrats, with eight questions regarding what the Departments are doing in order to protect meat industry employees' health and safety following the President's Executive Order. The [second letter](#), from the Congressional Hispanic Caucus, requested an investigation into the pervasiveness and consequential effects that the working conditions for meat processing workers during COVID-19 have had on workers' wellbeing and our nation's food supply.

Similarly, Democratic Members of the Iowa House Delegation, Rep. Abby Finkenauer, Rep. Cindy Axne, and Rep. Dave Loebsack, [wrote to President Trump](#) to emphasize the importance of addressing the national shortage of personal protective equipment and the impact on food processors.

Members of Congress continue to hear from cattle producers about the beef markets. Senators Josh Hawley (R-MO) and Tammy Baldwin (D-WI) [sent a letter](#) to the Federal Trade Commission requesting the Commission investigate what they describe as the growing concentration in the meatpacking and processing industry. On the House side, Reps. Frank Lucas (R-OK), Tom Cole (R-OK), and James Comer (R-KY) sent [a letter](#), last Friday, to Secretary Perdue requesting the findings of the investigation, launched after the Holcomb, Kansas plant fire in 2019, be released as soon as possible, stating "these findings provide clarity and information to make the most informed policy decisions going forward."

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## INTERNATIONAL AFFAIRS

**USTR Denounces EU Abuse of GI Protections in Special 301 Report.** The Consortium for Common Food Names (CCFN) applauded the Office of the U.S. Trade Representative (USTR) - as well as USDA and other partners within the Administration - for denouncing the European Union's (EU) ongoing abuse of legitimate geographical indications (GI) protections, according to CCFN, to prevent the trade of common name products in its annual Special 301 Report released last week. CCFN said the EU's campaign to confiscate the use of food terms in countries around the world has targeted names in common usage for generations, including generic cheese names, meat names, common descriptive terms for wine and grape varieties, among many others. The Special 301 Report states that these trade barriers "... adversely impact access for

U.S. and other producers in the EU market and other markets." CCFN [filed comments](#) to the USTR outlining the EU's GI agenda and the threat it poses to common food names and intellectual property systems. CCFN also testified at a USTR-led hearing on those issues to further call USTR's attention to these challenges. More information is available [here](#). The Meat Institute is a member of CCFN.

**AgTC to Hold Virtual Annual Meeting Later This Month.** The Agriculture Transportation Coalition (AgTC) is holding its 32nd Annual Meeting virtually on May 20 - 21, 2020 from 12 - 2 p.m. EST each day. The meeting is the largest annual gathering of agriculture and forest products transportation professionals and their service providers. The Meat Institute encourages members to review the agenda and slate of speakers, and to register with [this link](#). The first 500 to register will receive sponsors' swag, coffee break items and snacks from AgTC delivered to their houses.

**FMC Releases Final Interpretive Rule on Detention and Demurrage Charges.** The Federal Maritime Commission (FMC) released a Final Interpretive Rule on April 28 issuing guidance regarding detention and demurrage charges assessed by shipping lines and marine terminal operators under the Shipping Act. The rule gives importers and exporters standing to challenge shipping lines on unreasonable charges on their cargo. The Meat Institute, along with the Meat Importers Council of America (MICA) and its members, were closely involved in this rulemaking over the last few years. The Final Interpretive Rule provides that carriers/terminals should not charge detention, demurrage or per diem under the law when it is not possible for the shipper or trucker to pick up or return a container within the 'free time' window. Examples of this include when a terminal is shut due to weather or labor issues, when no appointments are available, when the terminal or carrier won't take empties, when containers are still on ships or in stacks and when the container is held for government inspection, among other reasons. The [final rule](#) and a [memo to MICA members](#) summarizing the rule's main provisions are available with the hyperlinks above. The memo also details ways in which members can challenge detention/demurrage charges at the FMC.

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## SCIENTIFIC AFFAIRS

**CDC Report on Foodborne Disease Trends Shows Need for Better Prevention Strategies.** The U.S.'s attempts to reduce food poisoning are failing as the incidence of foodborne illnesses continues to increase, according to a [new report](#) from the [Foodborne Diseases Active Surveillance Network](#) (FoodNet). FoodNet tracks trends for infections caused by eight pathogens spread commonly through food. Based on preliminary 2019 data, *Campylobacter* and *Salmonella* remain the most commonly reported infections in FoodNet. Chicken is an important source of *Salmonella* infections. Because *Salmonella* serotype Typhimurium infections declined after widespread vaccination of chickens against this serotype, some investigators think targeting other serotypes through poultry vaccination could be a way to reduce human illnesses.

Recent increases in foodborne illness might be due, in part, to increased testing and improved technologies. Quick and easy culture-independent diagnostic tests continue to reveal infections that might not have been diagnosed in the past due to limited testing. Additionally, whole genome sequencing and other new laboratory technologies have enhanced our ability to identify outbreaks, emerging strains and sources of infection. The full report and more information is available [here](#).

**May HWAC Call Scheduled for This Week.** The next Meat Institute Health and Wellness Advisory Committee (HWAC) call is scheduled for Wednesday, May 6 at 2 p.m. EST. The agenda is available [here](#). Topics will include the 2020 DGAC's final systematic review protocols, comments on FNS proposed changes in the School Lunch and Breakfast programs, and FDA's reopened comment period on General Principles

for Food Standard Modernization, among other topics. A summary of the upcoming call will be available in next week's *Lean Trimmings*. Contact [Susan Backus](#) with any questions.

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## PUBLIC AFFAIRS

**NAMI Highlights TAP Initiative at Animal Agriculture Alliance Stakeholders Summit.** The Meat Institute partnered with speakers from the U.S. Roundtable for Sustainable Beef, U.S. Roundtable for Sustainable Poultry and Eggs, National Pork Board and Innovation Center for U.S. Dairy to showcase the variety of industry sustainability efforts for nearly 200 attendees at the Animal Agriculture Alliance Stakeholders Summit. This year's Summit virtually brought together leaders from the animal agriculture industry and beyond to hear the latest issues and out-of-the box ideas to connect people along the food chain. The Meat Institute shared the details of the Trust in Animal Protein initiative and how all of the groups are working together on sustainability. Attendees were encouraged to embrace sustainability goals and practices in their own organizations and serve as champions for the industrywide effort.

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## MEETINGS, EVENTS AND EDUCATION

**Center of the Plate Training Scheduled for August.** Center of the Plate Training is a two-and-a-half-day course designed to teach the fundamentals of meat specifications by providing a first-hand look at how carcasses are converted to cuts commonly used in retail and foodservice. The learning experience includes a detailed cutting demonstration of all the major center of the plate protein items: beef, veal, lamb and pork, as well as sections on poultry and processed meats. Participants will come away with an increased knowledge of center of the plate items and a personal copy of the [Meat Buyer's Guide®](#); for over 40 years, the authoritative Guide to meat and poultry identification. More information is available [here](#).

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**Environmental Webinar Scheduled Again in May.** The Meat Institute will be hosting another free environmental webinar, Thursday, May 7, 2020 at 1 p.m. EST, entitled "The Future of Recyclable Packaging in the Meat Industry." This webinar previously took place April 21, but couldn't accommodate all who were interested in participating. Therefore, a second meeting was scheduled, and the webinar will be able to host as many interested persons as is needed. This webinar will address the issues involving sustainability within the environment and provide practical information on the future of recycling for meat and poultry companies. This one-hour webinar is an extension of the recently completed Environmental Conference, which was held in January in Atlanta. Members who missed that conference are encouraged join the webinar and learn more about the information that was presented on environmental issues. Click [here](#) for more information.

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## EVENTS CALENDAR



- [Center of the Plate Training](#), Aug. 18 - 20, Texas A&M

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## MEMBER NEWS AND SERVICES

**Members Encouraged to Update Contact Information.** Meat Institute members are encouraged to ensure their company contact records are current and accurate. NAMI periodically sends committee, event, regulatory and other pertinent communications and alerts to keep members informed about the latest Institute activities and industry actions. The Meat Institute also sends its weekly *Lean Trimmings* newsletter every Monday at approximately 5 p.m. ET. Members who are interested in receiving Institute communications should contact Manager of Legislative Affairs and Member Services Emily Reed at [ereed@meatinstitute.org](mailto:ereed@meatinstitute.org) to update their company record. Company representatives should send the names and contact information of employees who would benefit from receiving Institute communications.

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## STAFF NEWS

**NAMI Production Manager and Longest Serving Staff Member Percy James Passes Away.** Percy Lewis James was born in Chicago to the late Percy Lee James and Beatrice Lewis James on Jan. 22, 1947. He attended public schools in Chicago, and later received an Associates degree in Graphic Design. Percy began working for the North American Meat Institute in Chicago. When the company moved to the Washington, D.C. area, Percy moved too. He became the Production Manager for the company where he worked for over 46 years -- the longest any Meat Institute staff member has served -- until he was called from labor unto rest. Percy leaves behind his loving wife of 27 years Julia James, son Jamal and a host of other relatives and friends. We at the Meat Institute will dearly miss our colleague and his humor and kindness to us all.

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## COMMITTEE NEWS

A list of upcoming Meat Institute committee activities is provided below:

- The Meat Institute's Health and Wellness Advisory Committee will hold a conference call on Wednesday, May 6 at 2 p.m. ET. Contact [Susan Backus](#) to participate.

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## WEEKLY SUPPLEMENTS

**New Marketing Trends Article Published.** The February 2020 Marketing Trends article, produced by Mack Graves, senior advisor of Panorama Meats Inc., is now available [here](#).

**Weekly Market Report Released.** Last week's [market report](#), prepared by Urner Barry, is now available. According to the report, the weekly Federally Inspected Slaughter figure stood at 425,000 head of cattle, down 40,000 from the previous week. Total pork production was estimated at 332.3 million pounds, representing a 22.1 percent decrease from the previous week. For a copy of last week's market report, click [here](#).

**Total Red Meat Production Figures Released.** USDA's Agricultural Marketing Service (AMS) [released figures](#) for total red meat production for the week ending May 2, 2020. An overview of the data is presented below and is available [here](#).

#### Slaughter Head Week Ending 5/2

	Current Week	Previous Week	%Change	Last Year	%Change
Cattle	425,000	465,000	-8.6	673,000	-36.8
Vealers	7,000	9,000	-22.2	10,000	-30.0
Hogs	1,545,000	1,986,000	-22.2	2,366,000	-34.7
Sheep	32,000	30,000	6.7	41,000	-22.0

#### Cattle Slaughter By Class

Week	Cows	Bulls	Heifers	Steers
4/18/20	23.9	1.5	28.2	46.3
4/20/19	18.8	1.6	29.4	50.2

#### Hog Slaughter By Class

Week	Barrows-Gilts	Sows	Boars
4/18/20	96.7	3.0	0.3
4/20/19	97.4	2.3	0.4

Twoek!



### Tweet of the Week (Twoek!)

Post the following message in your Twitter or Facebook feed:

The industry has and will continue to implement the CDC and OSHA guidance released Sunday. These measures include: testing, temperature checks, face coverings, social distancing of employees where possible and much more. More information here: <https://www.meatinstitute.org/ht/display/ReleaseDetails/i/167515/pid/287>

#### Quick Links...

[North American Meat Institute](#)

[Twitter](#)

[Facebook](#)

[Meat's Case Blog](#)

**Contact Information** 202-587-4200

North American Meat Institute,

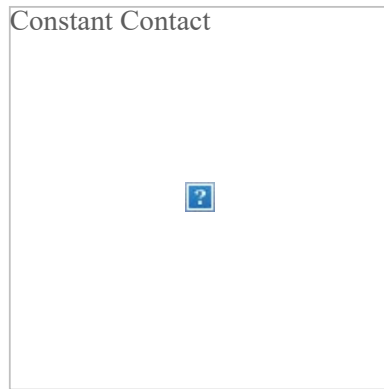


1150 Connecticut Ave NW, 12th Floor, Washington, DC 20036

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Sent by (b) (6) [meatinstitute.org](#) in collaboration with



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**From:** [Masters, Barbara](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** Re: RE: Clarification on FSIS Notice 19-20  
**Date:** Tuesday, April 14, 2020 8:28:21 AM  
**Attachments:** [image002.png](#)

---

Phil

Yes my daughter is missing her Starbucks. But in the scheme of things....

I have no concerns with your comment. We had previously issued guidance to our teams on bringing in masks. As long as sanitary design (no beads, glitter etc) and clean I do not anticipate a concern.

Thanks.

Barb

On Apr 14, 2020, at 8:25 AM, Bronstein, Philip - FSIS  
<[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)> wrote:

Hi Barb!

The family is doing pretty good here, we are getting used to a lot less outings than we typically have. I hope you and yours are doing well.

I don't think you are missing anything from the Notice. The only wrinkle that I can see would be if an inspector prefers the face covering that they have provided. I would think that as long as the covering offered the same level of protection, there should be no issues. Do you agree?

Sincerely,  
Phil

-----  
***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

Whitten 344E

Office: (b) (6)

Mobile: (b) (6)

Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Masters, Barbara (b) (6) @tyson.com>

**Sent:** Monday, April 13, 2020 5:06 PM  
**To:** Bronstein, Philip - FSIS <philip.bronstein@usda.gov>  
**Subject:** Clarification on FSIS Notice 19-20

Phil

I hope (and pray) that you and your family continue to do well!

I have had multiple questions (so many districts) on facial coverings. We are moving to requiring them (as we have adequate supply for the facility). That should be this week for all locations. I read Notice 19-20 to say we should provide them (no concern) and FSIS would will wear them once provided (e.g., similar to hair coverings).

I read that to mean – if we require for all – and hold all of our team accountable to wear – then we should provide to IPP and have the expectation they will follow our PPE policy.

Am I missing something?

Thanks  
Barb

**Barb Masters, DVM**

VP Regulatory Policy, Food and Agriculture  
Law Department

<image002.png>

**Tyson Foods**

1000 F Street NW, Ste. 600  
Washington, DC 20004

(mobile) (b) (6)  
(desk) (b) (6)  
(b) (6) @tyson.com

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**From:** [Masters, Barbara](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** Re: RE: Clarification please!!  
**Date:** Saturday, March 14, 2020 6:51:08 AM

---

Phil

Very very very helpful. Thanks so much for your quick response!!!! I had reached out to Paul earlier to let him know we are committed to open communication on this. We - like you - want safe team members and safe food.

Have a great weekend and please feel free to reach out to Alison or I if you have questions from our side!!!

Barb

> On Mar 14, 2020, at 6:29 AM, Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)> wrote:

>

> Hi Barb,

>

> We are telling our inspection personnel that they may answer questions posed by establishment personnel, but they are not required to answer. These questions may be given to their supervisors and they can collect the information if needed. [As an aside, we have instructed our personnel not to sign any document given to them by the industry].

>

> The reason for this is that we need to protect their personal, private information.

> For instance there may be a foreign travel question and the supervisor would go to the establishment and say "Only one of the inspection staff has had foreign travel and that was to Canada, so at this time there is no vulnerability."

>

> Rest assured that we are as concerned about public health, the spread of coronavirus, and the health of our employees as the industry is and we act accordingly with our staff.

>

> Please feel free to reach out again if you have more questions.

>

> Sincerely,

> Phil

>

>

> -----

> Philip Bronstein, Ph.D.

> USDA FSIS

> Assistant Administrator, Field Operations

> Whitten 344E

> Office: (b) (6)

> Mobile: (b) (6)

> Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

>

> -----Original Message-----

> From: Masters, Barbara (b) (6) <[\(b\) \(6\)@tyson.com](mailto:(b) (6)@tyson.com)>

> Sent: Friday, March 13, 2020 6:21 PM

> To: Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>

> Subject: Clarification please!!

>

> Hi Phil

>

> I know you have been talking to Alison a lot in the recent past. I just got a call from our GC office and want to be

sure I understand your letter from today correctly!

>

> I understand you are telling inspection personnel not to fill out forms or disclose medical. I don't see travel mentioned. Are we precluded from verbally asking about travel? Or asking if they have travelled if they have followed the CDC guidelines?

>

> Thanks in advance

>

> Barb

>

> -----

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**From:** [Masters, Barbara](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Cc:** [Bronstein, Philip - FSIS](#)  
**Subject:** Re: RE: Covid Guidance  
**Date:** Tuesday, April 28, 2020 5:09:09 PM

---

Thanks Paul. Precisely what we have been and will continue to do. Appreciate the clarification. Barb

> On Apr 28, 2020, at 5:08 PM, Kiecker, Paul - FSIS <paul.kiecker@usda.gov> wrote:

>

> No expectation to report deaths to FSIS, just positives either confirmed by testing or medical professional.

>

> Thanks,

>

> Paul Kiecker

> Administrator

> Food Safety and Inspection Service

> 1400 Independence Avenue, SW

> Room 331-E, J.L. Whitten Building

> Washington, DC 20250

> Office: (b) (6)

> Cell: (b) (6)

> paul.kiecker@usda.gov

>

> -----Original Message-----

> From: Masters, Barbara (b) (6) @tyson.com>

> Sent: Tuesday, April 28, 2020 3:00 PM

> To: Kiecker, Paul - FSIS <paul.kiecker@usda.gov>; Bronstein, Philip - FSIS <philip.bronstein@usda.gov>

> Subject: Covid Guidance

>

> We are receiving questions on reporting death.

>

> Specifically we are being asked to report dead and suspected dead TM.

>

> As you know, we are reporting all cases and all close contacts. We are not medical professionals and not able to comment on perceived or rumored causes of death. Obviously it would not change the reporting of positive cases or close contacts.

>

> Can either of you possibly clarify if this is a request you have made to the industry?

>

> Thanks.

>

> Barb

>

>

>

>

> -----

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**From:** [Masters, Barbara](#)  
**To:** [Sidrak, Hany - FSIS](#)  
**Cc:** [Bronstein, Philip - FSIS](#); [Kiecker, Paul - FSIS](#)  
**Subject:** Re: RE: COVID-19 Notifications and Plant Visits  
**Date:** Friday, May 8, 2020 10:49:31 AM  
**Attachments:** [image001.png](#)  
[image002.png](#)

---

Thanks all. Have a good weekend!

On May 8, 2020, at 10:48 AM, Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)> wrote:

Hi Barb – Agree that communicating locally (at the FLS level) on COVID-19 related issues with a confirmation summary to the DO as proposed is a good approach. Also, appreciate the Tyson Foods comprehensive plan to max protection of all workers and visitors, including IPP at the establishments. The see through plastic curtain or plexiglass shield installed between the on-line inspector and the Plant Helper, as shown in the photos, would definitely help with prevention. Thank you. Hany

**Hany Sidrak, DVM** | Deputy Assistant Administrator | Office of Field Operations | USDA, FSIS | 1400 Independence Ave. Room 344-E, Whitten Building, DC 20250 | Desk: (b) (6) | Cell: (b) (6)

---

**From:** Masters, Barbara (b) (6) <(b) (6)@tyson.com>  
**Sent:** Friday, May 8, 2020 10:28 AM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Cc:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>  
**Subject:** RE: COVID-19 Notifications and Plant Visits

Paul, Phil and Hany

Happy Friday.

Just checking to see if you all needed any additional information. The team that manages out COVID-19 guidance is “chomping” at me to see if there are any updates for our guidance on notifying FSIS. I have told them to hold tight until I hear back from you all....

Grabbing from Suzanne’s email – I would like to tell our Task Force that our guidance is to communicate locally (at the FLS level) (positives and enough information as to whether contact tracing identified FSIS IPP as close contacts) with a summary to the DO confirming that this has occurred and a list of locations with positive employees.

All details of our actions would be available at the plant location in the establishment-specific COVID-19 Assessment and Control Plan.

Don't mean to be a pest (even though I know I am... ) but the team likes to push out up to date guidance before the weekend to ensure we all stay in lock step...

Thanks so much

Barb

---

**From:** Masters, Barbara

**Sent:** Wednesday, May 6, 2020 7:59 PM

**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>

**Cc:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[Hany.Sidrak@fsis.usda.gov](mailto:Hany.Sidrak@fsis.usda.gov)>

**Subject:** FW: COVID-19 Notifications and Plant Visits

Paul (Phil and Hany)

I wanted to follow up on my question from yesterday. I talked to Suzanne today to get some more "flavor" from the request that several of the FSQA VP had from yesterday. She was willing for me to share the attached example letters (similar to what each of the different business groups use to provide information to the District Offices.) You will see that they did "morph" over time, but are still very detailed. This is what is leading to having us spend significant resources (and likely you all as well) each day when reporting positive team members. I know the request from at least one DO was for the teams to share with the in-plant (positives and whether FSIS was involved). I have shared with the team (and I know they have heard from you on the weekly calls that you would like this notification to be to the FLS (positives and whether FSIS was involved). If we make it to that level (FLS) and provide a summary to the DO, I assume the issue would be resolved. All the information currently in the letters will be available at the plant location. One issue Suzanne and I did discuss was if we did share at the local level we would not want the in-plant to begin generating MOIs (again a full-time job).

Suzanne also shared some pictures from recent visits to plants. We are restricting visitors as part of our COVID plan. Suzanne has been fortunate enough to go out and assess implementation of our guidance along with our executive leadership. You will see some of our barriers we have in place – including in areas where inspection personnel are located. In addition she does note that we are assessing fans as required by the CDC document. This will be critical with summer coming....

I will look forward to your input. Happy to discuss – but hopefully this provides more context – both around the questions, as well as some of the significant actions we are undertaking to protect the safety of our team members and your employees.

Thanks.

Barb

---

**From:** Finstad, Suzanne (b) (6) [REDACTED]@tyson.com>  
**Sent:** Wednesday, May 6, 2020 7:25 PM  
**To:** Masters, Barbara (b) (6) [REDACTED]@tyson.com>  
**Subject:** COVID-19 Notifications and Plant Visits

Barb,

Following up on our conversation, I thought it might be helpful for you to see where we are with the FSIS notifications of COVID-19 positives. I've attached a couple of examples of the two types of notifications Tyson Poultry is using. We don't really have a defined break-point for when we switch from the table to the numerical summary; it's sort of a "you know it when you see it" kind of thing or when the table takes up multiple pages. At any rate, it's become an Olympic event for both our team and the FSIS team to sort through this information for multiple plants on a daily basis. Additionally, I'd offer that the Districts are very familiar with our prevention and response strategies at this point in the pandemic. It's been suggested that we communicate locally on the specifics of any new information and then provide the District leadership a daily summary of activity. My thought is that this would be something like a list of locations where we've had positives, an affirmation that we've communicated locally (ideally at the FLS level), and then an indication – by establishment – of whether contact tracing identified FSIS IPP as close contacts. Of course, all of the detailed information contained in the attached examples would be available in the establishment-specific COVID-19 Assessment and Control Plan.

Switching gears – not sure you're aware, but I visited 5 of our establishments last week: Temperanceville, VA; Robards, KY; Shelbyville, TN; and Wilkesboro, NC (P1 and P1AA). I'm headed to Carthage and Center, TX tomorrow. I thought I'd share some examples of the barriers we've put in place at a couple of the few remaining non-NPIS plants as I know this is a concern for FSIS leadership. My only concern is the barrier placement in relation to the request to ensure IPP have the full area of the inspection stand. It may be difficult to deliver on both the barrier and the physical space requirements. Also, I foresee the need to collaborate on the issue of personal fans as we know how much our folks (Tyson and FSIS) like a breeze in evisceration. We'll all be adjusting to our new normal together. Rest assured that the teams are working on a creative solution that delivers the desired protection AND comfort as we move into the summer.

Thanks for all your help! Wish you could come out to the front lines with us. I couldn't be more proud of our folks.

**Suzanne Finstad**, Vice President  
Food Safety & Quality Assurance, Poultry Division

<image001.png> <image002.png> **Tyson Foods**  
2200 Don Tyson Parkway, Springdale, AR 72762  
(desk) (b) (6) or (mobile) (b) (6)  
(b) (6) [@tyson.com](mailto:(b) (6)@tyson.com)

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**From:** [Masters, Barbara](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Cc:** [Sidrak, Hany - FSIS](#)  
**Subject:** Re: RE: Inspector Social Distancing  
**Date:** Saturday, April 4, 2020 10:03:59 AM  
**Attachments:** [image002.png](#)

---

Super Phil. We will approach on a case by case basis. And where they are jumping up we will work with the supervisor to see if there is a specific concern we can address and hopefully work together to better social distance as we address any specific concerns that do exists. We appreciate the partnership as we work through this as everyone's health is a top priority!

Stay safe.

Barb

On Apr 4, 2020, at 10:00 AM, Bronstein, Philip - FSIS  
<[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)> wrote:

Hi Barb,

We have not sent out any specific guidance to our employees; rather, we have been asking them to follow the CDC guidelines on social distancing and asking them to think about their duties to find to modify their behaviors to comply as much as possible.

The agency thinking is that because there are so many variables out there from plant-to-plant, it would not be effective to send out specialized guidance, as it may not apply to most folks. We agree with your suggestion of industry working with the IPP and their supervisors to discuss ways that we can continue to perform our duties while maximizing safety measures.

If you encounter any stiff resistance, which I don't think you will because everyone is concerned about their health, please reach out along the chain-of-command, and of course your calls to Hany or myself are always welcome!

Sincerely,  
Phil

-----  
***Philip Bronstein, Ph.D.***  
USDA FSIS  
Assistant Administrator, Field Operations  
Whitten 344E  
Office: (b) (6)

Mobile: (b) (6)  
Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Masters, Barbara (b) (6) @tyson.com>  
**Sent:** Friday, April 3, 2020 6:11 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Subject:** Inspector Social Distancing

Phil

Please see the question below – it appears we are getting many questions today on IPP and social distancing and are curious if instructions have been (or could be) provided. The specific question we (Alison and I) got today was in regards to ZT and prechill.

For example, at some locations the Inspector continues to go up on the prechill stand with the FSQA technician to perform their ZT CCP observation task, which has them in very close proximity for several minutes. In multiple other locations, IPP have indicated that they have been instructed to perform this observation task from a distance (e.g. from the bottom of the steps, observing by looking up at the Team Member performing their monitoring check).

I am certain there are other verification only tasks that could be completed while social distancing...

Obviously if there is a need for them to get in the stand – understandable – but this should not require a full 10 minute exposure.

Hope this makes sense. Can you let us know if any guidance has been provided? We are happy to work with the supervisors if it has....

Please feel free to reach out if you have questions. Have a great weekend.

Barb

**Barb Masters, DVM**

VP Regulatory Policy, Food and Agriculture  
Law Department

<image002.png>

**Tyson Foods**

1000 F Street NW, Ste. 600  
Washington, DC 20004

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**From:** [Masters, Barbara](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Cc:** [Bronstein, Philip - FSIS](#); [Sidrak, Hany - FSIS](#)  
**Subject:** Re: Re: Just want to confirm we are in line with your expectations  
**Date:** Tuesday, May 5, 2020 9:15:18 PM  
**Attachments:** [image001.png](#)

---

Thanks all.

On May 5, 2020, at 9:14 PM, Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)> wrote:

Thanks Barb. I have included Phil and Hany to keep OFO involved. We will be back in contact with you tomorrow. Thanks.

---

**From:** "Masters, Barbara" (b) (6) <[\[REDACTED\]@tyson.com](mailto:[REDACTED]@tyson.com)>  
**Date:** Tuesday, May 5, 2020 at 6:26:52 PM  
**To:** "Kiecker, Paul - FSIS" <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Subject:** Just want to confirm we are in line with your expectations

Paul

Hope you are doing well.

I think you are aware that Tyson has taken the approach of reporting positive team members to the DO along with enough information for the DO to understand where the employee worked to know if FSIS would be impacted. We have followed up with detailed letters outlining our mitigation strategy and preventive measures. This has become a full time job for multiple employees, especially as we are doing more testing.

It has been suggested to our FSQA leadership (from DO that are also being overwhelmed) that we turn the reporting activity over to the local level (in-plant supervisor) with continuation of a with maybe a brief summary of activity in all plants to keep the District in the loop. The DO update would include a brief email update of where we've had positive cases and if FSIS was affected.

Does this continue to meet the Agency expectation for notification. Again, we are committed to safety for all employees as well as transparency – and want to be sure this meets the expectations.

Thanks in advance

Barb

**Barb Masters, DVM**

VP Regulatory Policy, Food and Agriculture  
Law Department

<image001.png>

**Tyson Foods**

1000 F Street NW, Ste. 600  
Washington, DC 20004

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(b) (6) @tyson.com

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**From:** [Bane, Robert - FSIS](#)  
**To:** [Masters, Barbara](#); [Kiecker, Paul - FSIS](#)  
**Cc:** [Finstad, Suzanne - PHIS PA External Contact - FSIS](#); [Bronstein, Philip - FSIS](#)  
**Subject:** Re: RE: May Need Assistance  
**Date:** Monday, June 1, 2020 9:37:39 PM

---

Will do; thank you.

Get [Outlook for iOS](#)

---

**From:** Masters, Barbara (b) (6) @tyson.com>  
**Sent:** Monday, June 1, 2020 7:33:17 PM  
**To:** Kiecker, Paul - FSIS <paul.kiecker@usda.gov>  
**Cc:** Finstad, Suzanne - PHIS PA External Contact - FSIS (b) (6) @tyson.com>; Bronstein, Philip - FSIS <philip.bronstein@usda.gov>; Bane, Robert - FSIS <robert.bane@usda.gov>  
**Subject:** Re: RE: May Need Assistance

Thanks. Robert please reach out to Suzanne if questions. This is new for all of us!

On Jun 1, 2020, at 8:32 PM, Kiecker, Paul - FSIS <paul.kiecker@usda.gov> wrote:

Adding Robert and he will be in contact with Dr. Sumner tomorrow to discuss the best way to move forward.

Thanks,

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Cell (b) (6)  
paul.kiecker@usda.gov

---

**From:** Masters, Barbara (b) (6) @tyson.com>  
**Sent:** Monday, June 1, 2020 8:10 PM  
**To:** Kiecker, Paul - FSIS <paul.kiecker@usda.gov>; Bronstein, Philip - FSIS <philip.bronstein@usda.gov>  
**Cc:** Finstad, Suzanne - PHIS PA External Contact - FSIS (b) (6) @tyson.com>  
**Subject:** May Need Assistance

Paul and Phil

Suzanne and I may need to catch up with one of you tomorrow (hopefully not) but she will be reaching out to Springdale tomorrow and we know it is Dr. Sumner's first week Acting...

We will be conducting Mass Testing at all our 6 of our NW AR facilities in the next few weeks as the cases are on a rapid increase in that area. This is consistent with our COVID plan. We will be using our 3<sup>rd</sup> party medical provider, Matrix to do the testing.

In order to be successful in getting tests back quickly and remove positive employees all cylinders must click perfectly! We have learned up front logistics are a critical part of the clicking.

Suzanne plans to reach out to Dr. Sumner and discuss participation of USDA at the facilities and how to best "pre-load" the inspection data in conjunction with our medical provider. She has thoughts on this but will be open to hearing from Dr. Sumner. None of the medical information is available to Tyson. Tyson receives all contract information as a summary only – with no medical information. If Dr. Sumner is concerned she may reach out to you...

Barb

**Barb Masters, DVM**

VP Regulatory Policy, Food and Agriculture  
Law Department

<image001.png>

**Tyson Foods**

1000 F Street NW, Ste. 600  
Washington, DC 20004

(mobile) (b) (6)  
(desk) (b) (6)  
(b) (6) @tyson.com

---

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**From:** [Masters, Barbara](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** Re: RE: Quick Question  
**Date:** Friday, April 3, 2020 8:29:29 AM  
**Attachments:** [image002.png](#)

---

Thanks

On Apr 3, 2020, at 8:29 AM, Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)> wrote:

I will call you today when I get a minute to discuss.

Thanks,

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Masters, Barbara (b) (6) <(b) (6)@tyson.com>  
**Sent:** Friday, April 3, 2020 8:24 AM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Subject:** Quick Question

Paul

Hope you are still doing well!

Our teams are working diligently to communicate with FSIS as we have diagnosed individuals with COVID-19 and include all of the steps we are taking to ensure the safety of our employees as well as yours!

One question I have gotten from different business units that would be helpful to them... IF you all have a diagnosed person within your team – who would you notify? Would it be the plant manager?

They are trying to firm up the full circle of communication so that if this does occur that everyone is made aware and we can take appropriate actions from our side. This is not



a reflection of you – but an effort of our desire to do things right if we do get a notification from you!!!

Thanks in advance – and thanks for all you are doing during this crises!

Barb

**Barb Masters, DVM**

VP Regulatory Policy, Food and Agriculture  
Law Department

<image002.png>

**Tyson Foods**

1000 F Street NW, Ste. 600  
Washington, DC 20004

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**From:** [Masters, Barbara](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** Re: RE: Thanks and Update  
**Date:** Friday, March 13, 2020 11:53:59 AM  
**Attachments:** [image001.png](#)

---

You got it! Dyslexia!

On Mar 13, 2020, at 11:50 AM, Kiecker, Paul - FSIS <paul.kiecker@usda.gov> wrote:

I called the number below and a male answered. I have your number listed as (b) (6) [REDACTED] I called that but it does not identify the owner of the phone and I did not leave a message. Just want to verify your correct number. (b) (6) [REDACTED] is also in your signature line.

Thanks,

Paul Kiecker  
Deputy Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6) [REDACTED]  
Cell: (b) (6) [REDACTED]  
paul.kiecker@usda.gov

---

**From:** Masters, Barbara (b) (6) [REDACTED]@tyson.com>  
**Sent:** Friday, March 13, 2020 11:28 AM  
**To:** Kiecker, Paul - FSIS <paul.kiecker@usda.gov>  
**Subject:** Thanks and Update

Paul

Thanks for the call yesterday! We look forward to seeing the Agency's pandemic plan. We too are confident that FSIS has the ability to handle this crisis. We are committed to our communication with FSIS field personnel. We also wanted you to know that we will keep an open line of communication with your office. Alison Griffino has been communicating closely with Phil and will continue to do so. I will be available and prepared to answer questions you may have. I wanted to make sure that you and I have an open line of communication in case you have questions or need to reach someone at Tyson!!! I will be available on my cell (b) (6) [REDACTED]. Please call with any questions or if you need to reach any of us!

Tyson is committed to keeping our team members safe but also ensuring we keep a safe food supply available...

Thanks again and please let me know if I can be of any help!

Barb

**Barb Masters, DVM**

VP Regulatory Policy, Food and Agriculture  
Law Department

<image001.png>

**Tyson Foods**

1000 F Street NW, Ste. 600  
Washington, DC 20004

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(desk) (b) (6)  
(b) (6) @tyson.com

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**From:** [Mcfarlane, Brian](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Cc:** [Blake, Carol - FSIS](#)  
**Subject:** Re: [Ext]- RE: Updated USDA FSIS COVID-19 Guidance  
**Date:** Saturday, March 21, 2020 1:03:37 PM

---

Excellent- thank you!

Thanks  
Brian

On Mar 21, 2020, at 8:23 AM, Bronstein, Philip - FSIS  
<[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)> wrote:

**\*Use caution before opening attachments or links!\***

---

Hi Brian,

My industry list is from our Public Affairs people. I have included Carol Blake, who is the AA over the office, on this email. She should be able to add your name to the list.

Phil

-----  
***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

Whitten 344E

Office: (b) (6)

Mobile: (b) (6)

Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Mcfarlane, Brian (b) (6) @jbssa.com>  
**Sent:** Friday, March 20, 2020 4:42 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Subject:** RE: Updated USDA FSIS COVID-19 Guidance

Phil - I just had this forwarded to me. Is there any chance I can get on the distribution list to get these directly? I wasn't sure if this was a limited USDA distribution or an industry list!

Hope everything is going good in these crazy times we are living in!

Thank You  
Brian McFarlane  
Head of Fed Beef Technical Services

(b) (6) c

(b) (6) w

JBS USA Food Company  
1770 Promontory Circle  
Greeley, CO 80634  
[www.jbssa.com](http://www.jbssa.com)

**From:** Bronstein, Philip - FSIS [<mailto:philip.bronstein@usda.gov>]

**Sent:** Friday, March 20, 2020 3:22 PM

**Subject:** [EXTERNAL] Updated USDA FSIS COVID-19 Guidance

Hello All,

Based on additional guidance by EEOC

([https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)) the agency is temporarily changing our stance on inspectors answering questions and having their temperature measured to comply with establishment's policies.

Please find the attached guidance from USDA Food Safety Inspection Service concerning COVID-19. Additionally please forward this email to others in the industry that may find this communication useful.

FSIS respectfully asks that establishments communicate with the in-plant FSIS inspection team to let them know if there are any known or suspected cases of COVID-19 among their establishment personnel.

If you have any questions, please email [fsis@usda.gov](mailto:fsis@usda.gov).

Sincerely,

Phil

-----  
***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

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**From:** [Bronstein, Philip - FSIS](#)  
**To:** [Ann Wells](#); [Norm Robertson](#)  
**Cc:** [Iverson, Sally Ann - FSIS](#); [Khan, Atiya - FSIS](#); [Megan McCullough](#)  
**Subject:** RE: 2020 NAMI Meat Summit- Speaking Invitation  
**Date:** Friday, March 13, 2020 2:34:00 PM

---

Thanks for the email Ann. I unfortunately was expecting this email.

I look forward interacting more in the future!

Sincerely,  
Phil

-----  
***Philip Bronstein, Ph.D.***

USDA FSIS  
Assistant Administrator, Field Operations  
Whitten 344E  
Office: (b) (6)  
Mobile: (b) (6)  
Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Ann Wells (b) (6) @meatinstitute.org>  
**Sent:** Friday, March 13, 2020 12:18 PM  
**To:** Norm Robertson (b) (6) @meatinstitute.org>; Bronstein, Philip - FSIS  
<[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Cc:** Iverson, Sally Ann - FSIS <[SallyAnn.Iverson@usda.gov](mailto:SallyAnn.Iverson@usda.gov)>; Khan, Atiya - FSIS  
<[atiya.khan@usda.gov](mailto:atiya.khan@usda.gov)>; Megan McCullough (b) (6) @meatinstitute.org>  
**Subject:** RE: 2020 NAMI Meat Summit- Speaking Invitation

Phil,

I wanted to let you know that we have decided to cancel the Meat Summit due to the ongoing coronavirus situation. Thank you for agreeing to participate and we regret that our members will not get the chance to interact with you at the Summit.

Please confirm receipt and let me know if you have any questions.

Thanks,

Ann

---

**From:** Norm Robertson  
**Sent:** Wednesday, March 4, 2020 1:06 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>



**Cc:** Iverson, Sally Ann - FSIS <[SallyAnn.Iverson@usda.gov](mailto:SallyAnn.Iverson@usda.gov)>; [atiya.khan@usda.gov](mailto:atiya.khan@usda.gov); Ann Wells  
(b) (6) <[@meatinstitute.org](mailto:meatinstitute.org)>

**Subject:** RE: 2020 NAMI Meat Summit- Speaking Invitation

Hi Phil,

Hope this finds you doing well! Thanks so much for agreeing to come and sit on my “interview couch” at the Meat Summit at the end of the month! I wanted to share my draft list of questions I intend to ask during the session. I’d like for the session to be more conversation than scripted question and answer, but I also wanted to give you time to consider how you might answer these questions. Happy to modify the list, if needed, and please feel free to let me know if there are other questions you think I *should* ask you during this session, and I’ll be happy to add them.

Looking forward to it, should be fun!

Best regards,

Norm

*Norm Robertson*  
*Vice President, Regulatory Services*  
*North American Meat Institute*  
*(202)587-4200 main line*  
(b) (6) *direct line*  
(b) (6) *cell*  
(b) (6) [@meatinstitute.org](mailto:meatinstitute.org)  
Follow me on Twitter @Meatreghelper

---

**From:** Khan, Atiya - FSIS [<mailto:atiya.khan@usda.gov>]

**Sent:** Friday, February 28, 2020 7:14 AM

**To:** Ann Wells (b) (6) <[@meatinstitute.org](mailto:meatinstitute.org)>

**Cc:** Iverson, Sally Ann - FSIS <[SallyAnn.Iverson@usda.gov](mailto:SallyAnn.Iverson@usda.gov)>; Norm Robertson  
<(b) (6) <[@meatinstitute.org](mailto:meatinstitute.org)>

**Subject:** RE: 2020 NAMI Meat Summit- Speaking Invitation

Hi Ann,

We think this is a great idea and love the interview style. Definitely reach out to Phil. I gave him a heads up. He said he’d be happy to come out and participate. We will just have Phil come out from our end, and Paul can come out for the next NAMI event.

Best,  
atiya

-----  
Atiya Khan  
Deputy Chief of Staff  
U.S. Department of Agriculture  
Food Safety and Inspection Service  
Room 335-E, Whitten Building  
(b) (6) (cell)  
(b) (6) (desk)  
[atiya.khan@usda.gov](mailto:atiya.khan@usda.gov)

---

**From:** Ann Wells (b) (6) <[@meatinstitute.org](mailto:(b)(6)@meatinstitute.org)>  
**Sent:** Friday, February 28, 2020 9:17 AM  
**To:** Khan, Atiya - FSIS <[atiya.khan@usda.gov](mailto:atiya.khan@usda.gov)>  
**Cc:** Iverson, Sally Ann - FSIS <[SallyAnn.Iverson@usda.gov](mailto:SallyAnn.Iverson@usda.gov)>; Norm Robertson <(b) (6) @meatinstitute.org>  
**Subject:** RE: 2020 NAMI Meat Summit- Speaking Invitation

Atiya,

Thanks so much for the note. Yes, we are aware of Carmen's departure and I was planning to reach out this week. We would love to have Paul come participate. In discussing with my regulatory team, we thought it would be good to invite Philip Bronstein as he has not yet been to one of our events. We were originally going to do the session as a Q&A with Carmen and Norm Robertson on our staff. What do you think about having Paul speak for the first half of the session, and then having the Q&A with Phil and Norm during the second half? We have a full hour so there is plenty of time.

I have not yet reached out to Phil so I do not know if his available. Let me know your thoughts and I can reach out to him if you think this would work.

Thanks,  
Ann

---

**From:** Khan, Atiya - FSIS [<mailto:atiya.khan@usda.gov>]  
**Sent:** Thursday, February 27, 2020 2:41 PM  
**To:** Ann Wells (b) (6) <[@meatinstitute.org](mailto:(b)(6)@meatinstitute.org)>  
**Cc:** Iverson, Sally Ann - FSIS <[SallyAnn.Iverson@usda.gov](mailto:SallyAnn.Iverson@usda.gov)>  
**Subject:** RE: 2020 NAMI Meat Summit- Speaking Invitation

Hi Ann,

Hope you're doing well. As you are likely aware, Carmen is leaving FSIS. Paul Kiecker will be Administrator upon her departure. He is planning to come down for the NAMI Meat Summit in her place.

Best,  
atiya

---

Atiya Khan  
Deputy Chief of Staff  
U.S. Department of Agriculture  
Food Safety and Inspection Service  
Room 335-E, Whitten Building  
(b) (6) (cell)  
(b) (6) (desk)  
[atiya.khan@usda.gov](mailto:atiya.khan@usda.gov)

---

**From:** Khan, Atiya - FSIS  
**Sent:** Wednesday, January 29, 2020 9:15 AM  
**To:** Ann Wells <(b) (6)@meatinstitute.org>  
**Cc:** Iverson, Sally Ann - FSIS <[SallyAnn.Iverson@usda.gov](mailto:SallyAnn.Iverson@usda.gov)>  
**Subject:** RE: 2020 NAMI Meat Summit- Speaking Invitation

Hi Ann,

Thank you for the invite. We are working on Carmen's schedule for the next couple months. Just wanted to confirm her attendance for this meeting. Thanks again! Sally Ann, Carmen's speechwriter will touch base with you closer to the event.

atiya

---

Atiya Khan  
Deputy Chief of Staff  
U.S. Department of Agriculture  
Food Safety and Inspection Service  
Room 335-E, Whitten Building  
(b) (6) (cell)  
(b) (6) (desk)  
[atiya.khan@usda.gov](mailto:atiya.khan@usda.gov)

---

**From:** Rottenberg, Carmen - FSIS  
**Sent:** Wednesday, January 15, 2020 4:46 PM  
**To:** Ann Wells <(b) (6)@meatinstitute.org>  
**Cc:** Khan, Atiya - FSIS <[atiya.khan@usda.gov](mailto:atiya.khan@usda.gov)>

**Subject:** Re: 2020 NAMI Meat Summit- Speaking Invitation

Ann, thanks for the invite! We will check the schedule and get back to you.

Carmen

Carmen M. Rottenberg  
Administrator  
Food Safety and Inspection Service  
1400 Independence Ave., SW  
Washington, D.C. 20250  
Telephone: (b) (6)  
Cell: (b) (6)  
Fax: (202) 690-0550  
Email: [carmen.rottenberg@fsis.usda.gov](mailto:carmen.rottenberg@fsis.usda.gov)

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**From:** "Ann Wells" (b) (6) <[ann.wells@meatinstitute.org](mailto:ann.wells@meatinstitute.org)>

**Date:** Wednesday, January 15, 2020 at 4:38:53 PM

**To:** "Rottenberg, Carmen - FSIS" <[carmen.rottenberg@usda.gov](mailto:carmen.rottenberg@usda.gov)>, "French, Jacob - OSEC,

Washington, DC" <[jacob.french@usda.gov](mailto:jacob.french@usda.gov)>

**Cc:** "Khan, Atiya - FSIS" <[atiya.khan@usda.gov](mailto:atiya.khan@usda.gov)>

**Subject:** 2020 NAMI Meat Summit- Speaking Invitation

Carmen,

I wanted to again this year extend an invitation for you to speak at the NAMI Meat Industry Summit, which will be held March 30<sup>th</sup> - April 2<sup>nd</sup> at the JW Marriott in San Antonio, TX. We would like you to speak on Tuesday, March 31<sup>st</sup> from 1:15-2:15 pm as part of our food safety track of programming to give an overall update on FSIS actions and priorities. To change things up a bit, we'd like to do the session "interview style" with Norm Robertson serving as the moderator. We've done this before at a couple of meetings and it has always gone over well. Norm can provide you in advance the questions he will ask, and you can help us add to the list as well if there is anything we are missing.

The Meat Summit is our major member meeting of the year, so all of our members and different types of companies will be represented.

Thank you for your consideration and please let me know if you have any questions. Hope your new year is off to a good start!

Ann

Ann Wells

Director of Education and Workforce Development

North American Meat Institute

(b) (6) [@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)

(b) (6) (office)

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**From:** [Bronstein, Philip - FSIS](#)  
**To:** [Ashley Peterson](#); [Kiecker, Paul - FSIS](#); [Sidrak, Hany - FSIS](#)  
**Subject:** RE: A few questions  
**Date:** Wednesday, May 6, 2020 7:52:00 AM

---

Hi Ashely,

I think that the ideas that you put forward seem workable. I would suggest that your members work with the local inspection teams and the District Offices to come up with a solution that will work for everyone.

Phil

---

***Philip Bronstein, Ph.D.***

Assistant Administrator  
Office of Field Operations  
Food Safety and Inspection Service, USDA  
Room 344E Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Mobile: (b) (6)  
Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Ashley Peterson (b) (6) @chickenusa.org>  
**Sent:** Wednesday, May 6, 2020 7:48 AM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>; Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>  
**Subject:** RE: A few questions

Good morning to you all –

I wanted to follow-up on the questions below. Are you planning to address these during the call this afternoon or would it be easier to find a time for us to discuss separately?

Thank you,  
Ashley

---

**From:** Ashley Peterson  
**Sent:** Saturday, May 2, 2020 7:17 AM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>; Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>  
**Subject:** A few questions

Good morning Paul, Phil, and Hany –

Happy Saturday morning to you both. I had a few questions I was hoping you could help me with.

One, on last week's call, you mentioned that plants are required to meet the regulation for work space for inspectors (381.36, pasted below). This workspace requirement will not permit social distancing requirements of six feet. If a plant chooses to put barriers in to meet CDC guidelines, the regulations will not be met. Would it be possible to get enforcement discretion on this topic in order to protect both the inspector and their helper? I am hearing that we have some inspectors that are concerned that their full workspace is not being provided but we have not heard any concerns about them being able to perform inspection.

Floor space shall consist of 4 feet along the conveyor line for the inspector, and 4 feet for the establishment helper. A total of at least 8 feet along the conveyor line shall be supplied for one inspection station and 16 feet for two-inspection stations.

(iii) Selectors or "kickouts" shall be installed in establishments with two inspection stations on a line so each inspector will receive birds on 12-inch centers with no intervening birds to impede inspection. The selector must move the bird to the edge of the trough for the inspector and establishment helper. The selectors must be smooth, steady, and consistent in moving the birds parallel and through the inspection station. Birds shall be selected and released smoothly to avoid swinging when entering the inspection station.

(iv) Each inspector's station shall have a platform that is slip-resistant and can be safely accessed by the inspector. The platform shall be designed so that it can be easily and rapidly adjusted for a minimum of 14 inches vertically while standing on the platform. The platform shall be a minimum length of 4 feet and have a minimum width of 2 feet; the platform shall be designed with a 42-inch high rail on the back side and with 1/2 -inch foot bumpers on both sides and front to allow safe working conditions. The platform must have a safe lift mechanism and be large enough for the inspector to sit on a stool and to change stations during breaks or station rotation.

My second question is on face coverings. The Agency has stated many time that FSIS employees should wear company-issued face coverings if the company is requiring them to be worn by company employees. Would it be possible to update FSIS Notice 19-20 to reflect the Agency's position or perhaps had it to the Q/A the Agency is maintaining? This seems to be an issue across all Districts.

Finally, would the Agency be able to develop and release a video on proper donning and doffing of face coverings? While I realize that we are working on this matter with our own employees, a significant number of FSIS employees are not wearing face coverings correctly and this has the potential to put others in the plant at risk including their own colleagues. Any form of training would be greatly appreciated.

Thank you in advance,  
Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs  
NATIONAL CHICKEN COUNCIL  
1152 Fifteenth Street, NW Suite 430 | Washington, DC 20005



C: (b) (6)  
D: (b) (6)

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**From:** [Masters, Barbara](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** RE: Additional Question on Testing  
**Date:** Thursday, April 30, 2020 4:56:29 PM  
**Attachments:** [image001.png](#)

---

Thanks Paul

---

**From:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Sent:** Thursday, April 30, 2020 4:45 PM  
**To:** Masters, Barbara (b) (6) <[REDACTED]@tyson.com>  
**Subject:** [EXTERNAL] - RE: Additional Question on Testing

Offer and I would expect them to follow your measures in place at the facility.

Thanks,

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Masters, Barbara (b) (6) <[REDACTED]@tyson.com>  
**Sent:** Thursday, April 30, 2020 4:41 PM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Subject:** Additional Question on Testing

Paul

Up to this point we have had testing done through the State or Local HD. We are now moving to a private health care provider. Question has come up whether we can offer to IPP.

I indicated in the past when it was at our expense we would not be able to. Our team is looking to see if the provider can run the testing through the IPP insurance or otherwise bill the inspector.

We are happy to offer – but DO NOT WANT TO BE SEEN AS OFFERING SOMETHING OF VALUE! This is NOT our intent – we obviously care about the safety of all assigned to our locations.

1. Can we offer?
2. Can we offer if separate billing be worked out?

Feel free to call if confusing.

Barb



**Barb Masters, DVM**

VP Regulatory Policy, Food and Agriculture  
Law Department

**Tyson Foods**

1000 F Street NW, Ste. 600  
Washington, DC 20004

(mobile) (b) (6)  
(desk) (b) (6)  
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---

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**From:** [Bronstein, Philip - FSIS](#)  
**To:** [Mark Dopp](#)  
**Subject:** RE: CA governor shelter in place order  
**Date:** Friday, March 20, 2020 7:57:00 AM

---

Thanks!

Phil

---

***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

Whitten 344E

Office: (b) (6)

Mobile: (b) (6)

Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Mark Dopp (b) (6) @meatinstitute.org>  
**Sent:** Friday, March 20, 2020 7:57 AM  
**To:** Bronstein, Philip - FSIS <philip.bronstein@usda.gov>  
**Subject:** CA governor shelter in place order

References the DHS CISA memo so kudos to you guys for getting California to think rationally. I'm assuming inspectors being told to report as are company employees. We have member call at 11 and with 100 members in CA I will let you know if there are hiccups. Thanks.

**From:** [Ashley Peterson](#)  
**To:** [Sidrak, Hany - FSIS](#); [Bronstein, Philip - FSIS](#)  
**Subject:** RE: Chiller Question  
**Date:** Tuesday, April 14, 2020 11:10:09 AM

---

Thank you, Hany. I have a few additional questions for you that popped up recently.

- We are getting reports from different establishments that suggest that there may be a standard set of questions being asked of plants that have a confirmed COVID employee. Has FSIS established a standardized list?
- What will the Agency do if they are unable to provide inspection and the industry has birds waiting in the field?
- If an FSIS employee is confirmed positive that works on first shift, will second shift IPP also be impacted if there is no "close contact" between shifts?
- We have a few plants who are considering opting into NPIS but are wonder what flexibilities the Agency can provide so this is a rapid conversion
- If a company wants to run birds through a processing plant but the birds are simply being slaughtered for rendering (no human food), would FSIS need to be present for this to occur? Birds may be diverted for rendering before picking, after picking, or after evisceration (depending on the agreement with the rendering company). We could provide assurances that these birds are, in fact, being rendered and alert the DO that the plant may be running on Sunday to kill these birds (as an example)
- Several plants have recently received line speed waivers but most of those plants are experiencing no labor shortages from either their own employees or FSIS employees. If these establishments do not increase their line speeds, will IPP increase the number of inspection tasks anyhow?

Thank you in advance and I'd be happy to hop on a call if that is easier.

Ashley

---

**From:** Sidrak, Hany - FSIS <hany.sidrak@usda.gov>  
**Sent:** Monday, April 13, 2020 6:47 PM  
**To:** Ashley Peterson (b) (6) @chickenusa.org>; Bronstein, Philip - FSIS <philip.bronstein@usda.gov>  
**Subject:** Re: Chiller Question

Hi Ashley - All is well and hope the same for you.

Thus far, I'm not aware of inspection not being able to perform the 300-carcass leukoais check; however, instruction to IPP in case of short staffing to prioritize carcass inspection, then food safety verification, and finally OCP checks such as the Leukosis check in NPIS plants.

On the issue of chilling larger carcasses, I'm not sure what type of waiver you're thinking of but think plants need to ensure the product reaches a safe temperature. In my mind, moisture uptake is an issue of whole carcass pack, not cut up products.

Happy to further discuss as needed. Hany

Hany Sidrak, DVM  
Deputy Assistant Administrator  
Office of Field Operations, FSIS, USDA  
1400 Independence Avenue, SW  
Room 344-E, J.L. Whiten Building  
Washington, DC 20250  
Office (b) (6)  
Cell (b) (6)  
[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)

---

**From:** Ashley Peterson (b) (6) [@chickenusa.org](mailto:(b) (6)@chickenusa.org)  
**Sent:** Monday, April 13, 2020 6:00:51 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS  
<[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>  
**Subject:** Chiller Question

Good afternoon Phil and Hany –

I hope you both had a nice Easter weekend. I have two questions for you. One, has the Agency considered waiving leukosis checks in NPIS plants that are short-staffed? Second, I have some plants who are experiencing staffing shortages (employee personnel) and are having to drop shifts. As a result, birds continue to grow in the field. Do these plants need a waiver of some sort to process these birds that end up too big for the chiller to handle? Or will the Agency be flexible on chilling requirements in these instances?

Thanks,  
Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs  
NATIONAL CHICKEN COUNCIL  
1152 Fifteenth Street, NW Suite 430 | Washington, DC 20005  
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**From:** [Sidrak, Hany - FSIS](#)  
**To:** (b) (6) @chickenusa.org; [Bronstein, Philip - FSIS](#)  
**Subject:** Re: Chiller Question  
**Date:** Monday, April 13, 2020 6:46:42 PM

---

Hi Ashley - All is well and hope the same for you.

Thus far, I'm not aware of inspection not being able to perform the 300-carcass leukoais check; however, instruction to IPP in case of short staffing to prioritize carcass inspection, then food safety verification, and finally OCP checks such as the Leukosis check in NPIS plants.

On the issue of chilling larger carcasses, I'm not sure what type of waiver you're thinking of but think plants need to ensure the product reaches a safe temperature. In my mind, moisture uptake is an issue of whole carcass pack, not cut up products.

Happy to further discuss as needed. Hany

Hany Sidrak, DVM  
Deputy Assistant Administrator  
Office of Field Operations, FSIS, USDA  
1400 Independence Avenue, SW  
Room 344-E, J.L. Whiten Building  
Washington, DC 20250  
Office (b) (6)  
Cell (b) (6)  
[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)

---

**From:** Ashley Peterson (b) (6) @chickenusa.org>  
**Sent:** Monday, April 13, 2020 6:00:51 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>  
**Subject:** Chiller Question

Good afternoon Phil and Hany –

I hope you both had a nice Easter weekend. I have two questions for you. One, has the Agency considered waiving leukosis checks in NPIS plants that are short-staffed? Second, I have some plants who are experiencing staffing shortages (employee personnel) and are having to drop shifts. As a result, birds continue to grow in the field. Do these plants need a waiver of some sort to process these birds that end up too big for the chiller to handle? Or will the Agency be flexible on chilling requirements in these instances?

Thanks,  
Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs  
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**From:** [Sidrak, Hany - FSIS](#)  
**To:** (b) (6) @chickenusa.org  
**Cc:** [Bronstein, Philip - FSIS](#)  
**Subject:** RE: Chiller Question  
**Date:** Tuesday, April 14, 2020 12:12:23 PM

---

Hi Ashley - Please see responses below, in red. Thanks.

**Hany Sidrak, DVM** | Deputy Assistant Administrator | Office of Field Operations |  
USDA, FSIS | 1400 Independence Ave. Room 344-E, Whitten Building, DC 20250 |  
Desk: (b) (6) | Cell: (b) (6)

---

**From:** Ashley Peterson (b) (6) @chickenusa.org>  
**Sent:** Tuesday, April 14, 2020 11:10 AM  
**To:** Sidrak, Hany - FSIS <hany.sidrak@usda.gov>; Bronstein, Philip - FSIS  
<philip.bronstein@usda.gov>  
**Subject:** RE: Chiller Question

Thank you, Hany. I have a few additional questions for you that popped up recently.

- We are getting reports from different establishments that suggest that there may be a standard set of questions being asked of plants that have a confirmed COVID employee. Has FSIS established a standardized list? **Not that I'm aware of.**
- What will the Agency do if they are unable to provide inspection and the industry has birds waiting in the field? **So far, we have not experience this situation. FSIS will do everything possible to provide inspection services and we've prioritized AM and PM inspection, followed by FS, then OCP. The Agency has made employees in other program areas with inspection background available to cover in-plant inspection positions. Additionally, the Agency has reached out to other Gov agencies e.g. APHIS, AMS, and State MPI programs to cover FSIS in-plant inspection positions with employees with meat and poultry inspection background as needed.**
- If an FSIS employee is confirmed positive that works on first shift, will second shift IPP also be impacted if there is no "close contact" between shifts? **Don't think this will be considered close contact; however, FSIS will follow the local health department decision on these type situations.**
- We have a few plants who are considering opting into NPIS but are wonder what flexibilities the Agency can provide so this is a rapid conversion. **The districts have been successfully working with plants requesting conversions to NPIS. Since April 1, five plants have been converted to NPIS while they continue to work on issues such as imperfect compliance with regulatory standards required for the USDA PM inspection stand at the end of the line. The Agency has been allowing FI7s to perform PM inspection (Carcass Inspection) only while recruiting and filling the required CSI 9s in NPIS plants.**
- If a company wants to run birds through a processing plant but the birds are simply being

slaughtered for rendering (no human food), would FSIS need to be present for this to occur? Birds may be diverted for rendering before picking, after picking, or after evisceration (depending on the agreement with the rendering company). We could provide assurances that these birds are, in fact, being rendered and alert the DO that the plant may be running on Sunday to kill these birds (as an example) *The PPIA actually prohibits us from inspecting birds slaughtered or processed for rendering at an official establishment, but requires denaturing or other identification of the product as inedible. So, it can be done. FSIS amended 381.152 last year to clarify that we don't have to be there when this happens.*

*§460. Miscellaneous activities subject to regulation*

*(a) Prohibition of inspection of articles not intended for use as human food; denaturation or other identification prior to distribution in commerce; inedible articles*

*Inspection shall not be provided under this chapter at any establishment for the slaughter of poultry or the processing of any carcasses or parts or products of poultry, which are not intended for use as human food, but such articles shall, prior to their offer for sale or transportation in commerce, unless naturally inedible by humans, be denatured or otherwise identified as prescribed by regulations of the Secretary to deter their use for human food. No person shall buy, sell, transport, or offer for sale or transportation, or receive for transportation, in commerce, or import, any poultry carcasses or parts or products thereof which are not intended for use as human food unless they are denatured or otherwise identified as required by the regulations of the Secretary or are naturally inedible by humans.*

- Several plants have recently received line speed waivers but most of those plants are experiencing no labor shortages from either their own employees or FSIS employees. If these establishments do not increase their line speeds, will IPP increase the number of inspection tasks anyhow? *The Agency is not changing any inspection policies including methodologies, frequencies, etc.*

Thank you in advance and I'd be happy to hop on a call if that is easier.

Ashley

---

**From:** Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>

**Sent:** Monday, April 13, 2020 6:47 PM

**To:** Ashley Peterson (b) (6) <[ashley.peterson@chickenusa.org](mailto:ashley.peterson@chickenusa.org)>; Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>

**Subject:** Re: Chiller Question

Hi Ashley - All is well and hope the same for you.

Thus far, I'm not aware of inspection not being able to perform the 300-carcass leukoais check; however, instruction to IPP in case of short staffing to prioritize carcass inspection, then food safety verification, and finally OCP checks such as the Leukosis check in NPIS plants.

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plants need to ensure the product reaches a safe temperature. In my mind, moisture uptake is an issue of whole carcass pack, not cut up products.

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Hany Sidrak, DVM  
Deputy Assistant Administrator  
Office of Field Operations, FSIS, USDA  
1400 Independence Avenue, SW  
Room 344-E, J.L. Whiten Building  
Washington, DC 20250  
Office (b) (6)  
Cell (b) (6)  
[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)

---

**From:** Ashley Peterson (b) (6) [@chickenusa.org](mailto:(b) (6)@chickenusa.org)  
**Sent:** Monday, April 13, 2020 6:00:51 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>  
**Subject:** Chiller Question

Good afternoon Phil and Hany –

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Thanks,  
Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs  
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**From:** [Mark Dopp](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Subject:** Re: concerns from the plants about Regulators and COVID-19 risks  
**Date:** Tuesday, March 17, 2020 6:51:28 PM

---

Much appreciated.

Sent from my iPad

On Mar 17, 2020, at 5:12 PM, Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)> wrote:

Spoke directly with Brenden and I believe we are good on this issue.

Thanks,

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6) 5  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Mark Dopp (b) (6) @meatinstitute.org>  
**Sent:** Tuesday, March 17, 2020 4:27 PM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>; Porter, Jennifer - AMS <[jennifer.porter@usda.gov](mailto:jennifer.porter@usda.gov)>  
**Subject:** concerns from the plants about Regulators and COVID-19 risks

Paul and Jennifer, I received the email below from Brenden at National. It may be an isolated circumstance but I wanted to bring it to your attention. I can appreciate the challenges associated with curtailing some plans but the second page of the attached talks about avoiding discretionary travel. Happy to discuss.

Mark – I have both plant personnel and USDA Inspectors questioning USDA’s direction on individual govt employees travel concerns (boats/airplanes/into and out of highly infected areas) and them coming to the plants? We are taking internal steps on controlling employees movements or telling them to stay home but we have inspectors telling us of vacation plans and travel plans – can you touch base with USDA on this?? This includes at a minimum USDA Inspectors, AMS Graders, AMS auditors



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**From:** [Sidrak, Hany - FSIS](#)  
**To:** (b) (6) @chickenusa.org  
**Cc:** [Bronstein, Philip - FSIS](#)  
**Subject:** RE: COVID-19: Contact Tracing Responsibilities  
**Date:** Monday, April 6, 2020 2:24:08 PM

---

Hi Ashley,

As you know, the CDC has established 6 foot for social distancing but no other definitive criteria for the term “exposed” or “contact” with a person that is infected with or carrying the virus. Therefore, expect the local FSIS official(s) to work with plant management on identifying employee(s) that may have been “exposed” to or in “contact” with the positive COVID-19 inspector.

Regards.

**Hany Sidrak, DVM** | Deputy Assistant Administrator | Office of Field Operations |  
USDA, FSIS | 1400 Independence Ave. Room 344-E, Whitten Building, DC 20250 |  
Desk: (b) (6) | Cell: (b) (6)

---

**From:** Ashley Peterson (b) (6) @chickenusa.org>  
**Sent:** Monday, April 6, 2020 11:38 AM  
**To:** Bronstein, Philip - FSIS <philip.bronstein@usda.gov>; Sidrak, Hany - FSIS <hany.sidrak@usda.gov>  
**Subject:** COVID-19: Contact Tracing Responsibilities

Happy Monday to you both –

I hope you both had a bit of a break over the weekend and got out to enjoy the nice weather yesterday. I think we are all suffering from some serious cabin fever!

We have a question for you regarding tracing responsibilities within our plants. When and if plant management are notified of a confirmed positive involving an FSIS employee, it is the plant’s responsibility to conduct tracing activities to identify potentially-exposed company employees? Or would these tracing activities be the responsibility of USDA and/or the state/local health departments? Or perhaps this would be an opportunity for the FLS (or other FSIS employee) to work with plant management to determine the list of potentially-exposed employees?

I have received this question a few times so perhaps it might be worth discussing on Wednesday’s call with industry. I think many would benefit from hearing the Agency’s response.

Thank you in advance,  
Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs  
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1152 Fifteenth Street, NW Suite 430 | Washington, DC 20005  
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**From:** [Kiecker, Paul - FSIS](#)  
**To:** [Chris Young](#)  
**Subject:** RE: custom/inspected slaughter  
**Date:** Wednesday, April 1, 2020 2:33:00 PM

---

Very well stated! Much appreciated. I also mentioned it to the District Managers on a call today so it is possible that they may hear some inquiries from them as well.

Thanks,

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Chris Young (b) (6)@aamp.com>  
**Sent:** Wednesday, April 1, 2020 2:23 PM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Subject:** custom/inspected slaughter  
**Importance:** High

Paul,  
Here is the letter I plan to send out to AAMP members today on our slaughter discussion. Wanted to give you a chance to see it first and comment before I have it edited and sent out. Please let me know your thoughts. Thank you.

Christopher Young  
Executive Director  
American Association of Meat Processors  
(b) (6) office  
(b) (6) cell  
(b) (6) [@aamp.com](mailto:(b) (6)@aamp.com)

**From:** [Mark Dopp](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** RE: did I hear  
**Date:** Friday, April 17, 2020 9:07:49 AM

---

Hearing USDA may be changing its request re notification of the agencies (FSIS and AMS) when a company has an employee with positive test or confirmed diagnosis to something broader. True? If so, any idea when that might be forthcoming, what new standard is, and how that might administered? And if so, I assume agency will reciprocate. Be well. Thanks

---

**From:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Sent:** Thursday, April 16, 2020 12:45 PM  
**To:** Mark Dopp (b) (6) @meatinstitute.org>  
**Subject:** RE: did I hear

Just heard back that it was still in clearance yesterday..... We are expecting it today.... I'm not promising anything though!

Phil

-----  
***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

Whitten 344E

Office: (b) (6)

Mobile: (b) (6)

Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Mark Dopp (b) (6) @meatinstitute.org>  
**Sent:** Thursday, April 16, 2020 12:40 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Subject:** RE: did I hear

Thanks,

---

**From:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Sent:** Thursday, April 16, 2020 12:06 PM  
**To:** Mark Dopp (b) (6) @meatinstitute.org>  
**Subject:** RE: did I hear

Hi Mark.

Thanks... .And I don't see it either.... Let me pull some strings and see if we know anything else about

when it will publish...

Phil

---

***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

Whitten 344E

Office: (b) (6)

Mobile: (b) (6)

Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Mark Dopp <(b) (6)@meatinstitute.org>  
**Sent:** Thursday, April 16, 2020 11:55 AM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Subject:** RE: did I hear

Sorry to bother. Any word on the OSHA doc. Not seeing anything on OSHA site or USDA's. Nice work yesterday. Those calls are helpful.

---

**From:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Sent:** Wednesday, April 15, 2020 1:46 PM  
**To:** Mark Dopp (b) (6)@meatinstitute.org>  
**Subject:** Re: did I hear

I'm not sure it posted yet. I think it is coming soon.

Phil

---

Philip Bronstein, Ph.D.

USDA FSIS

Assistant Administrator, Field Operations

Whitten 344E

Office: (b) (6)

Mobile: (b) (6)

Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

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**From:** Mark Dopp <(b) (6) @meatinstitute.org>  
**Sent:** Wednesday, April 15, 2020 1:44:42 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Subject:** did I hear

Paul say there is new OSHA guidance for meat and poultry and if so, has it been posted. I looked at the OSHA site and cannot find it. Thanks.



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**From:** [KatieRose McCullough](#)  
**To:** [Bronstein, Philip - FSIS](#); [Kiecker, Paul - FSIS](#)  
**Cc:** (b) (6) [@meatinstitute.org](#)  
**Subject:** Re: Establishments Implementing Temperature Monitoring  
**Date:** Wednesday, April 1, 2020 12:49:55 PM

---

Thank you so much. We will absolutely follow up on any issues as appropriate.

There have been no issues so far. We have many establishments that want to set up temperature screening and we are assisting them in developing general guidelines. These questions are based off of developing that guidance not issues that are currently occurring. Hopefully we can provide enough guidance in this area that it does not become a problem.

We appreciate all that the entire agency is doing during this time. Do not hesitate to reach out to us if we can help with anything. Thank you again!

KR

---

**From:** "Bronstein, Philip - FSIS" <philip.bronstein@usda.gov>  
**Date:** Wednesday, April 1, 2020 at 12:44 PM  
**To:** KatieRose McCullough (b) (6) [@meatinstitute.org](#), "Kiecker, Paul - FSIS" <paul.kiecker@usda.gov>  
**Cc:** Mark Dopp (b) (6) [@meatinstitute.org](#)  
**Subject:** RE: Establishments Implementing Temperature Monitoring

The guidance from EEOC ([https://www.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm](https://www.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm)) was given to our general counsel and they develop specific language for us to deliver to our staff. The language about taking temperatures is as follows:

"Industry may also measure a USDA employee's temperature via a digital forehead thermometer before permitting entry into the facility."

It is fairly specific, and more invasive types of temperature taking are not indicated. Counsel is aware of the practice of taking temperature via ear thermometers and have not provided further comment to this point. So at this time, I do not think that would be covered.

The establishment can refuse entry of the inspector until the supervisor is contacted and the situation is resolved.

We want to reiterate, that we are doing everything we can to continue to provide coverage and respect local, state, and federal public health guidance as well as trying to fully comply with the safety plans of individual establishments. Feel free to continue to reach out to us if there are verified issues happening in the field. It is hard to follow up on un-verified/vague issues and it is also hard to answer a lot of hypothetical situations. This is obviously a very fluid situation, but I feel confident that we can get through this as some of the best minds in industry and the federal government are focused on this issues!

Sincerely,  
Phil

---

**Philip Bronstein, Ph.D.**

USDA FSIS

Assistant Administrator, Field Operations

Whitten 344E

Office: (b) (6)

Mobile: (b) (6)

Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** KatieRose McCullough (b) (6) @meatinstitute.org>

**Sent:** Wednesday, April 1, 2020 12:25 PM

**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Kiecker, Paul - FSIS  
<[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>

**Cc:** (b) (6) @meatinstitute.org

**Subject:** Re: Establishments Implementing Temperature Monitoring

Thank you for the quick response. I have a few follow up questions below.

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**From:** "Bronstein, Philip - FSIS" <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>

**Date:** Wednesday, April 1, 2020 at 12:14 PM

**To:** KatieRose McCullough (b) (6) @meatinstitute.org>, "Kiecker, Paul - FSIS"  
<[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>

**Cc:** Mark Dopp <(b) (6) @meatinstitute.org>

**Subject:** RE: Establishments Implementing Temperature Monitoring

I would modify some of the responses

1. If an inspector refuses to have their temperature taken using a digit forehead thermometer or

has a temperature of 100.4 or greater. Please contact the employees supervisor. The conversation should focus on the proper public health measures should be taken. –

Thermometers are running low, if an establishment is using a different thermometer than the digital forehead one, can an establishment still insist on the procedure? Some establishments have thermometers that are inserted into the ear or others. Also can the establishment deny entry until the supervisor is contacted and the issue resolved?

2. No. Measurements should not be written down.
3. There are two separate questions here. Normal sick leave protocols remain in place for people how call in sick. If an inspector measure 100.4 due to industry testing see the answer to question one.

I think the comments about it not being the industry's responsibility to ensure that there is inspection is a bit problematic. It is everyone's responsibility to make sure that food is produced under inspection. FSIS will do its best to provide inspection, but we cannot help if we do not know about the situation. – Understood. We will make sure we alter our response to this question to reflect your feedback. We will make sure any guidance we give to our members prioritized rapid communication up the ranks as appropriate.

4. I concur with the response.

---

**Philip Bronstein, Ph.D.**

USDA FSIS

Assistant Administrator, Field Operations

Whitten 344E

Office: (b) (6)

Mobile: (b) (6)

Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** KatieRose McCullough (b) (6) [@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)>

**Sent:** Wednesday, April 1, 2020 12:02 PM

**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>

**Cc:** (b) (6) [@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)

**Subject:** Establishments Implementing Temperature Monitoring

Good Afternoon Phil and Paul,

I hope you both are doing well. We have been getting many questions from our members regarding temperature taking protocols. Below are a few of the questions we are often getting and what we think may be the appropriate answer in red. Can you provide us with any clarify on these questions? I am happy to wait until the call at 1 pm, but I at least wanted to at least give you a heads up on some issues where we need clarity. Thank you both!

1. If a USDA staff member refuses to have their temperature taken, can the establishment deny the person access? - Yes
2. Is the facility allowed to document on the record the temperature reading of the USDA person? – Unsure but, I imagine no as it may be a HIPPA violation to keep records.
3. At small facilities that only have 1 USDA staff member, if the USDA staff member has an temperature at or above 100.4F or for “other reasons” doesn’t come to work – is the facility permit to operate without any USDA presence as long as the plant is within their approved hours of operations? – For processing operations FSIS will provide coverage, including when inspectors take off for sick leave. FSIS inspectors are not required to be “on site” in processing operations to allow operations to begin. If FSIS cannot provide inspection coverage for whatever reason, the responsibility is that of the agency to notify the establishment of that fact, not the company’s responsibility to track down who is providing coverage. If slaughter, the harvest operation can never occur without inspection personnel being on duty to conduct ante and post mortem inspection. We need clarity on how FSIS will address this issue should it arise.
4. If we incur “regulatory problems” during 2<sup>nd</sup> shift or on weekends and cannot reach the FLS – is there an emergency number for a District Office staff member? Example: FSIS staff members on the harvest floor refusing to return to the harvest floor because of plant rumors. – Each District Office has a number listed as the “24 hour emergency” phone number, on the district contact information page on the FSIS website, found [here](#).

KR

**KatieRose McCullough PhD, MPH**

Director of Scientific and Regulatory Affairs

**North American Meat Institute**

Office: 2 (b) (6) / Cell: (b) (6)

Fax: 202.587-4300 / Email (b) (6) [@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)

1150 Connecticut Ave., NW 12<sup>th</sup> Floor

Washington, D.C. 20036



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**From:** [Eblen, Denise - FSIS](#)  
**To:** [Ashley Peterson](#)  
**Cc:** [Esteban, Emilio - FSIS](#)  
**Subject:** RE: Follow up question from recent stakeholder meeting  
**Date:** Tuesday, April 7, 2020 3:44:00 PM

---

Hi Ashley

Thank you for your patience in my delay getting back to you – things have changed so much since we last corresponded on this! We are interested in meeting on this issue, and we can talk further on whether it would be better to have FDA present in addition to CDC, or just FSIS and CDC. However, I do think it would be best to postpone having a meeting like this until CDC can engage (they are understandably focused elsewhere right now) and until we can come together in person. So that could push the timeframe back quite a bit – maybe Spring 2021? IN the meantime perhaps we can talk about your/the industry's vision and desired outcomes from such a meeting, to get us well positioned for planning for FY21.

Let me know what you think – happy to discuss

Denise

Denise Eblen

USDA FSIS OPHS

(b) (6); denise.eblen@usda.gov

---

**From:** Ashley Peterson (b) (6) @chickenusa.org>  
**Sent:** Monday, March 2, 2020 12:06 PM  
**To:** Eblen, Denise - FSIS <denise.eblen@usda.gov>  
**Cc:** Hale, Kis Robertson - FSIS <Kis.Robertson1@usda.gov>  
**Subject:** RE: Follow up question from recent stakeholder meeting

Good afternoon Denise –

Thank you for following-up. I am free this afternoon until 2:30pm and then again anytime tomorrow morning. What I was thinking was more than a roundtable discussion though that is certainly an option as well. I was envisioning more of a redo of the 2008 joint public meeting held by FSIS, CDC, and FDA in St. Louis, MO. With WGS changing the landscape, I think the industry would benefit from a discussion on how the agencies approach outbreaks/watches/illness clusters.

Thank you,  
Ashley

---

**From:** Eblen, Denise - FSIS [<mailto:denise.eblen@usda.gov>]  
**Sent:** Monday, March 2, 2020 10:08 AM  
**To:** Ashley Peterson <(b) (6) @chickenusa.org>  
**Cc:** Hale, Kis Robertson - FSIS <[Kis.Robertson1@usda.gov](mailto:Kis.Robertson1@usda.gov)>  
**Subject:** Follow up question from recent stakeholder meeting



Hi Ashley

I wasn't at the stakeholder meetings a couple of weeks ago, but I believe there was interest from you/others in the possibility of having an Industry Roundtable (similar format to recent recall roundtable) on foodborne disease investigations. We are open to the idea and would like to discuss more, to see what the needs are and how we might make this happen. Are you free for a call this afternoon or tomorrow morning?

Thanks

Denise

Denise R. Eblen PhD

Assistant Administrator

Office of Public Health Science

Food Safety and Inspection Service

United States Department of Agriculture

Washington DC 20250

Cell (b) (6)

Desk (b) (6)

[denise.eblen@usda.gov](mailto:denise.eblen@usda.gov)

[\*Science-based and data-driven\*](#)

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**From:** [Chris Young](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** Re: FSA  
**Date:** Wednesday, March 18, 2020 4:44:49 PM

---

Phil,  
Thank you for your quick response to the situation it is much appreciated.

Get [Outlook for Android](#)

---

**From:** Bronstein, Philip - FSIS <philip.bronstein@usda.gov>  
**Sent:** Wednesday, March 18, 2020 4:33:40 PM  
**To:** Chris Young (b) (6) @aamp.com>  
**Subject:** RE: FSA

Hi Chris,

We have asked that all districts curtail the PHRE/FSA process and only conduct PHREs in 'for cause' situations.

I am not aware of the exact situation with this establishment, but I will contact the district office to get more information.

Sincerely,  
Phil

-----  
***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

Whitten 344E

Office: (b) (6)

Mobile: (b) (6)

Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Chris Young (b) (6) @aamp.com>  
**Sent:** Wednesday, March 18, 2020 11:59 AM  
**To:** Bronstein, Philip - FSIS <philip.bronstein@usda.gov>  
**Subject:** FSA

Good Morning Phil,

I just wanted to reach out with a concern I have. One of our members, Eickman's Processing from Seward, Illinois was notified yesterday that they have an FSA coming in April. They were a little frazzled to hear this in the midst of what is going on. Our small plants are going crazy at this point working to meet the demand of customers. We have also been working with our members to help

them put policies in place to mitigate their risks and try to protect their employees. I am just wondering if it is necessary to bring another person into their facility for something other than necessary inspection duties. I think that FSIS should consider holding off on FSA's until the current situation subsides, it would serve everyone better if establishments concentrate on meeting the demand of the consumers by processing wholesome food for them. Thank you for your consideration of this.

Christopher Young  
Executive Director  
American Association of Meat Processors

(b) (6) office

(b) (6) cell

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

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**From:** [Bronstein, Philip - FSIS](#)  
**To:** [Ashley Peterson](#)  
**Subject:** RE: FSIS Notice 27-20  
**Date:** Wednesday, May 13, 2020 10:21:00 AM

---

Yes. We have told them to use the face coverings supplied by the establishment.

Phil

---

***Philip Bronstein, Ph.D.***

Assistant Administrator  
Office of Field Operations  
Food Safety and Inspection Service, USDA  
Room 344E Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Mobile: (b) (6)  
Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Ashley Peterson (b) (6) <@chickenusa.org>  
**Sent:** Wednesday, May 13, 2020 9:27 AM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Subject:** FW: FSIS Notice 27-20

Hi Phil –

I received a question on PPE in light of this Notice. If FSIS is supplying face coverings to IPP, do establishments still have to provide IPP to their inspectors who may have already received them from FSIS?

Thanks,  
Ashley

---

**From:** USDA Food Safety and Inspection Service <[usfsis@public.govdelivery.com](mailto:usfsis@public.govdelivery.com)>  
**Sent:** Monday, May 11, 2020 5:46 PM  
**To:** Ashley Peterson (b) (6) <@chickenusa.org>  
**Subject:** FSIS Notice 27-20



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[FSIS Notice 27-20](#)

FSIS Availability of Cloth Face Coverings, Disposable Masks, and Face Shields



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**From:** [Tiffany Lee](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Cc:** [Bronstein, Philip - FSIS](#); [Sidrak, Hany - FSIS](#)  
**Subject:** RE: FSIS oversight of humane euthanasia  
**Date:** Tuesday, April 28, 2020 6:44:20 AM

---

Many thanks,  
I appreciate your call. We'll just keep swimming!  
Tiffany

---

**From:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Sent:** Monday, April 27, 2020 8:11 PM  
**To:** Tiffany Lee [\(b\) \(6\)@meatinstitute.org](#)>  
**Cc:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>  
**Subject:** RE: FSIS oversight of humane euthanasia

Thanks for the discussion. Let us know if you have further questions or concerns.

Thanks,

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: [\(b\) \(6\)](#)  
Cell [\(b\) \(6\)](#)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Tiffany Lee [\(b\) \(6\)@meatinstitute.org](#)>  
**Sent:** Monday, April 27, 2020 7:43 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>  
**Cc:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Subject:** FSIS oversight of humane euthanasia

Phil and Hany, good evening,  
And apologies that I always seem to try to get ahold of you after hours. As you know, hog producers are exploring options for humane euthanasia, and I have fielded a number of questions about packing plants being used for the purpose. I have a few questions for you, outlined below, if you don't mind.

1. I think that if a company used their facility to help with euthanasia, the process would have to be overseen by FSIS, particularly to evaluate humane handling and to ensure that none of the carcasses enter the food supply. Is that correct?

2. If so, are there inspectors that would be willing/able to do so?
3. I also think APHIS would likely have a role in the process. If this is correct, are there specific roles for APHIS vs. FSIS?

Many thanks for any information you can provide. Please let me know if I can answer any questions or provide more information.

Again, thank you,  
Tiffany

Tiffany Lee, DVM, PhD  
Director, Scientific & Regulatory Affairs  
North American Meat Institute

(b) [@meatinstitute.org](mailto:[REDACTED]@meatinstitute.org)

(b) (6)

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**From:** [Julie Anna Potts](#)  
**To:** [Rollins, Blake - OSEC, Washington, DC](#)  
**Cc:** [Ghee, Hailey - OSEC, Washington, DC](#)  
**Subject:** RE: hi and some follow up  
**Date:** Friday, April 3, 2020 4:55:03 PM

---

Thank you for all your help!

---

**From:** Rollins, Blake - OSEC, Washington, DC <blake.rollins@usda.gov>  
**Sent:** Friday, April 3, 2020 4:54 PM  
**To:** Julie Anna Potts (b) (6) @meatinstitute.org>  
**Cc:** Ghee, Hailey - OSEC, Washington, DC <hailey.ghee@usda.gov>  
**Subject:** RE: hi and some follow up

[Sonny.perdue@usda.gov](mailto:Sonny.perdue@usda.gov)

And please cc Hailey Ghee

Thanks for helping organize the call! Went really well.

-Blake

---

**From:** Julie Anna Potts (b) (6) @meatinstitute.org>  
**Sent:** Friday, April 3, 2020 4:45 PM  
**To:** Rollins, Blake - OSEC, Washington, DC <[blake.rollins@usda.gov](mailto:blake.rollins@usda.gov)>  
**Subject:** hi and some follow up

Blake, I would like to send an email thank you note to the Secretary with an emphasis on a point we made in the call today and copy the participants on the call. How can I best do that? Whom do I need to copy? Thanks!

Julie Anna Potts  
President & CEO  
North American Meat Institute

(b) (6) @meatinstitute.org

(b) (6) (o)

(b) (6) (c)



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**From:** [Kiecker, Paul - FSIS](#)  
**To:** [Mark Dopp](#)  
**Subject:** RE: industry call  
**Date:** Wednesday, April 8, 2020 4:43:00 PM

---

Thanks, and thanks for the willingness to provide information to those who need it.

Thanks,

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Mark Dopp (b) (6) @meatinstitute.org>  
**Sent:** Wednesday, April 8, 2020 3:08 PM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Subject:** industry call

Great idea and your comments were spot on. Thanks

**From:** [Kiecker, Paul - FSIS](#)  
**To:** [Norm Robertson](#); [Bronstein, Philip - FSIS](#)  
**Cc:** (b) (6) [@meatinstitute.org](#)  
**Subject:** RE: Inspector/Union allegedly sharing information with media  
**Date:** Tuesday, March 31, 2020 4:37:49 PM

---

Thanks Norm.

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office (b) (6)  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Norm Robertson (b) (6) [@meatinstitute.org](#)>  
**Sent:** Tuesday, March 31, 2020 4:22 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Cc:** (b) (6) [@meatinstitute.org](#)  
**Subject:** Inspector/Union allegedly sharing information with media

Phil and Paul,

I was informed shortly ago by Johnsonville that their Chicago District Establishment in Momence, IL, was contacted by Steven Davies at Agripulse for comment about the fact they had an employee test positive for COVID-19. When the PR folks at Johnsonville asked how Steven became aware of the employee testing positive, he reported the information came from an FSIS inspector through the Union. He would not share more than that. Not asking for you to do anything in particular, but wanted you to know what I learned.

Let us know how we can be helpful. Thank you and the rest of the staff for being on the job and doing all you do during this very strange time.

Best regards,

Norm

*Norm Robertson*  
*Vice President, Regulatory Services*  
*North American Meat Institute*  
*(202)587-4200 main line*  
*(b) (6) direct line*

(b) (6) cell

(b) (6) @meatinstitute.org

Follow me on Twitter @Meatreghelper

**From:** [Lindsay, Sally - OSEC Washington, DC](#)  
**To:** [Harrison Kircher](#)  
**Subject:** RE: NCC Grower Support Letter  
**Date:** Friday, April 10, 2020 3:43:12 PM

---

Hi Harrison,

Thanks for your email and the attached letter addressed to the Secretary. Joby asked me to let you know that he received your email, and that the letter will be circulated to the appropriate folks in the Department.

Sally

**Sally Q. Lindsay**

Office of the Secretary

[Sally.Lindsay@usda.gov](mailto:Sally.Lindsay@usda.gov)

(b) (6)

---

**From:** Harrison Kircher (b) (6) @chickenusa.org>  
**Sent:** Friday, April 10, 2020 3:23 PM  
**To:** Boswell, Kristi - OSEC, Washington, DC <kristi.boswell@usda.gov>; Johansson, Robert - OCE, Washington, DC <robert.johansson@usda.gov>; Brady, Lillie - OSEC, Washington, DC <lillie.brady@usda.gov>; Young, Joby - OSEC, Washington, DC <joby.young@usda.gov>; Hoskins, Dudley - OSEC, Washington, DC <dudley.hoskins@usda.gov>  
**Cc:** David Elrod (b) (6) @chickenusa.org>; (b) (6) @chickenusa.org; Tom Super (b) (6) @chickenusa.org>; (b) (6) @chickenusa.org; John Watson (b) (6) @impactpublic.com>  
**Subject:** NCC Grower Support Letter

Good Afternoon Kristi and Team,

Thank you very much for sharing your valuable time with NCC on yesterday's call. We very much appreciate all the continued efforts and partnership as we navigate these uncertain times.

One of the issues discussed was support for growers. Please find attached a letter to Secretary Perdue, copying Vice President Pence, regarding COVID's impact on the supply chain, and potential opportunities to support growers in the future.

We look forward to continuing working together in the months ahead.

Thank you for your continued support and please don't hesitate to contact us with any questions.  
-Harrison

**Harrison Kircher** | Vice President, Government Affairs

NATIONAL CHICKEN COUNCIL  
1152 Fifteenth Street, NW Suite 430 | Washington, DC 20005  
D: (b) (6) | C: (b) (6)  
[www.nationalchickencouncil.org](http://www.nationalchickencouncil.org) | [www.ChickenCheck.In](http://www.ChickenCheck.In)  
[Chicken's Sustainability Story](#)

**From:** [Blake, Carol - FSIS](#)  
**To:** [Sarah Little](#); [Lavallee, Aaron - FSIS](#)  
**Subject:** RE: NSIS graphic  
**Date:** Tuesday, May 19, 2020 12:29:00 PM

---

Thanks – and glad the link worked.

**Carol Blake**  
Assistant Administrator  
Office of Public Affairs and Consumer Education  
Food Safety and Inspection Service, USDA  
Room 3137-S  
Washington, DC 20250  
Cell: (b) (6)

---

**From:** Sarah Little (b) (6) @meatinstitute.org>  
**Sent:** Tuesday, May 19, 2020 12:25 PM  
**To:** Blake, Carol - FSIS <carol.blake@usda.gov>; Lavallee, Aaron - FSIS <aaron.lavallee@usda.gov>  
**Subject:** RE: NSIS graphic

Thanks! That worked. Odd.

They have been writing this for some time. I'll forward the graphic they are designing. They are asking about numbers of employees, especially in the fabrication areas of a large pork plant. But I was just asked a ton of questions mostly about COVID. They have been in touch with NPPC and the Pork Board.

---

**From:** Blake, Carol - FSIS <[carol.blake@usda.gov](mailto:carol.blake@usda.gov)>  
**Sent:** Tuesday, May 19, 2020 12:22 PM  
**To:** Sarah Little (b) (6) @meatinstitute.org>; Lavallee, Aaron - FSIS <[aaron.lavallee@usda.gov](mailto:aaron.lavallee@usda.gov)>  
**Subject:** RE: NSIS graphic

Hi Sarah – the link seems to work for me. If you try it directly, here, does it work?  
[https://www.fsis.usda.gov/wps/wcm/connect/6027da72-cf39-42a0-8b03-45ae3fbfa33f/Modernization-Swine-Slaughter\\_111919.pdf?MOD=AJPERES](https://www.fsis.usda.gov/wps/wcm/connect/6027da72-cf39-42a0-8b03-45ae3fbfa33f/Modernization-Swine-Slaughter_111919.pdf?MOD=AJPERES)

We haven't been contacted by NYT for a story. Know any more details about it?

**Carol Blake**  
Assistant Administrator  
Office of Public Affairs and Consumer Education  
Food Safety and Inspection Service, USDA  
Room 3137-S  
Washington, DC 20250  
Cell: (b) (6)

---

**From:** Sarah Little <(b) (6) @meatinstitute.org>

**Sent:** Tuesday, May 19, 2020 12:19 PM

**To:** Lavallee, Aaron - FSIS <[aaron.lavallee@usda.gov](mailto:aaron.lavallee@usda.gov)>; Blake, Carol - FSIS <[carol.blake@usda.gov](mailto:carol.blake@usda.gov)>

**Subject:** NSIS graphic

Hey guys,

I tried to access this presentation and it says it no longer links. I want to send the graphic on inspection to the NY Times. They are working on a pork plant story. Does it exist somewhere else?

<https://www.fsis.usda.gov/wps/portal/fsis/newsroom/speeches-presentations>

**Modernization of Swine Slaughter Inspection (Nov 11, 2019)**

Presentation as prepared by Food Safety and Inspection Service for the Swine Modernization webinars.

Thanks. Hope you are both well.

**Sarah Little**

Vice President of Communications

North American Meat Institute

1150 Conn. Ave., NW, 12<sup>th</sup> Floor

Washington, DC 20036

Direct: (b) (6)

Fax: (b) (6)

(b) (6) [@meatinstitute.org](mailto:(b)(6)@meatinstitute.org)

@meatinstitute.org

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---



**From:** [Sarah Little](#)  
**To:** [Lavallee, Aaron - FSIS](#); [Blake, Carol - FSIS](#)  
**Subject:** RE: NSIS graphic  
**Date:** Tuesday, May 19, 2020 12:44:32 PM

---

They are trying to show the numbers of employees concentrated in that part of the process, so yes. We have sent them photos of the dividers, and have explained that we are staggering employees so they are not across from one another, or are placing fewer employees on the line at that point. They also asked me consolidation questions, line speed questions. This will be a big story.

---

**From:** Lavallee, Aaron - FSIS <aaron.lavallee@usda.gov>  
**Sent:** Tuesday, May 19, 2020 12:42 PM  
**To:** Sarah Little (b) (6) @meatinstitute.org>; Blake, Carol - FSIS <carol.blake@usda.gov>  
**Subject:** RE: NSIS graphic

Are the dots trying to show that workers cant space out on the line?

**Aaron Lavallee**  
Deputy Assistant Administrator  
Office of Public Affairs and Consumer Education  
Food Safety and Inspection Service, USDA  
Room 3137 South Building  
Washington, DC 20250  
Phone: (b) (6)  
Cell: (b) (6)  
[aaron.lavallee@usda.gov](mailto:aaron.lavallee@usda.gov)

---

**From:** Sarah Little (b) (6) @meatinstitute.org>  
**Sent:** Tuesday, May 19, 2020 12:19 PM  
**To:** Lavallee, Aaron - FSIS <[aaron.lavallee@usda.gov](mailto:aaron.lavallee@usda.gov)>; Blake, Carol - FSIS <[carol.blake@usda.gov](mailto:carol.blake@usda.gov)>  
**Subject:** NSIS graphic

Hey guys,  
I tried to access this presentation and it says it no longer links. I want to send the graphic on inspection to the NY Times. They are working on a pork plant story. Does it exist somewhere else?

<https://www.fsis.usda.gov/wps/portal/fsis/newsroom/speeches-presentations>

**Modernization of Swine Slaughter Inspection (Nov 11, 2019)**

Presentation as prepared by Food Safety and Inspection Service for the Swine Modernization webinars.

Thanks. Hope you are both well.

**Sarah Little**  
Vice President of Communications

North American Meat Institute  
1150 Conn. Ave., NW, 12<sup>th</sup> Floor  
Washington, DC 20036  
Direct: (b) (6)  
Fax: (b) (6)  
(b) (6) [@meatinstitute.org](mailto:(b)(6)@meatinstitute.org)  
@meatinstitute.org

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---

**From:** [Kiecker, Paul - FSIS](#)  
**To:** [\(b\) \(6\) @turkeyfed.org](#)  
**Cc:** [Betsy Booren](#); [Hunter, Karen - FSIS](#); [Khan, Atiya - FSIS](#); [Sidrak, Hany - FSIS](#); [Newsome, Shawna - OSEC, Washington, DC](#); [Reed, Jeremy Todd - FSIS](#); [Nintemann, Terri - FSIS](#); [Bronstein, Philip - FSIS](#)  
**Subject:** RE: PPE  
**Date:** Friday, March 27, 2020 9:15:46 AM

---

Early this afternoon will work for me. Karen and Atiya will arrange.

Thanks,

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

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

From: Lisa Wallenda Picard [\(b\) \(6\) @turkeyfed.org](#)>  
Sent: Friday, March 27, 2020 9:11 AM  
To: Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>; Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Nintemann, Terri - FSIS <[terri.nintemann@usda.gov](mailto:terri.nintemann@usda.gov)>  
Cc: Betsy Booren [\(b\) \(6\) @consumerbrandsassociation.org](#)>  
Subject: PPE

Good morning all:

Betsy has been leading a cross food industry effort on PPE supplies (or lack thereof) and is hearing some significant concerns you all should be aware of. I realize everyone is buried but do you have 15 mins sometime today to hop on a quick call?

Lisa

Lisa Wallenda Picard  
National Turkey Federation  
office: (b) (6)  
mobile: (b) (6)  
b

**From:** [Bronstein, Philip - FSIS](#)  
**To:** [Ashley Peterson](#)  
**Cc:** [Sidrak, Hany - FSIS](#); [LeConte, Cara - FSIS](#)  
**Subject:** RE: Questions  
**Date:** Wednesday, March 25, 2020 8:37:00 PM

---

Hi Ashley,

Field personnel that are in a high risk category, as defined by the CDC, for contracting COVID-19 are able to self-certify their risk and are eligible for leave. Up to this point we only have a few inspectors that have self-certified at this point.

For the second question, you are correct we are no longer filling out the 5110 form (I think that is the form number). However, you should be able to request a break down of the overtime hours by contacting the folks over in Cara LeConte's staff (she is cc'd on this email).

Sincerely,  
Phil

-----  
***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

Whitten 344E

Office: (b) (6)

Mobile: (b) (6)

Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Ashley Peterson (b) (6) @chickenusa.org>  
**Sent:** Wednesday, March 25, 2020 1:23 PM  
**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Subject:** Questions

Good afternoon Phil –

Crazy enough for you? I received two questions/inquires from our members and could use your help.

One, we heard a rumor that FSIS is allowing inspectors to submit paperwork if they feel as if they need to be self-quarantined and then they can go home without pay. I feel like this is a rumor – the Agency has made their position on staffing quite clear. I was told to ask, regardless.

Secondly, we have been informed by one of our members that they no longer have access to (or can see) IPP's time and attendance. It is my understanding that plants used to sign off on their time every week or so and could question if something seems awry. Since this is no longer happening,

how can the plant get this information? Is there a report that can be generated that plant management could get during the weekly meeting?

Thank you in advance,  
Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs

NATIONAL CHICKEN COUNCIL

1152 Fifteenth Street, NW Suite 430 | Washington, DC 20005

D: (b) (6)

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**From:** [Lindsay, Sally - OSEC Washington, DC](#)  
**To:** (b) @gapf.org  
**Subject:** RE: Support for poultry growers  
**Date:** Friday, April 10, 2020 4:57:42 PM

---

Hi Mike,

Thanks for your email, the attached letter addressed to the Secretary, and your kind comments. Joby asked me to let you know that he received your email, and that the letter will be circulated to the appropriate folks in the Department.

Sally

Sally Q. Lindsay  
Office of the Secretary  
Sally.Lindsay@usda.gov  
(b) (6)

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

From: Mike Giles (b) @gapf.org>  
Sent: Friday, April 10, 2020 4:18 PM  
To: Young, Joby - OSEC, Washington, DC <joby.young@usda.gov>  
Subject: Support for poultry growers

Joby,

You may have seen this, but I wanted to share the attached letter from the National Chicken Council.

The Georgia Poultry Federation supports this request.

These are unprecedented times in all of agriculture, and the poultry industry is also suffering significant and lasting impacts as this situation evolves.

We appreciate Secretary Perdue's leadership and support... as well as all USDA employees who are working on behalf of the food and agriculture sectors.

Mike Giles

**From:** [Sidrak, Hany - FSIS](#)  
**To:** ["Jon Amidei"](#)  
**Cc:** [Bronstein, Philip - FSIS](#); (b) (6) [@meatinstitute.org](#)  
**Subject:** RE: Swaggertys text message  
**Date:** Friday, May 8, 2020 12:24:40 PM

---

Mr. Amidei,

The JDO informed that Dr. Ledbetter is currently assigned to cover both Wamplers and Swaggertys plants. I understand Wamplers had an employee that tested positive yesterday for COVID-19 and for this reason Swaggertys has informed FLS Letha Lapp that they will not allow Dr. Ledbetter onto the premises until he has tested negative for Corona. Please note that FSIS has been directing all their employees to follow the CDC guidelines to protect themselves and others. The Agency has also worked hard to provide PPEs to all its employees especially those assigned to in-plant inspection positions. The Agency will also follow instructions from the local health department. To this end, absent specific evidence that Dr. Ledbetter was exposed to the virus COVID-19, per CDC or local health department definition/assessment, the Agency cannot assume that he did and thus cannot order him to self-quarantine or submit to COVID testing at this time.

Even though neither the local health department nor FSIS have evidence to assume Dr. Ledbetter was exposed to the virus, the Agency has checked staff availability and have no other PHVs available to work today and tomorrow to send to the Swaggertys plant. As the FLS stated below, absent Dr. Ledbetter, the assigned Food Inspector will perform the required AM and PM inspection; however, the FI needs to break away from the line since the CSI assigned in the patrol is not available to provide the FI with breaks either.

Thank you.

**Hany Sidrak, DVM** | Deputy Assistant Administrator | Office of Field Operations |  
USDA, FSIS | 1400 Independence Ave. Room 344-E, Whitten Building, DC 20250 |  
**Desk:** (b) (6) | **Cell:** (b) (6)

---

**From:** Mark Dopp (b) (6) [@meatinstitute.org](#)>  
**Sent:** Friday, May 8, 2020 9:34 AM  
**To:** 'Jon Amidei' (b) (6) [@swaggertys.com](#)>  
**Cc:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>  
**Subject:** RE: Swaggertys text message

Jon, I'm copying Phil Bronstein and Hany Sidrak with Field Operations.

---

**From:** Jon Amidei (b) (6) [@swaggertys.com](#)>  
**Sent:** Friday, May 8, 2020 9:16 AM  
**To:** Lapp, Letha - FSIS <[letha.lapp@usda.gov](mailto:letha.lapp@usda.gov)>  
**Cc:** Davis, Larry - DMD090 - FSIS <[larry.davis4@usda.gov](mailto:larry.davis4@usda.gov)>; Ledbetter, Kevin - FSIS <[kevin.ledbetter@usda.gov](mailto:kevin.ledbetter@usda.gov)>; Greg McCann <(b) (6) [@swaggertys.com](#)>; Ranftle, Damon - FSIS

<[damon.ranftle@usda.gov](mailto:damon.ranftle@usda.gov)>; Mark Dopp (b) (6) <[\(b\) \(6\)@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)>

**Subject:** Re: Swaggertys text message

I find it hard to believe that the largest harvest plant in East TN cannot have a PHV available to them for antemortem. In the past you have had inspectors from other states available to us. Surely there is something that can be done to accommodate our situation. Please advise.

Jon

**Jon Amidei**

**Chief Operating Officer**

Swaggerty's Sausage Co.

2827 Swaggerty Road

Kodak, TN 37764 |USA

**T 865-933-2625 x (b) (6) | Toll Free 866-792-4728**

**M (b) (6) | F 865-401-2744 | Direct (b) (6)**

[www.swaggertysfarm.com](http://www.swaggertysfarm.com) | E (b) (6) <[\(b\) \(6\)@swaggertys.com](mailto:(b) (6)@swaggertys.com)>

***The most valuable of all talents is that of not using two words when one will do.***

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On Fri, May 8, 2020 at 5:42 AM Jon Amidei <(b) (6) <[\(b\) \(6\)@swaggertys.com](mailto:(b) (6)@swaggertys.com)>> wrote:

Letha,

The safety of our people is of the highest concern. We need to treat Dr. Ledbetter like anyone else that has been exposed. He needs to be quarantined and tested. I am relying on the district to provide the inspection services we need to run our operations. I asked Dr Ledbetter two weeks ago what the plan would be if we isolated the two buildings and have received no response from you or him. Now we find ourselves in this situation, very similar to the question I asked about coverage. I would appreciate a phone call to discuss a better plan for coverage of our establishment. As before, my cell number is listed in my emails from my phone and my laptop. You know how to reach me.

Jon Amidei

Chief Operating Officer



Swaggerty Sausage Company

(b) (6)

On May 7, 2020, at 11:14 PM, Greg McCann (b) (6) <[@swaggertys.com](mailto:(b) (6)@swaggertys.com)> wrote:

Jon Amidei has been trying to reach you regarding this issue as well. He is in charge of all operations. You need to contact him concerning this issue and steps to be taken.

On Thu, May 7, 2020 at 11:09 PM Lapp, Letha - FSIS <[letha.lapp@usda.gov](mailto:letha.lapp@usda.gov)> wrote:

Hello Greg,

I received your text messages. Dr. Ledbetter is the only PHV we have tomorrow and Saturday. He plans to start at Swaggerty's Friday morning to provide breaks to the line inspector and also perform antemortem. I just spoke to our District Manager Dr. Larry Davis and he said they do not have another PHV and if Dr. Ledbetter is not allowed to cover Swaggerty's we would only have the Food Inspector to perform antemortem and the plant would have to stop for his breaks and if carcasses are railed out they will have to be held until Monday for a Vet for post mortem inspection. If you have any other questions you can reach Dr. Ranftle on Friday at (b) (6).

Thank you

***Letha M. Lapp***

*Frontline Supervisor, Knoxville Circuit*

*P. O. Box 30106*

*Knoxville, TN 37930*

*Mobile Phone: (b) (6)*

*Email: [letha.lapp@usda.gov](mailto:letha.lapp@usda.gov)*

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--

Greg McCann  
Quality Control Director  
Swaggerty Sausage Company Inc,

2827 Swaggerty Road  
Kodak, TN 37764  
[www.swaggertys.com](http://www.swaggertys.com)



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**From:** [Kiecker, Paul - FSIS](#)  
**To:** [Mark Dopp](#)  
**Cc:** [Julie Anna Potts](#); [Canavan, Jeff - FSIS](#); "[roslyn.murphy-jenkins@usda.gov](#)"; [Norm Robertson](#); [Hunter, Karen - FSIS](#); [Nintemann, Terri - FSIS](#); [Edelstein, Rachel - FSIS](#)  
**Subject:** RE: temporary label approvals  
**Date:** Tuesday, March 17, 2020 12:10:00 PM

---

Appears this would be very difficult to allow. There would be no ingredient statement, mark of inspection, nothing to identify the product as to a recall, or consumer complaint. In reality, nothing to identify who's product it is at all. We need much more on your part than what you did provide. What are the companies planning to do to track products? Appears that very little thought has gone into this effort. Based on what is provided, this does not appear to be a workable option from any standpoint.

Thanks,

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Mark Dopp (b) (6) @meatinstitute.org>  
**Sent:** Tuesday, March 17, 2020 12:00 PM  
**To:** Edelstein, Rachel - FSIS <[rachel.edelstein@usda.gov](mailto:rachel.edelstein@usda.gov)>; Nintemann, Terri - FSIS <[terri.nintemann@usda.gov](mailto:terri.nintemann@usda.gov)>; Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Cc:** Julie Anna Potts (b) (6) @meatinstitute.org>; Canavan, Jeff - FSIS <[jeff.canavan@usda.gov](mailto:jeff.canavan@usda.gov)>; 'roslyn.murphy-jenkins@usda.gov' <[roslyn.murphy-jenkins@usda.gov](mailto:roslyn.murphy-jenkins@usda.gov)>; Norm Robertson (b) (6) @meatinstitute.org>  
**Subject:** temporary label approvals

Rachel, Terri, and Paul, good morning. We've been approached by several companies (I just hung up with someone) asking whether FSIS will allow, on a temporary basis during the COVID-19 crisis, products intended for sale to some foodservice entities and labeled accordingly to be offered for retail sale. Cold storage facilities and warehouses across the country are likely to be, if they are not already, overflowing with products labeled for food service (i.e., hotels, restaurants, and institutions (HRI)). Although institutions will continue to need product, given the voluntary or mandatory closures, most hotels and restaurants will not. These products typically bear a statement of limited use that only allows them to be distributed to HRI customers. Given the limited demand on the foodservice side and the heightened demand on the retail side, this product could be diverted to retail establishment customers to fill the critical shortages seen in many retail locations. These are wholesome products that bear the mark but simply lack sufficient retail labeling on individual

packages; but the shipping containers often carry the mandatory labeling features. Retailers could make this labeling information available to customers at the retail outlets. Allowing this activity on a temporary basis will help fill the increased demand at retail stores given the amount of additional time people are spending at home and with restaurant largely closed and it will help some food waste. I have asked members to provide more concrete examples to assist the conversation but I wanted to float the concept for your initial consideration. Happy to discuss.

**From:** [Norm Robertson](#)  
**To:** [Bronstein, Philip - FSIS](#); [Kiecker, Paul - FSIS](#)  
**Subject:** RE: testing of FSIS personnel for COVID  
**Date:** Wednesday, May 13, 2020 11:25:40 AM

---

Roger that! Thanks and be well you guys!! Crazy times, and I really appreciate all that you and the rest of the team are doing to keep America fed.

Norm

*Norm Robertson*  
*Vice President, Regulatory Services*  
*North American Meat Institute*  
*(202)587-4200 main line*  
*(b) (6) direct line*  
*(b) (6) cell*  
*(b) (6) [@meatinstitute.org](#)*  
*Follow me on Twitter @Meatreghelper*

---

**From:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Sent:** Wednesday, May 13, 2020 8:24 AM  
**To:** Norm Robertson <(b) (6) [@meatinstitute.org](#)>; Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Subject:** RE: testing of FSIS personnel for COVID

We'll try to remember to address. If not, please feel free to ask the question!

Phil

---

***Philip Bronstein, Ph.D.***  
Assistant Administrator  
Office of Field Operations  
Food Safety and Inspection Service, USDA  
Room 344E Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Mobile: (b) (6)  
Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Norm Robertson <(b) (6) [@meatinstitute.org](#)>

**Sent:** Wednesday, May 13, 2020 11:16 AM

**To:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>

**Subject:** RE: testing of FSIS personnel for COVID

Thanks, Phil.

More than a few members that received the letter from AMS yesterday have asked me if this applies to FSIS and we were not sure, so I don't know if most understand that FSIS has made this specific position clear already. The guidance that has been provided previously has been specific to temperature taking and answering (verbally) questions, and I don't recall FSIS ever mentioning testing as a condition of entry to the establishment being something industry can require if FSIS inspectors.

It would be helpful if you could clarify this point on the call today. Otherwise, I'll have to ask you to do so.

Norm

*Norm Robertson*  
*Vice President, Regulatory Services*  
*North American Meat Institute*  
*(202)587-4200 main line*  
*(b) (6) direct line*  
*(b) (6) cell*  
*(b) (6) @meatinstitute.org*  
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---

**From:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>

**Sent:** Wednesday, May 13, 2020 8:09 AM

**To:** Norm Robertson (b) (6) <[@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)>; Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>

**Subject:** RE: testing of FSIS personnel for COVID

Hi Norm,

Yes we are in lock step with AMS. The position that is mentioned in the AMS letter also applies to FSIS.

We feel that FSIS has already communicated this position previously and will not be putting out a specific letter to re-iterate.

Phil

-----

***Philip Bronstein, Ph.D.***

Assistant Administrator  
Office of Field Operations  
Food Safety and Inspection Service, USDA  
Room 344E Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Mobile: (b) (6)  
Email: [philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)

---

**From:** Norm Robertson (b) (6) [@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)>  
**Sent:** Wednesday, May 13, 2020 11:00 AM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Cc:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Subject:** testing of FSIS personnel for COVID

Hi Paul,

We received the attached from AMS yesterday. It speaks broadly to "USDA employees" being subject to COVID testing done by establishments to allow entry into the facility, so I assume FSIS is taking the same position. I assume you were already going to cover this, but if not, I will ask the question during today's call.

Thanks,

Norm

*Norm Robertson*  
*Vice President, Regulatory Services*  
*North American Meat Institute*  
*(202)587-4200 main line*  
*(b) (6) direct line*  
*(b) (6) cell*  
*(b) (6) [@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)*  
*Follow me on Twitter @Meatreghelper*

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**From:** [Traci Earls](#)  
**To:** [Sprouls, Dawn - FSIS](#); [Kathryn Unger](#)  
**Cc:** [Bronstein, Philip - FSIS](#); [Sidrak, Hany - FSIS](#); [Bane, Robert - FSIS](#); [Wolseley, Paul - FSIS](#); [French, Geraldine - FSIS](#); [Watts, Michael - FSIS](#)  
**Subject:** RE: Testing of USDA team at Milwaukee  
**Date:** Wednesday, May 6, 2020 9:03:19 AM  
**Attachments:** [image005.png](#)

---

Thank you everyone,  
We'll ensure the local inspectors get all of the information.

---

**From:** Sprouls, Dawn - FSIS <dawn.sprouls@usda.gov>  
**Sent:** Wednesday, May 06, 2020 7:50 AM  
**To:** Kathryn Unger (b) (6) @cargill.com>; Traci Earls (b) (6) @cargill.com>  
**Cc:** Bronstein, Philip - FSIS <philip.bronstein@usda.gov>; Sidrak, Hany - FSIS <hany.sidrak@usda.gov>; Bane, Robert - FSIS <robert.bane@usda.gov>; Wolseley, Paul - FSIS <paul.wolseley@usda.gov>; French, Geraldine - FSIS <geraldine.french@usda.gov>; Watts, Michael - FSIS <michael.watts2@usda.gov>  
**Subject:** RE: Testing of USDA team at Milwaukee

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Good morning Ms. Unger,

I have also talked to Dan E. this am regarding this as well. I have discussed the situation with the FLS Dr. Kelly Mowell and she is working with the FSIS team on this to ensure testing is completed. Ms. Earls can either reach out to myself or Dr. Kelly Mowell the FLS for that area for any questions and/or additional information.

If you need any additional information or assistance from the District-please feel free to reach out to me.

Thank you.

Dawn Sprouls, DVM  
Des Moines District Manager  
FSIS-USDA  
210 Walnut Street RM 985  
Des Moines, IA 50309

Office number-(b) (6)  
Cell number-(b) (6)  
[dawn.sprouls@usda.gov](mailto:dawn.sprouls@usda.gov)

---

**From:** Kathryn Unger (b) (6) @cargill.com>

**Sent:** Wednesday, May 6, 2020 7:41 AM

**To:** Sprouls, Dawn - FSIS <[dawn.sprouls@usda.gov](mailto:dawn.sprouls@usda.gov)>; Traci Earls (b) (6) <[\[REDACTED\]@cargill.com](mailto:[REDACTED]@cargill.com)>

**Cc:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>; Bane, Robert - FSIS <[robert.bane@usda.gov](mailto:robert.bane@usda.gov)>; Wolseley, Paul - FSIS <[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)>; French, Geraldine - FSIS <[geraldine.french@usda.gov](mailto:geraldine.french@usda.gov)>; Watts, Michael - FSIS <[michael.watts2@usda.gov](mailto:michael.watts2@usda.gov)>; Brashears, Mindy - OSEC, Washington, DC <[Mindy.Brashears@usda.gov](mailto:Mindy.Brashears@usda.gov)>; Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>

**Subject:** RE: Testing of USDA team at Milwaukee

Good morning, Ms. Sprouls. I am connecting you with the General Manager in the Milwaukee location since she is leading the efforts with respect to testing.

Regards,  
KU

*Kathryn Graves Unger  
Vice President, North America  
Government Relations*



direct: (b) (6)

mobile: (b) (6)

*Everyone has the obligation to STOP an unsafe activity.*

---

**From:** Sprouls, Dawn - FSIS <[dawn.sprouls@usda.gov](mailto:dawn.sprouls@usda.gov)>

**Sent:** Wednesday, May 6, 2020 7:25 AM

**To:** Kathryn Unger <(b) (6) <[\[REDACTED\]@cargill.com](mailto:[REDACTED]@cargill.com)>

**Cc:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>; Bane, Robert - FSIS <[robert.bane@usda.gov](mailto:robert.bane@usda.gov)>; Wolseley, Paul - FSIS <[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)>; French, Geraldine - FSIS <[geraldine.french@usda.gov](mailto:geraldine.french@usda.gov)>; Watts, Michael - FSIS <[michael.watts2@usda.gov](mailto:michael.watts2@usda.gov)>; Brashears, Mindy - OSEC, Washington, DC <[Mindy.Brashears@usda.gov](mailto:Mindy.Brashears@usda.gov)>; Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>

**Subject:** RE: Testing of USDA team at Milwaukee

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Good morning Ms. Unger,

Please let me know when you are available and if I can reach you at the number below to discuss the testing of the FSIS team there in Milwaukee. Thank you.

Dawn Sprouls, DVM

Des Moines District Manager  
FSIS-USDA  
210 Walnut Street RM 985  
Des Moines, IA 50309

Office number: (b) (6)  
Cell number: (b) (6)  
[dawn.sprouls@usda.gov](mailto:dawn.sprouls@usda.gov)

---

**From:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Sent:** Wednesday, May 6, 2020 6:17 AM  
**To:** Kathryn Unger <(b) (6)@cargill.com>  
**Cc:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>; Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>; Bane, Robert - FSIS <[robert.bane@usda.gov](mailto:robert.bane@usda.gov)>; Wolseley, Paul - FSIS <[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)>; French, Geraldine - FSIS <[geraldine.french@usda.gov](mailto:geraldine.french@usda.gov)>; Watts, Michael - FSIS <[michael.watts2@usda.gov](mailto:michael.watts2@usda.gov)>; Sprouls, Dawn - FSIS <[dawn.sprouls@usda.gov](mailto:dawn.sprouls@usda.gov)>; Brashears, Mindy - OSEC, Washington, DC <[Mindy.Brashears@usda.gov](mailto:Mindy.Brashears@usda.gov)>  
**Subject:** RE: Testing of USDA team at Milwaukee

You should expect to hear from someone this morning to assist with arrangements.

Thanks,

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Brashears, Mindy - OSEC, Washington, DC <[Mindy.Brashears@usda.gov](mailto:Mindy.Brashears@usda.gov)>  
**Sent:** Wednesday, May 6, 2020 7:06 AM  
**To:** Kathryn Unger <(b) (6)@cargill.com>  
**Cc:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Subject:** Re: Testing of USDA team at Milwaukee

We have advised our inspectors to be tested when offered at a facility. I've copied Paul for additional insight and comment.

Thanks.

Mindy  
Get [Outlook for iOS](#)

---

**From:** Kathryn Unger <(b) (6)@cargill.com>

**Sent:** Tuesday, May 5, 2020 8:33 PM

**To:** Newsome, Shawna - OSEC, Washington, DC; Brashears, Mindy - OSEC, Washington, DC

**Subject:** Testing of USDA team at Milwaukee

Good evening. First, thank you for our call this evening. It was very helpful to have everyone on one call. As we prepare for testing at the Milwaukee facility, we need to ensure that there are no gaps in our testing protocol that the local authorities may use to prevent us from operating. That being the case, we would like to test any USDA inspectors who operate on our site. Given that they are not our employees, we would appreciate your support on having them tested and your communication to those employees that we will need to test them. Again, we do not want anything to prevent us from operating next week, once we have complied with all of the local requirements.

Would you please confirm back to me your support and that you can notify the relevant USDA employees?

Have a great evening.

Regards,  
KU

*Kathryn Graves Unger  
Vice President, North America  
Government Relations*

[Redacted]

direct: (b) (6)

mobile: (b) (6)

*Everyone has the obligation to STOP an unsafe activity.*

---

**From:** Willits, Ashley - OSEC, Washington, DC <ashley.willits@usda.gov>

**Sent:** Tuesday, May 5, 2020 7:43 PM

**To:** Kathryn Unger <(b) (6)@cargill.com>

**Subject:** RE: USDA, CDC, Cargill and Wisconsin Call- 5/5/20

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Thanks for your patience!

---

**From:** Kathryn Unger <(b) (6)@cargill.com>

**Sent:** Tuesday, May 5, 2020 7:05 PM

**To:** Willits, Ashley - OSEC, Washington, DC <[ashley.willits@usda.gov](mailto:ashley.willits@usda.gov)>

**Subject:** RE: USDA, CDC, Cargill and Wisconsin Call- 5/5/20

Thank you! Give us a moment.

*Kathryn Graves Unger  
Vice President, North America  
Government Relations*

direct: (b) (6)

mobile: (b) (6)

*Everyone has the obligation to STOP an unsafe activity.*

---

**From:** Willits, Ashley - OSEC, Washington, DC <[ashley.willits@usda.gov](mailto:ashley.willits@usda.gov)>

**Sent:** Tuesday, May 5, 2020 7:03 PM

**Cc:** Bonfitto, Jordan - OSEC, Washington, DC <[jordan.bonfitto@usda.gov](mailto:jordan.bonfitto@usda.gov)>

**Subject:** RE: USDA, CDC, Cargill and Wisconsin Call- 5/5/20

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Hi all,

We are having technical difficulties with the conference line. Please call in to this number.

Call-in: (b) (6)

Code: (b) (6)

Best,  
Ashley

---

**From:** Willits, Ashley - OSEC, Washington, DC

**Sent:** Tuesday, May 5, 2020 1:09 PM

**Cc:** Bonfitto, Jordan - OSEC, Washington, DC <[jordan.bonfitto@usda.gov](mailto:jordan.bonfitto@usda.gov)>

**Subject:** USDA, CDC, Cargill and Wisconsin Call- 5/5/20

Good afternoon all,

I would like to invite you to a call this evening with USDA, CDC, Cargill and state/ local leaders in Wisconsin. **This call will be today, May 5<sup>th</sup>, at 6:00pm CDT (7:00pm EDT).** This call will be to discuss concerns and issues regarding meat processing. Call in information below.

Dial In: (b) (6) (OR (b) (6) )  
Access Code: (b) (6)

Please let me know if you will be able to join the call.

Thanks,  
Ashley



**Ashley Willits**  
Deputy Director  
External and Intergovernmental Affairs  
Office of the Secretary  
United States Department of Agriculture  
Cell: (b) (6)

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**From:** [Mark Dopp](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Cc:** [Bronstein, Philip - FSIS](#)  
**Subject:** Re: Thanks for the answer re who to contact  
**Date:** Friday, March 13, 2020 1:20:53 PM

---

Thanks.

Sent from my iPhone

On Mar 13, 2020, at 1:19 PM, Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)> wrote:

Correct, we will not have employees signing. Information will be out shortly.

Thanks,

Paul Kiecker  
Deputy Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Mark Dopp (b) (6) <[@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)>  
**Sent:** Friday, March 13, 2020 1:12 PM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>; Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Subject:** Re: Thanks for the answer re who to contact

Paul and Phil, following up on the questionnaire issue. correspondence I've seen says Ams employees not to sign. Same for FSIS?

Sent from my iPhone

On Mar 12, 2020, at 2:22 PM, Mark Dopp <[\(b\) \(6\)@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)> wrote:

And addressing the questionnaire issue. was next on my list.

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**From:** [Kiecker, Paul - FSIS](#)  
**To:** [Masters, Barbara](#)  
**Cc:** [Williams, Jennifer \(Dunes\)](#)  
**Subject:** Re: Tyson Amarillo- Notification of Team Member  
**Date:** Saturday, March 21, 2020 6:27:51 PM

---

Thanks for the information.

Paul Kiecker  
Administrator  
Food Safety and Inspection Service  
1400 Independence Avenue, SW  
Room 331-E, J.L. Whitten Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)

---

**From:** Masters, Barbara (b) (6) @tyson.com>  
**Sent:** Saturday, March 21, 2020 6:18:57 PM  
**To:** Kiecker, Paul - FSIS <[paul.kiecker@usda.gov](mailto:paul.kiecker@usda.gov)>  
**Cc:** Williams, Jennifer (Dunes) (b) (6) @tyson.com>  
**Subject:** Fwd: Tyson Amarillo- Notification of Team Member

Paul

I wanted to close the loop on Amarillo. Jennifer has reached out to the DO. The Tyson TM works in (b) (4) - hence the low number of individuals in contact. Please feel to reach out to Jennifer or myself if you need more information. Thanks for feeling you could reach out today.

Barb

Begin forwarded message:

**From:** "Williams, Jennifer (Dunes)" (b) (6) @tyson.com>  
**Date:** March 21, 2020 at 6:11:12 PM EDT  
**To:** "Masters, Barbara" (b) (6) @tyson.com>  
**Subject:** FW: Tyson Amarillo- Notification of Team Member

See below- we'll see how we go, but if you want to followup with Paul please do.

---

**From:** Williams, Jennifer (Dunes)  
**Sent:** Saturday, March 21, 2020 5:11 PM  
**To:** McKean, Jennifer - FSIS <[jennifer.mckean@usda.gov](mailto:jennifer.mckean@usda.gov)>; [gary.davis2@usda.gov](mailto:gary.davis2@usda.gov);

kinsey.naylorbyles@usda.gov

**Cc:** Sanchez, Ernesto (b) (6) @tyson.com>; Poole, Jason  
(b) (6) @tyson.com>

**Subject:** Tyson Amarillo- Notification of Team Member

**Importance:** High

Dallas District Office Leadership-

Following a call to the 24 emergency contact line and initial discussion with Dr. Naylor-Byles, I am enclosing a brief description of a situation that we have been recently made aware of regarding a team member who has been confirmed positive for COVID-19 stationed at our Tyson Fresh Meats Amarillo, Texas facility. The plant manager, Ernesto Sanchez, has detailed the sequence of events that I have included below. This team member is a (b) (4) team member and upon notification to Tyson that he didn't feel well was sent home immediately. Also, upon notification of presumptive status, the three (b) (4) team members in contact with the team member of interest were also sent home.

We believe at this time that there has not been any contact with USDA- FSIS personnel by this team member and the Department of Health is actively involved. We would like to discuss this situation with you prior to resuming operations on Monday morning as we will be communicating to our team members on Monday and want to make sure you are involved and aware.

Upon getting availability, we would put out a call-in number so we could briefly discuss it with you, answer any questions you might have.

Thank you  
Jennifer Williams  
VP FSQA  
Tyson Fresh Meats  
(b) (6)

---

**From:** Sanchez, Ernesto <(b) (6) @tyson.com>

**Subject:** Information requested

Here's the information requested per phone call this afternoon.

**Sequence of event**

- On Monday 3-16 around 8:45am. (b) (4) TM notified us that he had chills and he was sent home immediately.
  - TM when to doctor – TM was sent home until the Hospital called him to be tested for COVID-19. TM was tested by local hospital.
- On Wednesday 3-18 late evening TM notified us that the health dept. had

contacted him that he was presumptive positive for COVID-19.

- At that time, it was asked who he had been around. (b) (4) Tm stated he was around 3 other (b) (4) TM's in his office. These 1m's were called immediately and told to stay home until further notice.
- On Friday 3-20 the health dept. contacted Ernesto Sanchez (Complex Manager) for information about the 3 tm's listed above. Their phone numbers were provided. Told health dept. that Tyson had to quarantine them until we heard from health dept... It was asked for more information, but health dept. didn't provide.
- The TM's are still quarantined
- TM's did call and mention the health dept contacted them.
  - One team member stated that he got the first call stating he was low risk and 20 mins later he got another called stating he was medium risk and had to be quarantine until 3-31
  - The other 2 tm's above where told to be quarantine till 3-31 also

Let me know if additional information.

Thanks,  
Ernesto Sanchez

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**From:** [Mark Dopp](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** RE: Updated USDA FSIS COVID-19 Guidance  
**Date:** Friday, March 20, 2020 3:37:05 PM

---

Thanks. will get this out. and thanks for working with us on the labeling issues.

---

**From:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Sent:** Friday, March 20, 2020 3:22 PM  
**Subject:** Updated USDA FSIS COVID-19 Guidance

Hello All,

Based on additional guidance by EEOC  
([https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)) the agency is temporarily changing our stance on inspectors answering questions and having their temperature measured to comply with establishment's policies.

Please find the attached guidance from USDA Food Safety Inspection Service concerning COVID-19. Additionally please forward this email to others in the industry that may find this communication useful.

FSIS respectfully asks that establishments communicate with the in-plant FSIS inspection team to let them know if there are any known or suspected cases of COVID-19 among their establishment personnel.

If you have any questions, please email [fsis@usda.gov](mailto:fsis@usda.gov).

Sincerely,

Phil

---

***Philip Bronstein, Ph.D.***  
USDA FSIS  
Assistant Administrator, Field Operations

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**From:** [Griffino, Alison](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** RE: Updated USDA FSIS COVID-19 Guidance  
**Date:** Friday, March 20, 2020 3:29:39 PM

---

Good afternoon!

Thanks so much for this update. I'm working on communicating throughout our organization now. I really appreciate all of your help!

Alison

---

**From:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Sent:** Friday, March 20, 2020 2:22 PM  
**Subject:** [EXTERNAL] - Updated USDA FSIS COVID-19 Guidance

Hello All,

Based on additional guidance by EEOC ([https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)) the agency is temporarily changing our stance on inspectors answering questions and having their temperature measured to comply with establishment's policies.

Please find the attached guidance from USDA Food Safety Inspection Service concerning COVID-19. Additionally please forward this email to others in the industry that may find this communication useful.

FSIS respectfully asks that establishments communicate with the in-plant FSIS inspection team to let them know if there are any known or suspected cases of COVID-19 among their establishment personnel.

If you have any questions, please email [fsis@usda.gov](mailto:fsis@usda.gov).

Sincerely,

Phil

---

***Philip Bronstein, Ph.D.***  
USDA FSIS  
Assistant Administrator, Field Operations

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**From:** [Chris Young](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** RE: Updated USDA FSIS COVID-19 Guidance  
**Date:** Friday, March 20, 2020 3:28:39 PM

---

Phil,  
Thank you for the update and the partnership during this time.

Christopher Young  
Executive Director  
American Association of Meat Processors

(b) (6) office

(b) (6) cell

(b) (6) @aamp.com

---

**From:** Bronstein, Philip - FSIS <philip.bronstein@usda.gov>  
**Sent:** Friday, March 20, 2020 3:22 PM  
**Subject:** Updated USDA FSIS COVID-19 Guidance

Hello All,

Based on additional guidance by EEOC  
([https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)) the agency is temporarily changing our stance on inspectors answering questions and having their temperature measured to comply with establishment's policies.

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If you have any questions, please email [fsis@usda.gov](mailto:fsis@usda.gov).

Sincerely,

Phil

---

***Philip Bronstein, Ph.D.***  
USDA FSIS  
Assistant Administrator, Field Operations



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**From:** [Booren, Betsy](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** RE: Updated USDA FSIS COVID-19 Guidance  
**Date:** Friday, March 20, 2020 3:25:47 PM

---

Thank you!

**Betsy Booren, Ph.D.**

Senior Vice President, Regulatory and Technical Affairs  
Consumer Brands Association

New agenda, new organization. [Learn more](#) about the Consumer Brands Association.

*\*Note: Please update your contacts with my new email address*

---

**From:** Bronstein, Philip - FSIS <philip.bronstein@usda.gov>  
**Sent:** Friday, March 20, 2020 3:22 PM  
**Subject:** Updated USDA FSIS COVID-19 Guidance

Hello All,

Based on additional guidance by EEOC

([https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)) the agency is temporarily changing our stance on inspectors answering questions and having their temperature measured to comply with establishment's policies.

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Sincerely,

Phil

---

***Philip Bronstein, Ph.D.***

USDA FSIS  
Assistant Administrator, Field Operations

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**From:** [Wolseley, Paul - FSIS](#)  
**To:** [Cranford, William - FSIS](#)  
**Cc:** [Mayberry, Tamara - FSIS](#); [Mudahar, Karnail - FSIS](#); (b) (6) @meatinstitute.org; (b) (6) @meatinstitute.org;  
[Bronstein, Philip - FSIS](#)  
**Subject:** RE: Updated USDA FSIS COVID-19 Guidance  
**Date:** Tuesday, March 31, 2020 4:37:04 PM

---

Perfect Bill. Thanks for the prompt follow-up

Paul V. Wolseley  
Acting Executive Associate for Regulatory Operations  
Office of Field Operations  
Food Safety and Inspection Service, USDA  
Room 3159 South Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[Paul.wolseley@usda.gov](mailto:Paul.wolseley@usda.gov)

---

**From:** Cranford, William - FSIS <[william.cranford@usda.gov](mailto:william.cranford@usda.gov)>  
**Sent:** Tuesday, March 31, 2020 3:32 PM  
**To:** Wolseley, Paul - FSIS <[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)>  
**Cc:** Mayberry, Tamara - FSIS <[tamara.mayberry@usda.gov](mailto:tamara.mayberry@usda.gov)>; Mudahar, Karnail - FSIS <[karnail.mudahar@usda.gov](mailto:karnail.mudahar@usda.gov)>; (b) (6) @meatinstitute.org  
**Subject:** RE: Updated USDA FSIS COVID-19 Guidance

Paul,  
I just spoke with Mat Edwards. There was just a little misunderstanding in regard to the expectations we are holding in these situations. We discussed the information that the establishment provided to us through Dr. Tachna and the IPP and both agreed that it is sufficient to meet our needs at this point. He's at Momence and will let plant management know that we are on the same page and to simply keep us up to date on any evolving issues.

Thanks...Bill

***William E. Cranford***

Deputy District Manager  
Office of Field Operations  
Food Safety and Inspection Service, USDA  
Chicago District Office  
1919 S. Highland Ave Suite 115C  
Lombard, IL 60148  
Desk: (b) (6)  
Cell: (b) (6)  
[william.cranford@usda.gov](mailto:william.cranford@usda.gov)

**From:** Wolseley, Paul - FSIS  
**Sent:** Tuesday, March 31, 2020 3:04 PM  
**To:** Cranford, William - FSIS <[william.cranford@usda.gov](mailto:william.cranford@usda.gov)>  
**Cc:** Mayberry, Tamara - FSIS <[tamara.mayberry@usda.gov](mailto:tamara.mayberry@usda.gov)>; Mudahar, Karnail - FSIS <[karnail.mudahar@usda.gov](mailto:karnail.mudahar@usda.gov)>  
**Subject:** Fwd: Updated USDA FSIS COVID-19 Guidance

Bill, please follow up with Matt Edwards on this (see my response to NAMI below) and assure this is not occurring and get back to Norm and I

Paul V. Wolseley  
Acting Associate for Regulatory Operations Office of Field Operations  
Food Safety and Inspection Service, USDA  
Room 3159 South Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)

---

**From:** "Wolseley, Paul - FSIS" <[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)>  
**Date:** Tuesday, March 31, 2020 at 3:02:04 PM  
**To:** "Norm Robertson" <(b) (6)@meatinstitute.org>  
**Cc:** "(b) (6)@meatinstitute.org" <(b) (6)@meatinstitute.org>, "Bodendorfer, Christine - PHIS PA External Contact - FSIS" <(b) (6)@johnsonville.com>, "Bronstein, Philip - FSIS" <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Subject:** Re: Updated USDA FSIS COVID-19 Guidance

Not the expectation Norm and will address immediately. I hold daily calls with the Chicago District FLSs and the guidance is the industry and FSIS mutually notify one another of COVID-19 positives and our actions. Email or phone call with follow up actions, work location of employee, etc is sufficient. I am aware of the issue at Momence and the corrective actions taken by Johnsonville and have no concerns with them nor concerns of our IPP. Will address and circle back with you

Paul V. Wolseley  
Acting Associate for Regulatory Operations Office of Field Operations  
Food Safety and Inspection Service, USDA  
Room 3159 South Building  
Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)

---

**From:** "Norm Robertson" (b) (6) @meatinstitute.org>  
**Date:** Tuesday, March 31, 2020 at 2:54:13 PM  
**To:** "Wolseley, Paul - FSIS" <paul.wolseley@usda.gov>  
**Cc:** "(b) (6) @meatinstitute.org" (b) (6) @meatinstitute.org>, "Bodendorfer, Christine - PHIS PA External Contact - FSIS" (b) (6) @johnsonville.com>, "Bronstein, Philip - FSIS" <philip.bronstein@usda.gov>  
**Subject:** FW: Updated USDA FSIS COVID-19 Guidance

Hi Paul,

As per the guidance below from Mr. Phil Bronstein, Assistant Administrator for Field Operations, industry is doing their best to keep the agency informed of any employees testing positive for COVID-19, per the reciprocal agreement with the agency reflected therein. Frontline Supervisor, Mathew Edwards, has conveyed through the In-plant personnel at the Johnsonville Momence Packing Establishment in Momence, IL, that the notification previously provided is not sufficient and that, per the Chicago District, the company must now provide their notification and plan of action in writing, on company letterhead. The request in the e-mail below from Mr. Bronstein was for notification, which has already occurred.

Is the agency now also expecting the company to provide additional information in writing on company letterhead? If so, we request the agency make the expectations known and explain what will be expected for all companies across the US, rather than allowing individual districts to establish local policy. We have been told that the FLS is at the establishment and that they must provide this information, on company letterhead by tonight. The insinuation is that if they do not, operations may be stopped by the agency or that inspection personnel will be removed, thereby stopping inspected operations from occurring. See the below and attached from Mr. Bronstein, which does not mandate anything be in writing or on company letterhead.

Please confirm that the guidance from Mr. Bronstein remains viable and that failure to provide written information on company letterhead will not be used by the agency to initiate a withholding or suspension action. The company is happy to share information with the agency, but this specific mandate and threat seems a bit more than over the top.

Please let me know if we can provide additional information.

Best regards,

Norm

*Norm Robertson  
Vice President, Regulatory Services  
North American Meat Institute  
(202)587-4200 main line*

(b) (6) direct line  
(b) (6) cell  
(b) (6) @meatinstitute.org  
Follow me on Twitter @Meatreghelper

---

**From:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>

**Sent:** Friday, March 20, 2020 3:22 PM

**Subject:** Updated USDA FSIS COVID-19 Guidance

Hello All,

Based on additional guidance by EEOC

([https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)) the agency is temporarily changing our stance on inspectors answering questions and having their temperature measured to comply with establishment's policies.

Please find the attached guidance from USDA Food Safety Inspection Service concerning COVID-19. Additionally please forward this email to others in the industry that may find this communication useful.

**FSIS respectfully asks that establishments communicate with the in-plant FSIS inspection team to let them know if there are any known or suspected cases of COVID-19 among their establishment personnel.**

If you have any questions, please email [fsis@usda.gov](mailto:fsis@usda.gov).

Sincerely,

Phil

---

***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

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---



**From:** [Mark Dopp](#)  
**To:** [Wolseley, Paul - FSIS](#); [Norm Robertson](#)  
**Cc:** [Bodendorfer, Christine - PHIS PA External Contact - FSIS](#); [Bronstein, Philip - FSIS](#)  
**Subject:** RE: Updated USDA FSIS COVID-19 Guidance  
**Date:** Tuesday, March 31, 2020 4:11:24 PM

---

Thanks Paul and Phil. The English translation of the supposed old Chinese proverb/curse "May you live in interesting times" has never been more spot on.

---

**From:** Wolseley, Paul - FSIS <[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)>  
**Sent:** Tuesday, March 31, 2020 4:02 PM  
**To:** Norm Robertson (b) (6) @meatinstitute.org>  
**Cc:** Mark Dopp (b) (6) @meatinstitute.org>; Bodendorfer, Christine - PHIS PA External Contact - FSIS (b) (6) @johnsonville.com>; Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
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Paul V. Wolseley  
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Washington, DC 20250  
Office: (b) (6)  
Cell: (b) (6)  
[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)

---

**From:** "Norm Robertson" (b) (6) @meatinstitute.org>  
**Date:** Tuesday, March 31, 2020 at 2:54:13 PM  
**To:** "Wolseley, Paul - FSIS" <[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)>  
**Cc:** (b) (6) @meatinstitute.org" (b) (6) @meatinstitute.org>, "Bodendorfer, Christine - PHIS PA External Contact - FSIS" <(b) (6) @johnsonville.com>, "Bronstein, Philip - FSIS" <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
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Norm

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*Vice President, Regulatory Services*  
*North American Meat Institute*  
*(202)587-4200 main line*  
*(b) (6) direct line*  
*(b) (6) cell*  
*(b) (6) @meatinstitute.org*  
*Follow me on Twitter @Meatreghelper*

---

**From:** Bronstein, Philip - FSIS <[philip.bronstein@usda.gov](mailto:philip.bronstein@usda.gov)>  
**Sent:** Friday, March 20, 2020 3:22 PM  
**Subject:** Updated USDA FSIS COVID-19 Guidance

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([https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)) the agency is temporarily changing our stance on inspectors answering questions

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Sincerely,

Phil

-----  
***Philip Bronstein, Ph.D.***  
USDA FSIS  
Assistant Administrator, Field Operations

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**From:** Daniel Etzler  
**To:** Bronstein, Philip - FSIS  
**Subject:** RE: Updated USDA FSIS COVID-19 Guidance  
**Date:** Friday, March 20, 2020 4:20:52 PM

---

Good afternoon Phil and thank you for the update. How does the establishment respond if an Inspector refuses to answer questions? As of now, Cargill will tell the Inspector to wait (not enter the establishment) then contact his/her Supervisor to discuss. Please let me know whether IPP will be required to answer the questions in the FSIS letter.

Sincerely,

Dan Etzler  
Food Safety, Quality & Regulatory Affairs Director  
Cargill Protein Group



direct: (b) (6) | mobile: (b) (6)  
825 East Douglas Ave.  
Wichita, KS 67202

---

**From:** Bronstein, Philip - FSIS <philip.bronstein@usda.gov>  
**Sent:** Friday, March 20, 2020 2:22 PM  
**Subject:** Updated USDA FSIS COVID-19 Guidance

**[EXTERNAL]** This email came from outside of Cargill. Do not click links or open attachments unless you recognize the sender. If you suspect this is spam, send this email as an attachment to [spam@cargill.com](mailto:spam@cargill.com)

Hello All,

Based on additional guidance by EEOC ([https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)) the agency is temporarily changing our stance on inspectors answering questions and having their temperature measured to comply with establishment's policies.

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Phil

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***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

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**From:** [Mark Dopp](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** RE: USDA FSIS COVID-19 Guidance  
**Date:** Friday, March 13, 2020 2:33:15 PM

---

Roger that. btw, you will (or should) get a bounce back on (b) (6) [@meatami.com](#) (b) (6)

[REDACTED]

---

**From:** Bronstein, Philip - FSIS <philip.bronstein@usda.gov>

**Sent:** Friday, March 13, 2020 2:29 PM

**To:** (b) (6) [@ajcfood.com](#); (b) (6) [@yahoo.com](#); (b) (6) [@yahoo.com](#);  
(b) (6) [@gmail.com](#); (b) (6) [@aamp.com](#); Maia.Jack-FASContact  
(b) (6) [@ameribev.org](#); (b) (6) [@americanfoodsgroup.com](#); Sanjay Gummala contact  
(b) (6) [@affi.com](#); (b) (6) [@amickfarms.com](#); (b) (6) [@tp.legal](#); (b) (6) [@bockornygroup.com](#);  
(b) (6) [@butterball.com](#); Kelly.Johnston Contact (b) (6) [@campbellsoup.com](#);  
(b) (6) [@cargill.com](#); (b) (6) [@cargill.com](#); (b) (6) [@cargill.com](#);  
(b) (6) [@cargill.com](#); (b) (6) [@cargill.com](#); (b) (6) [@gmail.com](#);  
(b) (6) [@coastbeacon.com](#); (b) (6) [@conagrafoods.com](#);  
(b) (6) [@ecolab.com](#); (b) (6) [@ecolab.com](#); (b) (6) [@fooddirectionsdc.com](#);  
(b) (6) [@gmail.com](#); (b) (6) [@fooddirectionsdc.com](#); (b) (6) [@fmi.org](#);  
(b) (6) [@fmi.org](#); (b) (6) [@fmi.org](#); (b) (6) [@fmi.org](#); (b) (6) [@fmi.org](#); (b) (6) [@gcca.org](#);  
(b) (6) [@greatamericansfd.com](#); (b) (6) [@greateromaha.com](#); (b) (6) [@greateromaha.com](#);  
(b) (6) [@gmaonline.org](#); (b) (6) [@gmaonline.org](#); (b) (6) [@gmaonline.org](#);  
(b) (6) [@gmaonline.org](#); (b) (6) [@gmaonline.org](#); (b) (6) [@hngroup.com](#);  
(b) (6) [@hoganlovells.com](#); (b) (6) [@yahoo.com](#); (b) (6) [@yahoo.com](#);  
(b) (6) [@gmail.com](#); (b) (6) [@johnmorrell.com](#); (b) (6) [@keystonefoods.com](#);  
(b) (6) [@keystonefoods.com](#); (b) (6) [@kraftfoods.com](#); (b) (6) [@kraftheinz.com](#);  
(b) (6) [@liebermanpllc.com](#); (b) (6) [@lopezfoods.com](#); (b) (6) [@marel.com](#);  
(b) (6) [@fpiseafood.com](#); Laurie Bryant (b) (6) [@micausa.org](#);  
(b) (6) [@meyersandassociates.com](#); (b) (6) [@morganlewis.com](#); (b) (6) [@beef.org](#);  
(b) (6) [@beef.org](#); (b) (6) [@beef.org](#); (b) (6) [@beef.org](#); (b) (6) [@beef.org](#); (b) (6) [@beef.org](#);  
(b) (6) [@beef.org](#); (b) (6) [@chickenusa.org](#); (b) (6) [@nfudc.org](#); (b) (6) [@nfi.org](#);  
(b) (6) [@nfi.org](#); (b) (6) [@nppc.org](#); (b) (6) [@pork.org](#); (b) (6) [@pork.org](#);  
(b) (6) [@nppc.org](#); (b) (6) [@pork.org](#); (b) (6) [@nppc.org](#); (b) (6) [@nppc.org](#);  
(b) (6) [@nppc.org](#); (b) (6) [@restaurant.org](#); (b) (6) [@restaurant.org](#);  
(b) (6) [@sustainableagriculture.net](#); (b) (6) [@turkeyfed.org](#); (b) (6) [@turkeyfed.org](#);  
(b) (6) [@us.nestl.com](#); (b) (6) [@us.nestle.com](#); (b) (6) [@us.nestle.com](#);  
(b) (6) [@us.nestle.com](#); (b) (6) [@oregonstate.edu](#); (b) (6) [@oregonstate.edu](#); Mark Dopp  
(b) (6) [@meatinstitute.org](#); (b) (6) [@meatinstitute.com](#); (b) (6) [@meatinstitute.com](#); Casey  
Gallimore (b) (6) [@meatinstitute.org](#); (b) (6) [@meatami.com](#); Tiffany Lee  
(b) (6) [@meatinstitute.org](#); (b) (6) [@meatassociation.com](#); KatieRose McCullough  
(b) (6) [@meatinstitute.org](#); (b) (6) [@meatinstitute.com](#); Norm Robertson  
(b) (6) [@meatinstitute.org](#); Eric Zito (b) (6) [@meatinstitute.org](#); (b) (6) [@lvlcorp.com](#);  
(b) (6) [@ofwlaw.com](#); (b) (6) [@ofwlaw.com](#); (b) (6) [@ofwlaw.com](#); (b) (6) [@ofwlaw.com](#);  
(b) (6) [@osigroup.com](#); (b) (6) [@osigroup.com](#); (b) (6) [@cajunboy.net](#); Rendon, Tina - PHIS  
Industry Contact - FSIS (b) (6) [@pilgrims.com](#); (b) (6) [@publix.com](#);

(b) (6)@rich.com; (b) (6)@safeway.com; (b) (6)@silliker.com;  
(b) (6)@silliker.com; (b) (6)@yahoo.com; (b) (6)@smithfield.com;  
(b) (6)@southwestmeat.org; (b) (6)@superiorfarms.com; (b) (6)@fedsolutionsllc.com;  
(b) (6)@lrbdc.com; (b) (6)@tomkatranch.org; Patton, Charles - PHIS Industry Contact - FSIS  
(b) (6)@turkeyvalleyfarms.com>; (b) (6)@2river.com; (b) (6)@tyson.com; House,  
Alison - PHIS Industry Contact - FSIS (b) (6)@tyson.com>; (b) (6)@tyson.com;  
(b) (6)@tyson.com; (b) (6)@tyson.com; (b) (6)@tyson.com;  
(b) (6)@hillshirebrands.com; (b) (6)@tyson.com; (b) (6)@tyson.com; Arp,  
Travis (b) (6)@usmef.org>; (b) (6)@usmef.org; Arp, Travis (b) (6)@usmef.org>;  
(b) (6)@usmef.org; (b) (6)@usmef.org; (b) (6)@uspoultry.org; Green, Robert  
(b) (6)@watsongreenllc.com>; (b) (6)@unitedegg.com; (b) (6)@usfoods.com;  
(b) (6)@usapec.org; Murphy, Jean (b) (6)@usapec.org>; Waller, Charlotte - PHIS Industry  
Contact - FSIS (b) (6)@vapgc.com>; (b) (6)@wassermanc.com; (b) (6)@waynefarm.com;  
(b) (6)@wssdc.com; (b) (6)@wssdc.com; (b) (6)@hendersonstrategies.com; (b) (6)@wileyrein.com;  
(b) (6)@gmail.com; (b) (6)@turkeyfed.org; (b) (6)@chickenusa.org; Norm Robertson  
(b) (6)@meatinstitute.org>

**Cc:** Sidrak, Hany - FSIS <hany.sidrak@usda.gov>; Watts, Michael - FSIS <michael.watts2@usda.gov>;  
Wolseley, Paul - FSIS <paul.wolseley@usda.gov>; French, Geraldine - FSIS  
<geraldine.french@usda.gov>

**Subject:** USDA FSIS COVID-19 Guidance

Hello All,

Please find the attached guidance from USDA Food Safety Inspection Service concerning COVID-19.

If you have any questions, please email [fsis@usda.gov](mailto:fsis@usda.gov).

Sincerely,

Phil

-----  
**Philip Bronstein, Ph.D.**

Assistant Administrator

Office of Field Operations

Food Safety and Inspection Service, USDA

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**From:** [Masters, Barbara](#)  
**To:** [Blake, Carol - FSIS](#)  
**Subject:** RE: USDA FSIS COVID-19 Guidance  
**Date:** Friday, March 13, 2020 2:43:41 PM

---

You are the best! Yes – very busy!!! Like you all – want to be sure our team and the food are safe!!!!

---

**From:** Blake, Carol - FSIS <carol.blake@usda.gov>  
**Sent:** Friday, March 13, 2020 2:43 PM  
**To:** Masters, Barbara <Barbara.Masters@tyson.com>  
**Subject:** [EXTERNAL] - RE: USDA FSIS COVID-19 Guidance

Hi Barb! Yes, I will make sure that happens today!  
All is well – very busy and crazy times. I'm sure it's that way for you also.

Thanks, Carol

**Carol Blake**  
Assistant Administrator  
Office of Public Affairs and Consumer Education  
Food Safety and Inspection Service, USDA  
Room 3137-S  
Washington, DC 20250  
Phone: (b) (6)  
Cell: (b) (6)

---

**From:** Masters, Barbara (b) (6) <(b) (6)@tyson.com>  
**Sent:** Friday, March 13, 2020 2:42 PM  
**To:** Blake, Carol - FSIS <[carol.blake@usda.gov](mailto:carol.blake@usda.gov)>  
**Subject:** FW: USDA FSIS COVID-19 Guidance

Carol

I hope you are well. Crazy times, huh.

I know this is not your priority - but could you have someone update my email from Keystone to Tyson – (b) (6) <(b) (6)@tyson.com>

I feel with everything going on I would like to be reachable... Barb

---

**From:** Andrew Bailey (b) (6) <(b) (6)@nppc.org>  
**Sent:** Friday, March 13, 2020 2:33 PM  
**To:** Masters, Barbara <(b) (6)@tyson.com>  
**Subject:** [EXTERNAL] - FW: USDA FSIS COVID-19 Guidance

(b) (6)

Email addresses withheld below and on next page are the same as those released on pages 312-313

To {  
b  
}  
(  
6  
)

[REDACTED]

(b) (6)

[Redacted]

**Cc:** Sidrak, Hany - FSIS <[hany.sidrak@usda.gov](mailto:hany.sidrak@usda.gov)>; Watts, Michael - FSIS <[michael.watts2@usda.gov](mailto:michael.watts2@usda.gov)>;  
Wolseley, Paul - FSIS <[paul.wolseley@usda.gov](mailto:paul.wolseley@usda.gov)>; French, Geraldine - FSIS  
<[geraldine.french@usda.gov](mailto:geraldine.french@usda.gov)>

**Subject:** USDA FSIS COVID-19 Guidance

Hello All,

Please find the attached guidance from USDA Food Safety Inspection Service concerning COVID-19.

If you have any questions, please email [fsis@usda.gov](mailto:fsis@usda.gov).

Sincerely,

Phil

-----  
**Philip Bronstein, Ph.D.**  
Assistant Administrator  
Office of Field Operations  
Food Safety and Inspection Service, USDA

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**From:** [Bronstein, Philip - FSIS](#)  
**To:** (b) (6) [@meatinstitute.org](#)  
**Subject:** Read: Call Today - Inspection Coverage  
**Date:** Thursday, May 14, 2020 6:50:06 AM

---

Your message

To: Bronstein, Philip - FSIS; Kiecker, Paul - FSIS  
Cc: Norm Robertson (b) (6) [@meatinstitute.org](#)  
Subject: Call Today - Inspection Coverage  
Sent: 4/15/2020 11:55 AM  
was read on 4/15/2020 12:08 PM.

**From:** [Mark Dopp](#)  
**To:** [Bronstein, Philip - FSIS](#); [Canavan, Jeff - FSIS](#); [Murphy-Jenkins, Rosalyn - FSIS](#)  
**Subject:** retail/foodservice guidance  
**Date:** Monday, March 23, 2020 10:10:20 AM

---

Phil/Ros/Jeff, good morning. I know you had to work through an item or two. We are getting inquiries about when the agency likely will issue its guidance. Any sense of timing? Thanks.

**From:** [Ashley Peterson](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** Self-Certify Question  
**Date:** Friday, March 27, 2020 9:54:47 AM

---

Good morning Phil -

Thank you again for your time yesterday. I had a follow-up on the self-certifying process. If an IPP self-certifies, what is the clearance process? In other words, are they to submit a letter to the FLS and outline why they are self-certifying? Does the FLS then have to give them approval? Does that approval outline the start time of their self-certification? I know you mentioned the Agency's expectations that they check back in every pay period.

Thank you in advance,  
Ashley

Ashley Peterson  
National Chicken Council



**From:** Gallegos, Anna - FSIS  
**To:** [issac.barrett@agi.alabama.gov](mailto:issac.barrett@agi.alabama.gov); [Barrett, Issac - FSIS](mailto:Barrett, Issac - FSIS); [chris.bishop@agi.alabama.gov](mailto:chris.bishop@agi.alabama.gov); "Rick Mann "; [paula.batarseh@cdfa.ca.gov](mailto:paula.batarseh@cdfa.ca.gov); [David.Schurr@cdfa.ca.gov](mailto:David.Schurr@cdfa.ca.gov); "Smith, Andrea"; [ksuhr@boah.in.gov](mailto:ksuhr@boah.in.gov); "Kathryn Polking"; Polking, Kathryn - FSIS; "George, Tony"; "George, Tony"; "Jim Jenkins "; [bmiller@daf.state.la.us](mailto:bmiller@daf.state.la.us); "Brian Miller"; Eberly, Jennifer; Eberly, Jennifer ([Jennifer.Eberly@maine.gov](mailto:Jennifer.Eberly@maine.gov)); "Trahan, Randy W"; "Neeser, Nicole (MDA"; "Levi Muhl"; "Marin DeBauch"; "Gary Hamel"; Marceau, Bonnie; "Yongue, Beth"; Hill, Rebecca - FSIS; Phillips, Richard - FSIS; Benton, Elizabeth - FSIS; "Grondahl, Andrea L."; Grondahl, Andrea - FSIS; [dennis.summers@agri.ohio.gov](mailto:dennis.summers@agri.ohio.gov); [David.Smeller@agri.ohio.gov](mailto:David.Smeller@agri.ohio.gov); "Flenner, Matthew"; [Angela.Dinneen@agri.ohio.gov](mailto:Angela.Dinneen@agri.ohio.gov); [James.Maynard@agri.ohio.gov](mailto:James.Maynard@agri.ohio.gov); Scott Yates; Scott Yates ([Scott.Yates@ag.ok.gov](mailto:Scott.Yates@ag.ok.gov)); [jtm7@clemson.edu](mailto:jtm7@clemson.edu); [Mendel.miller@state.sd.us](mailto:Mendel.miller@state.sd.us); [Dustin.oedekoven@state.sd.us](mailto:Dustin.oedekoven@state.sd.us); [Tammy.Anderson@state.sd.us](mailto:Tammy.Anderson@state.sd.us); "Dillon,James R (DSHS"; "Dillon,James R (DSHS"; Mcspadden, Noel - PHIS PA External Contact - FSIS; McSpadden, Noel - FSIS; [nschvaneveldt@utah.gov](mailto:nschvaneveldt@utah.gov); "Jim Burton"; "McNamara, Katherine"; [barry.jones@vdcacs.virginia.gov](mailto:barry.jones@vdcacs.virginia.gov); "Teter, Jackie (VDACS"; "Jones, Quinton"; Jones, Quinton - FSIS; Ingham, Steve C - DATCP; "Jon Cecil"; "Justin Latham"; "Abdelmajid, Naser - FSIS"; Abbott, Joseph - FSIS; Abley, Melanie - FSIS; "Ackerman, Donald - Commissioned Corps - FSIS"; "Adan, Natalie"; "Alison Benefield"; Amann, Denise - FSIS; "Amirian, Naima - FSIS"; Jackson, Andrea (DDA; "Arthur, Deborah - FSIS"; Ayo, Dedric - FSIS; Baburam, Michael - FSIS; "Baker, Larry"; Ballard, Tammie - FSIS; Barlow, Kristina - FSIS; Baucher, Sara - FSIS; Bell, Benjamin - FSIS; Ben-Ghaly, Labeed; Bertramsen, Sherry - NASS; Bessyoung, Hala - FSIS; [bgietzen@nd.gov](mailto:bgietzen@nd.gov); Black, Terry - FSIS; "Blue, Lynn"; Blue, Lynn - FSIS; Bluhm, Louis - FSIS; "Blumberg, Elyn - FSIS"; "bmarceau@mt.gov"; Boline, Douglas; Brink, Larry - FSIS; "Buchanan, Stephanie - FSIS"; "Buuck, Adam"; Cana-Alvarez, Ramon - FSIS; Canavan, Jeff - FSIS; Carr, Charmaine - FSIS; Coker, Scott - FSIS; Coleman, Jonathan - FSIS; Cox, Michelle - FSIS; [cwise@utah.gov](mailto:cwise@utah.gov); DAmore, Lara - FSIS; "Darnell Meta"; Day, Michael - FSIS; Defibaugh-Chavez, Stephanie - FSIS; Dull, Melissa - FSIS; Durvea, Peter - FSIS; "Earley, Rosemary - FSIS"; "Elane, Ken - FSIS"; "Ellere-Zuika, Agita"; Emeaba, Ugo - FSIS; Everhart, Janet - FSIS; "Ewers, Callie"; Fayne, Vincent - FSIS; "Fife, Richard"; "Flenner, Matt"; Fong, Brian - FSIS; Garrett, Stefanie - FSIS; Gillespie, Kevin - FSIS; Gonzales, Matthew - FSIS; Grabiner, Dana - FSIS; "Green, Alice - FSIS"; Hahn, Kenny - FSIS; "Hall, Bernard"; "Hall, Bernard - FSIS"; Hammar, Melissa - FSIS; [ray.hankes@illinois.gov](mailto:ray.hankes@illinois.gov); Hardage, Terry - FSIS; Harrison-Durant, Letitia - FSIS; Hewitt, Tracy - FSIS; "Hochstetler, Janis"; Hollis, Scott - NASS; "Hook, Dale"; Hook, Dale - FSIS; "Houghton, Bill"; Houghton, William - FSIS; "Hunter, Harvey - FSIS"; "James Hollis"; "Jefferson, Lawrence B"; Jennings, Patricia - FSIS; Gargani, John (DDA; Johnson, Kenneth - FSIS; Joynes, Robyn - FSIS; "Kasper, Gail"; "Kasper, Gail - FSIS"; Kasprisin, Amy - FSIS; Kause, Janell - FSIS; Kelly, Angela - FSIS; "Kenne, Kristopher - FSIS"; Kerestes, Dan - NASS; Khan, Atiya - FSIS; "King, Bruce (OOEET/CFL) - FSIS"; Kishore, Rita - OSEC, Washington, DC; "Knight, Steve"; "Knight, Travis"; Kowner, Susan - FSIS; Knox, Patricia - FSIS; Kremer-Caldwell, Selena - FSIS; Krot, Amanda - FSIS; Labruna, Kathryn - FSIS; Lanier, William - FSIS; "Lathrop, Michael - FSIS"; Linville, John - FSIS; Livingston, Ellie - FSIS; "Luna,Tracie L (DSHS"; Machuca, Maria - FSIS; Mamber, Steve - FSIS; Martin, Chad - FSIS; "Martin,Bradley (DSHS"; Mayfield, Colette - FSIS; Mbandi, Evelyn - FSIS; McGinn, Janet - FSIS; "Mikolajczyk, Marcin"; Mikolajczyk, Marcin - FSIS; Miller, James T - FSIS; Minocha, Udit - FSIS; "Miser, Lori"; "Mohr, Tim - FSIS"; Moore, Roger - FSIS; "Moser, Kendall"; Moser, Kendall - FSIS; Ng, Chilton - FSIS; "Nieves, Erasmo - FSIS"; "Nilges, Julie A."; Norris, Cal - FSIS; OHara, Jacqueline - FSIS; O'Keefe, Margaret - FSIS; OOEET/OPD; Osman, Elamin - FSIS; Ou, Oliver - FSIS; Pasko, Amber - FSIS; "Pepper, William - FSIS"; Platko, Paulette - FSIS; [qiones@ag.state.wv.us](mailto:qiones@ag.state.wv.us); Ramos, Julie - FSIS; "Randall.Larson@Iowaagriculture.gov"; "Rednour, Steven"; "Rhoads, Eric - FSIS"; Robbins, Brian - FSIS; [robert.cobb@agr.georgia.gov](mailto:robert.cobb@agr.georgia.gov); Hale, Kis Robertson - FSIS; Ingram, Robin - FSIS; Robinson, LaRia - FSIS; Rockwell, Catherine - Commissioned Corps - FSIS; Dyer, Ron - PHIS PA External Contact - FSIS; "Rudloff,Brandon J (DSHS"; [Ryan.Powell@agri.ohio.gov](mailto:Ryan.Powell@agri.ohio.gov); Scifres, Jenny - FSIS; Seeböhm, Scott - FSIS; Sheldon, Michael - FSIS; "Shell, Joseph"; "Shuler, Aron M."; Silverman, Meryl - FSIS; "Skelton, Susan (VDACS"; Smith, Andrew - FSIS; "Staton, Sheila M"; [Steve.FarmerJr@agr.georgia.gov](mailto:Steve.FarmerJr@agr.georgia.gov); "Stokes, Linda"; Stumps, Christyn - FSIS; Tarrant, Alexandra - FSIS; Thompson, Charles - OCIO-CEC, Washington, DC; Tohamy, Soumaya - FSIS; "Tony Martin"; Tran, Steve - FSIS; "Vinson, Susan"; "Wagner, Nick"; Walker, Leland - FSIS; "Walker, Ricky"; Webb, Jennifer - FSIS; Van Donselaar, Kristyn - FSIS; Whitley, Cynthia - FSIS; Wilkins, Stephanie - FSIS; Williams, Aubrey - FSIS; Witte, Robert - FSIS; "Zillinger, Phil"; Zipperer, Sam - FSIS; Johnson, Ashly - Contractor - FSIS; Hicks, John - FSIS; "jhicks16@verizon.net"; [robin@mdac.ms.gov](mailto:robin@mdac.ms.gov); "Luna,Tracie L (DSHS"; "Poulin, Celeste"; Bronstein, Philip - FSIS; Arce, Evelyn - Contractor - FSIS; Kane, Stephanie - FSIS; [Magaly.Linares@agri.ohio.gov](mailto:Magaly.Linares@agri.ohio.gov); [thistler@oregonstate.edu](mailto:thistler@oregonstate.edu); "John"; Martin, Tony K (TX) - FSIS; Gilmore, Keith - FSIS; Sidrak, Hany - FSIS; "Schweihofer, Jeannine"; Gargani, John (DDA; Carr, Damali - FSIS; McLane, Tina - FSIS; "Luebbering, Kelsey"; [jamie.hall@mda.mo.gov](mailto:jamie.hall@mda.mo.gov); Nalli, Christine - FSIS; Ambrozewicz, Paul - FSIS; Brna, Scott - FSIS; [Bryan.Bauer@state.sd.us](mailto:Bryan.Bauer@state.sd.us); "Crockett, Donny"; "Boisvert, Julie"; Stevenson,Timothy (DSHS; Thomas Stephens; [dgucho@Idaf.la.gov](mailto:dgucho@Idaf.la.gov); [amy.millard1@wisconsin.gov](mailto:amy.millard1@wisconsin.gov); Wansing, Kayla; Hall, Jamie; [hopen@mdac.ms.gov](mailto:hopen@mdac.ms.gov); Evans, Michelle - FSIS; "James Hollis"; Laspata, Gina - FSIS; Eden, Sonya - FSIS; Zhang, Shaochong - FSIS  
**Cc:** French, Geraldine - FSIS; Bronstein, Philip - FSIS  
**Subject:** State MPI Directors Webinar-April 2020  
**Date:** Thursday, April 16, 2020 12:40:19 PM  
**Attachments:** State MPI Directors Webinar April 2020.pdf

Good morning ALCON,  
Attached please find the Agenda for today's State MPI Webinar-April 2020.  
Thank you,  
Anna



April 2020

## Food Safety and Inspection Service:



# Food Safety and Inspection Service:

## Introduction

Anna Gallegos, POC MPI State Programs- FSIS-OFO

## Roll Call

Anna Gallegos, POC MPI State Programs- FSIS-OFO

## Budget

Paul Ambrozewicz, Financial Management Specialist  
Financial Operations Division, OCFO

## Training

Anna Gallegos, POC MPI State Programs- FSIS-OFO

## Civil Rights Update

Angela Kelly, Civil Rights Director

## COVID Update

Dr. J. Emilio Esteban, Chief Scientist

## Humane Handling

Dr. Quita Bowman Blackwell  
National Humane Handling Enforcement Coordinator  
Office of Field Operation

## FSAB

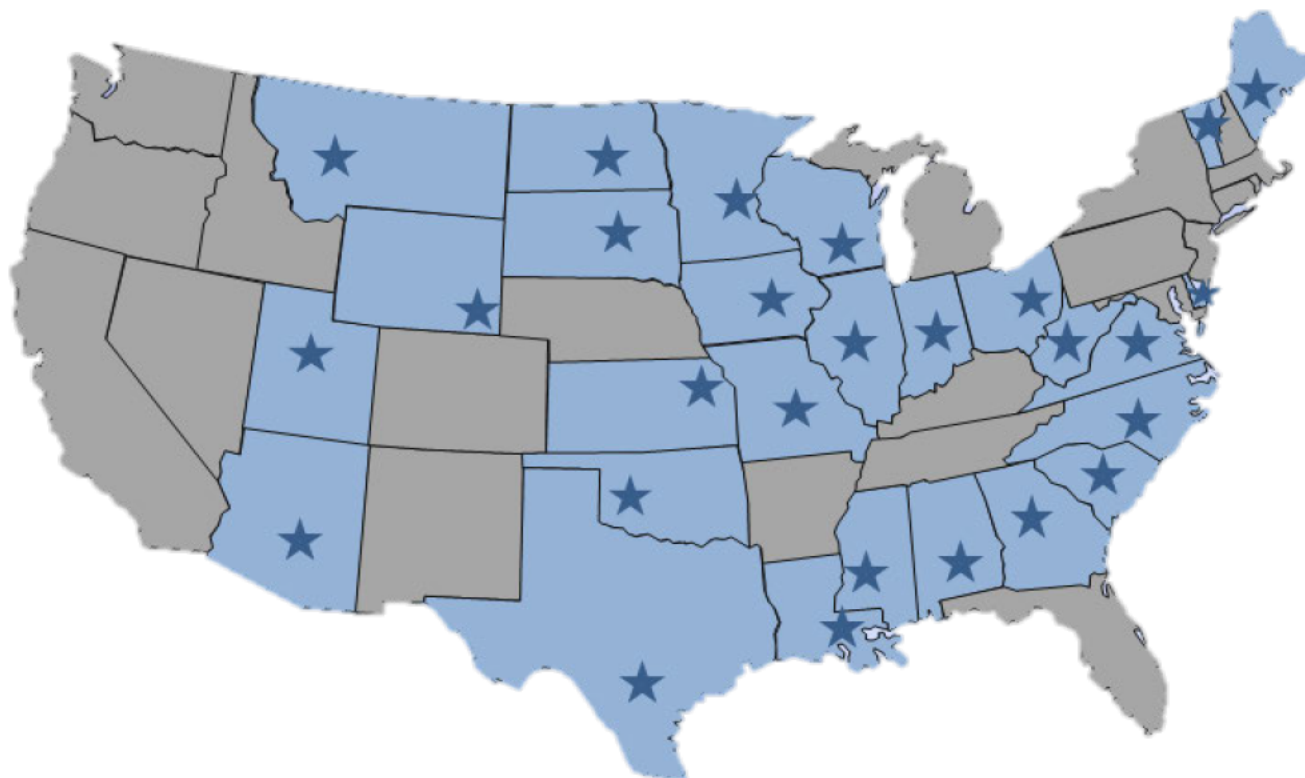
Dr. Jon Coleman, Deputy Branch Chief

## Closing

Anna Gallegos, POC MPI State Programs- FSIS-OFO



## Food Safety and Inspection Service:



# Roll Call



## **Alabama**

Dr. Issac C. Barnett, Jr

## **Arizona**

Mr. Rick Mann

## **Delaware**

Ms. Andrea Jackson

## **Georgia**

Mr. Aaron Knighton

## **Illinois**

Dr. Kris Mazurczak

## **Indiana**

Dr. David Bough

## **Iowa**

Dr. Kathryn Polking

## **Kansas**

Mr. Tony George

# Roll Call



## **Louisiana**

Mr. Jim Jenkins

## **Maine**

Dr. Jennifer Eberly

## **Minnesota**

Dr. Nicole Neeser

## **Mississippi**

Hope Martin

## **Missouri**

Dr. Marin DeBauch

## **Montana**

Mr. Gary Hamel

## **North Carolina**

Dr. Beth Yongue

## **North Dakota**

Dr. Andrea Grondahl

# Roll Call



## **Ohio**

Dr. Dennis Summers

## **Oklahoma**

Mr. Scott Yates

## **South Carolina**

Dr. James T. Miller

## **South Dakota**

Dr. Mendel Miller

## **Texas**

Dr. James Dillion

## **Utah**

Mr. Noel McSpadden Jr.

## **Vermont**

Dr. Katherine McNamara

## **Virginia**

Mr. Barry Jones



# Roll Call



**West Virginia**  
Mr. Quinton Jones

**Wisconsin**  
Ms. Amy Millard

**Wyoming**  
Ms. Linda Stratton



# Food Safety and Inspection Service:

## Financial Contacts

Brian Fong  
Deputy Director, Financial Management Division  
Food Safety and Inspection Service  
Phone: (b) (6)  
Email: [brian.fong@usda.gov](mailto:brian.fong@usda.gov)



Paul Ambrozewicz  
Financial Management Specialist, Financial Management Division  
Food Safety and Inspection Service, USDA  
Phone: (b) (6)  
Email: [Paul.Ambrozewicz@usda.gov](mailto:Paul.Ambrozewicz@usda.gov)

## Food Safety and Inspection Service: Budget-Status Update

### Status Update

FSIS/OCFO is currently operating as normal

If there are any issues or questions, please let us know

Please keep an eye out for any emails or postings for any changes as they occur

## Food Safety and Inspection Service:

### REMINDER - FFY 2020

The FFR - Federal Cash Transaction Report for the quarter ending March 31, 2020 is due by April 30, 2020 in the HHS Payment Management System

If a State agency is unable to submit the SF-425 by the due date, it should submit a written request for an extension to FSIS. This request should include the date the report will be submitted and the reason for late submission.

Please remember to use the new support template in Microsoft Excel to submit with the SF 425 to effectuate review of the worksheets submitted by the SA.

Please report actual State expenditures on line 10j. of SF-425

10. Transactions	Cumulative
<i>(Use lines a-c for single or multiple grant reporting)</i>	
<b>Federal Cash (To report multiple grants, also use FFR attachment):</b>	
a. Cash Receipts	
b. Cash Disbursements	
c. Cash on Hand (line a minus b)	
<i>(Use lines d-o for single grant reporting)</i>	
<b>Federal Expenditures and Unobligated Balance:</b>	
d. Total Federal funds authorized	5000
e. Federal share of expenditures	5000
f. Federal share of unliquidated obligations	
g. Total Federal share (sum of lines e and f)	
h. Unobligated balance of Federal Funds (line d minus g)	
<b>Recipient Share:</b>	
i. Total recipient share required	5000
j. Recipient share of expenditures	5500
k. Remaining recipient share to be provided (line i minus j)	
<b>Program Income:</b>	
l. Total Federal program income earned	
m. Program Income expended in accordance with the deduction alternative	
n. Program Income expended in accordance with the addition alternative	
o. Unexpended program income (line l minus line m or line n)	

# Food Safety and Inspection Service: Questions for Budget



# Food Safety and Inspection Service Training

Stephanie Kane and Evelyn A  
USDA, FSIS, Office of Employee E  
and Development

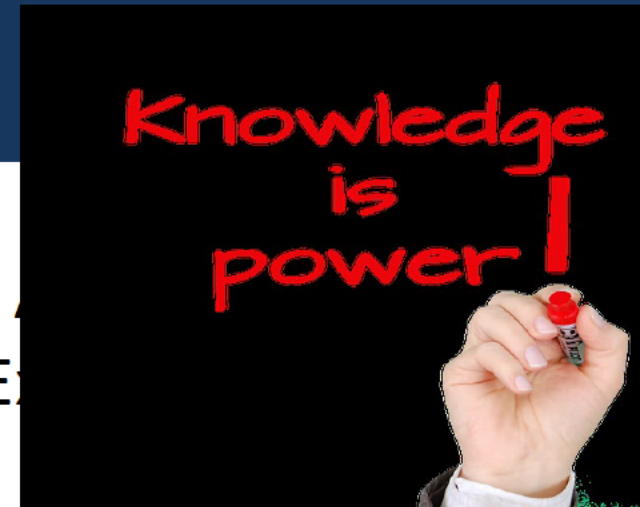
Training Management Branch  
1400 Independence Ave., SW Room 3808  
South Building

Washington, DC 20250-3700

Desk Phone:

Work Cellphone:

Fax: (202) 260-8061





# Questions

Food Safety and Inspection Service  
Civil Rights Update

## Civil Rights Update

Angela Kelly  
Civil Rights Director



## Food Safety and Inspection Service: Civil Rights Updates

- ❑ FY 2020 Civil Rights Compliance Reviews
  - Conducting remaining reviews telephonically
- ❑ Limited English Proficiency (LEP) Plans
  - Updated the “Guide for Developing LEP Plans for Federally Assisted Programs”
- ❑ Mandatory Civil Rights Training
  - Issuing “Title VI” video that focuses on LEP protections and requirements
- ❑ “And Justice For All” Posters
  - Revised posters and preparing to disseminate to State Directors

## Food Safety and Inspection Service:



## Food Safety and Inspection Service:

***J. Emilio Esteban, DVM, MBA, MPVM, PhD***

Chief Scientist

USDA Food Safety and Inspection Service

1400 Independence Ave., SW

Room 2129 South Building

Washington, DC 20250

Cell: (b) (6)

Desk: (b) (6)

[emilio.esteban@usda.gov](mailto:emilio.esteban@usda.gov)

## Food Safety and Inspection Service: COVID-19 UPDATE

- Our front-line supervisors and district managers are working closely with state and local health authorities to handle situations as they arise.
- FSIS is prepared to be operationally nimble and to use all administrative means and flexibilities available to protect the health and safety of employees based on local public health recommendations.
- Planning for absenteeism is a part of normal FSIS operations. FSIS has a plan and authority to address staffing considerations and is prepared to act accordingly.

## Food Safety and Inspection Service:

### COVID -19 UPDATE

- All FSIS-regulated establishments are required to have Sanitation Standard Operating Procedures (Sanitation SOP) to prevent direct contamination or adulteration of product
- It is the establishment's responsibility to implement the procedures as written in the Sanitation SOPs
- The same sanitary procedures that establishments are already following to protect food safety will also help prevent the spread of respiratory illnesses like COVID-19

## Food Safety and Inspection Service:

### COVID-19 UPDATE

- To prevent spread of COVID-19, CDC is recommending individuals employ social distancing or maintaining approximately 6 feet from others, when possible.
- When it's impractical for employees in these settings to maintain social distancing, effective hygiene practices should be maintained to reduce the chance of spreading the virus.
- CDC is recommending the voluntary use of cloth face coverings in public settings where other social distancing measures are difficult to maintain, especially in areas of significant community-based transmission.

## Food Safety and Inspection Service:

### COVID-19 UPDATE

- In the event of a diagnosed COVID-19 illness, the FSIS will follow, and is encouraging establishments to follow, the recommendations of local public health authorities regarding notification of potential contacts.
- If an employee is confirmed to have COVID-19, employers should inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality about individual employees' identities.
- Sick employees should follow the CDC's [What to do if you are sick](#) with coronavirus disease 2019 (COVID-19).

Food Safety and Inspection Service:

## COVID-19 UPDATE

April 2020



## Food Safety and Inspection Service: Questions



Food Safety and Inspection Service:



# STATE DIRECTORS MPI WEBINAR

April 2020

*Dr. Quita Bowman Blackwell*

National Humane Handling Enforcement Coordinator  
Food Safety and Inspection Service

# Food Safety and Inspection Service: One Team, One Purpose

**We work  
together**  
to accomplish  
our mission of  
**protecting  
public health.**



# Food Safety and Inspection Service

## Food Safety and Inspection Service: Overview



- ❖ **HH Authorities**
- ❖ **HH in FSIS Strategic Plan 2017-2021**
- ❖ **HH in FY 2020 Annual Plan**
- ❖ **Congressional Oversight**
- ❖ **Sm/Vry Sm Plant DVMS Outreach**
- ❖ **HH Policy**



# Regulatory Authority

Food Safety and Inspection Service:

- ❑ Federal Meat Inspection Act (FMIA)
- ❑ Humane Methods of Slaughter Act (HMSA)
- ❑ Poultry Products Inspection Act (PPIA)
  
- ❑ 9CFR313 (Livestock Humane Handling)
- ❑ 9CFR381 (Poultry Products)
  
- These are the basis of all Humane Handling (Livestock) regulations and Good Commercial Practices (GCPs) for Poultry. From these legal authorities are promulgated all guidance.

## **Additional Guidance**

### **FSIS Directives**

- ❑ **6100.1** Ante-mortem Livestock inspection
- ❑ **6000.1** Foreign & Reportable Diseases
- ❑ **6100.3** Ante-mortem and post-mortem Poultry Inspection
- ❑ **6900.2** Humane Handling & Slaughter of Livestock
- ❑ **6910.1** DVMS methodology
- ❑ Many additional resources, including Notices for RSA, AgLearn Training on Sensibility, etc.

Food Safety and Inspection Service:  
**Office of Field Operations**

Plant personnel **MUST** render the animal  
insensible/unconscious on the 1<sup>st</sup> stun attempt. \*

**Approved Stunning Methods**

9CFR313.5 - **Chemical**

(carbon dioxide)

9CFR313.15 - **Mechanical**

(captive bolt)

9CFR313.16 - **Mechanical**

(gunshot)

9CFR313.30 – **Electrical**

(stunning or slaughtering with electrical current)

2020-OSEC-04055-F 3rd Interim Response 352 of 474

\*Except for religious exempt slaughter, per 7 U.S.C.A. § 1906

## Food Safety and Inspection Service:

- ❑ Animal Welfare and Associated Verification
- ❑ Under Federally Inspected Slaughter
- ❑ Humane Handling- (Red Meat Species)
- ❑ Good Commercial Practices- (Poultry)
- ❑ SIS currently, Congressional requirement that no fewer than 148 FSIS FTEs be employed for purposes dedicated solely to inspections and enforcement related to Humane Handling (HMSA).



## Food Safety and Inspection Service: **Office of Field Operations**

- ☐ **Category I - Inclement Weather** (9 CFR 313.1 and 313.2)
- ☐ **Category II - Truck Unloading** (9 CFR 313.1 and 313.2)
- ☐ **Category III - Water and Feed Availability** (9 CFR 313.2)
- ☐ **Category IV - Ante-mortem Inspection** (9 CFR 313.1 and 313.2)
- ☐ **Category V - Suspect and Disabled** (9 CFR 313.1 and 313.2)
- ☐ **Category VI - Electric Prod/Alternative Object Use** (9 CFR 313.2)
- ☐ **Category VII - Slips and Falls** (9 CFR 313.1 and 313.2)
- ☐ **Category VIII - Stunning Effectiveness** (9 CFR 313.5, 313.15, 313.16, and 313.30)
- ☐ **Category IX - Conscious Animals on the Rail** (9 CFR 313.5, 313.15, 313.16, and 313.30)



# Food Safety and Inspection Service

Food Safety and Inspection Service:

## Goal 2

- Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

## Outcome 2.1

- Explore and Adopt Innovative Approaches

## Objective 2.1.2

- Increase Adoption of Humane Handling Best Practices

## HH Measure

- Percent of slaughter establishments compliant with all livestock restraint and/or stunning requirements



## Food Safety and Inspection Service: **Strategic Plan 2017-2021: Objective 2.1.2**

### **Increase Adoption of Humane Handling Best Practices**

A major reason for FSIS humane handling enforcement actions is the ineffective restraint and/or stunning of livestock. Establishments often employ a “one size fits all” approach to stunning and restraint, even though the establishment may be slaughtering several amenable species of varying sizes.

FSIS plans to develop and implement an education and outreach campaign, targeting small and very small establishments, to ensure more consistent application of humane handling best practices and compliance with humane handling regulatory requirements.

FSIS may develop this campaign in partnership with other stakeholders including industry associations.

FSIS Strategic Plan 2017-2021

# Food Safety and Inspection Service:

## FSIS FY 2020 Annual Plan

□ **OUTCOME 2.1: IMPROVE FOOD SAFETY AND HUMANE HANDLING PRACTICES THROUGH ADOPTION OF INNOVATIVE APPROACHES**

□ **RESULT 9 Increase Adoption of Humane Handling Best Practices 2020 Annual Plan Measures:**

□ A new HH measure was created to quantify the outreach visits to small and very small plants and verification visits for all eligible slaughter establishments:

□ **Strategic Plan Measure and FY 2020 Target**

- % of all eligible slaughter establishments that DVMSs visit and perform outreach or verification activities. (2.1.2.2) (Target = 70%)



## Food Safety and Inspection Service: DVMS Enhanced Outreach Program

### The DVMS Enhanced Outreach Objective:

- ❖ Improve HH compliance through enhanced outreach via site visits and other outreach events, particularly for small and very small slaughter plants.
- ❖ Increased adoption/application of consistent and effective best practices producing more compliance with HH regulatory requirements.
- ❖ Provide one-on-one opportunity to highlight prevention of multiple stun events that result in FSIS enforcement actions.

Food Safety and Inspection Service:  
**DVMS Enhanced Outreach Program**

<b>DVMS Verification Visit</b>	<b>VS</b>	<b>DVMS Outreach Visit</b>
<p>Regular DVMS Verification Visit conducted to assess the current state of plant's HH system or program (regulatory) at time of visit to meet the HMSA.</p>		<p>DVMS Enhanced Outreach Visit is voluntary (non-regulatory) provide support, understanding and clarification of HH requirements specific to the small and very small plant being visited.</p>

## Food Safety and Inspection Service:

### DVMS Enhanced Outreach Program

- ❖ Enhanced Outreach Visits by DVMSs are voluntary (non-regulated) and focus on:
  - Communications with establishment management;
  - Proper stunning and restraint of animals;
  - Sufficient humane handling facilities;
  - Humane handling enforcement actions; and
  - Robust systematic approach (RSA).

## Food Safety and Inspection Service: Humane Handling Policy Update

### Policy:

- ❑ **FSIS Directive 6910.1 DVMS Work Methods** - is in early stages of being revised.
- ❑ **FSIS Directive 6900.2 Rev. 2 Humane Handling and Slaughter of Livestock** - is being Revised/Updated; FSIS notice on robust verification by PHVs will be incorporated into that revisions.
- ❑ **FSIS Notice 09-18 Requirements for the Disposition of Non-Ambulatory Disabled Veal Calves** - will be incorporated into the FSIS 6100.1 Rev. 2 Ante-mortem Inspection of Livestock.



## Food Safety and Inspection Service: Contact



*Dr. Quita Bowman Blackwell*

National Humane Handling Enforcement Coordinator  
Office of Field Operations  
Food Safety and Inspection Service



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 [quita.bowmanblackwell@usda.gov](mailto:quita.bowmanblackwell@usda.gov)

# Food Safety and Inspection Service: Questions



# Food Safety and Inspection Service: **FSAB UPDATE**



**CONTACT  
INFO**

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Federal State Audit Branch  
Office of Investigation Enforcement and Audit  
Food Safety & Inspection Service  
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## FSAB Update

### Food Safety and Inspection Service:

- ❑ Status of FY20 Self-assessments and Onsite Reviews
- ❑ April 2020 QNI Responses Update
- ❑ SRCT Update
- ❑ State Contact Information Update for FSIS Website

# Food Safety and Inspection Service: Questions



## Food Safety and Inspection Service:

**Monday through Friday from 8am to 5pm EST**



**1-877-FSISHELP  
(1-877-374-7435)**




**[sphelpdesk@custhelp.com](mailto:sphelpdesk@custhelp.com)**





Food Safety and Inspection Service:

## Next State MPI Directors Monthly Webinar



**Thursday, 16 July 2020**  
**2:00 – 3:00 p.m. Eastern Time**  
**Moderated by the Office of Field Operations**

**From:** [Norm Robertson](#)  
**To:** [Kiecker, Paul - FSIS](#)  
**Cc:** [Bronstein, Philip - FSIS](#)  
**Subject:** testing of FSIS personnel for COVID  
**Date:** Wednesday, May 13, 2020 11:00:21 AM  
**Attachments:** [COVID 19 AMS 5.12.2020 Industry guidance.pdf](#)

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Hi Paul,

We received the attached from AMS yesterday. It speaks broadly to "USDA employees" being subject to COVID testing done by establishments to allow entry into the facility, so I assume FSIS is taking the same position. I assume you were already going to cover this, but if not, I will ask the question during today's call.

Thanks,

Norm

*Norm Robertson*  
*Vice President, Regulatory Services*  
*North American Meat Institute*  
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Office of the  
Deputy Administrator  
Livestock & Poultry Program

1400 Independence Avenue, SW  
Room 2092-S, STOP 0249  
Washington, DC 20250-0249

**May 12, 2020**

**To AMS, L&P Meat and Poultry Grading Customers:**

The U.S. Department of Agriculture (USDA) supplements its previous guidance to USDA grading staff dated March 20, 2020, which detailed the prescreening procedures industry could require of them prior to meat or poultry plant entry. This guidance was subsequently shared by the USDA staff with our industry customers. Industry may require that USDA employees submit to industry-supplied COVID-19 testing to confirm a negative diagnosis prior to entering a meat or poultry plant. The inclusion of industry-supplied testing prior to entry in facility protocol is in response to the updated April 26, 2020 guidance from the Centers for Disease Control (CDC) and the Occupational Safety and Health Administration (OSHA), the April 23, 2020 guidance from the Equal Employment Opportunity Commission (EEOC), and the April 28, 2020 Executive Order on Protecting Meat supplies.

In order to comply with Federal ethics rules when requiring COVID-19 testing of USDA employees, industry must agree to offer such testing to Federal employees who are seeking entry, as part of their official duties, to that same facility where testing is offered.

The industry has the authority to determine whether to permit or deny entry into its meat or poultry facility should a USDA employee decline to take an industry-supplied COVID-19 test to confirm a negative diagnosis or decline to comply with the procedures previously established in the March 20, 2020, guidance to USDA grading staff. The industry may retain a record of USDA employees that are both permitted or denied entrance. However, the industry may not compile or retain any confidential or medical information associated with any USDA employee's response or diagnosis.

We thank you for your continued commitment to protecting the health and safety of all our employees during this difficult time.

Sincerely,

Jennifer Porter  
Deputy Administrator

**From:** [Mark Dopp](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** this question  
**Date:** Wednesday, April 15, 2020 1:25:46 PM

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NAMI has a protocol developed by Food and Beverage Issue Alliance

**From:** [Ashley Peterson](#)  
**To:** [Kiecker, Paul - FSIS](#); [Bronstein, Philip - FSIS](#)  
**Subject:** Today's Call - Follow-up Question  
**Date:** Wednesday, April 22, 2020 4:46:36 PM

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Good afternoon Paul and Phil –

Thank you for hosting this afternoon's industry call. As was discussed on the call, it is our understanding that FSIS is requesting that if a company employee tests positive for COVID-19 that they alert the FLS including the department where that employee works. We received a follow-up question that I wanted to run by you. In establishments that have multiple positives in multiple departments throughout the plant, is it the Agency's expectations that we will need to notify the FLS every time there is a positive and the department in which that person works when essentially all departments and all shifts have a positive? In some cases, this may be quite difficult to manage depending on how widely-spread COVID-19 cases become. If any of these employees are determined to have been in close contact with IPP, of course we will want our members to notify regardless of the frequency.

Thank you in advance,  
Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs

NATIONAL CHICKEN COUNCIL

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[www.nationalchickencouncil.org](http://www.nationalchickencouncil.org) | [www.ChickenCheck.In](http://www.ChickenCheck.In)

[Sign up for NCC News](#) | [Chicken's Sustainability Story](#)

**From:** [Ashley Peterson](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** Two brief questions  
**Date:** Friday, March 20, 2020 7:39:17 AM

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Hi Phil -

I hope you and your family are doing well amidst the crazy. Two questions for you. Yesterday Paul mentioned a waiver for intermittent workers. Is that to expand hours for part time employees only? Has the Agency considered expanding the workday from 10 to 12 hours for IPP?

My second question is on our members COVID19 response plans. Some of them are still being developed as this is a very fluid situation. Is there any expectation that these plans should/must be shared with IPP?

Thanks and stay safe,  
Ashley

Ashley Peterson  
National Chicken Council

**From:** [Mika, Matt](#)  
**To:** [Mika, Matt](#)  
**Subject:** Tyson donates 700,000 pounds of food during virus pandemic  
**Date:** Wednesday, May 27, 2020 1:22:40 PM  
**Attachments:** [image001.png](#)  
[image002.png](#)

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[https://www.enidnews.com/news/local\\_news/tyson-donates-700-000-pounds-of-food-during-virus-pandemic/article\\_a93573d6-fe97-58af-a411-b1a38469cc9e.html](https://www.enidnews.com/news/local_news/tyson-donates-700-000-pounds-of-food-during-virus-pandemic/article_a93573d6-fe97-58af-a411-b1a38469cc9e.html)

**Matthew Mika**, Director  
Government Relations



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**From:** [Mika, Matt](#)  
**To:** [Mika, Matt](#)  
**Subject:** Tyson Foods Affirms Progress in Social, Environmental and Economic Stewardship  
**Date:** Wednesday, May 27, 2020 1:47:26 PM  
**Attachments:** [image001.png](#)  
[image002.png](#)

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## Tyson Foods Affirms Progress in Social, Environmental and Economic Stewardship

May 27, 2020 9:00AM ET

The Company's 2019 Sustainability Report, "Grow-Deliver-Sustain," Details Concrete Achievements

SPRINGDALE, Ark., May 27, 2020 (GLOBE NEWSWIRE) -- Tyson Foods, Inc. (NYSE: TSN) today published its 2019 Sustainability Report, "Grow – Deliver - Sustain" [[LINK](#)], outlining progress toward its sustainability goals and announcing key achievements in five focus areas: Food, Animal Welfare, Environment, Workplace, and Communities. The goal of Tyson Foods' sustainability initiative is to ensure the company produces safe, nutritious food for the global population and makes a positive impact on the world.

Tyson Foods' commitments to help build a more safe, environmentally sound and sustainable food system represent a key element of the company's broader vision to raise the world's expectations for how much good food can do. Its strategy for sustainably feeding the world with the fastest-growing protein brands focuses on *growing* its business by delivering superior value to consumers and customers; *delivering* fuel for growth and returns through commercial, operational and financial excellence; and *sustaining* the company and the world for future generations.

"Our world has changed greatly as we have all faced the COVID-19 pandemic—together. Now more than ever, the one constant is for companies of our size to provide the world with good food; we at Tyson Foods hold ourselves accountable to do our part," said Noel White, Tyson Foods' CEO. "Our commitments are unwavering—to keep our people safe, be good stewards of animals and resources and advance sustainability to serve our customers."

### Sustainability Report At-A-Glance

The report builds on Tyson Foods' decades of transparency in sustainability and details how the company is delivering on commitments made to create a safe workplace, reduce greenhouse gas emissions, and improve the welfare of animals entrusted to its care, among other milestones. Key highlights are below:

- **Food** – Tyson Foods is committed to sustainably offering the protein and food products that consumers want. Through the introduction of its Raised & Rooted™ brand of plant protein and blended protein options including burgers and nuggets, Tyson Foods has become the largest U.S. meat producer to enter the growing alternative protein segment. Additionally, earlier this year, Tyson Foods launched the [Coalition for Global Protein™](#), an initiative inclusive of the entire protein sector to identify, incubate and implement new and creative solutions

for sustainable protein to feed a growing global population.

- **Animal Welfare** – Tyson Foods is committed to being a leader in animal welfare through research, innovation and transparent communication. Over the past year, the company completed the construction of a new four-house commercial broiler research farm at the Tyson Foods Center for Sustainable Broiler Welfare Research and implemented scored welfare audits in its cattle supply chain. In addition, the company trained more than 1,000 team members in the U.S. Poultry and Egg Association’s Poultry Handling and Transportation Certification Program.
- **Environment** – Tyson Foods is committed to reducing its environmental footprint as it feeds the world. Most notably, the company is partnering with Environmental Defense Fund to develop and deploy initiatives that support its sustainability strategy and help meet increasing consumer demand for more sustainably grown food. A pilot project in conjunction with the Farmers Business Network that works to identify both conservation practices and areas for improvement enrolled more than 400,000 acres of farmland in the first year. Furthermore, the company is working on a new initiative to set [contextual water targets](#) and collaborated with the World Resources Institute to assess water risk and develop a water stewardship strategy. The water risk assessment focused on exposure to water stress across our processing facilities, locations where we source animals and locations where we source corn to feed animals.
- **Workplace** – Tyson Foods is committed to enabling its team members to reach their unique potentials. The company welcomed more than 18,000 team members to the Tyson Foods family through recent acquisitions and launched maintenance and refrigeration technical school partnerships with 60 technical schools, allowing the company to both recruit externally and help its internal talent build new skills. Additionally, the company expanded the We Care safety initiative by introducing the first group of Exposure Reduction Coaches dedicated to in-field coaching and one-on-one mentoring.
- **Communities** – Tyson Foods is committed to supporting the communities it serves. The company reached its goal one year early to give \$50 million in cash or in-kind donations over five years to fight hunger. Additionally, the company responded to natural disasters by using its facilities as distribution centers for *Meals that Matter* food donations.

“We publish this report because it promotes transparency in our work, because it increases collaboration, and because it makes us better,” said John R. Tyson, Chief Sustainability Officer, Tyson Foods. “It also drives accountability for all and provides context to stakeholders about the sustainability improvements we are realizing as we produce ‘good food’ for people all over the world.”

To learn more about Tyson Foods’ Sustainability efforts, read the latest Sustainability Report [here](#).

### About Tyson Foods

Tyson Foods, Inc. is one of the world’s largest food companies and a recognized leader in protein. Founded in 1935 by John W. Tyson and grown under three generations of family leadership, the

company has a broad portfolio of products and brands like *Tyson®*, *Jimmy Dean®*, *Hillshire Farm®*, *Ball Park®*, *Wright®*, *Aidells®*, *ibp®* and *State Fair®*. Tyson Foods innovates continually to make protein more sustainable, tailor food for everywhere it's available and raise the world's expectations for how much good food can do. Headquartered in Springdale, Arkansas, the company has 141,000 team members. Through its Core Values, Tyson Foods strives to operate with integrity, create value for its shareholders, customers, communities and team members and serve as a steward of the animals, land and environment entrusted to it. Visit [WWW.TYSONFOODS.COM](http://WWW.TYSONFOODS.COM).

Media contact:

Derek Burleson

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Category: IR, Newsroom

A photo accompanying this press release is available

at: <https://www.globenewswire.com/NewsRoom/AttachmentNg/7c116efa-226d-4823-9d66-b38ecaebf7b4>

<https://www.bgov.com/core/news/#!/articles/QAZQS83RXUKH>

<https://ir.tyson.com/news/news-details/2020/Tyson-Foods-Affirms-Progress-in-Social-Environmental-and-Economic-Stewardship/default.aspx>

**Matthew Mika**, Director  
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**From:** [Mika, Matt](#)  
**To:** [Mika, Matt](#)  
**Subject:** TYSON FOODS INC. RELEASES RESULTS FROM COVID-19 TESTING AT WILKESBORO NC PLANT (002)  
**Date:** Thursday, May 21, 2020 10:58:20 AM  
**Attachments:** [TYSON FOODS INC. RELEASES RESULTS FROM COVID-19 TESTING AT WILKESBORO NC PLANT \(002\).pdf](#)

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**Matthew Mika**, Director  
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**Tyson Foods, Inc.**

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FOR IMMEDIATE RELEASE



## TYSON FOODS, INC. RELEASES RESULTS FROM COVID-19 TESTING AT WILKESBORO, NC PLANT

*Company is Committed to Disclosing Its Test Results to Help Keep Team Members and the Community Safe*

*Majority of Individuals Who Tested Positive Did Not Show Symptoms*

**SPRINGDALE, Ark. – May 20, 2020** – Tyson Foods, Inc. (NYSE:TSN) announced today the results of facility-wide testing for COVID-19 at its Wilkesboro, North Carolina poultry facility.

Of the 2,244 team members and contractors who work at the facility and were tested, 570 tested positive, the majority of whom did not show any symptoms and otherwise would not have been identified. The total comprises 237 individuals who were tested by the Department of Health or when seeking care through their own health care providers and an additional 2,007 individuals who were tested onsite from May 6 to May 9. Team members who test positive receive paid leave and may return to work only when they have met the criteria established by both the CDC and Tyson.

The Wilkesboro facility is among an initial group of more than 30 production facilities in the United States where Tyson is rolling out advanced testing capabilities and enhanced care options on-site to team members in partnership with [Matrix Medical](#), a leading medical clinical services company, and other partners. The company is prioritizing communities with a higher prevalence of COVID-19 and will assess additional needs based on significant risk factors and access to testing.

As it is doing at the Wilkesboro facility, Tyson will disclose verified test results at other plants to health and government officials, team members and stakeholders as part of its efforts to help affected communities where it operates better understand the coronavirus and the protective measures that can be taken to help prevent its spread.

“We are working closely with local health departments to protect our team members and their families, and to help manage the spread of the virus in our communities,” said Tom Brower, Senior Vice President of Health and Safety for Tyson Foods. “We are using the most up-to-date data and resources to support

our team members, and we are committed to ensuring they feel safe and secure when they come to work.”

Team members at Tyson’s Wilkesboro facility have access to daily clinical symptom screenings, nurse practitioners and enhanced education. [Axiom Medical](#), a health care case management provider, will also track the symptoms of team members who test positive and provide additional care. Production has begun to ramp up at the facility, where operations were limited on May 14 to carry out additional deep cleaning.

Tyson has also put in place a host of protective steps that meet or exceed CDC and OSHA guidance for preventing COVID-19. These include symptom screenings for all team members before every shift, providing mandatory protective face masks to all team members, as well as a range of social distancing measures including physical barriers between workstations and in break rooms.

“Our team members are essential to helping to feed the nation, and their health and safety is always our first priority,” said Kevin Taylor, Complex Manager for Wilkesboro facility. “Disclosing our testing results will help better protect our team members and help provide the wider Wilkesboro community with the information it needs to stop the spread of the virus.”

Tyson Foods has increased short-term disability coverage to 90% of normal pay until June 30 to encourage team members to stay home when they are sick. The company also has doubled its “thank you” bonus for its frontline workers. Team members who cannot come to work because of illness or childcare issues related to COVID-19 will continue to qualify.

### **About Tyson Foods**

Tyson Foods, Inc. is one of the world’s largest food companies and a recognized leader in protein. Founded in 1935 by John W. Tyson and grown under three generations of family leadership, the company has a broad portfolio of products and brands like *Tyson®*, *Jimmy Dean®*, *Hillshire Farm®*, *Ball Park®*, *Wright®*, *Aidells®*, *ibp®* and *State Fair®*. Tyson Foods innovates continually to make protein more sustainable, tailor food for everywhere it’s available and raise the world’s expectations for how much good food can do. Headquartered in Springdale, Arkansas, the company has 141,000 team members. Through its Core Values, Tyson Foods strives to operate with integrity, create value for its shareholders, customers, communities and team members and serve as a steward of the animals, land and environment entrusted to it. Visit [TYSONFOODS.COM](https://www.tysonfoods.com).

### **Media Contact:**

DEREK BURLESON, (b) (6), (b) (6) [@tyson.com](mailto:(b) (6)@tyson.com)

**From:** [Mika, Matt](#)  
**To:** [Mika, Matt](#)  
**Subject:** Tyson Foods to limit operations at Wilkesboro, North Carolina plant after COVID-19 outbreak  
**Date:** Thursday, May 14, 2020 4:56:37 PM

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<https://www.wcnc.com/article/news/health/coronavirus/tyson-foods-to-limit-operations-at-north-carolina-plant-after-covid-19-outbreak/275-9cd0ae85-0717-47c0-b1a0-531e8f783747>

Tyson Foods, Inc. (NYSE: TSN), issued the following statement on May 14, 2020:

The health and safety of our team members, their families and communities is our top priority, and we continue to take all precautions to protect them.

As a result, Tyson has made the voluntary decision to temporarily limit operations at our Wilkesboro, N.C. poultry processing facility today to carry out additional deep cleaning due to a combination of positive COVID-19 cases and team member absences related to quarantine and other factors.

The company has been working closely with local health officials and has completed COVID-19 testing plant team members and contractors. Tyson will share verified test results with health and government officials, team members and other stakeholders once complete data is available as part of our efforts to help communities where we operate better understand the coronavirus and the protective measures that can be taken to help prevent its spread.

When operations resume, team members at Tyson's Wilkesboro facility will have access to additional testing, daily clinical symptom screenings, nurse practitioners and enhanced education. These programs are in addition to a host of protective measures Tyson has put in place that meet or exceed CDC and OSHA guidance for preventing COVID-19.

Tyson has put in place enhanced safety precautions and installed protective social distancing measures throughout our plants, including in the Wilkesboro facility, and taken steps to support our team members at this time, including:

- Wellness health screening of all team members each time they arrive at the facility, checking for symptoms such as coughing or shortness of breath in addition to continuing use of the infrared thermometers to check temperature.
- The supply of protective facial coverings to every team member and requiring they are worn.
- The use of face shields for team members where workstation barriers cannot physically be implemented.
- Additional dedicated social distance monitors stationed throughout the facility during all shifts to help ensure team members adhere to safety protocols and social distancing requirements.
- Increased short-term disability coverage to 90% of normal pay until June 30 to encourage team members to stay home when they are sick
- Doubled our "thank you" bonus for frontline workers to \$120 million. Team members who cannot come to work because of illness or childcare issues related to COVID-19 will continue to qualify.

**Matthew Mika, Director**

Government Relations

**Tyson Foods, Inc.**

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**From:** [Mika, Matt](#)  
**To:** [Rollins, Blake - OSEC, Washington, DC](#); [Shuford, Campbell - OSEC, Washington, DC](#); [Cantrell, Benjamin B. EOP/OVP](#); [Dan Kroese](#); [Francis.i.brooke@who.eop.gov](#); [Freeland, Jeff K. EOP/WHO](#); [Hailey Hart](#); [Hickey, Jonathan P. EOP/OVP](#); [Young, Joby - OSEC, Washington, DC](#); [Boswell, Kristi - OSEC, Washington, DC](#); [Brady, Lillie - OSEC, Washington, DC](#); [Lt. Colin Camerau](#); [Rich, Michawn - OC, Washington, DC](#); [Obenshain, Tucker T. EOP/OVP](#); [Pataki, Tim A. EOP/WHO](#); [paul.s.teller@ovp.eop.gov](#); [Adcock, Rebeckah - OSEC, Washington, DC](#); [Robert.Glenn@fema.dhs.gov](#); [Russo, Joseph H. EOP/WHO](#); [Tate Bennett](#); [Wiley Deck \(wiley.deck@dot.gov\)](#); [Willits, Ashley - OSEC, Washington, DC](#)  
**Subject:** Tyson Foods, Inc. And Elkhorn Logan Valley Public Health Department Release Results from Covid-19 Testing at Madison, Nebraska Plant  
**Date:** Wednesday, May 13, 2020 9:33:23 AM  
**Attachments:** [image001.png](#)  
[image002.png](#)

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<https://www.tysonfoods.com/news/news-releases/2020/5/tyson-foods-inc-and-elkhorn-logan-valley-public-health-department-release>

May 12, 2020

Headline

Tyson Foods, Inc. And Elkhorn Logan Valley Public Health Department Release Results from Covid-19 Testing at Madison, Nebraska Plant

### **Tyson is Committed to Disclosing its Test Results to Help Keep Team Members and the Community Safe**

**SPRINGDALE, Ark. – May 12, 2020** – Tyson Foods, Inc. (NYSE: TSN) and Elkhorn Logan Valley Public Health Department (ELVPHD) today announced the results of facility-wide testing for COVID-19 at Tyson’s Madison, Nebraska pork plant, where limited production has resumed following a temporary halt for deep cleaning and sanitization.

Of the 1,467 team members and contractors who work at the facility, 212 tested positive. The total comprises 112 people identified through mass testing and 100 individuals identified through local health care providers. Of those tested during the mass testing event, 74 individuals did not show any symptoms and otherwise would not have been identified. Team members who test positive receive paid leave and may return to work only when they have met the criteria established by both the CDC and Tyson. Most of the individuals identified by local health care providers are considered to be recovered at this time.

“Our top priority is the health and safety of our team members, and we appreciate the collaboration and support of Elkhorn Logan Valley Public Health Department as we provided testing and took steps to complement our existing prevention efforts,” said Tom Brower, Senior Vice President of Health and Safety for Tyson Foods. “As we learn more about this virus, we continue to do everything we can to protect our team members and ensure they feel safe and secure when they come to work. We’re proud of our Tyson team members and are supporting them with the most up-to-date information and resources to take care of their health.”

“Elkhorn Logan Valley Public Health Department would like to applaud Tyson on the early identification and containment of positive COVID-19 cases at its Madison plant,” said Gina Uhing, Health Director, ELVPHD. “Tyson’s careful attention and adherence to internal prevention policies and procedures within the plant, as well as its aggressive testing and containment activities, played a significant role in the low overall infection rate among its

team members.”

As it is doing in Madison, Tyson will disclose verified test results at other plants to health and government officials, team members and stakeholders as they become available as part of its efforts to help affected communities where it operates better understand the coronavirus and the protective measures that can be taken to help prevent its spread.

Mass testing at the Madison facility took place from May 1 to May 4 while the plant was temporarily idled for deep cleaning and sanitization and to allow time for the testing results to be received.

Team members at Tyson’s Madison facility will have access to daily clinical symptom screenings, nurse practitioners and enhanced education. These programs are in addition to a host of protective steps Tyson has put in place that meet or exceed CDC and OSHA guidance for preventing COVID-19. These include temperature checks for all team members before every shift, providing mandatory protective face masks to all team members, as well as a range of social distancing measures including physical barriers between workstations and in break rooms.

Tyson has increased short-term disability coverage to 90% of normal pay until June 30 to encourage team members to stay home when they are sick. The company also has doubled its “thank you” bonus for its frontline workers. Team members who cannot come to work because of illness or childcare issues related to COVID-19 will continue to qualify.

“Tyson is the largest food company in the United States, and we are embracing our responsibility to lead during this unprecedented time,” said Steve Stouffer, Group President, Tyson Fresh Meats. “We will continue to ensure that we are at the forefront of the industry when it comes to safety, exploring new ways to keep our team members healthy and protect our communities as we work to keep food on America’s tables.”

## **About Tyson Foods**

Tyson Foods, Inc. is one of the world’s largest food companies and a recognized leader in protein. Founded in 1935 by John W. Tyson and grown under three generations of family leadership, the company has a broad portfolio of products and brands like *Tyson®*, *Jimmy Dean®*, *Hillshire Farm®*, *Ball Park®*, *Wright®*, *Aidells®*, *ibp®* and *State Fair®*. Tyson Foods innovates continually to make protein more sustainable, tailor food for everywhere it’s available and raise the world’s expectations for how much good food can do. Headquartered in Springdale, Arkansas, the company has 141,000 team members. Through its Core Values, Tyson Foods strives to operate with integrity, create value for its shareholders, customers, communities and team members and serve as a steward of the animals, land and environment entrusted to it. Visit [TYSONFOODS.COM](https://www.tysonfoods.com).

**Matthew Mika**, Director  
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**From:** [Mika, Matt](#)  
**Subject:** TYSON FOODS, INC. RELEASES RESULTS FROM COVID-19 TESTING AT SHERMAN, TX PLANT  
**Date:** Thursday, May 28, 2020 4:52:18 PM  
**Attachments:** [image001.png](#)  
[image002.png](#)

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Today we are announcing test results in Sherman, Texas. The release is below.

**Matthew Mika, Director**  
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**Tyson Foods, Inc.**

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**FOR IMMEDIATE RELEASE**

TYSON FOODS, INC. RELEASES RESULTS FROM COVID-19 TESTING AT  
SHERMAN, TX PLANT

*Tyson is Committed to Disclosing its Test Results to Help Keep Team Members and the Community Safe*

**SPRINGDALE, Ark. – May 28, 2020** – Tyson Foods, Inc. (NYSE: TSN) announced the results of facility-wide testing for COVID-19 at its Sherman, Texas, case-ready beef and pork facility.

Of the 1,604 team members who work at the facility and were tested, 326 tested positive. The total comprises 211 individuals who were tested by the Texas Division of Emergency Management with the National Guard onsite May 13 and 14. The additional 115 were tested when seeking care through their own health care providers. Team members who test positive receive paid leave and may return to work only when they have met the criteria established by both the CDC and Tyson.

“We’re committed to making sure our team members are safe, healthy and protected and we value the collaboration provided by the Texas Division of Emergency Management to complement our existing prevention efforts,” said Tom Brower, Senior Vice President of Health and Safety for Tyson Foods. “Our team members deserve to feel safe and secure when they come to work, and we are supporting them with the most up-to-date information and resources to take care of their health.”

As it is doing at the Sherman facility, Tyson will disclose verified test results at other plants where it is conducting facility-wide testing to health and government officials, team members and stakeholders as part of its efforts to help affected communities where it operates better understand the coronavirus and the protective measures that can be taken to help prevent its spread.

“Tyson Foods plays a vital role in the nation’s food supply and in the Texas economy. We are grateful for the additional testing resources from the state and the cooperation from Tyson and its team members, which gives us the information we need to help slow the transmission of this illness in our community,” said Sarah Somers, Grayson County Emergency Management Coordinator.

Team members at Tyson’s Sherman facility have access to daily clinical screenings, nurse practitioners and enhanced education.

Tyson has also put in place a host of protective steps that meet or exceed CDC and OSHA guidance for preventing COVID-19. These include symptom screenings for all team members before every shift, providing mandatory protective face masks to all team members, as well as a range of social distancing measures including physical barriers between workstations and in break rooms.

“We are proud of our team members and we continue to take protective measures to ensure that their health and safety is our first priority,” said Bill McKeeman, General Manager at the Sherman facility. “Disclosing our testing results is an important step in protecting our team members and helping provide the wider Sherman community with the information it needs to control the spread of the virus.”

Tyson has increased short-term disability coverage to 90% of normal pay until June 30 to encourage team members to stay home when they are sick. The company also has doubled its “thank you” bonus for its frontline workers. Team members who cannot come to work because of illness or childcare issues related to COVID-19 will continue to qualify.

### **About Tyson Foods**

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### **Media Contact:**

DEREK BURLESON, (b) (6), (b) (6) [@tyson.com](mailto:(b) (6)@tyson.com)

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**From:** [Mika Matt](#)  
**Subject:** Tyson to conduct COVID-19 tests at NWA facilities  
**Date:** Monday, June 1, 2020 4:00:15 PM  
**Attachments:** [image002.png](#)

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We wanted to make sure you saw this announcement today.

<https://www.5newsonline.com/article/news/health/coronavirus/tyson-to-conduct-covid-19-tests-at-northwest-arkansas-facilities/527-1bee61d0-46f7-4209-9ace-1880693e4905>

## Tyson to conduct COVID-19 tests at NWA facilities

As of June 1, Tyson says it's aware of 77 active COVID-19 cases among its nearly 24,500 team members who work in the state.



SPRINGDALE, Ark. — Tyson Foods announced it will conduct facility-wide testing for COVID-19 at processing facilities and other operations in Benton and Washington Counties, where positive cases of the coronavirus have risen.

The company says it's taking this precautionary measure to protect its team members and as part of its efforts to help affected communities where it operates better understand the coronavirus and measures that can be taken to help prevent its spread.

To date, Tyson has identified a limited number of COVID-19 cases at its facilities in Arkansas.

As of June 1, Tyson is aware of 77 active COVID-19 cases among its nearly 24,500 team members who work in the state. They are still absent from work under the guidelines by the CDC and Tyson to stay home.

“At Tyson, we believe testing can be critical to improving individual health outcomes, helping ensure plant and community safety and ensuring team members feel safe and secure when they come to work,” said Tom Brower, Senior Vice President of Health and Safety for Tyson Foods. “Our testing in other parts of the country has shown a high number of positive cases among individuals who did not show any symptoms and otherwise would not have been identified, and we can do a public service in northwest Arkansas by testing at our facilities there as well.”

Matrix Medical, a leading provider of mobile and on-site health care services, will partner with the state and local health officials to conduct diagnostic testing for COVID-19.

As it has at other facilities where it has conducted facility-wide testing, Tyson will disclose verified test results from the Northwest Arkansas facilities when they are available to health and government officials, team members and stakeholders.

Tyson has also put in place a host of protective measures at its processing facilities that meet or exceed CDC and OSHA guidance for preventing COVID-19.

These include daily clinical symptom screenings for all team members before every shift, providing mandatory protective face masks to all team members, and a range of social distancing measures including physical barriers between workstations and in break rooms.

Tyson is also providing enhanced education to ensure our team members understand risk factors and protective measures to take so that they can stay safe at work and at home.

**Matthew Mika, Director**  
Government Relations

**Tyson Foods, Inc.**

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**From:** [Mika, Matt](#)  
**To:** [Mika, Matt](#)  
**Subject:** Tyson to temporarily suspend production at Storm Lake, IA plant  
**Date:** Friday, May 29, 2020 9:28:08 AM

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<https://www.radioiowa.com/2020/05/29/tyson-to-temporarily-suspend-production-at-storm-lake-plant/>

**Matthew Mika**, Director  
Government Relations

**Tyson Foods, Inc.**

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The health and safety of our team members, their families and communities is our top priority, and we continue to take all precautions to protect them.

As a result, Tyson has made the voluntary decision to temporarily halt operations at our Storm Lake, Iowa pork processing facility. This is due in part to a delay in COVID-19 testing results and team member absences related to quarantine and other factors. We will idle harvesting animals and finish processing over the next two days. Additional deep cleaning and sanitizing of the entire facility will be conducted before resuming operations later next week.

The company is working closely with local health officials and has completed COVID-19 testing of team members and contractors at the plant. Tyson will share verified test results, once complete data is available, with health and government officials, team members and other stakeholders as part of our efforts to help communities where we operate better understand the coronavirus and the protective measures that can be taken to help prevent its spread.

When operations resume, team members at Tyson's Storm Lake facility will continue to have access to additional testing, daily clinical symptom screenings, nurse practitioners and enhanced education through Matrix Medical which has a mobile unit onsite. These programs are in addition to a host of protective measures Tyson has put in place that meet or exceed CDC and OSHA guidance for preventing COVID-19. The steps we have taken include:

- Conducting wellness health screening of all team members each time they arrive at the facility, checking for symptoms such as coughing or shortness of breath in addition to continuing to check team members' temperature.
- Providing surgical-style face masks to every team member and requiring they are worn.
- Requiring face shields in addition to face masks in the limited areas where neither barriers nor six-foot physical separation is practical.
- Installing widespread hand sanitizer stations throughout our plants.
- Designating additional dedicated social distance monitors stationed throughout the facility during all shifts to help ensure team members adhere to safety protocols and social distancing requirements.

- Increasing short-term disability coverage to 90% of normal pay until June 30 to encourage team members to stay home when they are sick.
- Doubling our “thank you” bonus for frontline workers to \$120 million. Team members who cannot come to work because of illness or childcare issues related to COVID-19 will continue to qualify.

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From:  
Bcc:

Bronstein, Philip - FSIS

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(b) (6) @turkeyfed.org; (b) (6) @chickenusa.org; Norm Robertson; Sidrak, Hany - FSIS; Watts, Michael - FSIS; Wolseley, Paul - FSIS; French, Geraldine - FSIS

Subject: Updated USDA FSIS COVID-19 Guidance  
Date: Friday, March 20, 2020 3:21:00 PM  
Attachments: 20200320\_Coronavirus\_questionnaires\_memo\_for\_establishments.pdf

Hello All,

Based on additional guidance by EEOC

([https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk\\_ada\\_rehabilitaion\\_act\\_coronavirus.cfm?renderforprint=1](https://www1.eeoc.gov/eeoc/newsroom/wysk/wysk_ada_rehabilitaion_act_coronavirus.cfm?renderforprint=1)) the agency is temporarily changing our stance on inspectors answering questions and having their temperature measured to comply with establishment's policies.

Please find the attached guidance from USDA Food Safety Inspection Service concerning COVID-19. Additionally please forward this email to others in the industry that may find this communication useful.

FSIS respectfully asks that establishments communicate with the in-plant FSIS inspection team to let them know if there are any known or suspected cases of COVID-19 among their establishment personnel.



If you have any questions, please email [fsis@usda.gov](mailto:fsis@usda.gov).

Sincerely,

Phil


-----  
***Philip Bronstein, Ph.D.***

USDA FSIS

Assistant Administrator, Field Operations

March 20, 2020

TO: FSIS-Regulated Establishment Facility Management and FSIS Field Employees

FROM: Dr. Philip Bronstein, Assistant Administrator 

SUBJECT: USDA Guidance on COVID-19 Health Questionnaires

The U.S. Department of Agriculture (USDA) seeks a united effort with our industry partners in preventing the spread of COVID-19 while continuing to produce safe food for consumers. We provide this updated guidance to our industry partners in accordance with the President's March 13, 2020 Proclamation declaring a National Emergency, the World Health Organization and the Center for Disease Control both declaring that COVID-19 is a pandemic, and the Office of Management and Budget March 17, 2020 Guidance, ["Federal Agency Operational Alignment to Slow the Spread of Coronavirus COVID-19"](#). COVID-19 remains a fluid situation, and thus, USDA will continue to monitor and implement Federal government and applicable public health authorities' guidance and may revise the following accordingly.

During this pandemic, industry employees may orally ask USDA employees questions concerning COVID-19 prior to allowing entrance into the facility. USDA permits industry to orally ask the following:

- If the USDA employee is experiencing symptoms of COVID-19, including shortness of breath, body aches, coughing, and fever of over 100.4.
- If someone living in the USDA employee's household or someone the USDA employee is caring for has been diagnosed with COVID-19, or had any recent contact with a confirmed case of COVID-19.
- In the last 14 days, if the USDA employee, someone living in the USDA employee's household, or someone with whom the USDA employee has been in close or frequent contact with, or someone the USDA employee is caring for, returned from, or made a travel connection through a CDC Level 3 or Level 2 country or State Department Level 3 or Level 4 country, for example, China, Korea, Japan, the European Union, Iran.
- Industry may also measure a USDA employee's temperature via a digital forehead thermometer before permitting entry into the facility.

USDA employees will only respond to questions orally and will not sign any attestations or submit any written questionnaires.

The industry has the authority to determine whether to permit or deny entry into its facility should a USDA employee answer in the affirmative to any of the above questions. The industry may retain a record of USDA employees that are both permitted or denied entrance. However, the industry may not retain any confidential or medical information associated with any USDA employee's response.

We thank you for your continued commitment to protecting the health and safety of all our employees during this difficult time.

**From:** [Bronstein, Philip - FSIS](#)

**To:** (b) (6)

[Redacted content]

**Cc:** [Sidrak, Hany - FSIS](#); [Watts, Michael - FSIS](#); [Wolseley, Paul - FSIS](#); [French, Geraldine - FSIS](#)

**Subject:** USDA FSIS COVID-19 Guidance

**Date:** Friday, March 13, 2020 2:28:00 PM

**Attachments:** [USDA Guidance COVID-19.pdf](#)

---

Hello All,

Please find the attached guidance from USDA Food Safety Inspection Service concerning COVID-19.

If you have any questions, please email [fsis@usda.gov](mailto:fsis@usda.gov).

Sincerely,

Phil

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***Philip Bronstein, Ph.D.***

Assistant Administrator

Office of Field Operations

Food Safety and Inspection Service, USDA

March 13, 2020

TO: FSIS-Regulated Establishment Facility Management

FROM: Dr. Philip Bronstein, Assistant Administrator



SUBJECT: USDA Guidance on COVID-19 Health Questionnaires

We are aware and share your concerns about the health and safety of your plant/facility and the general public, as well as your desire to solicit information from our employees. Due to privacy-related laws and regulations covering our employees, the USDA Office of General Counsel has advised employees not to complete and sign questionnaires about their medical conditions or attest to their medical conditions. However, USDA has taken the following actions to address the spread of the Coronavirus Disease 2019 (COVID-19):

All United States Department of Agriculture (USDA) managers and employees have received guidance from the Agency on protocols, preventative measures and mitigation guidelines regarding COVID-19. USDA guidance is consistent with the Center for Disease Control and Prevention (CDC), and the U.S. Office of Personnel Management (OPM) guidance. The Agency continues to provide additional guidance to all managers and employees.

All USDA employees are required to follow USDA guidance and policy.

If you have specific concerns or questions, please contact the local or district level supervisors for your establishment. I have also shared this information with our employees.

**From:** [Mark Dopp](#)  
**To:** [Bronstein, Philip - FSIS](#)  
**Subject:** we have a list of companies  
**Date:** Wednesday, April 29, 2020 4:21:02 PM

---

Some offer testing.

**From:** [Skahill, Michael P.](#)  
**To:** [Brashears, Mindy - OSEC, Washington, DC](#)  
**Cc:** [McClure, Amy](#)  
**Subject:** FW: (b) (4)  
**Date:** Thursday, May 28, 2020 3:44:47 PM  
**Attachments:** [IMG0Logo.png](#)  
[ATT00001.png](#)

---

Dr. Brashears,  
Hi Mindy, any guidance yet on this topic from CDC or OSHA? Mike



**Michael P. Skahill**  
Vice President, Government Affairs  
p: (b) (6) c: (b) (6)  
e: (b) (6)@smithfield.com  
111 Commerce St.  
Smithfield, VA 23430  
[smithfieldfoods.com](http://smithfieldfoods.com)

---

**From:** McClure, Amy (b) (6)@smithfield.com>  
**Sent:** Thursday, May 28, 2020 3:29 PM  
**To:** Skahill, Michael P. (b) (6)@smithfield.com>  
**Subject:** (b) (4)

(b) (4)



**Amy McClure**  
Associate General Counsel  
p: (b) (6) c: (b) (6)  
e: (b) (6)@smithfield.com  
200 Commerce St.  
Smithfield, VA 23430  
[smithfieldfoods.com](http://smithfieldfoods.com)

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**From:** [KatieRose McCullough](#)  
**To:** [Brashears, Mindy - OSEC, Washington, DC](#)  
**Subject:** FW: meat storage  
**Date:** Thursday, April 16, 2020 1:29:22 PM  
**Attachments:** [20200413 Balance Sheets.pdf](#)  
[20200323 Cold Storage.pdf](#)  
[20200415 Cold Storage Calculations.pdf](#)

---

Mark:

I think you are asking to convert the supply in cold storage to some sort of days supply, but I am not completely sure. Here is what I have done.

I took the USDA Cold Storage Report for February 29, 2020 (attached).

I added up the inventory numbers for pork, beef, chicken and turkey.

The data is on a product weight basis while the production statistics are on a carcass weight basis. In order to do an apples to apples comparison, I converted the freezer inventory to a carcass weight equivalent.

To do the conversion I used the following yields:

Pork 78%

Beef 70%

Chicken 86%

Turkey 85%

I took the weight divided by the yield and that gave me a carcass weight (or ready to cook weight for poultry) equivalent in the freezer. I then totaled these four numbers.

I then compared that weight to the total 2020 Steiner forecasted production in the USA for the four species. And I totaled the four species production numbers.

I then divided the total freezer supply by the total production number to come up with a ratio.

I then multiplied the ratio x 365 days per year. This gave me an estimate of the days supply which of the end of February calculated to be:

### **10.2 DAYS.**

Attached you will find the latest USDA Cold Storage Report, The Steiner Balance sheets (USDA numbers for history and Steiner forecasts for the future) and the calculations as described above.

I also ignored the duck, veal and lamb numbers as being insignificant for purposes of this study.

Please call if you have any questions.

LEN

(b) (6)

---

**From:** Mark Dopp (b) (6) <[@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)>

**Sent:** Wednesday, April 15, 2020 1:15 PM

**To:** (b) (6) <[@steinerconsulting.com](mailto:(b) (6)@steinerconsulting.com)> <(b) (6)@steinerconsulting.com>

**Cc:** Sarah Little (b) (6) <[@meatinstitute.org](mailto:(b) (6)@meatinstitute.org)>

**Subject:** meat storage

Len, good afternoon and thanks for your help on Sunday. We are getting a lot of questions about the amount of meat and poultry in cold storage. 2-3 weeks has been the accepted number as best I know but is that correct in your view and is there a source one can cite? thanks.

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	February 29, 2020 USDA Cold Storage Report	Conversion Factor, carcass (RTC) to Retail wt.	Adjusted Cold Storage	Steiner estimate of 2020 Production on a carcass wt. or RTC Stoc basis	Ratio, cold storage adjusted number to 2020 total production	Days per year	Number of days supply
Pork	661,600.00	0.78	848,205.13	28,805,000.00			
Beef	490,981.00	0.7	701,401.43	27,511,000.00			
Chicken	925,089.00	0.86	1,075,684.88	45,627,000.00			
Turkey	340,535.00	0.87	391,419.54	5,862,000.00			
subtotal	2,418,205.00		3,016,710.98	107,805,000.00	0.027983034	365	10.21381
other	42,773.00						
ducks	2,651.00						
subtotal	45,424.00						
grand total	2,463,629.00						
Ratio of other and ducks to grand total			0.018438				

# A SUMMARY OF THE:

# USDA

## MARCH 23, 2020 COLD STORAGE REPORT

Prepared by: Steiner Consulting Group, 800-526-4612

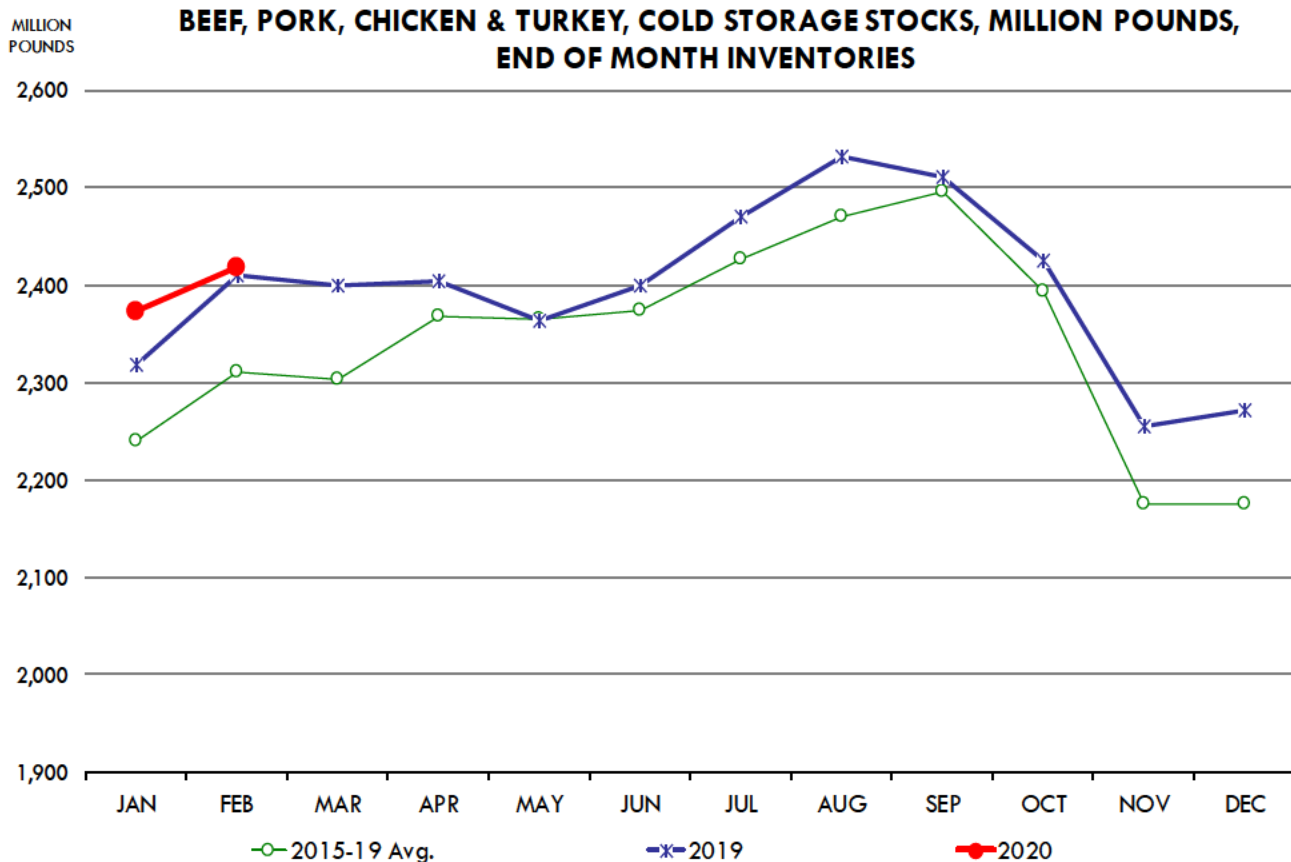
Monday, March 23, 2020

COMMODITY	Stocks in All Warehouses			Percent Of	
	28-Feb-19	31-Jan-20	29-Feb-20	Feb-19	Jan-20
1,000 Pounds					
<u>Frozen Pork</u>					
<i>Picnics, Bone-In</i>	6,742	10,559	12,532	186	119
<i>Hams, Total</i>	127,740	114,618	119,053	93	104
<i>Bone-in</i>	38,193	37,481	37,068	97	99
<i>Boneless</i>	89,547	77,137	81,985	92	106
<i>Bellies</i>	53,771	70,872	74,383	138	105
<i>Loins, Total</i>	38,655	50,109	49,458	128	99
<i>Bone-in</i>	14,414	22,042	18,474	128	84
<i>Boneless</i>	24,241	28,067	30,984	128	110
<i>Ribs</i>	142,603	125,938	141,619	99	112
<i>Butts</i>	25,290	26,028	27,665	109	106
<i>Trimmings</i>	51,317	52,801	60,889	119	115
<i>Other</i>	83,644	84,856	83,799	100	99
<i>Variety Meats</i>	34,829	36,642	37,254	107	102
<i>Unclassified</i>	51,083	53,165	55,008	108	103
<b>Total</b>	<b>615,674</b>	<b>625,588</b>	<b>661,660</b>	<b>107</b>	<b>106</b>
<u>Frozen Beef</u>					
<i>Boneless</i>	445,621	454,966	456,855	103	100
<i>Beef Cuts</i>	28,358	33,231	34,126	120	103
<b>Total</b>	<b>473,979</b>	<b>488,197</b>	<b>490,981</b>	<b>104</b>	<b>101</b>
<u>Other</u>					
<i>Veal</i>	9,332	6,633	4,842	52	73
<i>Lamb &amp; Mutton</i>	35,503	36,856	37,931	107	103
<b>Total</b>	<b>44,835</b>	<b>43,489</b>	<b>42,773</b>	<b>95</b>	<b>98</b>
<b>Total Red Meat</b>	<b>1,134,488</b>	<b>1,157,274</b>	<b>1,195,414</b>	<b>105</b>	<b>103</b>
<u>Chicken</u>					
<i>Broilers, Fryers, Roasters</i>	19,363	22,005	19,961	103	91
<i>Breasts and Breast Meat</i>	186,097	223,964	221,960	119	99
<i>Leg Quarters</i>	64,365	94,431	93,530	145	99
<i>Wings</i>	65,321	50,624	51,147	78	101
<i>Other Chicken</i>	533,683	566,470	538,491	101	95
<b>Total</b>	<b>868,829</b>	<b>957,494</b>	<b>925,089</b>	<b>106</b>	<b>97</b>
<u>Turkey</u>					
<i>Whole Turkeys</i>	214,894	107,741	131,493	61	122
<i>Turkey Breast</i>	107,144	80,283	88,725	83	111
<i>Other</i>	130,136	113,599	120,317	92	106
<b>Total</b>	<b>452,174</b>	<b>301,623</b>	<b>340,535</b>	<b>75</b>	<b>113</b>
<i>Ducks</i>	3,825	2,890	2,651	69	92
<b>Total Poultry</b>	<b>1,324,828</b>	<b>1,262,007</b>	<b>1,268,275</b>	<b>96</b>	<b>100</b>

**BEEF, PORK, CHICKEN & TURKEY, COLD STORAGE STOCKS**

MILLION POUNDS, END OF MONTH INVENTORIES

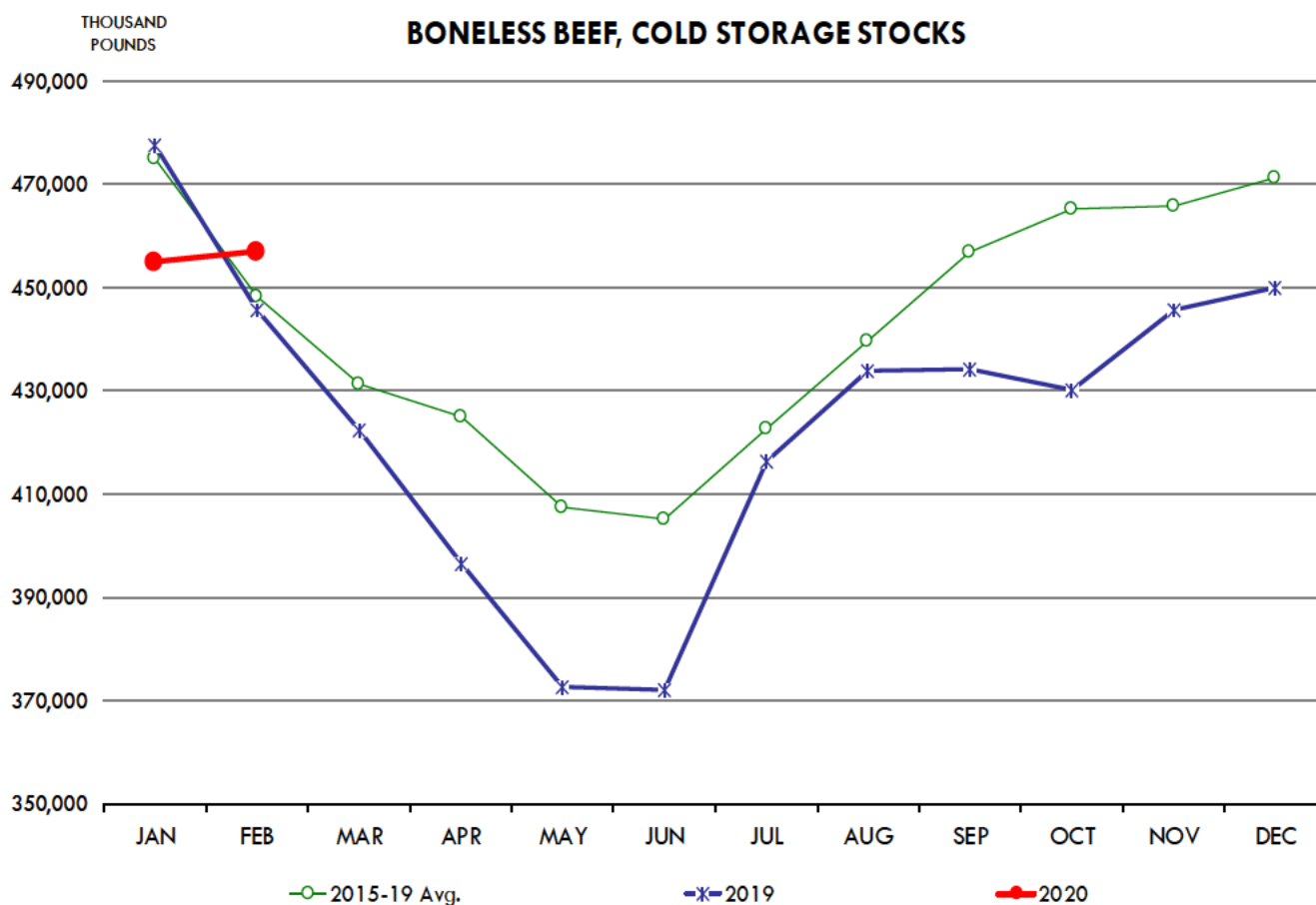
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	2,099	2,271	2,177	2,335	2,318	2,373	2,240	4.5%	2.4%	5.9%
February	2,231	2,277	2,235	2,397	2,411	2,418	2,310	1.9%	0.3%	4.7%
March	2,251	2,257	2,203	2,409	2,399		2,304			
April	2,345	2,309	2,316	2,467	2,404		2,368			
May	2,311	2,339	2,314	2,500	2,363		2,365			
June	2,295	2,370	2,345	2,460	2,400		2,374			
July	2,354	2,423	2,380	2,509	2,471		2,427			
August	2,381	2,392	2,434	2,615	2,532		2,471			
September	2,404	2,442	2,503	2,619	2,510		2,496			
October	2,323	2,310	2,440	2,472	2,426		2,394			
November	2,144	2,078	2,173	2,226	2,254		2,175			
December	2,121	2,126	2,175	2,185	2,271		2,176			



**BONELESS BEEF, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

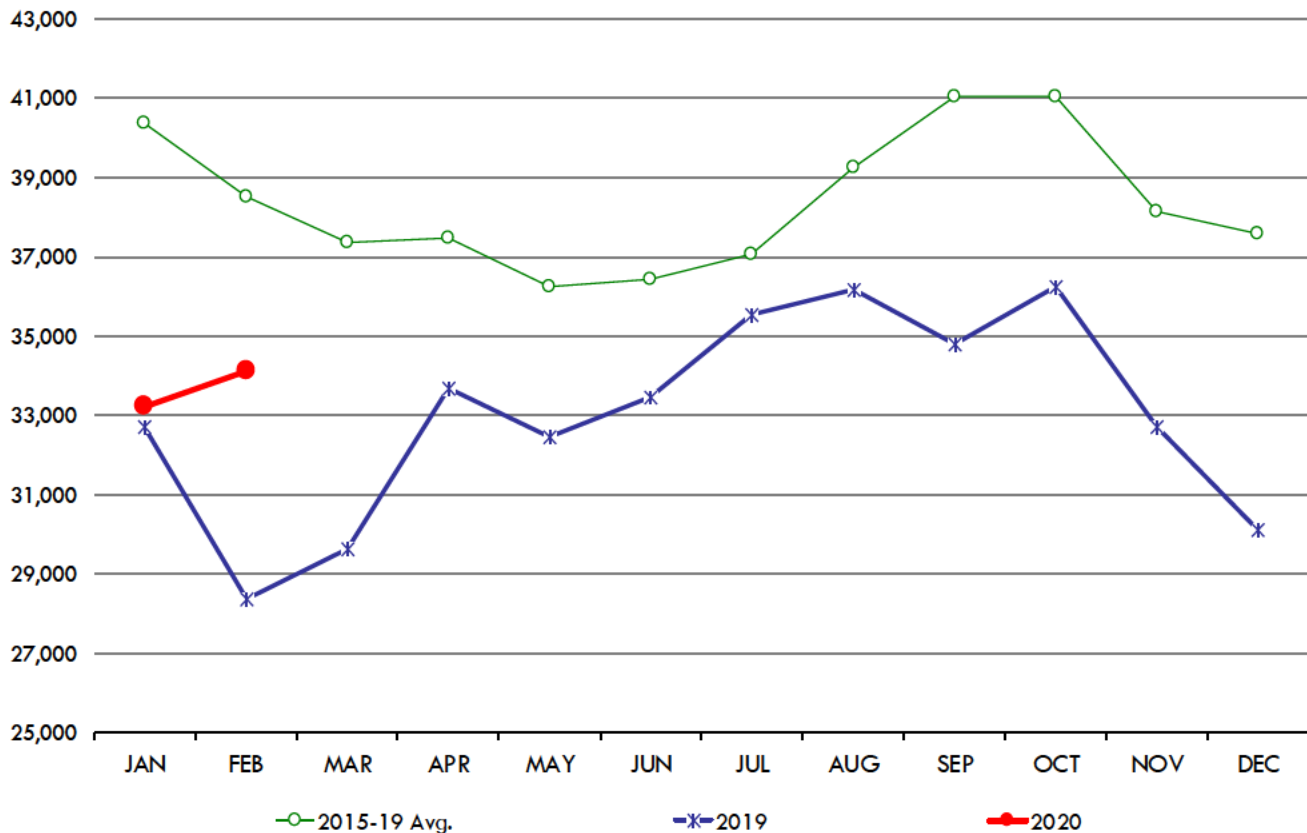
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	446,120	493,121	499,000	458,749	477,496	454,966	474,897	1.1%	-4.7%	-4.2%
February	450,530	464,852	463,934	416,438	445,621	456,855	448,275	0.4%	2.5%	1.9%
March	440,402	444,793	422,572	426,232	422,310		431,262			
April	444,422	432,792	415,592	435,196	396,550		424,910			
May	435,436	425,450	376,699	426,089	372,708		407,276			
June	436,811	426,378	383,658	407,131	372,195		405,235			
July	421,179	432,858	398,071	444,089	416,377		422,515			
August	429,885	439,408	438,094	457,392	433,728		439,701			
September	459,080	477,690	454,439	458,904	434,191		456,861			
October	470,891	494,530	462,093	468,424	430,033		465,194			
November	472,272	493,396	443,927	473,863	445,529		465,797			
December	473,967	524,456	445,881	462,072	449,990		471,273			



**BEEF CUTS, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

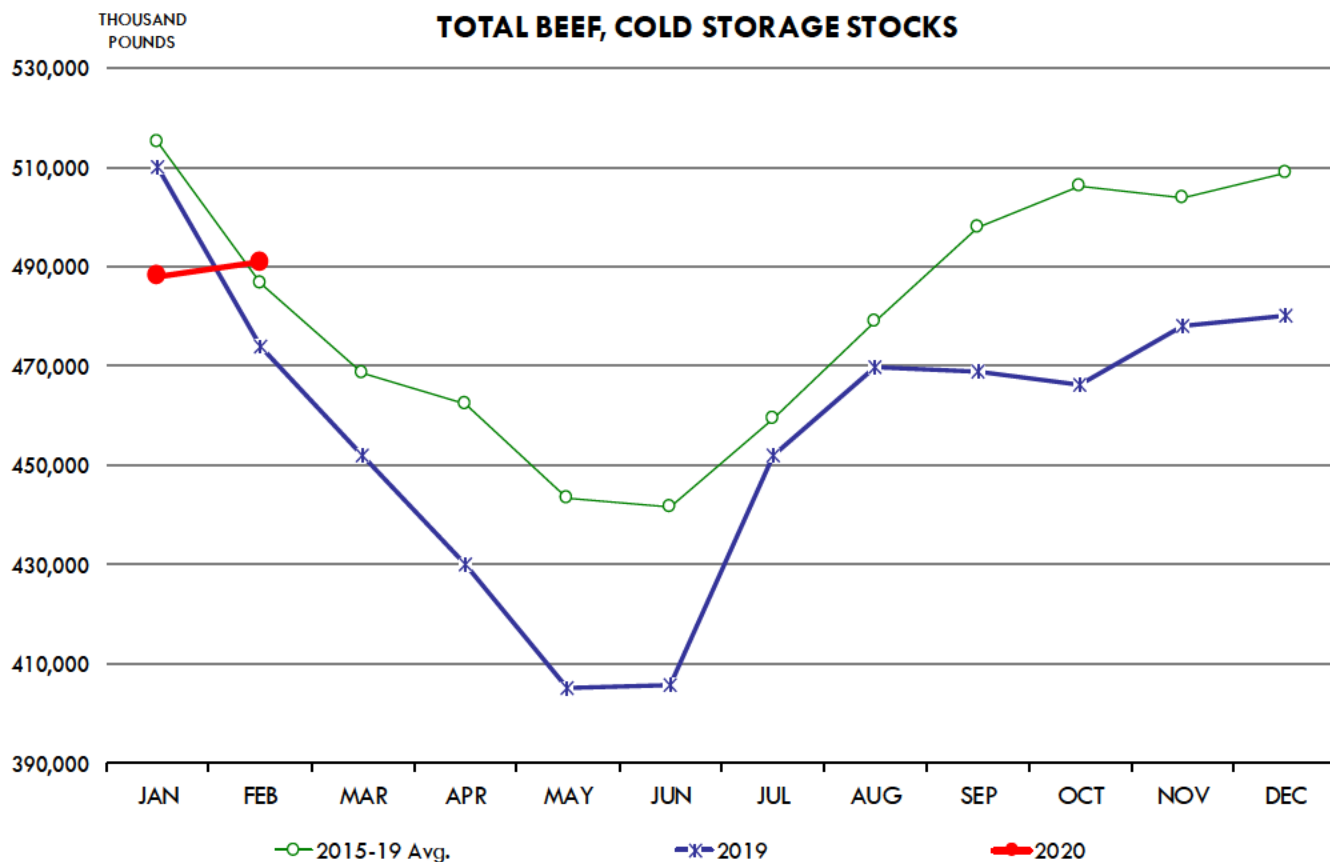
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	45,877	40,989	39,215	42,995	32,718	33,231	40,359	10.3%	1.6%	-17.7%
February	41,346	41,508	38,514	42,901	28,358	34,126	38,525	2.7%	20.3%	-11.4%
March	41,071	36,968	41,429	37,725	29,628		37,364			
April	39,872	35,007	42,826	35,964	33,672		37,468			
May	39,171	36,233	34,799	38,565	32,444		36,242			
June	37,463	38,155	31,668	41,454	33,450		36,438			
July	38,914	36,877	33,765	40,159	35,541		37,051			
August	40,434	37,185	38,473	43,923	36,178		39,239			
September	39,266	41,332	41,576	48,262	34,790		41,045			
October	38,243	38,538	44,948	47,150	36,233		41,022			
November	38,364	37,557	41,260	40,835	32,732		38,150			
December	38,557	43,432	42,176	33,552	30,126		37,569			

THOUSAND  
POUNDS**BEEF CUTS, COLD STORAGE STOCKS**

**TOTAL BEEF, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

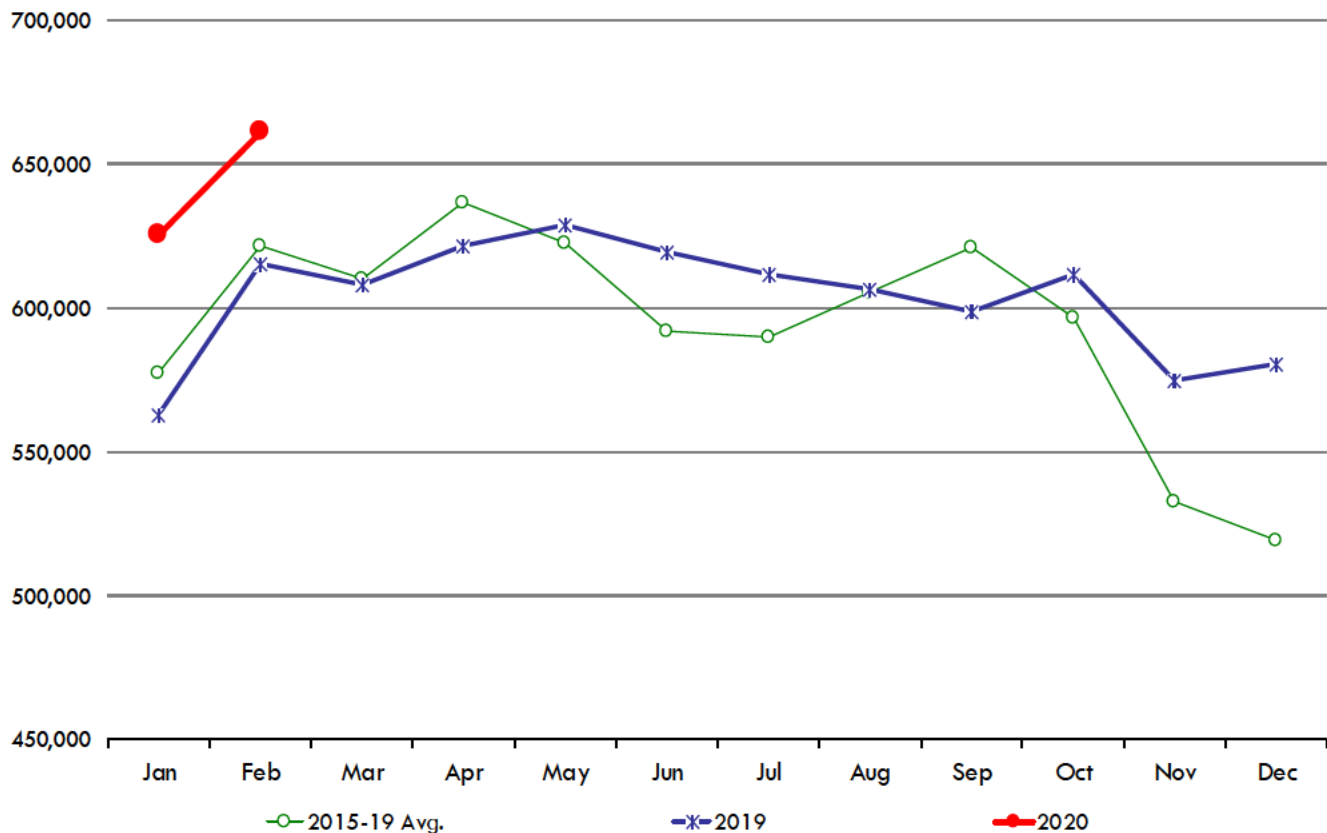
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	491,997	534,110	538,215	501,744	510,214	488,197	515,256	1.7%	-4.3%	-5.3%
February	491,876	506,360	502,448	459,339	473,979	490,981	486,800	0.6%	3.6%	0.9%
March	481,473	481,761	464,001	463,957	451,938		468,626			
April	484,294	467,799	458,418	471,160	430,222		462,379			
May	474,607	461,683	411,498	464,654	405,152		443,519			
June	474,274	464,533	415,326	448,585	405,645		441,673			
July	460,093	469,735	431,836	484,248	451,918		459,566			
August	470,319	476,593	476,567	501,315	469,906		478,940			
September	498,346	519,022	496,015	507,166	468,981		497,906			
October	509,134	533,068	507,041	515,574	466,266		506,217			
November	510,636	530,953	485,187	514,698	478,261		503,947			
December	512,524	567,888	488,057	495,624	480,116		508,842			



**FROZEN PORK, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

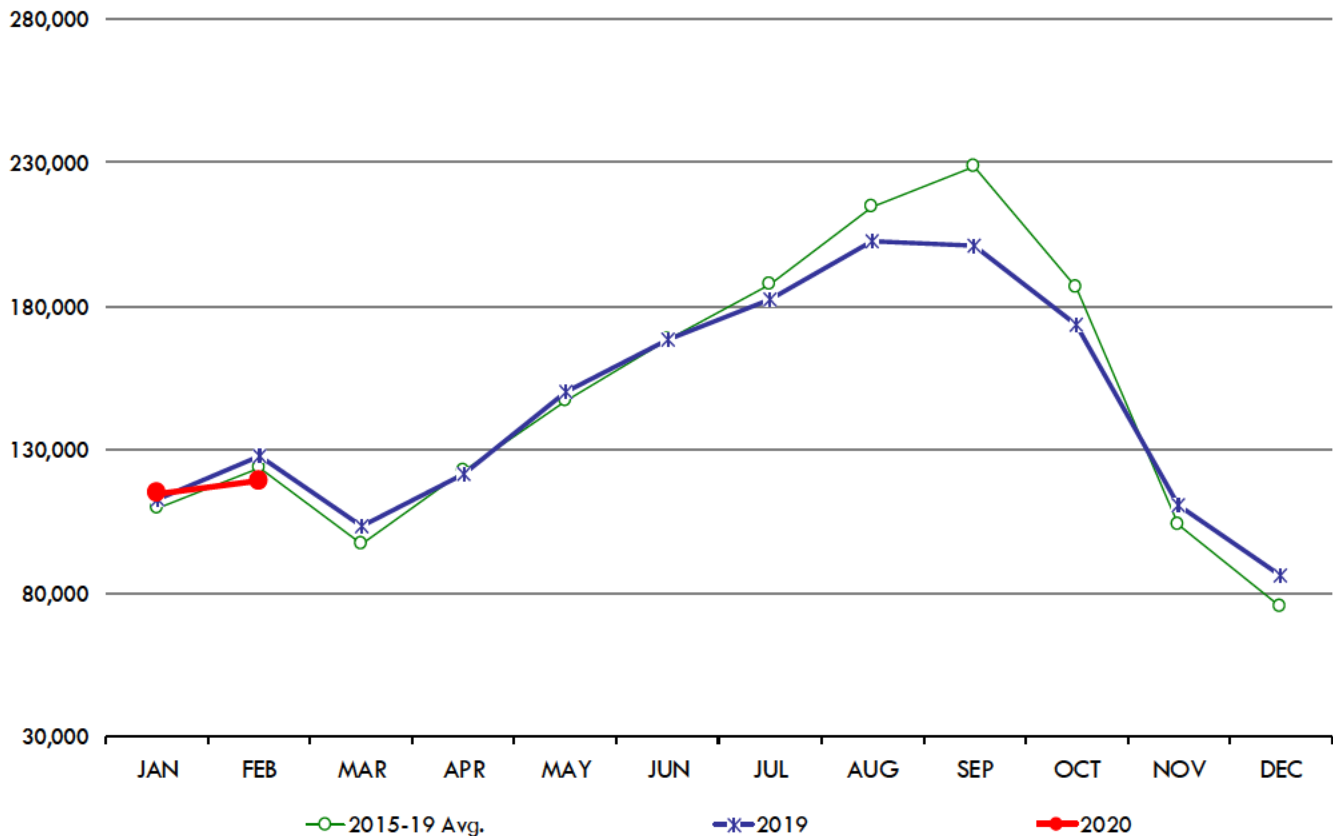
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	595,673	625,246	524,215	580,714	562,733	625,588	577,716	7.8%	11.2%	8.3%
February	686,063	628,948	567,855	609,813	615,674	661,660	621,671	5.8%	7.5%	6.4%
March	672,431	613,803	545,463	611,013	608,375		610,217			
April	701,083	637,320	590,324	634,722	621,456		636,981			
May	655,301	616,124	588,216	623,725	628,956		622,464			
June	634,525	586,479	559,010	561,879	619,454		592,269			
July	633,214	598,592	554,854	552,029	611,695		590,077			
August	653,760	608,955	575,698	581,513	606,778		605,341			
September	655,930	642,303	618,563	589,403	598,750		620,990			
October	603,454	599,010	598,374	570,917	611,917		596,734			
November	560,915	518,813	502,324	507,668	574,840		532,912			
December	545,696	475,387	490,047	505,287	580,464		519,376			

THOUSAND  
POUNDS**FROZEN PORK, COLD STORAGE STOCKS**

**HAMS, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	110,404	111,142	95,365	118,407	112,660	114,618	109,596	33.3%	1.7%	4.6%
February	127,712	115,780	125,167	122,743	127,740	119,053	123,828	3.9%	-6.8%	-3.9%
March	98,031	96,511	90,193	96,339	103,486		96,912			
April	136,222	130,217	112,815	112,145	121,331		122,546			
May	158,882	144,060	143,641	139,295	150,109		147,197			
June	180,473	166,451	178,311	148,657	168,599		168,498			
July	205,549	188,441	194,968	167,563	182,555		187,815			
August	236,531	226,070	203,887	204,763	202,454		214,741			
September	247,145	248,972	232,034	214,628	201,258		228,807			
October	196,460	191,430	195,327	176,109	173,804		186,626			
November	109,042	106,101	98,224	96,375	110,635		104,075			
December	67,813	68,821	81,082	73,118	85,995		75,366			

THOUSAND  
POUNDS**HAMS, COLD STORAGE STOCKS**



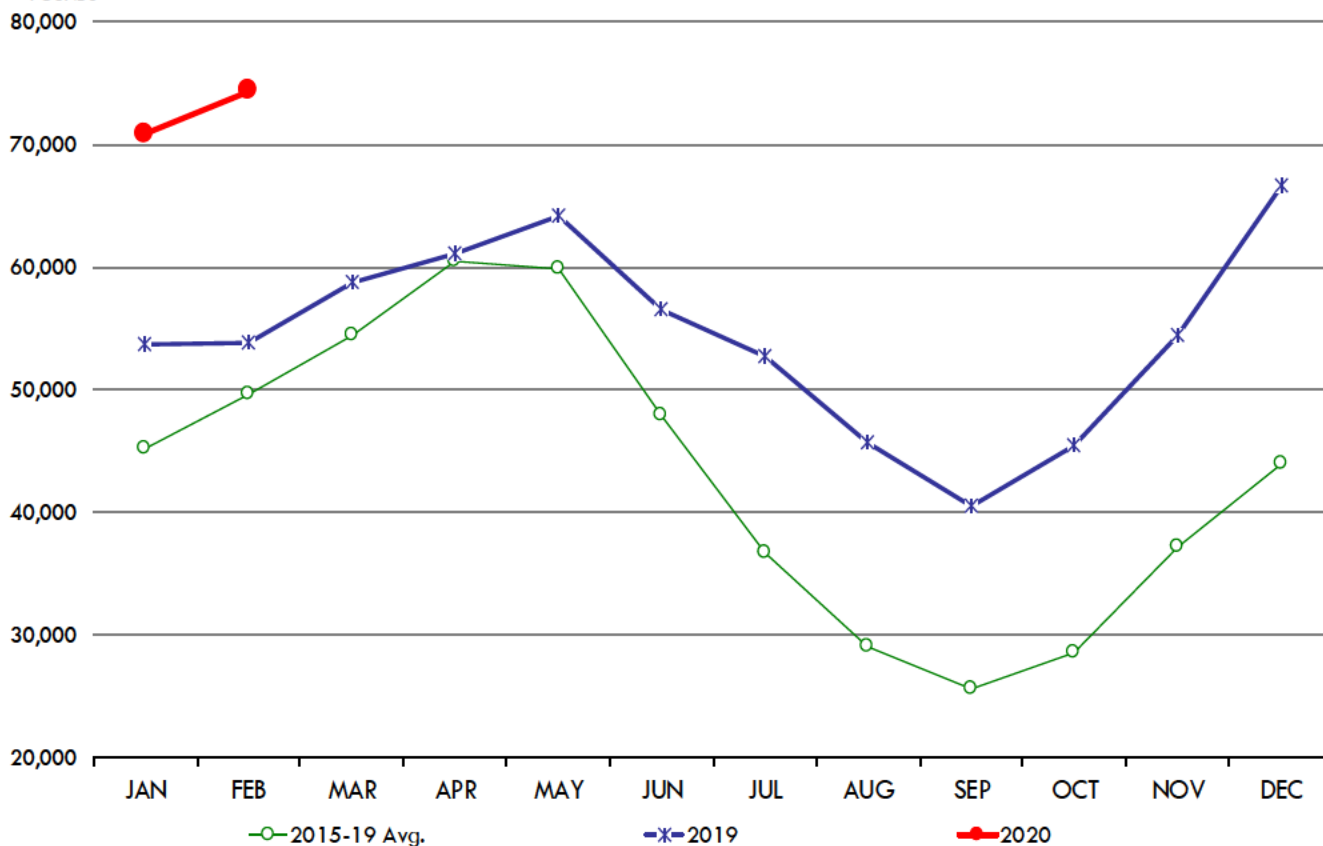
## PORK BELLIES, COLD STORAGE STOCKS

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	53,507	60,698	13,995	43,810	53,736	70,872	45,149	6.3%	31.9%	57.0%
February	67,794	61,433	16,153	49,012	53,771	74,383	49,633	5.0%	38.3%	49.9%
March	68,297	65,028	20,570	59,202	58,783		54,376			
April	70,412	72,592	33,536	64,563	61,110		60,443			
May	64,805	77,683	31,589	61,234	64,124		59,887			
June	44,432	62,921	22,291	53,279	56,468		47,878			
July	23,634	50,733	17,602	38,556	52,647		36,634			
August	13,738	32,053	19,213	34,805	45,723		29,106			
September	10,872	25,084	20,897	30,354	40,543		25,550			
October	17,853	20,386	32,268	26,690	45,414		28,522			
November	41,160	18,526	35,164	36,859	54,416		37,225			
December	53,392	17,986	39,620	42,251	66,647		43,979			

THOUSAND  
POUNDS

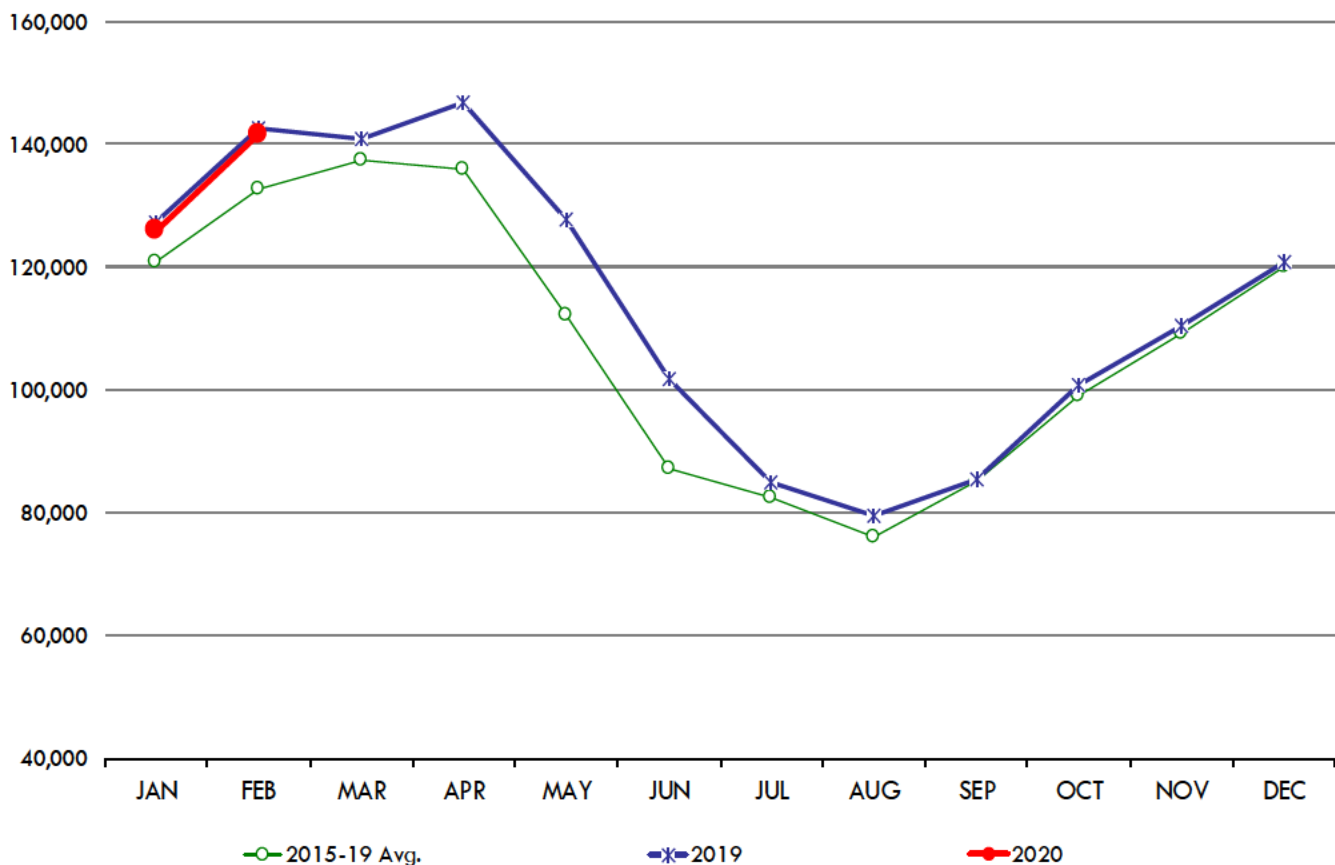
### PORK BELLIES, COLD STORAGE STOCKS



**PORK RIBS, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

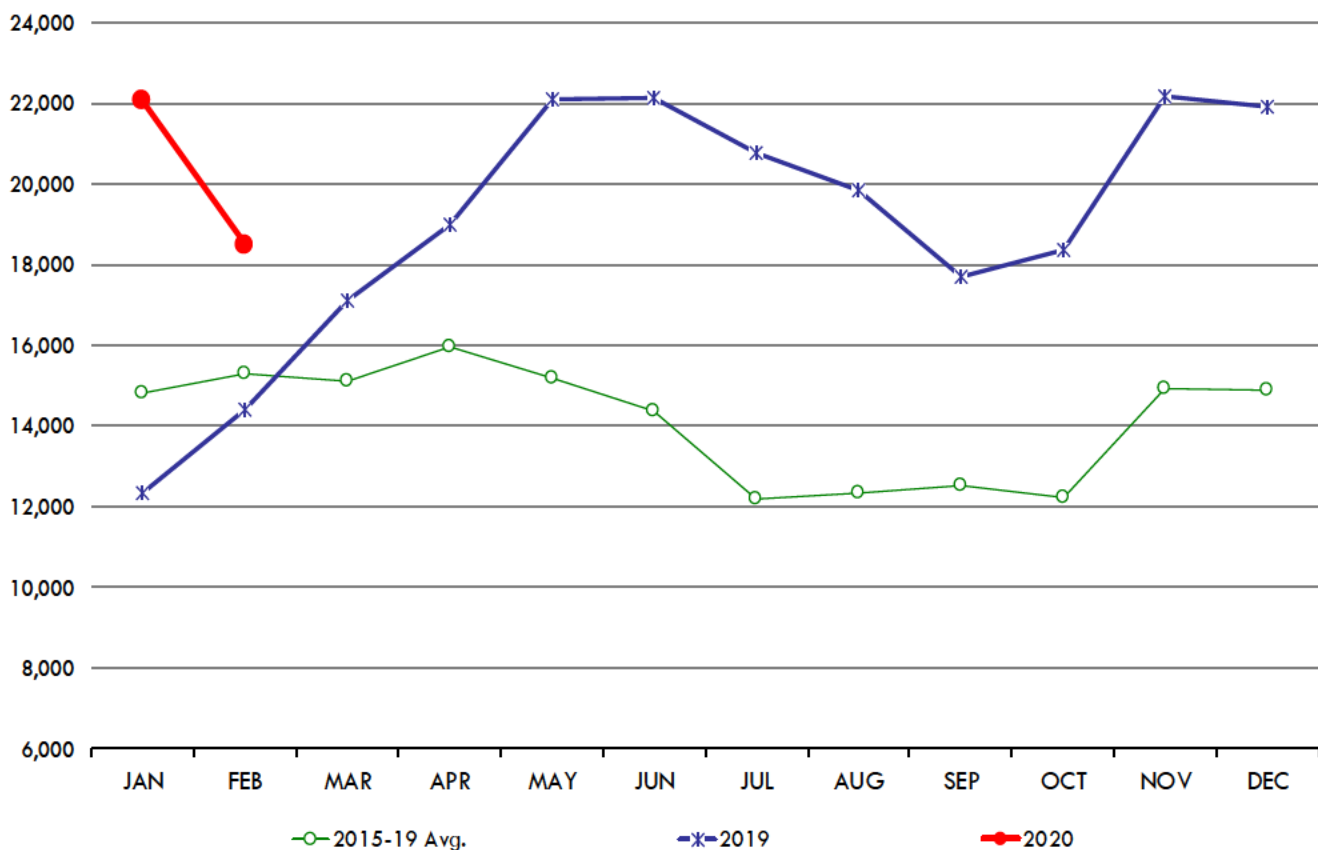
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	94,863	139,914	128,029	114,366	127,107	125,938	120,856	4.2%	-0.9%	4.2%
February	106,781	143,396	139,525	131,600	142,603	141,619	132,781	12.5%	-0.7%	6.7%
March	115,372	146,135	140,639	143,957	140,780		137,377			
April	113,832	138,117	136,875	143,717	146,859		135,880			
May	89,290	109,997	114,460	119,286	127,769		112,160			
June	73,022	85,635	85,993	88,871	101,647		87,034			
July	75,533	90,139	77,182	84,171	84,867		82,378			
August	72,626	75,957	74,341	77,803	79,353		76,016			
September	85,335	83,729	88,032	83,403	85,287		85,157			
October	98,871	98,916	94,859	101,369	100,850		98,973			
November	117,148	109,413	100,218	108,324	110,333		109,087			
December	134,777	115,590	104,264	124,310	120,877		119,964			

THOUSAND  
POUNDS**PORK RIBS, COLD STORAGE STOCKS**

**PORK LOINS, BONE-IN, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

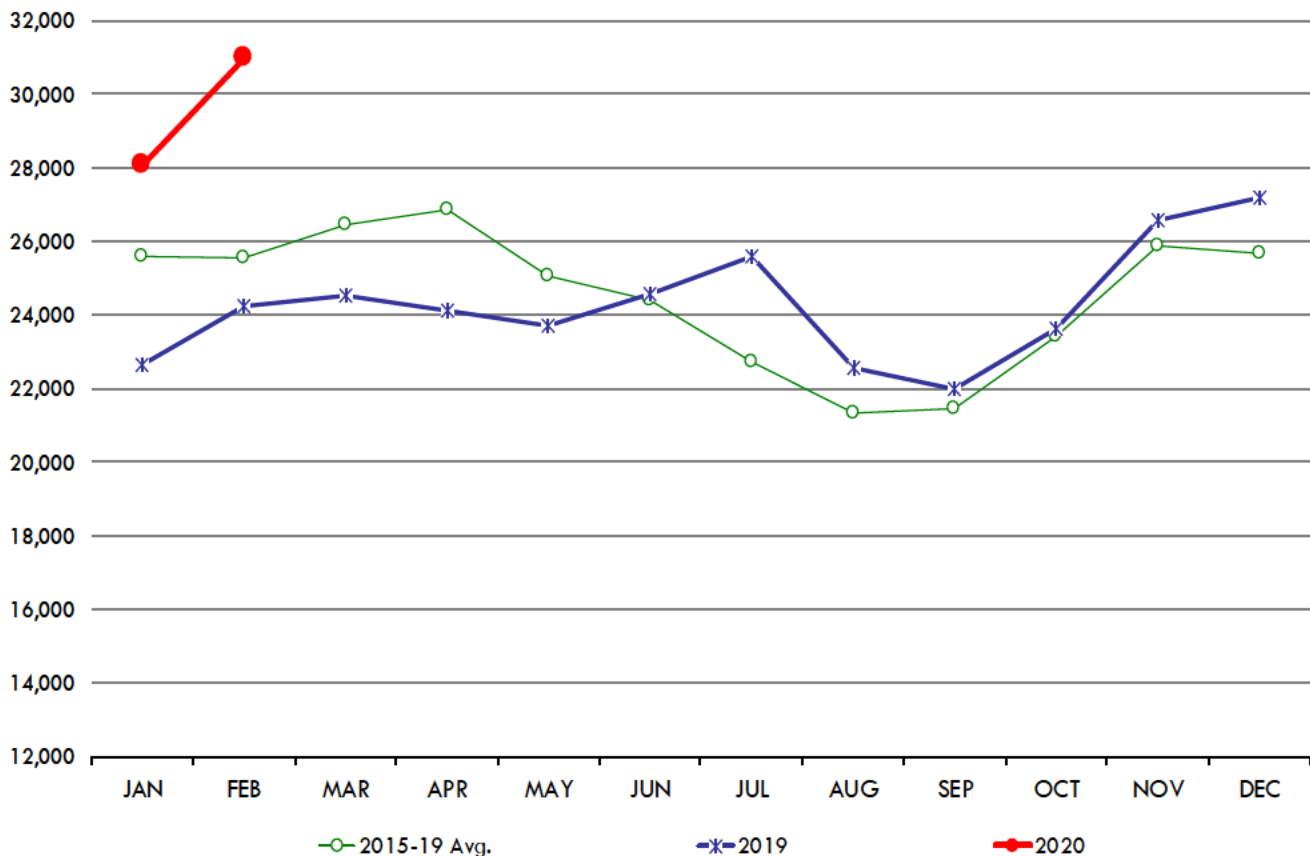
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	16,612	16,589	14,212	14,276	12,322	22,042	14,802	0.5%	78.9%	48.9%
February	18,456	15,114	13,911	14,638	14,414	18,474	15,307	-16.2%	28.2%	20.7%
March	14,676	17,006	13,753	13,081	17,111		15,125			
April	17,013	14,451	16,365	12,958	18,999		15,957			
May	14,488	11,666	15,502	12,205	22,103		15,193			
June	13,668	13,012	13,168	9,889	22,133		14,374			
July	11,734	11,328	9,826	7,261	20,762		12,182			
August	11,125	10,635	10,180	9,810	19,838		12,318			
September	12,059	9,535	12,129	11,130	17,703		12,511			
October	10,726	11,357	10,971	9,790	18,357		12,240			
November	18,477	14,633	9,007	10,279	22,153		14,910			
December	17,419	14,202	9,684	11,221	21,924		14,890			

THOUSAND  
POUNDS**PORK LOINS, BONE-IN, COLD STORAGE STOCKS**

**PORK LOINS, BONELESS, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

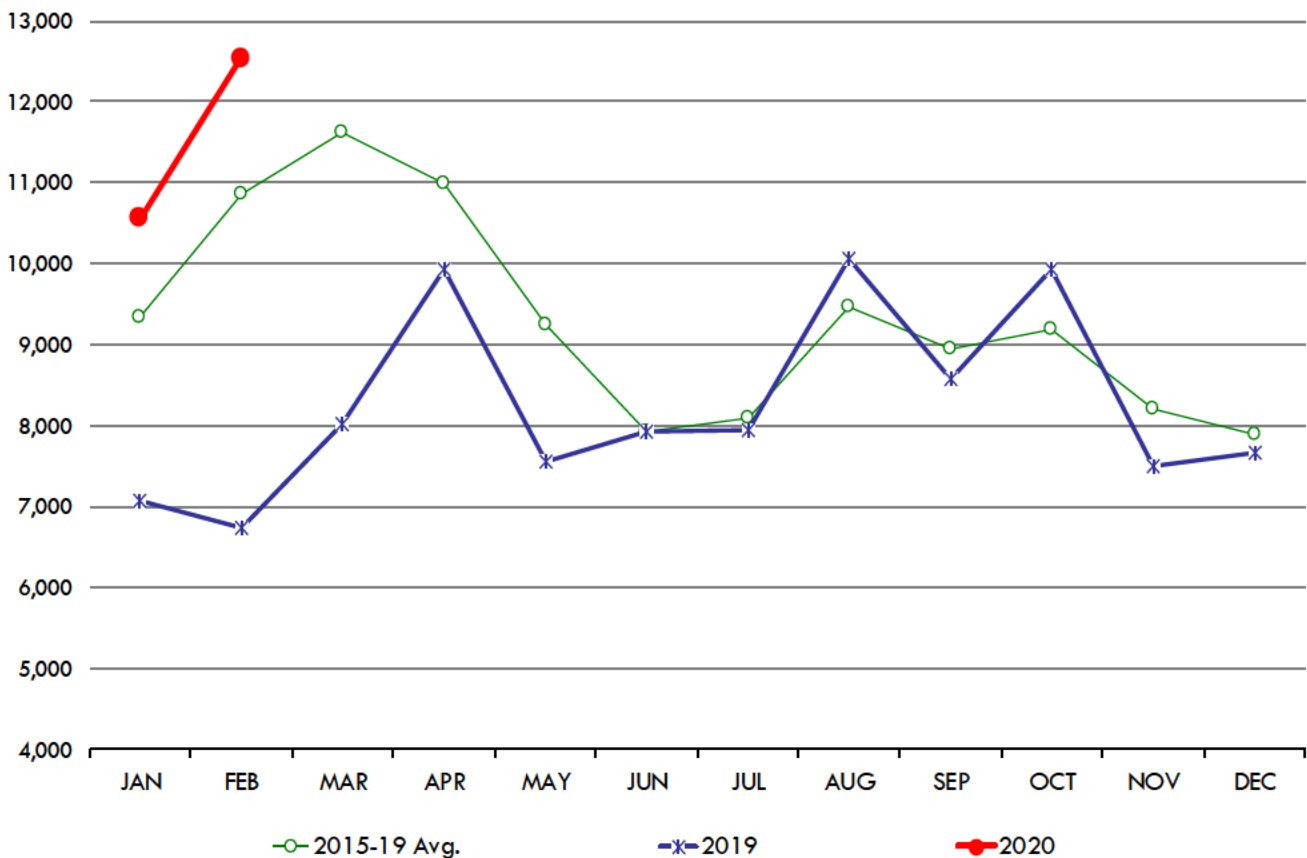
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	23,163	30,113	25,493	26,497	22,627	28,067	25,579	3.2%	24.0%	9.7%
February	27,428	27,621	24,244	24,102	24,241	30,984	25,527	10.4%	27.8%	21.4%
March	27,822	30,911	22,608	26,472	24,516		26,466			
April	27,621	29,085	26,507	26,872	24,126		26,842			
May	24,872	27,449	24,855	24,314	23,687		25,035			
June	23,740	24,886	26,729	22,060	24,545		24,392			
July	22,234	22,331	24,052	19,353	25,567		22,707			
August	20,274	20,642	22,461	20,765	22,533		21,335			
September	17,953	22,393	22,162	22,633	21,992		21,427			
October	18,179	24,862	25,956	24,426	23,629		23,410			
November	25,556	26,180	27,433	23,644	26,566		25,876			
December	28,802	24,105	25,445	22,871	27,199		25,684			

THOUSAND  
POUNDS**PORK LOINS, BONELESS, COLD STORAGE STOCKS**

**PICNICS, BONE-IN, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

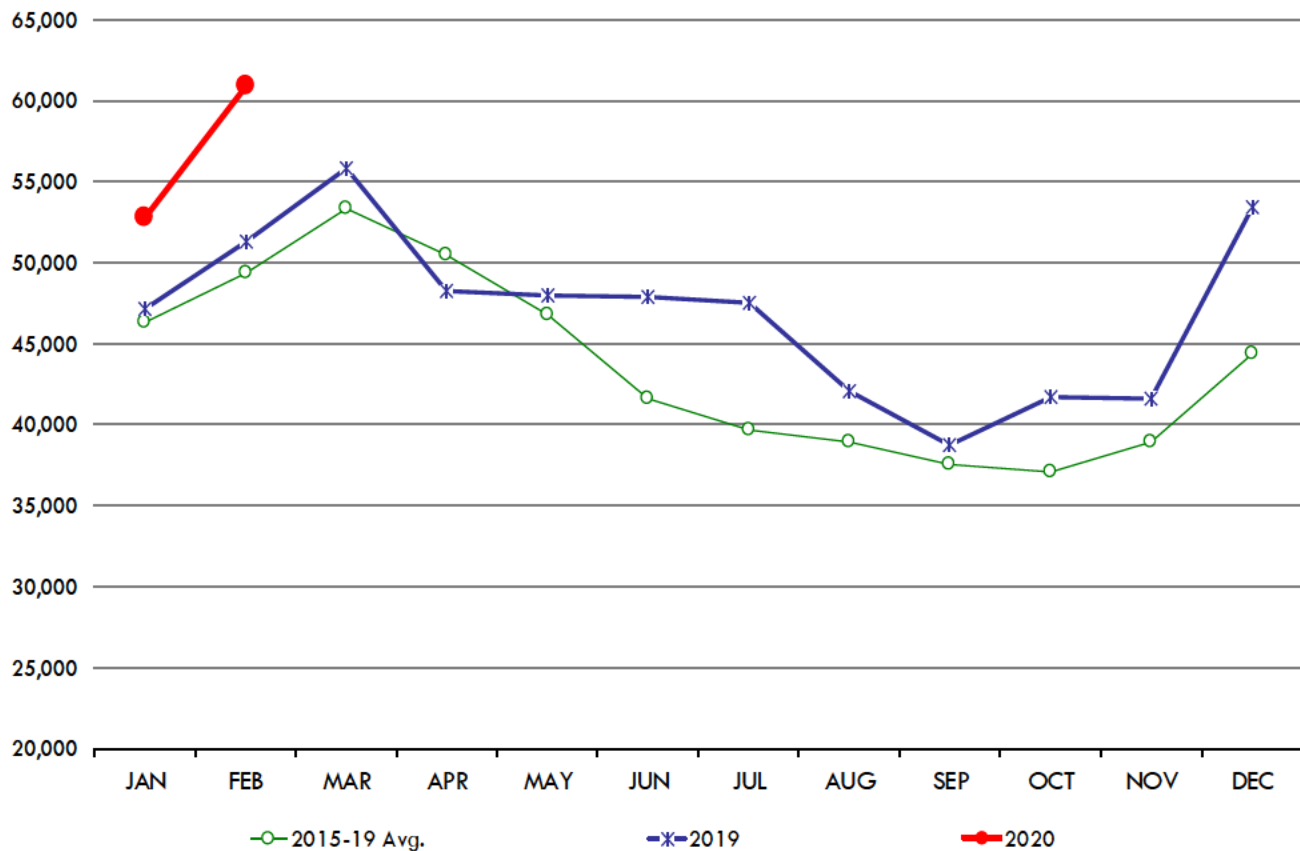
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	12,811	10,705	8,993	7,074	7,067	10,559	9,330	37.7%	49.4%	13.2%
February	19,339	11,142	8,437	8,644	6,742	12,532	10,861	18.7%	85.9%	15.4%
March	19,582	10,420	8,783	11,314	8,019		11,624			
April	16,239	11,470	7,210	10,094	9,926		10,988			
May	10,867	9,914	7,741	10,110	7,561		9,239			
June	8,757	7,959	7,698	7,268	7,920		7,920			
July	9,680	8,022	6,648	8,157	7,940		8,089			
August	11,767	8,446	8,176	8,874	10,063		9,465			
September	10,490	8,512	8,745	8,375	8,582		8,941			
October	8,816	11,294	8,055	7,879	9,923		9,193			
November	10,972	8,980	6,866	6,644	7,506		8,194			
December	10,634	8,321	5,982	6,832	7,669		7,888			

THOUSAND  
POUNDS**PICNICS, BONE-IN, COLD STORAGE STOCKS**

**PORK TRIMMINGS, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

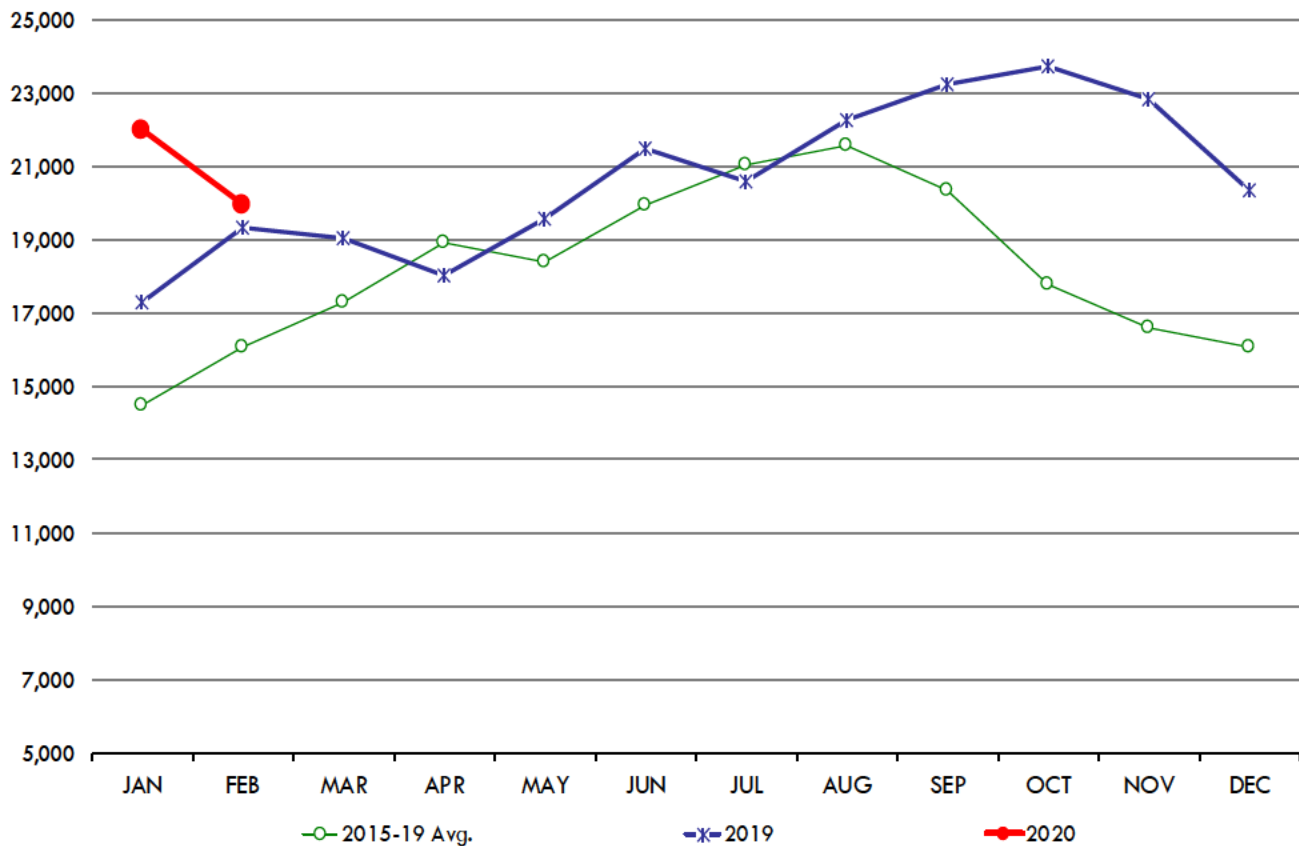
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	59,328	42,138	34,281	48,602	47,104	52,801	46,291	-1.2%	12.1%	14.1%
February	67,454	39,653	37,339	51,186	51,317	60,889	49,390	15.3%	18.7%	23.3%
March	69,262	44,865	40,087	56,318	55,835		53,273			
April	64,853	40,991	40,613	57,490	48,237		50,437			
May	50,740	40,686	37,308	56,969	47,948		46,730			
June	47,263	34,908	32,781	45,132	47,862		41,589			
July	44,202	36,172	29,858	40,372	47,546		39,630			
August	42,321	33,045	34,811	42,253	42,008		38,888			
September	39,951	35,811	34,643	38,499	38,736		37,528			
October	36,666	31,773	33,185	42,156	41,699		37,096			
November	36,932	35,678	37,484	43,033	41,581		38,942			
December	42,655	34,096	43,080	48,441	53,435		44,341			

THOUSAND  
POUNDS**PORK TRIMMINGS, COLD STORAGE STOCKS**

**WHOLE BROILERS, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

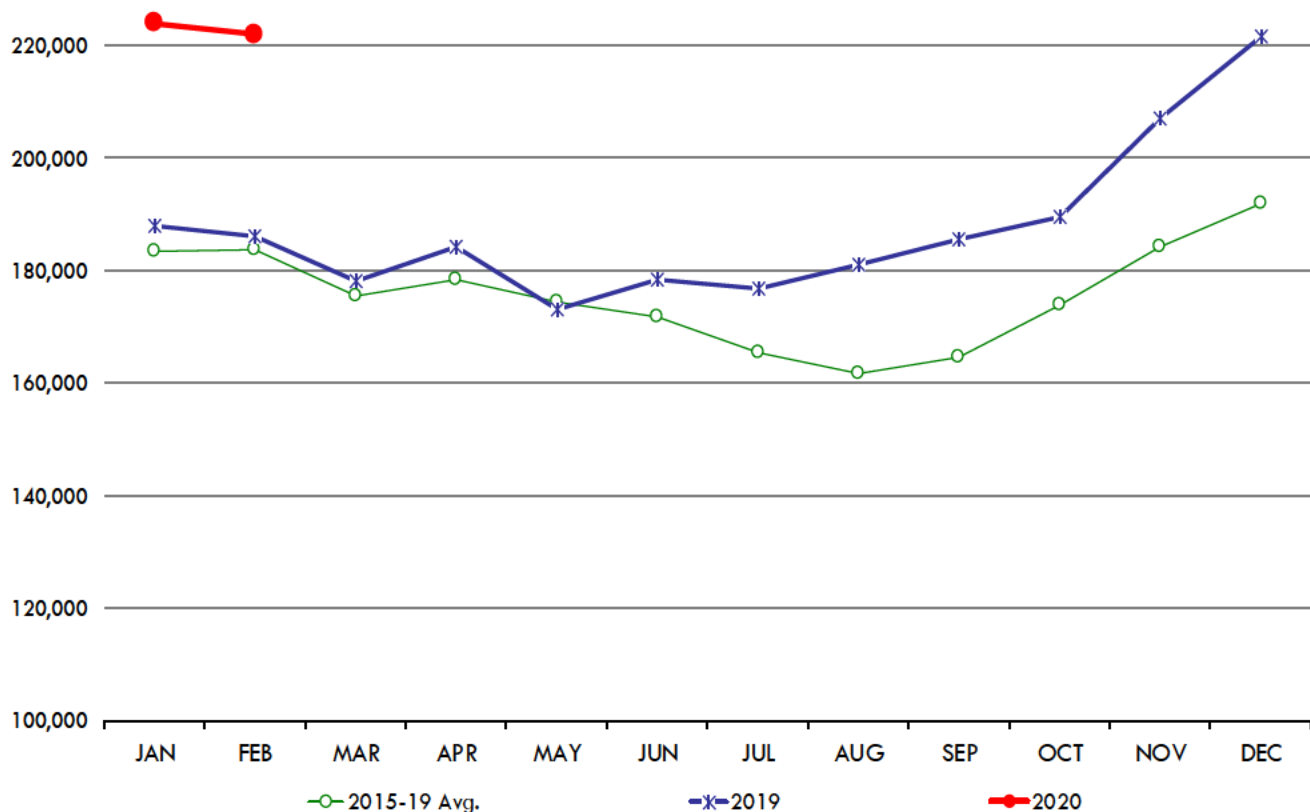
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	10,827	14,164	17,357	12,841	17,288	22,005	14,495	8.1%	27.3%	51.8%
February	14,022	16,694	16,274	14,010	19,363	19,961	16,073	-9.3%	3.1%	24.2%
March	14,836	20,152	16,783	15,641	19,048		17,292			
April	17,204	23,204	21,761	14,436	18,037		18,928			
May	17,116	20,203	20,662	14,402	19,583		18,393			
June	19,943	20,164	22,744	15,370	21,506		19,945			
July	20,867	24,617	22,807	16,379	20,588		21,052			
August	20,097	22,965	22,154	20,407	22,274		21,579			
September	12,939	22,290	22,269	21,073	23,264		20,367			
October	10,522	17,426	20,281	17,073	23,740		17,808			
November	10,955	15,709	16,350	17,119	22,837		16,594			
December	15,031	15,322	11,990	17,712	20,359		16,083			

THOUSAND  
POUNDS**WHOLE BROILERS, COLD STORAGE STOCKS**

**BROILER BREASTS AND BREAST MEAT, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	155,526	181,756	191,811	200,238	187,796	223,964	183,425	1.1%	19.3%	22.1%
February	158,716	181,064	191,083	201,580	186,097	221,960	183,708	-0.9%	19.3%	20.8%
March	151,960	183,857	178,702	184,218	178,125		175,372			
April	150,514	187,316	186,900	182,862	184,136		178,346			
May	146,329	182,119	184,393	186,418	173,077		174,467			
June	146,728	169,034	182,935	181,547	178,494		171,748			
July	139,178	167,789	172,907	170,472	176,791		165,427			
August	133,678	150,037	169,854	173,958	180,972		161,700			
September	139,304	149,732	170,582	177,388	185,499		164,501			
October	162,707	157,418	175,209	184,127	189,393		173,771			
November	171,403	172,231	184,012	186,937	206,928		184,302			
December	171,896	190,087	188,070	188,311	221,607		191,994			

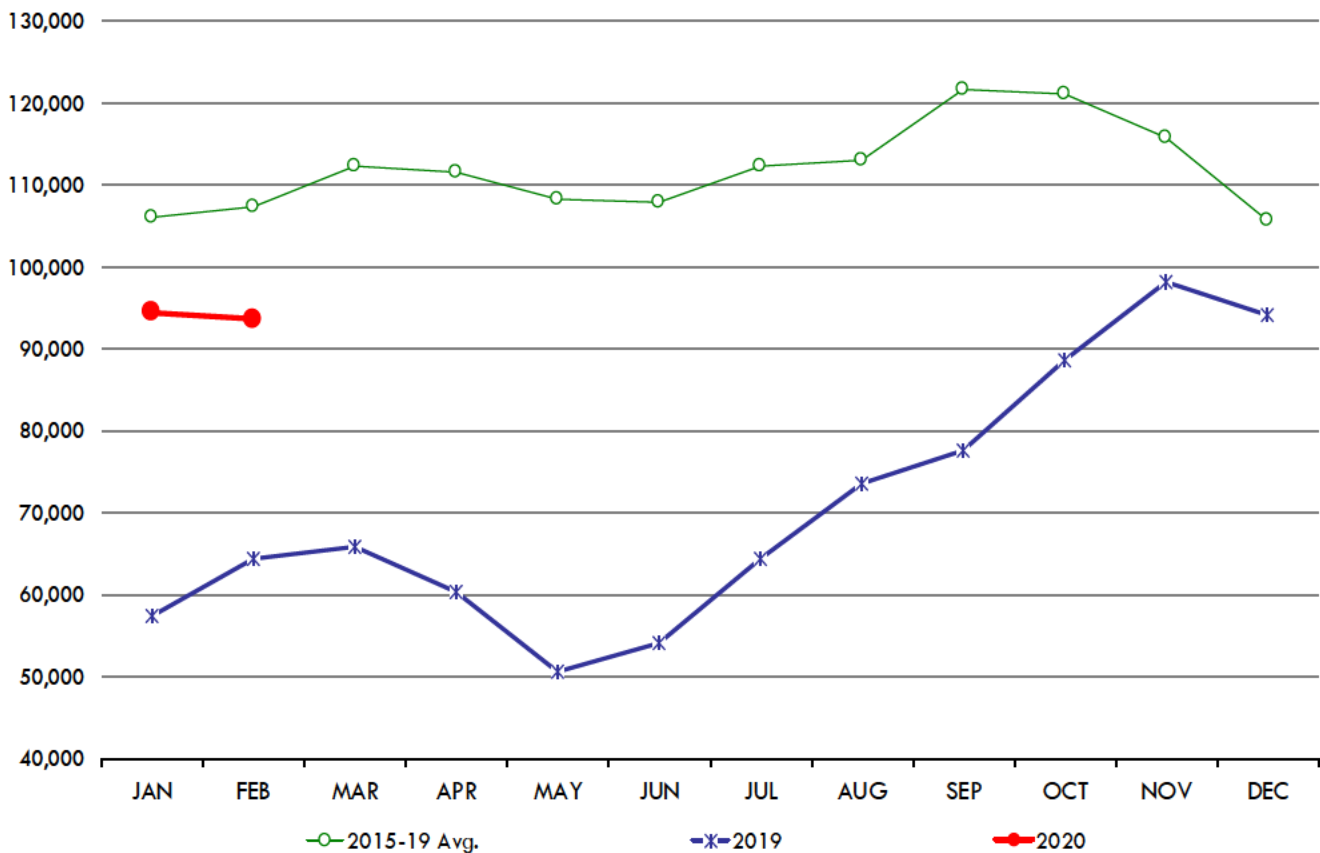
THOUSAND  
POUNDS**BROILER BREASTS AND BREAST MEAT, COLD STORAGE STOCKS**



**BROILER LEG QUARTERS, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

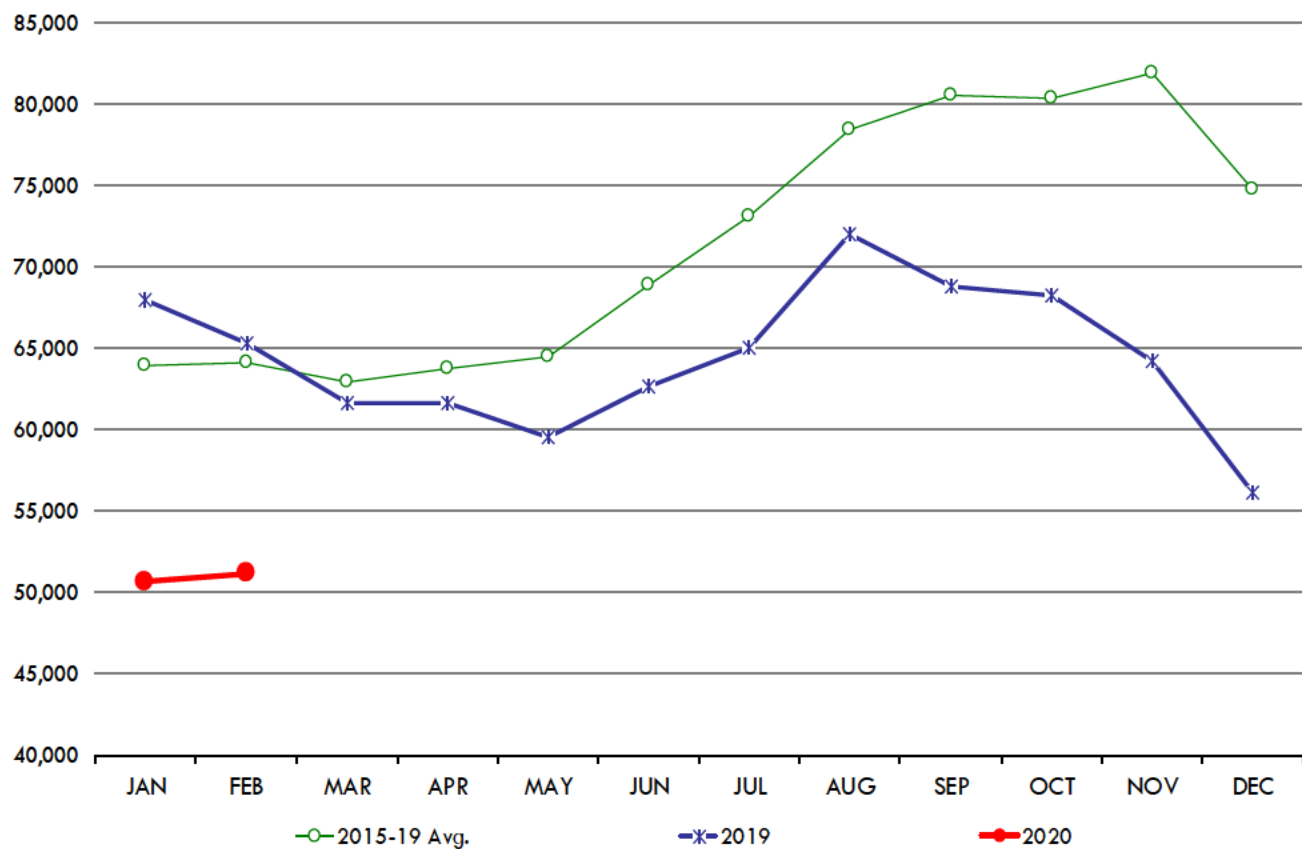
	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	148,456	126,242	109,647	88,635	57,285	94,431	106,053	0.4%	64.8%	-11.0%
February	162,890	115,237	112,677	81,742	64,365	93,530	107,382	-1.0%	45.3%	-12.9%
March	189,412	106,251	113,069	86,768	65,717		112,243			
April	180,833	110,991	116,017	89,943	60,214		111,600			
May	166,213	116,785	119,333	87,863	50,613		108,161			
June	138,577	130,147	131,323	85,540	54,022		107,922			
July	145,187	145,412	125,073	81,554	64,310		112,307			
August	146,540	132,610	114,455	97,914	73,446		112,993			
September	164,192	133,031	128,744	104,410	77,570		121,589			
October	163,454	142,078	120,762	90,698	88,529		121,104			
November	156,951	139,485	113,777	70,030	98,208		115,690			
December	140,098	128,179	104,563	61,435	94,095		105,674			

THOUSAND  
POUNDS**BROILER LEG QUARTERS, COLD STORAGE STOCKS**

**BROILER WINGS, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	45,811	69,462	71,783	64,627	67,988	50,624	63,934	-9.8%	-25.5%	-20.8%
February	44,923	68,231	71,523	70,655	65,321	51,147	64,131	1.0%	-21.7%	-20.2%
March	42,596	77,032	64,942	68,347	61,587		62,901			
April	44,842	78,826	61,818	71,639	61,621		63,749			
May	44,175	81,993	56,609	79,955	59,475		64,441			
June	48,995	90,785	60,502	81,488	62,652		68,884			
July	58,649	92,424	60,238	88,979	64,983		73,055			
August	68,117	91,085	63,417	97,436	71,960		78,403			
September	71,861	90,373	66,850	104,951	68,818		80,571			
October	78,458	87,433	70,364	97,318	68,189		80,352			
November	84,073	86,351	76,187	98,708	64,214		81,907			
December	78,254	78,316	74,113	86,813	56,149		74,729			

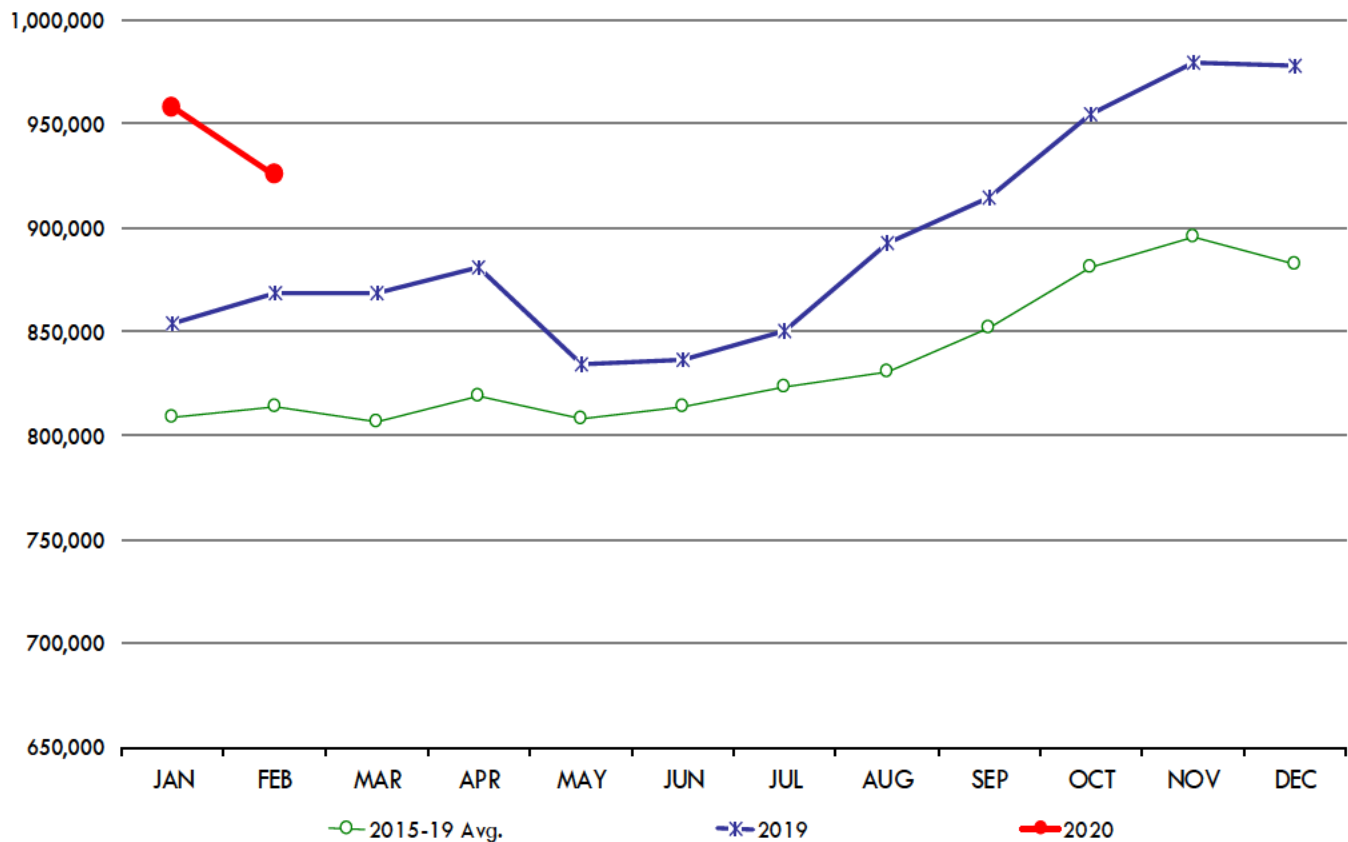
THOUSAND  
POUNDS**BROILER WINGS, COLD STORAGE STOCKS**

**ALL CHICKEN, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	716,013	821,426	775,077	877,334	853,618	957,494	808,694	-2.1%	12.2%	18.4%
February	715,400	800,714	785,873	899,876	868,829	925,089	814,138	-3.4%	6.5%	13.6%
March	735,125	792,874	764,673	871,473	868,240		806,477			
April	744,651	804,954	795,894	867,534	881,055		818,818			
May	739,389	806,642	784,836	875,188	834,298		808,071			
June	724,475	815,001	805,465	887,984	836,215		813,828			
July	766,242	823,897	798,120	877,649	850,195		823,221			
August	779,100	773,705	782,053	926,247	892,807		830,782			
September	800,205	769,084	818,090	958,003	914,356		851,948			
October	858,598	777,596	874,208	940,296	954,317		881,003			
November	881,895	790,952	896,602	929,136	979,323		895,582			
December	861,639	804,066	887,222	881,626	977,622		882,435			

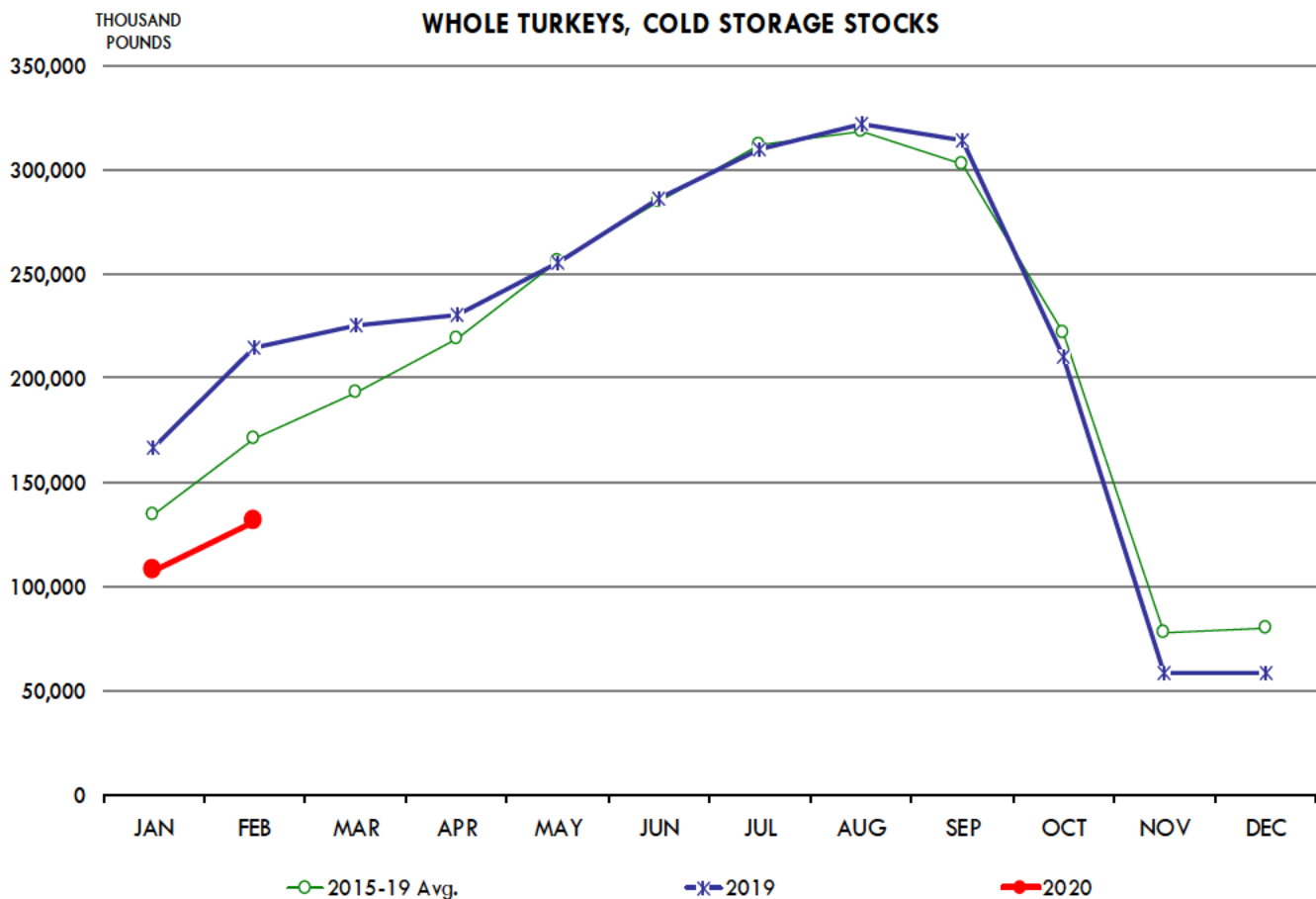
THOUSAND POUNDS

**ALL CHICKEN, COLD STORAGE STOCKS**

**WHOLE TURKEYS, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	116,706	105,509	124,467	158,533	166,446	107,741	134,332	84.9%	-35.3%	-19.8%
February	159,888	137,018	155,180	188,341	214,894	131,493	171,064	22.0%	-38.8%	-23.1%
March	179,170	160,288	181,215	218,848	225,055		192,915			
April	216,484	182,080	217,096	248,875	230,033		218,914			
May	252,696	215,315	272,003	284,329	255,174		255,903			
June	273,589	250,238	307,883	306,264	285,905		284,776			
July	297,259	275,000	346,277	329,386	310,002		311,585			
August	290,533	283,719	348,701	347,817	322,257		318,605			
September	265,807	269,213	332,314	330,727	314,186		302,449			
October	191,655	198,747	257,565	251,895	210,512		222,075			
November	58,675	70,367	109,056	92,574	58,636		77,862			
December	53,473	74,892	109,644	102,394	58,285		79,738			



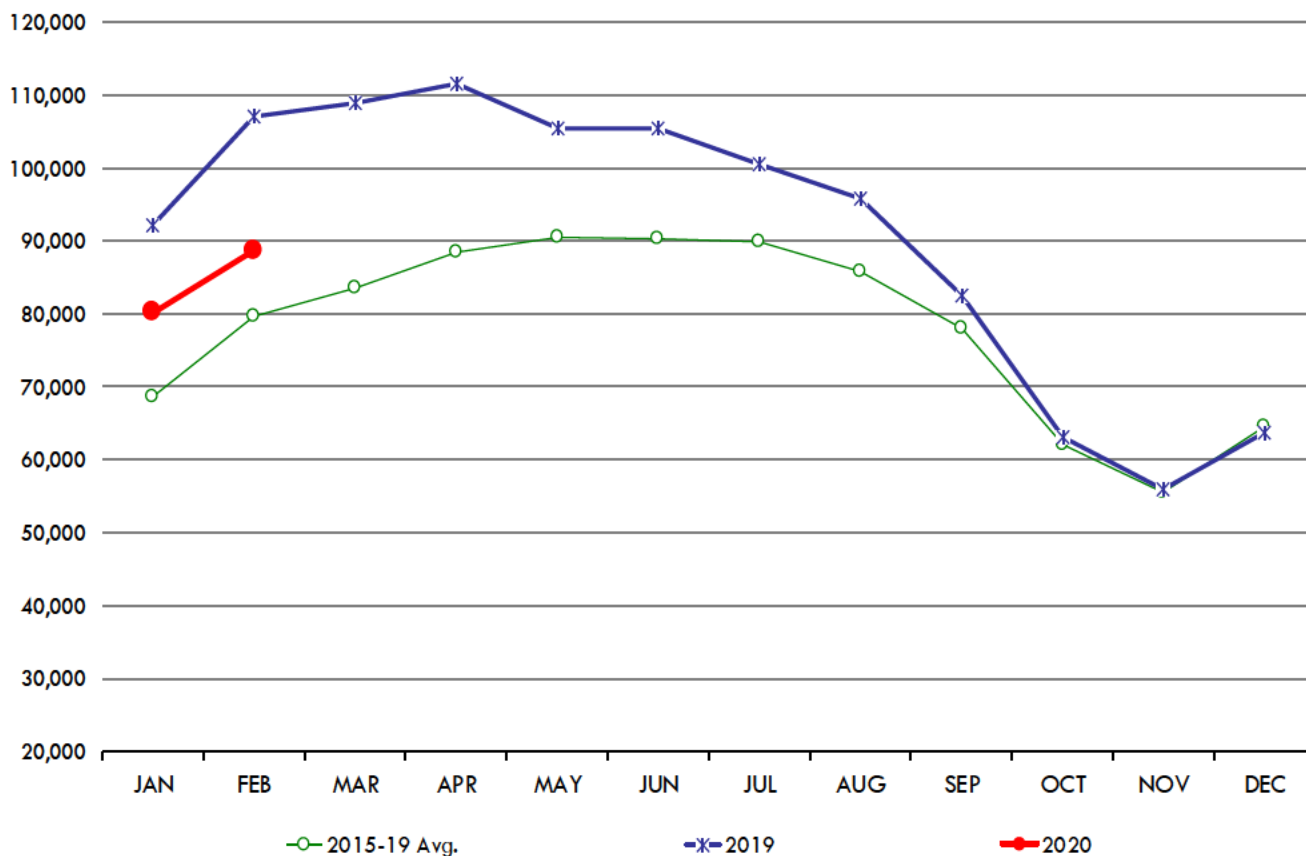
## TURKEY BREAST, COLD STORAGE STOCKS

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	38,368	52,881	73,909	85,313	92,200	80,283	68,534	26.1%	-12.9%	17.1%
February	42,939	58,986	87,836	101,384	107,144	88,725	79,658	10.5%	-17.2%	11.4%
March	47,509	63,993	97,176	100,335	108,897		83,582			
April	52,368	70,058	105,780	102,215	111,557		88,396			
May	54,981	80,361	106,663	104,830	105,457		90,458			
June	54,542	87,410	105,260	99,023	105,349		90,317			
July	59,672	86,978	103,097	99,010	100,611		89,874			
August	58,102	83,041	101,706	90,558	95,906		85,863			
September	56,302	79,044	92,471	79,241	82,625		77,937			
October	41,813	67,045	71,492	66,522	63,041		61,983			
November	30,415	55,719	64,000	72,068	55,957		55,632			
December	35,805	73,157	73,195	77,143	63,671		64,594			

THOUSAND  
POUNDS

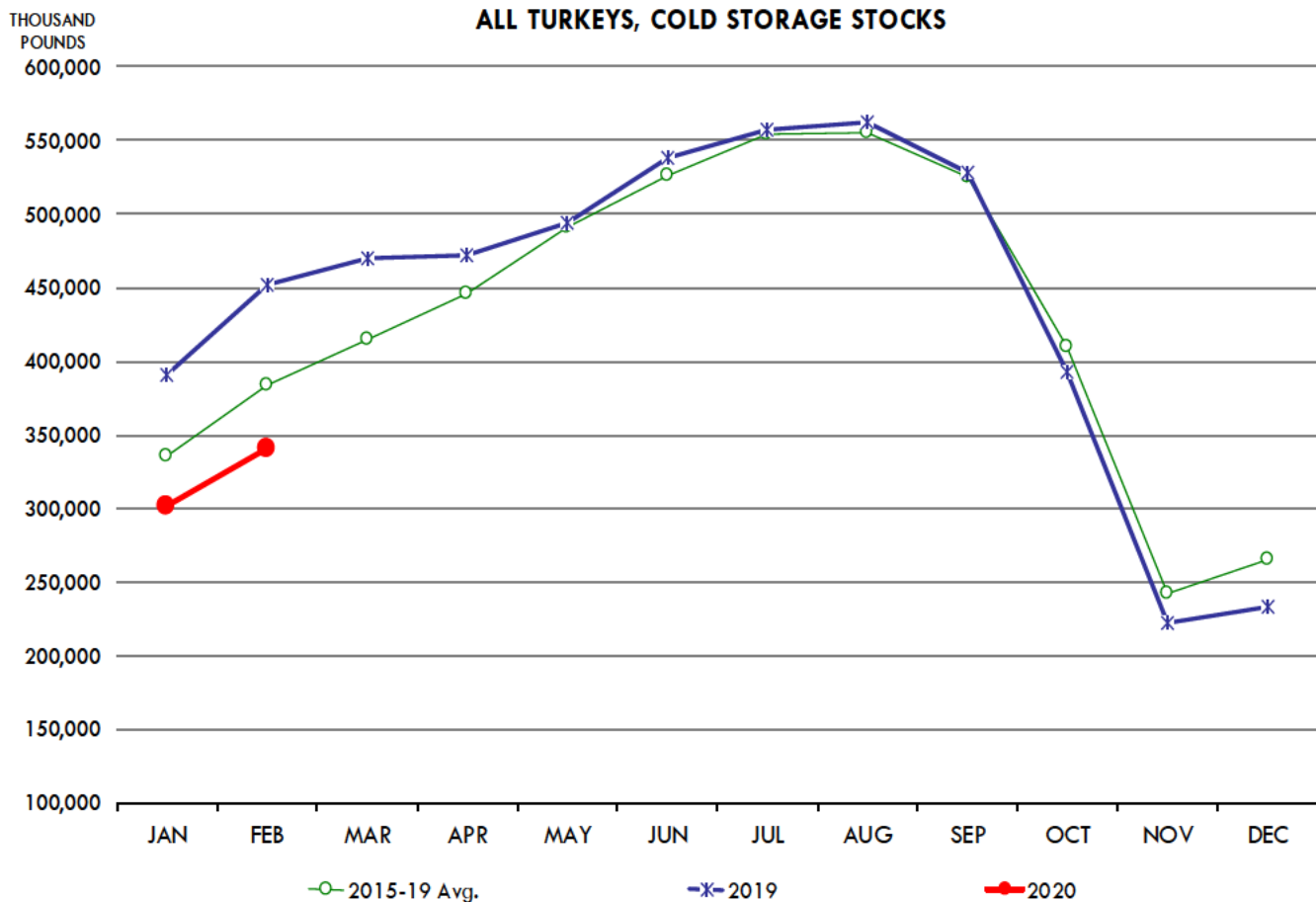
### TURKEY BREAST, COLD STORAGE STOCKS



**ALL TURKEYS, COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	280,400	289,746	339,493	375,188	390,972	301,623	335,160	29.6%	-22.9%	-10.0%
February	321,337	341,094	378,370	427,618	452,174	340,535	384,119	12.9%	-24.7%	-11.3%
March	345,578	368,073	428,752	462,985	470,341		415,146			
April	394,415	398,719	471,484	493,844	471,592		446,011			
May	441,388	454,147	529,904	536,026	494,439		491,181			
June	462,020	504,385	565,123	561,858	538,714		526,420			
July	494,037	530,278	595,623	594,927	557,031		554,379			
August	477,579	532,579	600,013	606,359	562,402		555,786			
September	449,622	511,199	569,963	564,746	528,394		524,785			
October	351,828	400,355	460,856	445,059	393,008		410,221			
November	190,268	236,862	288,536	274,166	221,996		242,366			
December	201,011	278,741	309,625	302,763	232,652		264,958			



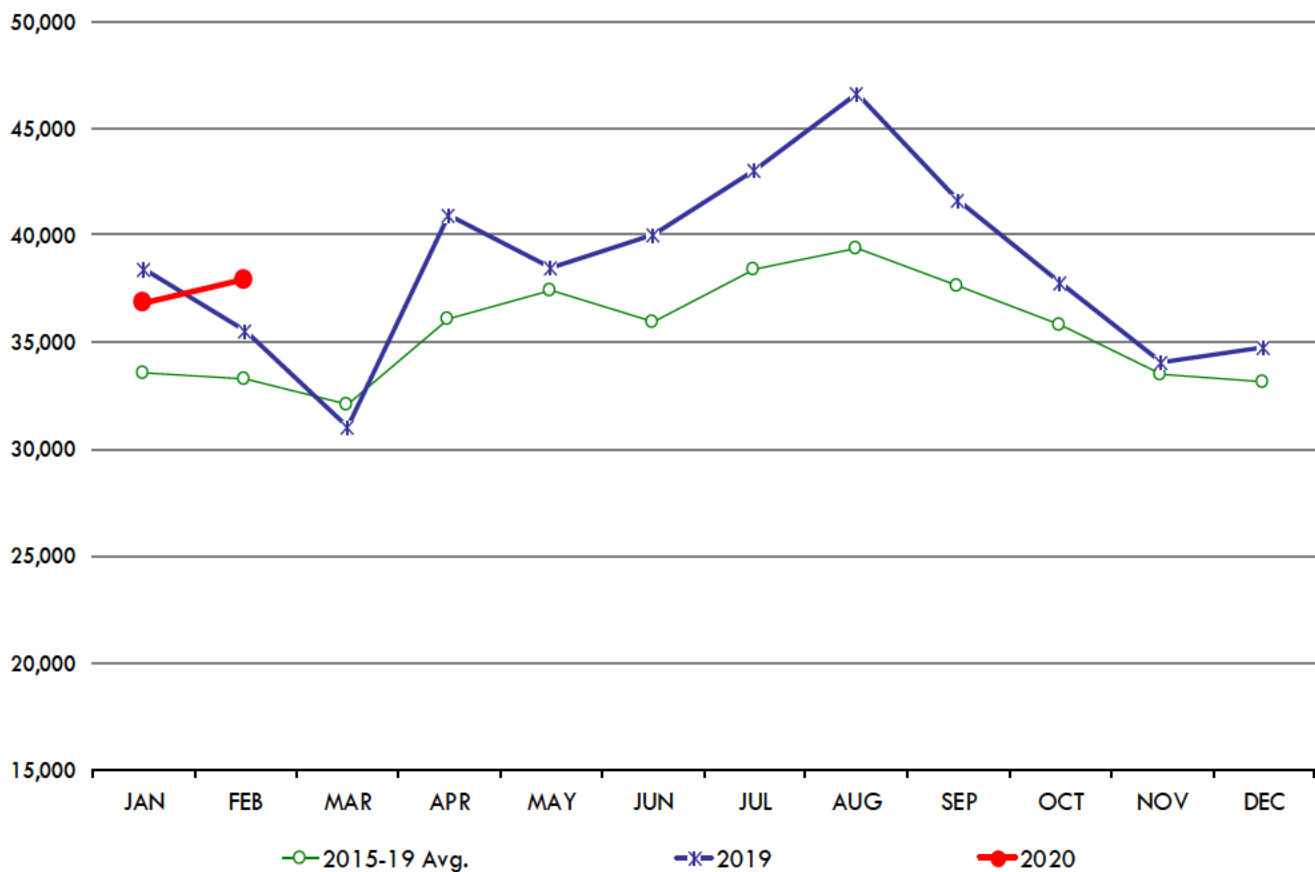
## LAMB AND MUTTON, COLD STORAGE STOCKS

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	vs. Last Month	vs. Last Year	vs. 5-Yr Average
January	35,206	47,111	20,361	26,790	38,376	36,856	33,569	6.1%	-4.0%	9.8%
February	36,771	40,051	25,694	28,280	35,503	37,931	33,260	2.9%	6.8%	14.0%
March	34,250	40,648	25,792	28,615	31,026		32,066			
April	37,004	39,787	28,603	33,992	40,949		36,067			
May	38,360	44,816	29,859	35,591	38,484		37,422			
June	35,470	39,518	26,177	38,678	40,025		35,974			
July	39,064	40,979	26,770	42,129	43,052		38,399			
August	41,883	36,563	32,383	39,386	46,642		39,371			
September	41,921	32,736	31,415	40,466	41,648		37,637			
October	40,742	29,439	31,594	39,321	37,805		35,780			
November	44,693	21,876	28,977	37,859	34,022		33,485			
December	41,452	26,140	26,714	36,454	34,752		33,102			

THOUSAND  
POUNDS

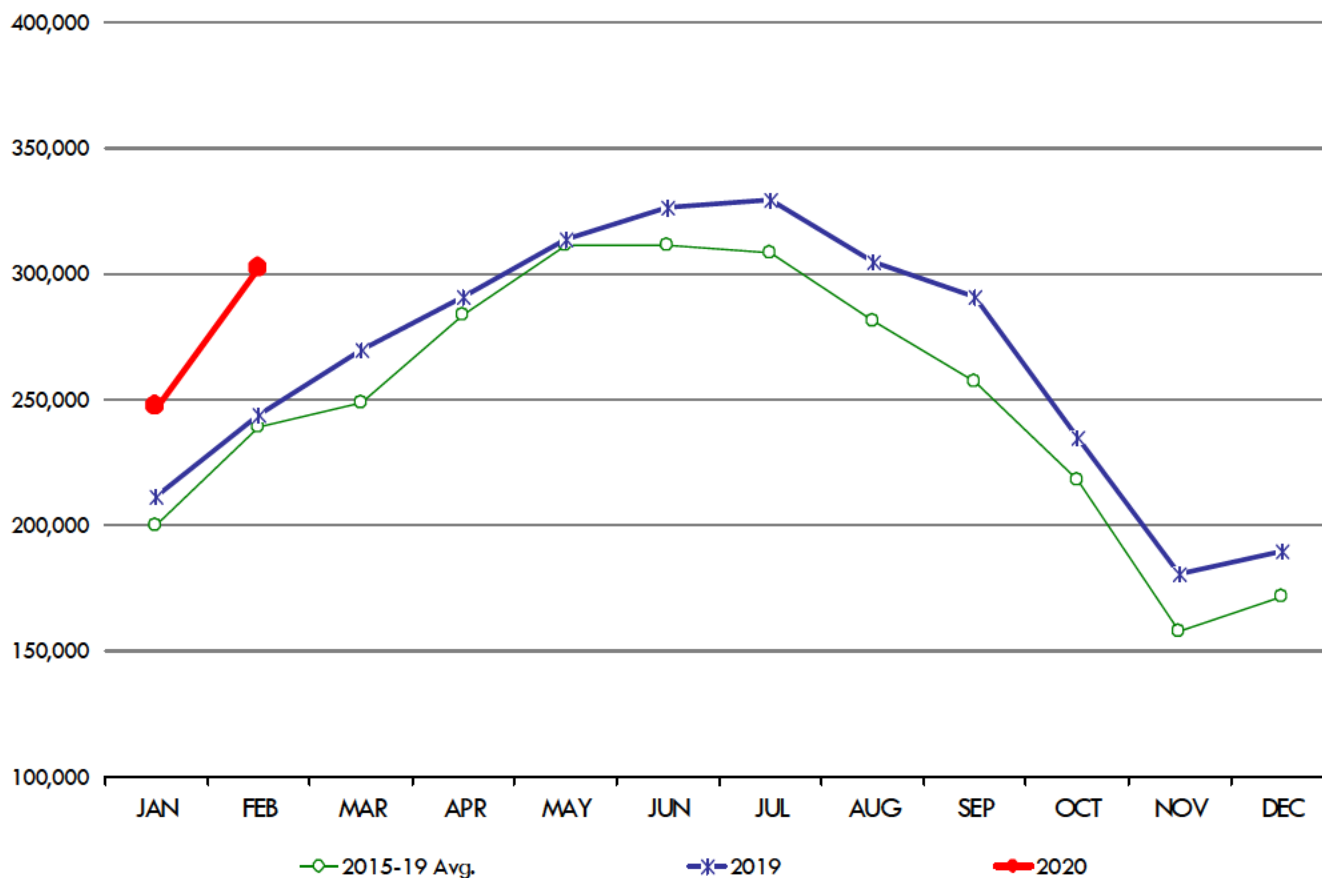
### LAMB AND MUTTON, COLD STORAGE STOCKS



**BUTTER COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	VS. LST MONTH	VS. YEAR AGO	VS. 5-YR AVG
January	148,885	192,101	221,556	226,694	211,168	247,376	200,081	30.4%	17.1%	23.6%
February	179,003	235,559	269,857	265,756	243,511	302,344	238,737	22.2%	24.2%	26.6%
March	184,373	243,134	272,500	273,955	269,697		248,732			
April	232,372	295,771	292,284	307,325	290,836		283,718			
May	265,198	324,942	313,593	338,492	313,830		311,211			
June	256,000	328,149	310,158	336,625	326,297		311,446			
July	254,347	332,848	307,359	318,325	329,595		308,495			
August	212,189	318,774	280,194	290,851	304,368		281,275			
September	187,528	269,125	255,839	282,379	290,649		257,104			
October	178,834	228,158	217,918	231,223	234,507		218,128			
November	132,740	161,203	159,258	154,366	180,637		157,641			
December	155,082	166,043	168,787	179,333	189,655		171,780			

THOUSAND  
POUNDS**BUTTER COLD STORAGE STOCKS**



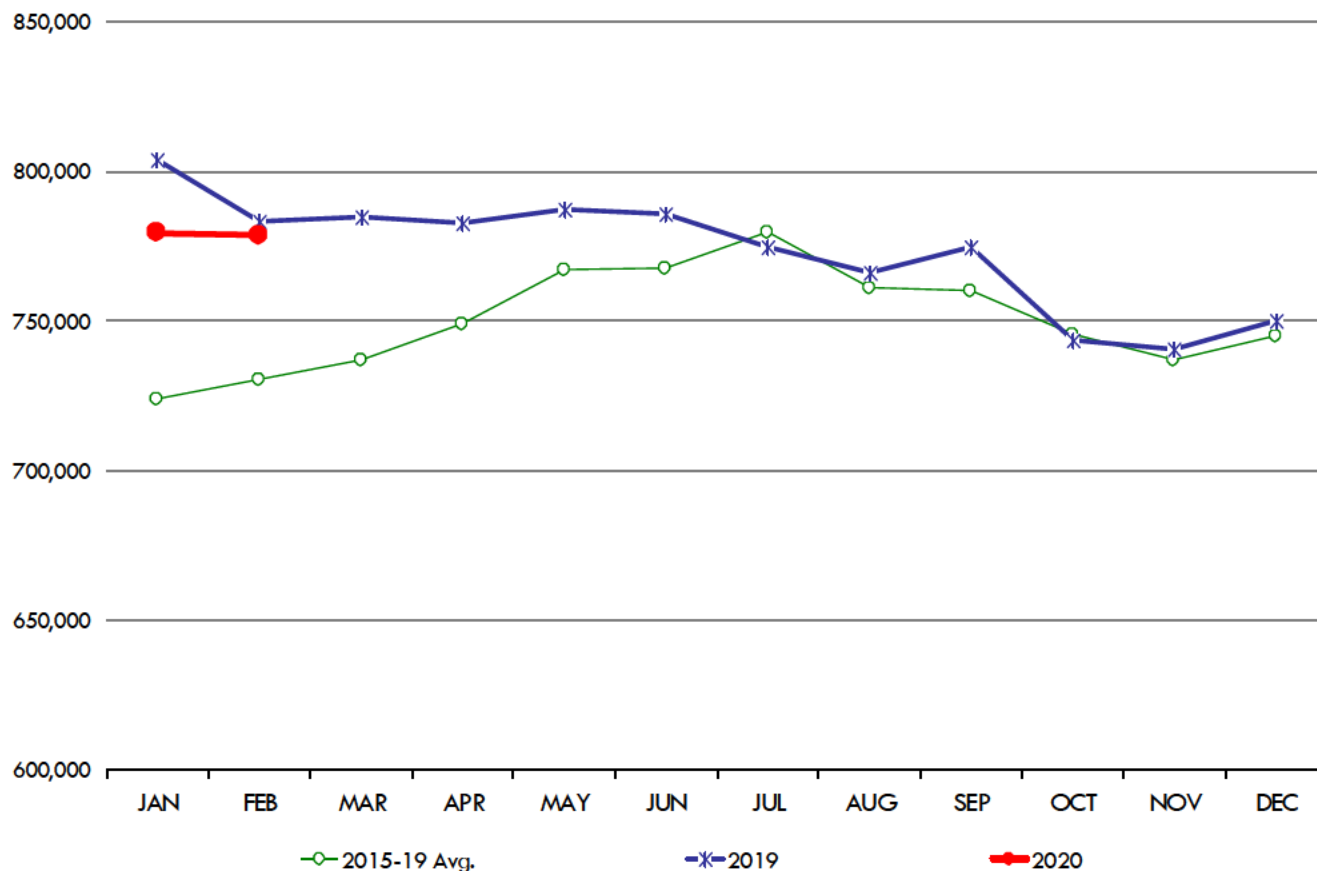
## AMERICAN CHEESE COLD STORAGE STOCKS

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	VS. LST MONTH	VS. YEAR AGO	VS. 5-YR AVG
January	636,019	716,370	722,449	741,772	803,578	779,672	724,038	4.0%	-3.0%	7.7%
February	645,670	716,357	744,640	762,770	783,210	778,824	730,529	-0.1%	-0.6%	6.6%
March	634,270	725,837	772,702	766,628	784,781		736,844			
April	644,113	734,121	804,645	780,256	782,634		749,154			
May	669,464	757,530	816,266	804,075	787,297		766,926			
June	685,745	756,950	810,234	800,379	785,914		767,844			
July	698,029	769,705	831,538	823,342	774,786		779,480			
August	709,029	742,497	800,994	787,435	765,944		761,180			
September	698,875	742,804	780,466	803,750	774,761		760,131			
October	696,781	736,017	740,404	811,593	743,613		745,682			
November	699,794	713,231	733,378	798,970	740,367		737,148			
December	701,073	726,403	746,846	800,336	749,886		744,909			

THOUSAND  
POUNDS

### AMERICAN CHEESE COLD STORAGE STOCKS



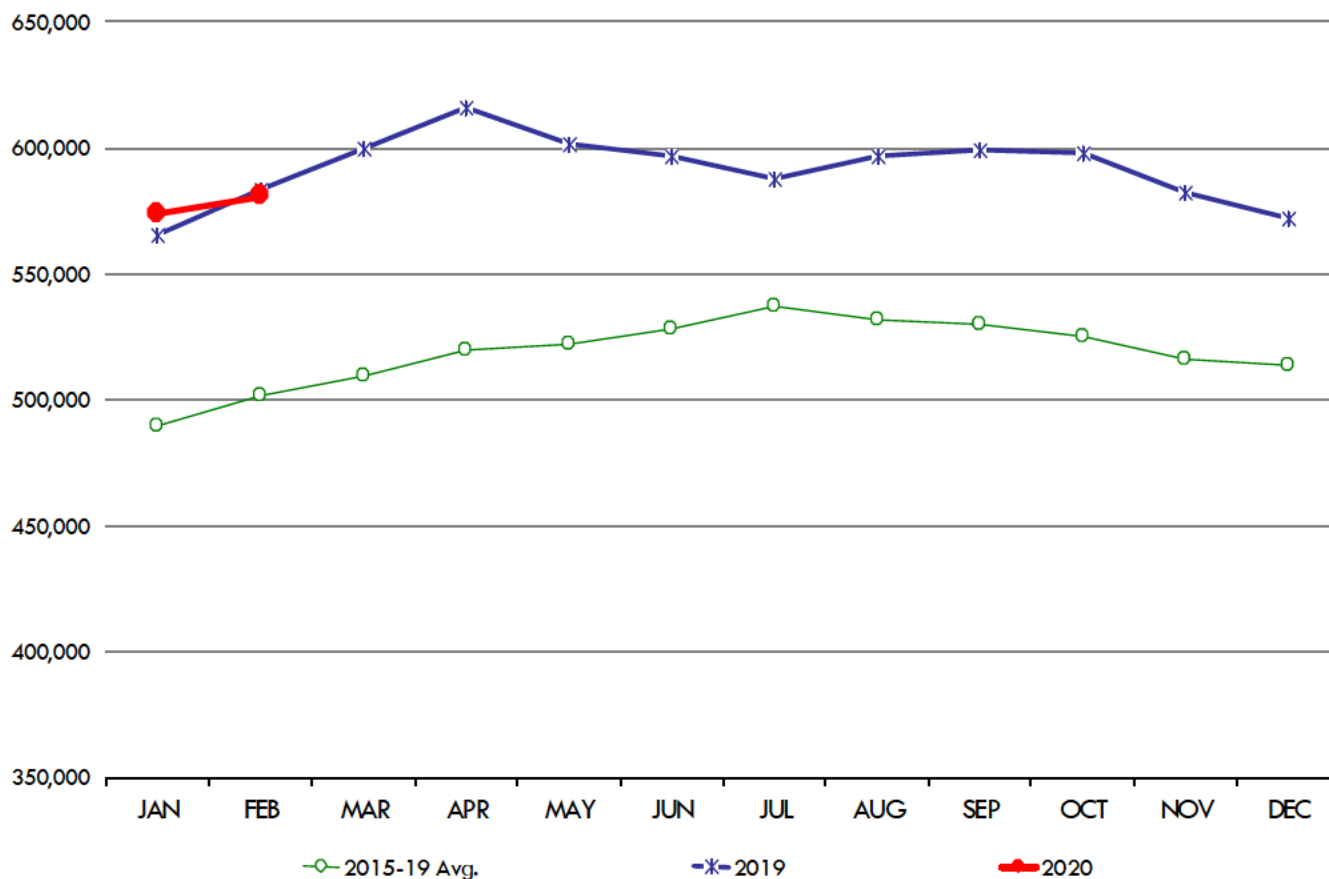
## OTHER CHEESE COLD STORAGE STOCKS

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	VS. LST MONTH	VS. YEAR AGO	VS. 5-YR AVG
January	412,224	461,824	469,717	536,865	565,658	573,946	489,258	0.3%	1.5%	17.3%
February	421,390	465,951	481,817	554,961	583,727	580,776	501,569	1.2%	-0.5%	15.8%
March	434,375	465,557	489,542	558,100	600,004		509,516			
April	441,796	475,101	498,683	565,024	616,202		519,361			
May	442,390	491,852	492,663	580,865	601,293		521,813			
June	456,496	493,378	506,464	588,259	596,422		528,204			
July	463,767	505,841	537,968	589,638	587,589		536,961			
August	458,364	498,622	532,557	573,054	596,822		531,884			
September	453,571	492,648	527,606	575,953	599,095		529,775			
October	449,410	486,298	527,546	563,556	598,053		524,973			
November	448,266	469,415	525,252	553,769	582,115		515,763			
December	445,013	471,931	533,638	544,458	572,128		513,434			

THOUSAND  
POUNDS

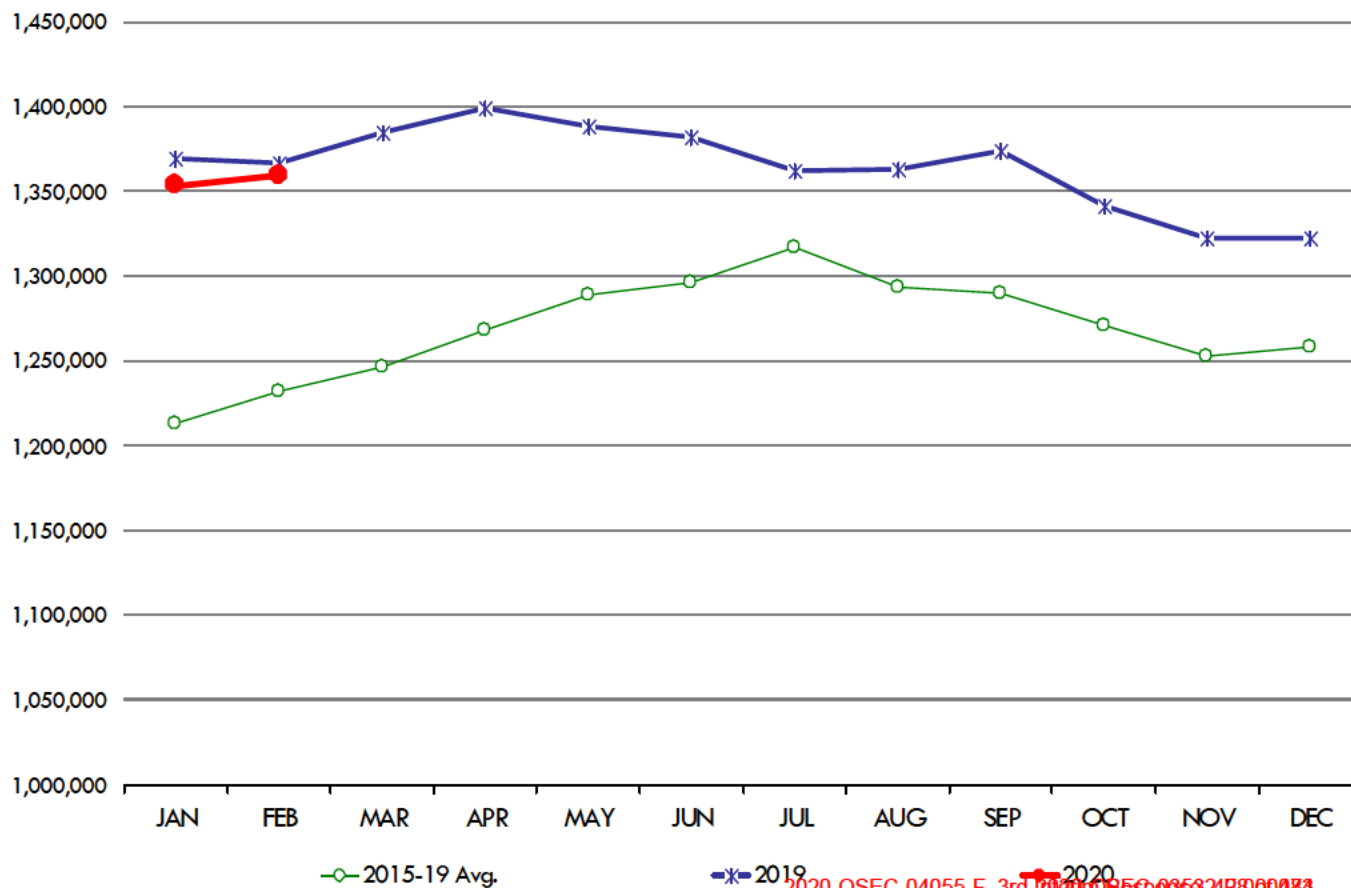
## OTHER CHEESE COLD STORAGE STOCKS



**ALL CHEESE COLD STORAGE STOCKS**

THOUSAND POUNDS, END OF MONTH INVENTORIES

	2015	2016	2017	2018	2019	2020	2015-19 Avg.	VS. LST MONTH	VS. YEAR AGO	VS. 5-YR AVG
January	1,048,243	1,178,194	1,192,166	1,278,637	1,369,236	1,353,618	1,213,295	2.4%	-1.1%	11.6%
February	1,067,060	1,182,308	1,226,457	1,317,731	1,366,937	1,359,600	1,232,099	0.4%	-0.5%	10.3%
March	1,068,645	1,191,394	1,262,244	1,324,728	1,384,785		1,246,359			
April	1,085,909	1,209,222	1,303,328	1,345,280	1,398,836		1,268,515			
May	1,111,854	1,249,382	1,308,929	1,384,940	1,388,590		1,288,739			
June	1,142,241	1,250,328	1,316,698	1,388,638	1,382,336		1,296,048			
July	1,161,796	1,275,546	1,369,506	1,412,980	1,362,375		1,316,441			
August	1,167,393	1,241,119	1,333,551	1,360,489	1,362,766		1,293,064			
September	1,152,446	1,235,452	1,308,072	1,379,703	1,373,856		1,289,906			
October	1,146,191	1,222,315	1,267,950	1,375,149	1,341,666		1,270,654			
November	1,148,060	1,182,646	1,258,630	1,352,739	1,322,482		1,252,911			
December	1,146,086	1,198,334	1,280,484	1,344,794	1,322,014		1,258,342			

THOUSAND  
POUNDS**ALL CHEESE COLD STORAGE STOCKS**

2020-OSEC-04055-F 3rd Interim Report 03/23/2020

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# BEEF

### QUARTERLY SLAUGHTER, PRODUCTION, IMPORTS, EXPORTS AND DISAPPEARANCE

=A x B														
A	B		C		D		E		F		G		=C+D-E+F+G	
Year & Quarter	Commercial Slaughter (1,000 Head)	Percent Change From Year Ago	Average Carcass Weights Lbs.	Percent Change From Year Ago	Commercial Meat Production (Million Lbs.)	Percent Change From Year Ago	Imports (Million Lbs.)	Percent Change From Year Ago	Exports (Million Lbs.)	Percent Change From Year Ago	Farm Production (Million Lbs.)	Adjustments to Ending Stocks to Balance (Million Lbs.)	Total Disappearance (Million Lbs.)	Percent Change From Year Ago
2015														
1st Qtr.	6,969	-5.5%	813	2.2%	5,665	-3.5%	877	46.9%	524	-10.2%	24	49	6,091	3.7%
2nd Qtr.	7,229	-7.8%	810	2.7%	5,856	-5.3%	989	28.9%	607	-9.1%	8	-8	6,238	0.0%
3rd Qtr.	7,291	-4.5%	832	2.8%	6,068	-1.8%	889	16.3%	542	-20.3%	8	32	6,456	2.3%
4th Qtr.	7,263	-0.9%	841	2.3%	6,109	1.5%	613	-25.1%	595	-7.5%	24	19	6,169	-2.4%
Year	28,752	-4.7%	824	2.5%	23,698	-2.3%	3,368	14.3%	2,267	-11.9%	63	92	24,953	0.9%
2016														
1st Qtr.	7,184	3.1%	826	1.7%	5,938	4.8%	792	-9.7%	535	2.2%	25	-41	6,179	1.4%
2nd Qtr.	7,631	5.6%	811	0.1%	6,187	5.7%	831	-16.0%	621	2.4%	8	-24	6,381	2.3%
3rd Qtr.	7,845	7.6%	825	-0.9%	6,472	6.6%	751	-15.6%	660	21.9%	8	73	6,643	2.9%
4th Qtr.	7,919	9.0%	837	-0.5%	6,625	8.4%	638	4.1%	740	24.3%	25	66	6,614	7.2%
Year	30,578	6.4%	825	0.1%	25,221	6.4%	3,012	-10.6%	2,557	12.8%	67	74	25,817	3.5%
2017														
1st Qtr.	7,714	7.4%	817	-1.1%	6,303	6.2%	700	-11.7%	653	21.9%	26	-141	6,234	0.9%
2nd Qtr.	8,076	5.8%	793	-2.2%	6,407	3.5%	812	-2.3%	680	9.5%	9	-63	6,484	1.6%
3rd Qtr.	8,254	5.2%	816	-1.1%	6,736	4.1%	814	8.4%	746	12.9%	9	107	6,919	4.2%
4th Qtr.	8,145	2.9%	828	-1.1%	6,742	1.8%	668	4.7%	781	5.5%	26	-11	6,643	0.4%
Year	32,189	5.3%	814	-1.4%	26,187	3.8%	2,993	-0.6%	2,859	11.8%	68	-108	26,281	1.8%
2018														
1st Qtr.	7,878	2.1%	821	0.5%	6,466	2.6%	721	3.1%	731	12.0%	26	-32	6,451	3.5%
2nd Qtr.	8,426	4.3%	798	0.6%	6,726	5.0%	805	-0.9%	801	17.8%	9	-22	6,717	3.6%
3rd Qtr.	8,361	1.3%	816	-0.1%	6,819	1.2%	807	-0.8%	828	11.0%	9	85	6,892	-0.4%
4th Qtr.	8,341	2.4%	823	-0.6%	6,862	1.8%	664	-0.5%	800	2.5%	26	110	6,861	3.3%
Year	33,005	2.5%	814	0.1%	26,872	2.6%	2,998	0.2%	3,161	10.5%	70	141	26,921	2.4%
2019														
1st Qtr.	7,934	0.7%	808	-1.5%	6,414	-0.8%	738	2.4%	696	-4.8%	27	-25	6,458	0.1%
2nd Qtr.	8,573	1.7%	795	-0.4%	6,814	1.3%	836	3.9%	790	-1.4%	9	-35	6,835	1.8%
3rd Qtr.	8,541	2.2%	811	-0.6%	6,923	1.5%	771	-4.5%	830	0.2%	9	160	7,033	2.0%
4th Qtr.	8,502	2.0%	823	0.1%	7,000	2.0%	685	3.1%	830	3.7%	27	20	6,902	0.6%
Year	33,550	1.7%	809	-0.6%	27,151	1.0%	3,031	1.1%	3,146	-0.5%	71	95	27,202	1.0%
2020														
* 1st Qtr.	8,302	4.6%	819	1.3%	6,799	6.0%	760	2.9%	730	4.9%	27	-40	6,816	5.5%
* 2nd Qtr.	8,745	2.0%	805	1.3%	7,039	3.3%	840	0.4%	810	2.6%	9	-50	7,028	2.8%
* 3rd Qtr.	8,370	-2.0%	818	0.9%	6,847	-1.1%	765	-0.8%	830	0.0%	9	50	6,841	-2.7%

\* Estimates

## QUARTERLY SLAUGHTER, PRODUCTION, IMPORTS, EXPORTS AND DISAPPEARANCE

\* Estimates

# YOUNG CHICKENS

## QUARTERLY SLAUGHTER, PRODUCTION, IMPORTS, EXPORTS AND DISAPPEARANCE

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P
Year & Quarter	Federally Inspected Slaughter (million head)	Percent Change From Year Ago	Average Carcass Weights Lbs.	Percent Change From Year Ago	Fed. Inspected Production (Million Lbs.)	Other (Million Lbs.)	Total Production (Million Lbs.)	Condemnation (Million Lbs.)	NET RTC	Percent Change From Year Ago	Imports (Million Lbs.)	Exports (Million Lbs.)	Percent Change From Year Ago	Adjustments to Ending Stocks to Balance (Million Lbs.)	Total Disappearance (Million Lbs.)	Percent Change From Year Ago
<b>2015</b>																
1st Qtr.	2,121	2.9%	4.58	1.6%	9,718	0	9,718	99	9,619	4.6%	30	1,624	-11.1%	-40	7,985	6.4%
2nd Qtr.	2,178	2.0%	4.60	2.2%	10,021	0	10,021	104	9,917	4.2%	32	1,713	-6.5%	29	8,265	7.2%
3rd Qtr.	2,252	3.1%	4.61	2.3%	10,372	0	10,372	105	10,267	5.5%	31	1,487	-19.9%	-72	8,739	11.0%
4th Qtr.	2,138	-0.3%	4.65	1.5%	9,937	0	9,937	104	9,833	1.3%	37	1,496	-15.9%	-69	8,305	5.5%
Year	8,688	1.9%	4.61	1.9%	40,048	0	40,048	412	39,636	3.9%	131	6,321	-13.4%	-152	33,294	7.5%
<b>2016</b>																
1st Qtr.	2,160	1.8%	4.65	1.4%	10,039	0	10,039	107	9,932	3.3%	35	1,585	-2.4%	63	8,445	5.8%
2nd Qtr.	2,207	1.4%	4.65	0.9%	10,253	0	10,253	110	10,143	2.3%	32	1,605	-6.3%	-17	8,553	3.5%
3rd Qtr.	2,248	-0.2%	4.60	-0.1%	10,338	0	10,338	111	10,227	-0.4%	29	1,734	16.6%	48	8,570	-1.9%
4th Qtr.	2,154	0.7%	4.67	0.5%	10,065	0	10,065	108	9,957	1.3%	36	1,721	15.0%	-40	8,232	-0.9%
Year	8,768	0.9%	4.64	0.7%	40,696	0	40,696	436	40,260	1.6%	131	6,645	5.1%	54	33,800	1.5%
<b>2017</b>																
1st Qtr.	2,201	1.9%	4.65	0.0%	10,233	0	10,233	109	10,124	1.9%	32	1,720	8.5%	36	8,472	0.3%
2nd Qtr.	2,236	1.3%	4.65	0.2%	10,407	0	10,407	111	10,296	1.5%	32	1,622	1.1%	-36	8,670	1.4%
3rd Qtr.	2,264	0.7%	4.66	1.3%	10,551	0	10,551	113	10,438	2.1%	29	1,659	-4.4%	-11	8,797	2.7%
4th Qtr.	2,216	2.9%	4.73	1.1%	10,472	0	10,472	112	10,360	4.0%	33	1,785	3.8%	-67	8,540	3.7%
Year	8,916	1.7%	4.67	0.7%	41,662	0	41,662	445	41,217	2.4%	126	6,786	2.1%	-78	34,480	2.0%
<b>2018</b>																
1st Qtr.	2,209	0.4%	4.70	1.1%	10,385	0	10,385	111	10,274	1.5%	34	1,709	-0.6%	15	8,614	1.7%
2nd Qtr.	2,270	1.5%	4.71	1.2%	10,687	0	10,687	113	10,574	2.7%	31	1,704	5.0%	-7	8,894	2.6%
3rd Qtr.	2,317	2.3%	4.72	1.3%	10,940	0	10,940	116	10,824	3.7%	37	1,785	7.6%	-92	8,984	2.1%
4th Qtr.	2,239	1.0%	4.73	0.1%	10,588	0	10,588	114	10,474	1.1%	37	1,871	4.8%	-110	8,530	-0.1%
Year	9,035	1.3%	4.72	0.9%	42,601	0	42,601	454	42,147	2.3%	139	7,069	4.2%	-194	35,023	1.6%
<b>2019</b>																
1st Qtr.	2,217	0.4%	4.68	-0.4%	10,384	0	10,384	108	10,276	0.0%	31	1,722	0.7%	150	8,735	1.4%
2nd Qtr.	2,300	1.3%	4.75	1.0%	10,933	0	10,933	113	10,820	2.3%	32	1,724	1.2%	-80	9,048	1.7%
3rd Qtr.	2,386	3.0%	4.78	1.2%	11,397	0	11,397	117	11,280	4.2%	36	1,784	0.0%	-270	9,262	3.1%
4th Qtr.	2,319	3.6%	4.82	1.9%	11,175	0	11,175	114	11,061	5.6%	32	1,880	0.4%	0	9,213	8.0%
Year	9,221	2.1%	4.76	0.9%	43,889	0	43,889	452	43,437	3.1%	131	7,109	0.6%	-200	36,259	3.5%
<b>2020</b>																
* 1st Qtr.	2,335	5.3%	4.75	1.4%	11,093	0	11,093	114	10,979	6.8%	32	1,820	5.7%	100	9,291	6.4%
* 2nd Qtr.	2,366	2.9%	4.81	1.2%	11,382	0	11,382	116	11,266	4.1%	31	1,860	7.9%	0	9,437	4.3%
* 3rd Qtr.	2,438	2.2%	4.80	0.5%	11,703	0	11,703	118	11,585	2.7%	31	1,920	7.6%	-100	9,596	3.6%
* 4th Qtr.	2,365	2.0%	4.84	0.4%	11,449	0	11,449	115	11,334	2.5%	32	1,965	4.5%	-50	9,351	1.5%
* Year	9,505	3.1%	4.80	0.9%	45,627	0	45,627	463	45,164	4.0%	126	7,565	6.4%	-50	37,675	3.9%
<b>2021</b>																
* 1st Qtr.	2,333	-0.1%	4.75	0.0%	11,084	0	11,084	114	10,970	-0.1%	32	1,845	1.4%	100	9,257	-0.4%
* 2nd Qtr.	2,397	1.3%	4.83	0.4%	11,578	0	11,578	116	11,462	1.7%	31	1,897	2.0%	0	9,596	1.7%
* 3rd Qtr.	2,472	1.4%	4.85	1.0%	11,990	0	11,990	118	11,872	2.5%	31	2,000	4.2%	-100	9,803	2.2%
* 4th Qtr.	2,368	0.1%	4.87	0.6%	11,533	0	11,533	115	11,418	0.7%	32	2,050	4.3%	50	9,450	1.1%
* Year	9,571	0.7%	4.83	0.5%	46,185	0	46,185	463	45,722	1.2%	126	7,792	3.0%	50	38,106	1.1%

\* Estimates

# TURKEYS

## QUARTERLY SLAUGHTER, PRODUCTION, IMPORTS, EXPORTS AND DISAPPEARANCE

					A	B	= A + B	C	D	= C - D	E	F	G	H	= E+F-G+H	
Year & Quarter	Federally Inspected Slaughter (1,000 head)	Percent Change From Year Ago	Average Carcass Weights Lbs.	Percent Change From Year Ago	Fed. Inspected Production (Million Lbs.)	Other (Million Lbs.)	Total Production (Million Lbs.)	Condemnation (Million Lbs.)	NET RTC	Percent Change From Year Ago	Imports (Million Lbs.)	Exports (Million Lbs.)	Percent Change From Year Ago	Adjustments to Ending Stocks to Balance (Million Lbs.)	Total Disappearance (Million Lbs.)	Percent Change From Year Ago
<b>2015</b>																
1st Qtr.	56,964	6.1%	25.08	1.1%	1,429	0.0	1,429	18	1,411	7.3%	7	148	-6.4%	-153	1,116	4.0%
2nd Qtr.	56,988	-2.7%	24.37	-0.1%	1,389	0.0	1,389	19	1,370	-2.8%	7	123	-32.2%	-116	1,137	-1.0%
3rd Qtr.	57,536	-5.9%	23.48	-2.9%	1,351	0.0	1,351	19	1,332	-8.7%	6	125	-42.0%	12	1,225	-0.8%
4th Qtr.	60,901	-3.7%	23.94	-0.2%	1,458	0.0	1,458	20	1,438	-4.0%	6	132	-39.6%	249	1,561	2.7%
<b>Year</b>	<b>232,389</b>	<b>-1.8%</b>	<b>24.22</b>	<b>-0.4%</b>	<b>5,627</b>	<b>0.0</b>	<b>5,627</b>	<b>76</b>	<b>5,551</b>	<b>-2.3%</b>	<b>26</b>	<b>529</b>	<b>-31.7%</b>	<b>-8</b>	<b>5,040</b>	<b>1.3%</b>
<b>2016</b>																
1st Qtr.	57,125	0.3%	25.12	0.1%	1,435	0.0	1,435	18	1,417	0.4%	7	116	-21.8%	-167	1,141	2.2%
2nd Qtr.	61,443	7.8%	24.74	1.5%	1,520	0.0	1,520	19	1,501	9.6%	7	141	14.1%	-136	1,231	8.3%
3rd Qtr.	62,393	8.4%	24.28	3.4%	1,515	0.0	1,515	19	1,496	12.3%	6	160	28.2%	-7	1,335	8.9%
4th Qtr.	62,294	2.3%	24.26	1.4%	1,511	0.0	1,511	20	1,491	3.7%	6	153	15.3%	232	1,577	1.0%
<b>Year</b>	<b>243,255</b>	<b>4.7%</b>	<b>24.60</b>	<b>1.6%</b>	<b>5,981</b>	<b>0.0</b>	<b>5,981</b>	<b>76</b>	<b>5,905</b>	<b>6.4%</b>	<b>26</b>	<b>569</b>	<b>7.6%</b>	<b>-78</b>	<b>5,284</b>	<b>4.8%</b>
<b>2017</b>																
1st Qtr.	58,732	2.8%	25.33	0.9%	1,488	0.0	1,488	18	1,470	3.7%	7	133	14.9%	-150	1,194	4.6%
2nd Qtr.	59,567	-3.1%	24.87	0.5%	1,482	0.0	1,482	19	1,463	-2.6%	7	148	5.0%	-136	1,186	-3.7%
3rd Qtr.	60,383	-3.2%	24.49	0.9%	1,479	0.0	1,479	19	1,460	-2.4%	7	168	4.9%	-5	1,294	-3.1%
4th Qtr.	62,995	1.1%	24.33	0.3%	1,533	0.0	1,533	20	1,513	1.4%	7	173	13.5%	260	1,606	1.9%
<b>Year</b>	<b>241,677</b>	<b>-0.6%</b>	<b>24.76</b>	<b>0.6%</b>	<b>5,981</b>	<b>0.0</b>	<b>5,981</b>	<b>76</b>	<b>5,905</b>	<b>0.0%</b>	<b>28</b>	<b>622</b>	<b>9.3%</b>	<b>-31</b>	<b>5,279</b>	<b>-0.1%</b>
<b>2018</b>																
1st Qtr.	57,011	-2.9%	25.46	0.5%	1,452	0.0	1,452	18	1,434	-2.5%	5	153	14.6%	-153	1,133	-5.1%
2nd Qtr.	59,384	-0.3%	24.88	0.0%	1,477	0.0	1,477	19	1,458	-0.3%	6	147	-0.6%	-99	1,218	2.7%
3rd Qtr.	58,569	-3.0%	24.43	-0.2%	1,431	0.0	1,431	19	1,412	-3.3%	5	141	-15.9%	-3	1,273	-1.6%
4th Qtr.	61,896	-1.7%	24.53	0.8%	1,518	0.0	1,518	20	1,498	-0.9%	3	170	-1.9%	262	1,593	-0.8%
<b>Year</b>	<b>236,860</b>	<b>-2.0%</b>	<b>24.82</b>	<b>0.3%</b>	<b>5,878</b>	<b>0.0</b>	<b>5,878</b>	<b>76</b>	<b>5,802</b>	<b>-1.7%</b>	<b>19</b>	<b>611</b>	<b>-1.8%</b>	<b>7</b>	<b>5,217</b>	<b>-1.2%</b>
<b>2019</b>																
1st Qtr.	55,021	-3.5%	26.28	3.2%	1,446	0.0	1,446	18	1,428	-0.4%	4	147	-4.0%	-200	1,086	-4.2%
2nd Qtr.	56,104	-5.5%	25.85	3.9%	1,450	0.0	1,450	19	1,431	-1.9%	3	166	12.7%	26	1,294	6.3%
3rd Qtr.	57,930	-1.1%	25.09	2.0%	1,453	0.0	1,453	19	1,434	1.6%	3	159	12.9%	55	1,333	4.7%
4th Qtr.	60,039	-3.0%	25.05	2.1%	1,504	0.0	1,504	20	1,484	-1.0%	5	167	-1.5%	202	1,523	-4.4%
<b>Year</b>	<b>229,094</b>	<b>-3.3%</b>	<b>25.57</b>	<b>3.0%</b>	<b>5,853</b>	<b>0.0</b>	<b>5,853</b>	<b>76</b>	<b>5,777</b>	<b>-0.4%</b>	<b>15</b>	<b>639</b>	<b>4.6%</b>	<b>83</b>	<b>5,236</b>	<b>0.4%</b>
<b>2020</b>																
* 1st Qtr.	55,056	0.1%	26.52	0.9%	1,460	0.0	1,460	18	1,442	1.0%	5	159	8.4%	-125	1,163	7.2%
* 2nd Qtr.	55,543	-1.0%	25.92	0.3%	1,440	0.0	1,440	19	1,421	-0.7%	5	172	3.8%	-40	1,214	-6.2%
* 3rd Qtr.	58,162	0.4%	25.04	-0.2%	1,456	0.0	1,456	19	1,437	0.2%	5	181	13.7%	-5	1,256	-5.8%
* 4th Qtr.	60,339	0.5%	24.95	-0.4%	1,505	0.0	1,505	20	1,485	0.1%	7	189	12.9%	115	1,418	-6.9%
<b>* Year</b>	<b>229,100</b>	<b>0.0%</b>	<b>25.61</b>	<b>0.2%</b>	<b>5,862</b>	<b>0.0</b>	<b>5,862</b>	<b>76</b>	<b>5,786</b>	<b>0.1%</b>	<b>22</b>	<b>701</b>	<b>9.7%</b>	<b>-55</b>	<b>5,052</b>	<b>-3.5%</b>
<b>2021</b>																
* 1st Qtr.	54,846	-0.4%	26.68	0.6%	1,463	0.0	1,463	18	1,445	0.2%	6	164	3.1%	-90	1,197	2.9%
* 2nd Qtr.	56,043	0.9%	26.10	0.7%	1,463	0.0	1,463	19	1,444	1.6%	6	175	1.7%	-85	1,190	-2.0%
* 3rd Qtr.	58,743	1.0%	25.16	0.5%	1,478	0.0	1,478	19	1,459	1.5%	6	185	2.2%	-15	1,265	0.7%
* 4th Qtr.	60,109	-0.4%	25.07	0.5%	1,507	0.0	1,507	20	1,487	0.1%	7	195	3.2%	235	1,534	8.2%
<b>* Year</b>	<b>229,741</b>	<b>0.3%</b>	<b>25.76</b>	<b>0.6%</b>	<b>5,912</b>	<b>0.0</b>	<b>5,912</b>	<b>76</b>	<b>5,836</b>	<b>0.9%</b>	<b>25</b>	<b>719</b>	<b>2.6%</b>	<b>45</b>	<b>5,187</b>	<b>2.7%</b>

\* Estimates

## Quarterly Meat Disappearance and Per Capita Consumption

Year & Quarter	Disappearance					Percent Change From Year Ago	Population	Per Capita Consumption					Percent Change From Year Ago
	BEEF	PORK	BROILERS	TURKEYS	TOTAL			BEEF	PORK	BROILERS	TURKEYS	TOTAL	
	(Million Lbs.)							Lbs. per Capita					
<b>2015</b>													
1st Qtr.	6,091	5,043	7,985	1,116	20,235	6.3%	320.2	19.0	15.8	24.9	3.5	63.2	5.5%
2nd Qtr.	6,238	4,891	8,265	1,137	20,532	5.1%	320.7	19.5	15.3	25.8	3.5	64.0	4.3%
3rd Qtr.	6,456	5,031	8,739	1,225	21,451	7.6%	321.3	20.1	15.7	27.2	3.8	66.8	6.8%
4th Qtr.	6,169	5,627	8,305	1,561	21,662	3.2%	321.9	19.2	17.5	25.8	4.8	67.3	2.5%
Year	24,953	20,592	33,294	5,040	83,879	5.5%	321.0	77.7	64.1	103.7	15.7	261.3	4.7%
<b>2016</b>													
1st Qtr.	6,179	5,234	8,445	1,141	20,998	3.8%	322.5	19.2	16.2	26.2	3.5	65.1	3.0%
2nd Qtr.	6,381	4,936	8,553	1,231	21,102	2.8%	323.0	19.8	15.3	26.5	3.8	65.3	2.0%
3rd Qtr.	6,643	5,066	8,570	1,335	21,613	0.8%	323.6	20.5	15.7	26.5	4.1	66.8	0.0%
4th Qtr.	6,614	5,657	8,232	1,577	22,080	1.9%	324.2	20.4	17.4	25.4	4.9	68.1	1.2%
Year	25,817	20,892	33,800	5,284	85,793	2.3%	323.3	79.8	64.6	104.5	16.3	265.4	1.6%
<b>2017</b>													
1st Qtr.	6,234	5,175	8,472	1,194	21,076	0.4%	324.6	19.2	15.9	26.1	3.7	64.9	-0.3%
2nd Qtr.	6,484	4,954	8,670	1,186	21,294	0.9%	325.1	19.9	15.2	26.7	3.6	65.5	0.3%
3rd Qtr.	6,919	5,222	8,797	1,294	22,232	2.9%	325.7	21.2	16.0	27.0	4.0	68.3	2.2%
4th Qtr.	6,643	5,685	8,540	1,606	22,475	1.8%	326.2	20.4	17.4	26.2	4.9	68.9	1.2%
Year	26,281	21,037	34,480	5,279	87,077	1.5%	325.4	80.8	64.6	106.0	16.2	267.6	0.8%
<b>2018</b>													
1st Qtr.	6,451	5,287	8,614	1,133	21,485	1.9%	326.7	19.7	16.2	26.4	3.5	65.8	1.3%
2nd Qtr.	6,717	5,133	8,894	1,218	21,962	3.1%	327.1	20.5	15.7	27.2	3.7	67.1	2.5%
3rd Qtr.	6,892	5,230	8,984	1,273	22,378	0.7%	327.7	21.0	16.0	27.4	3.9	68.3	0.0%
4th Qtr.	6,861	5,696	8,530	1,593	22,681	0.9%	328.2	20.9	17.4	26.0	4.9	69.1	0.3%
Year	26,921	21,345	35,023	5,217	88,507	1.6%	327.4	82.2	65.2	107.0	15.9	270.3	1.0%
<b>2019</b>													
1st Qtr.	6,458	5,576	8,735	1,086	21,855	1.7%	328.7	19.6	17.0	26.6	3.3	66.5	1.1%
2nd Qtr.	6,835	5,241	9,048	1,294	22,418	2.1%	329.1	20.8	15.9	27.5	3.9	68.1	1.5%
* 3rd Qtr.	7,033	5,305	9,262	1,333	22,933	2.5%	329.7	21.3	16.1	28.1	4.0	69.6	1.9%
* 4th Qtr.	6,902	5,980	9,213	1,523	23,618	4.1%	330.2	20.9	18.1	27.9	4.6	71.5	3.5%
* Year	27,202	22,101	36,259	5,236	90,799	2.6%	329.4	82.6	67.1	110.1	15.9	275.6	2.0%
<b>2020</b>													
* 1st Qtr.	6,816	5,835	9,291	1,163	23,105	5.7%	330.8	20.6	17.6	28.1	3.5	69.8	5.0%
* 2nd Qtr.	7,028	5,292	9,437	1,214	22,972	2.5%	331.3	21.2	16.0	28.5	3.7	69.3	1.8%
* 3rd Qtr.	6,841	5,202	9,596	1,256	22,895	-0.2%	331.8	20.6	15.7	28.9	3.8	69.0	-0.8%
* 4th Qtr.	6,682	5,670	9,351	1,418	23,121	-2.1%	332.4	20.1	17.1	28.1	4.3	69.6	-2.7%
* Year	27,427	21,999	37,675	5,052	92,153	1.5%	331.6	82.7	66.3	113.6	15.2	277.9	0.8%
<b>2021</b>													
* 1st Qtr.	6,581	5,735	9,257	1,197	22,770	-1.4%	333.1	19.8	17.2	27.8	3.6	68.4	-2.1%
* 2nd Qtr.	6,915	5,244	9,596	1,190	22,945	-0.1%	333.6	20.7	15.7	28.8	3.6	68.8	-0.8%
* 3rd Qtr.	6,724	5,265	9,803	1,265	23,058	0.7%	334.2	20.1	15.8	29.3	3.8	69.0	0.0%
* 4th Qtr.	6,495	5,492	9,450	1,534	22,971	-0.6%	334.7	19.4	16.4	28.2	4.6	68.6	-1.3%
* Year	26,776	21,736	38,106	5,187	91,804	-0.4%	333.9	80.2	65.1	114.1	15.5	275.0	-1.1%

\* Estimates



**From:** [Kathryn Unger](#)  
**To:** [Young, Joby - OSEC, Washington, DC](#)  
**Subject:** Phone call  
**Date:** Monday, April 13, 2020 7:23:42 AM

---

Hi Joby. You asked for a heads up on any developments. If you would ring me when you see this, I will update you. I sent you a text, as well, but I will call you in a bit, just in case you are away from your phone given how early it is.

Regards,  
KU

*Kathryn Graves Unger*  
*Vice President, North America*  
*Government Relations*



direct: (b) (6)

mobile: (b) (6)

*Everyone has the obligation to STOP an unsafe activity.*

**From:** [Kathryn Unger](#)  
**To:** [Lindsay, Sally - OSEC Washington, DC](#)  
**Cc:** [Young, Joby - OSEC, Washington, DC](#)  
**Subject:** RE: Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th  
**Date:** Tuesday, March 24, 2020 9:37:28 AM  
**Attachments:** [image009.png](#)

---

Thank you, Sally. Joby, I am available on my mobile number - (b) (6) but am also happy to ring you.

Regards,  
KU

*Kathryn Graves Unger  
Vice President, North America  
Government Relations*



direct: 1 (b) (6)  
mobile: (b) (6)

*Everyone has the obligation to STOP an unsafe activity.*

---

**From:** Lindsay, Sally - OSEC Washington, DC <Sally.Lindsay@usda.gov>  
**Sent:** Tuesday, March 24, 2020 9:35 AM  
**To:** Kathryn Unger (b) (6) @cargill.com>  
**Cc:** Young, Joby - OSEC, Washington, DC <joby.young@usda.gov>  
**Subject:** RE: Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th

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Thanks for your call.

Joby will try to reach you on (b) (6)

His cell is (b) (6)

Thanks,

Sally

---

**From:** Kathryn Unger (b) (6) @cargill.com>  
**Sent:** Tuesday, March 24, 2020 9:33 AM

**To:** Lindsay, Sally - OSEC Washington, DC <[Sally.Lindsay@usda.gov](mailto:Sally.Lindsay@usda.gov)>; Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>; Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Brady, Lillie - OSEC, Washington, DC <[lillie.brady@usda.gov](mailto:lillie.brady@usda.gov)>; Beal, Mary Dee - OSEC, Washington, DC <[MaryDee.Beal@usda.gov](mailto:MaryDee.Beal@usda.gov)>

**Subject:** RE: Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th

I am happy to ring him. What is the best number?

Kathryn Graves Unger  
Vice President, North America  
Government Relations



direct: (b) (6)

mobile: (b) (6)

*Everyone has the obligation to STOP an unsafe activity.*

---

**From:** Lindsay, Sally - OSEC Washington, DC <[Sally.Lindsay@usda.gov](mailto:Sally.Lindsay@usda.gov)>

**Sent:** Tuesday, March 24, 2020 9:31 AM

**To:** Kathryn Unger <(b) (6)@cargill.com>; Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>; Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Brady, Lillie - OSEC, Washington, DC <[lillie.brady@usda.gov](mailto:lillie.brady@usda.gov)>; Beal, Mary Dee - OSEC, Washington, DC <[MaryDee.Beal@usda.gov](mailto:MaryDee.Beal@usda.gov)>

**Subject:** RE: Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th

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Kathryn,

If you haven't yet connected with Joby, I've just texted him to see if he can call your cell.

Sally

---

**From:** Kathryn Unger <(b) (6)@cargill.com>

**Sent:** Tuesday, March 24, 2020 8:54 AM

**To:** Lindsay, Sally - OSEC Washington, DC <[Sally.Lindsay@usda.gov](mailto:Sally.Lindsay@usda.gov)>; Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>; Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Brady, Lillie - OSEC, Washington, DC <[lillie.brady@usda.gov](mailto:lillie.brady@usda.gov)>; Beal, Mary Dee - OSEC, Washington, DC <[MaryDee.Beal@usda.gov](mailto:MaryDee.Beal@usda.gov)>

**Subject:** RE: Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th

Hi Sally. Yes, I can. Should I ring Joby or will he ring my mobile number, (b) (6)?

Regards,  
KU

Kathryn Graves Unger  
Vice President, North America  
Government Relations



direct: (b) (6)

mobile: (b) (6)

*Everyone has the obligation to STOP an unsafe activity.*

---

**From:** Lindsay, Sally - OSEC Washington, DC <[Sally.Lindsay@usda.gov](mailto:Sally.Lindsay@usda.gov)>

**Sent:** Tuesday, March 24, 2020 8:34 AM

**To:** Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>; Kathryn Unger (b) (6) <[@cargill.com](mailto:(b)(6)@cargill.com)>; Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Brady, Lillie - OSEC, Washington, DC <[lillie.brady@usda.gov](mailto:lillie.brady@usda.gov)>; Beal, Mary Dee - OSEC, Washington, DC <[MaryDee.Beal@usda.gov](mailto:MaryDee.Beal@usda.gov)>

**Subject:** RE: Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th

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Good morning Kathryn,

Are you available to talk with Joby at 9:15 this morning?

Sally

(b) (6)

---

**From:** Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>

**Sent:** Tuesday, March 24, 2020 8:23 AM

**To:** Kathryn Unger <(b) (6) <[@cargill.com](mailto:(b)(6)@cargill.com)>>; Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Brady, Lillie - OSEC, Washington, DC <[lillie.brady@usda.gov](mailto:lillie.brady@usda.gov)>; Beal, Mary Dee - OSEC, Washington, DC <[MaryDee.Beal@usda.gov](mailto:MaryDee.Beal@usda.gov)>

**Cc:** Lindsay, Sally - OSEC Washington, DC <[Sally.Lindsay@usda.gov](mailto:Sally.Lindsay@usda.gov)>

**Subject:** RE: Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th

Hi Kathryn,

Hope you are well. Secretary Perdue's week is packed and ever changing so will unfortunately will not have time for a call this week. Joby is available to take call with whoever you feel is most appropriate from Cargill to discuss the topics you listed.

I have included Sally Lindsay here to assist in finding a time for that with you.

Thank you again.

Best,  
Lauren

---

**From:** Kathryn Unger <(b) (6) @cargill.com>  
**Sent:** Saturday, March 21, 2020 11:35 AM  
**To:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Brady, Lillie - OSEC, Washington, DC <[lillie.brady@usda.gov](mailto:lillie.brady@usda.gov)>; Beal, Mary Dee - OSEC, Washington, DC <[MaryDee.Beal@usda.gov](mailto:MaryDee.Beal@usda.gov)>; Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>  
**Subject:** Re: Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th

Thank you, Joby. Stay safe.

KU

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---

**From:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Sent:** Saturday, March 21, 2020 11:09:57 AM  
**To:** Kathryn Unger <[Kathryn\\_Unger@cargill.com](mailto:Kathryn_Unger@cargill.com)>; Brady, Lillie - OSEC, Washington, DC <[lillie.brady@usda.gov](mailto:lillie.brady@usda.gov)>; Beal, Mary Dee - OSEC, Washington, DC <[MaryDee.Beal@usda.gov](mailto:MaryDee.Beal@usda.gov)>; Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>  
**Subject:** Re: Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th

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Kathryn,

Thanks for your patience. We have the call request and the scheduling team will follow up.

-Joby

Joby Young

Chief of Staff  
U.S. Dept. of Agriculture

---

**From:** Kathryn Unger <(b) (6)@cargill.com>

**Sent:** Wednesday, March 18, 2020 10:16:03 PM

**To:** Brady, Lillie - OSEC, Washington, DC <lillie.brady@usda.gov>; Beal, Mary Dee - OSEC, Washington, DC <MaryDee.Beal@usda.gov>; Young, Joby - OSEC, Washington, DC <joby.young@usda.gov>

**Subject:** FW: Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th

Good evening. (b) (4)

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

[REDACTED]

Best regards,  
KU

*Kathryn Graves Unger*  
*Vice President, North America*  
*Government Relations*



direct: (b) (6)

mobile: (b) (6)

*Everyone has the obligation to STOP an unsafe activity.*

---

**From:** Willits, Ashley - OSEC, Washington, DC <ashley.willits@usda.gov>

**Sent:** Wednesday, March 18, 2020 8:49:10 PM

**Cc:** Brady, Lillie - OSEC, Washington, DC <lillie.brady@usda.gov>

**Subject:** Agriculture Stakeholder Call with Secretary Perdue- Thursday, March 19th

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Good evening,

You are invited to participate in a conference call tomorrow, **March 19<sup>th</sup>**, **at 11:30 AM EST** with Secretary Perdue and Deputy Secretary Stephen Censky regarding an update on the agriculture industry and COVID-19.

Please use the link below to register for the call and you will receive an email containing dial-in numbers and a personalized access code.

**Link:** <https://ems8.intellor.com?do=register&t=1&p=823152>

Best,  
Ashley



**Ashley Willits**  
Deputy Director  
External and Intergovernmental Affairs  
Office of the Secretary

United States Department of Agriculture  
Cell: (b) (6)

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**From:** [Young, Joby - OSEC, Washington, DC](#)  
**To:** [Sullivan, Lauren - OSEC, Washington, DC](#); [Kathryn Unger](#); [Patty Vanderlin](#); [Shuford, Campbell - OSEC, Washington, DC](#)  
**Cc:** [Ghee, Hailey - OSEC, Washington, DC](#)  
**Subject:** Re: Call today at 4:30 Eastern/3:30 Central  
**Date:** Friday, May 8, 2020 9:32:22 AM

---

Thanks Kathryn. Great call.

Joby Young  
Chief of Staff  
U.S. Dept. of Agriculture

---

**From:** Sullivan, Lauren - OSEC, Washington, DC <lauren.sullivan@usda.gov>  
**Sent:** Thursday, May 7, 2020 8:21:57 PM  
**To:** Kathryn Unger (b) (6) @cargill.com>; Patty Vanderlin (b) (6) @cargill.com>; Shuford, Campbell - OSEC, Washington, DC <campbell.shuford@usda.gov>  
**Cc:** Young, Joby - OSEC, Washington, DC <joby.young@usda.gov>; Ghee, Hailey - OSEC, Washington, DC <hailey.ghee@usda.gov>  
**Subject:** RE: Call today at 4:30 Eastern/3:30 Central

Hi there,

I'm glad they were able to connect.

The best mailing address is:

US Department of Agriculture  
Attn: Hailey Ghee, Office of the Secretary  
Suite 200-A  
1400 Jefferson Drive SW  
Washington, DC 20250

Thanks,  
Lauren

---

**From:** Kathryn Unger (b) (6) @cargill.com>  
**Sent:** Thursday, May 7, 2020 6:19 PM  
**To:** Sullivan, Lauren - OSEC, Washington, DC <lauren.sullivan@usda.gov>; Patty Vanderlin (b) (6) @cargill.com>; Shuford, Campbell - OSEC, Washington, DC <campbell.shuford@usda.gov>  
**Cc:** Young, Joby - OSEC, Washington, DC <joby.young@usda.gov>; Ghee, Hailey - OSEC, Washington, DC <hailey.ghee@usda.gov>  
**Subject:** Re: Call today at 4:30 Eastern/3:30 Central

Hi Lauren. Our CEO has a hand-written note he would like to send to the Secretary. Would you please send his assistant Ms Vanderlin the correct address for that? She is in copy on this note.

Also, again I thank you for organizing the introduction.

Regards,  
KU

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---

**From:** Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>  
**Sent:** Thursday, May 7, 2020 4:06:50 PM  
**To:** Patty Vanderlin (b) (6) <[REDACTED]@cargill.com>; Kathryn Unger (b) (6) <[REDACTED]@cargill.com>; Shuford, Campbell - OSEC, Washington, DC <[campbell.shuford@usda.gov](mailto:campbell.shuford@usda.gov)>  
**Cc:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Ghee, Hailey - OSEC, Washington, DC <[hailey.ghee@usda.gov](mailto:hailey.ghee@usda.gov)>  
**Subject:** RE: Call today at 4:30 Eastern/3:30 Central

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Thanks for confirming. The Secretary looks forward to speaking with Mr. MacLennan soon.

Lauren

---

**From:** Patty Vanderlin (b) (6) <[REDACTED]@cargill.com>  
**Sent:** Thursday, May 7, 2020 4:02 PM  
**To:** Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>; Kathryn Unger (b) (6) <[REDACTED]@cargill.com>; Shuford, Campbell - OSEC, Washington, DC <[campbell.shuford@usda.gov](mailto:campbell.shuford@usda.gov)>  
**Cc:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Ghee, Hailey - OSEC, Washington, DC <[hailey.ghee@usda.gov](mailto:hailey.ghee@usda.gov)>  
**Subject:** Call today at 4:30 Eastern/3:30 Central  
**Importance:** High

Hello Lauren,

Yes – Dave MacLennan can speak to the Secretary today at 4:30 Eastern/3:30 Central.  
If you will place a call to us – the direct number is: (b) (6) Or – if there is a number we should call – please advise.  
Thank you.

*Patty Vanderlin*  
Assistant to: David MacLennan, Chairman & CEO



direct: (b) (6) / mobile: (b) (6)  
15407 McGinty Road West; MS #300; Wayzata, MN 55391  
(b) (6) @cargill.com

---

**From:** Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>  
**Sent:** Thursday, May 7, 2020 2:55 PM  
**To:** Kathryn Unger (b) (6) @cargill.com>; Shuford, Campbell - OSEC, Washington, DC <[campbell.shuford@usda.gov](mailto:campbell.shuford@usda.gov)>  
**Cc:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Patty Vanderlin (b) (6) @cargill.com>; Ghee, Hailey - OSEC, Washington, DC <[hailey.ghee@usda.gov](mailto:hailey.ghee@usda.gov)>  
**Subject:** RE: Contact information

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Hi Kathryn,

Would 4:30pm work for a call with your CEO today? If so, let me know the best number for the Secretary to call at that time.

Thank you,  
Lauren

---

**From:** Kathryn Unger (b) (6) @cargill.com>  
**Sent:** Thursday, May 7, 2020 2:35 PM  
**To:** Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>; Shuford, Campbell - OSEC, Washington, DC <[campbell.shuford@usda.gov](mailto:campbell.shuford@usda.gov)>  
**Cc:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Patty Vanderlin (b) (6) @cargill.com>  
**Subject:** RE: Contact information

Hi Lauren. Again, thank you so much for taking the lead on organizing a call with our CEO David MacLennan and the Secretary. To date, the two of them have never had the opportunity to connect, so this will be an introductory call. Also, given that Cargill spans just about all aspects of American and global agriculture, the topics could be wide ranging. I anticipate Dave will share Cargill's view on the resiliency of the US food supply chain, our response to COVID-19 and the role we play going forward.

Also, if the Secretary has any questions for us, feel free to have him ask on the call or send questions in advance so that we may ensure Dave is prepared.

Finally, I am copying his assistant Ms. Vanderlin, who is wonderful, to help coordinate the scheduling. We look forward to this introduction.

If you have any questions at all, please reach out to me directly.

Best regards,  
KU

*Kathryn Graves Unger*  
*Vice President, North America*  
*Government Relations*



direct: (b) (6)

mobile: (b) (6)

*Everyone has the obligation to STOP an unsafe activity.*

---

**From:** Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>  
**Sent:** Wednesday, May 6, 2020 8:48 PM  
**To:** Kathryn Unger <(b) (6)@cargill.com>; Shuford, Campbell - OSEC, Washington, DC <[campbell.shuford@usda.gov](mailto:campbell.shuford@usda.gov)>  
**Cc:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Subject:** RE: Contact information

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Hi Kathryn,

I am happy to check on availability. What is the topic of the call?

Thank you,  
Lauren

---

**From:** Kathryn Unger (b) (6)@cargill.com  
**Sent:** Wednesday, May 6, 2020 8:17 PM  
**To:** Shuford, Campbell - OSEC, Washington, DC <[campbell.shuford@usda.gov](mailto:campbell.shuford@usda.gov)>  
**Cc:** Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>; Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Subject:** Re: Contact information

Thank you, Campbell. It was wonderful talking with you today. Just to be clear, our CEO is David MacLennan.

Lauren, I look forward to connecting.

Regards,  
KU

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---

**From:** Shuford, Campbell - OSEC, Washington, DC <[campbell.shuford@usda.gov](mailto:campbell.shuford@usda.gov)>  
**Sent:** Wednesday, May 6, 2020 8:09:27 PM  
**To:** Kathryn Unger <k(b) (6)@cargill.com>  
**Cc:** Sullivan, Lauren - OSEC, Washington, DC <[lauren.sullivan@usda.gov](mailto:lauren.sullivan@usda.gov)>; Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Subject:** RE: Contact information

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Hi Kathryn!

Nice talking with you earlier today. Following up on our conversation, I have copied Lauren Sullivan, who is the best person to connect with as far as finding time for Mr. Keating and the Secretary.

Campbell

---

**From:** Kathryn Unger <k(b) (6)@cargill.com>  
**Sent:** Wednesday, May 6, 2020 1:17 PM  
**To:** Shuford, Campbell - OSEC, Washington, DC <[campbell.shuford@usda.gov](mailto:campbell.shuford@usda.gov)>  
**Cc:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Subject:** Contact information

Hi Campbell. So that you do not have to hunt for my mobile number, please see below. Also, is there any way you could talk before 1:30 today (sincere apologies for the short notice!!).

Regards,  
KU

*Kathryn Graves Unger  
Vice President, North America  
Government Relations*



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mobile: (b) (6)

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**From:** [Skahill, Michael P.](#)  
**To:** [Ibach, Greg - OSEC, Washington, DC](#)  
**Cc:** [Newsome, Shawna - OSEC, Washington, DC](#); [Brashears, Mindy - OSEC, Washington, DC](#); [Hoskins, Dudley - OSEC, Washington, DC](#); [Shuford, Campbell - OSEC, Washington, DC](#)  
**Subject:** Re: Call with Smithfield  
**Date:** Wednesday, April 29, 2020 4:07:33 PM  
**Attachments:** [image002.png](#)  
[ATT00001.png](#)

---

Got it per our conversation

Sent from my iPhone



Michael P. Skahill  
Vice President, Government Affairs  
p: (b) (6) c: (b) (6)  
e: (b) (6)@smithfield.com  
111 Commerce St.  
Smithfield, VA 23430  
[smithfieldfoods.com](http://smithfieldfoods.com)

On Apr 29, 2020, at 4:06 PM, Ibach, Greg - OSEC, Washington, DC  
<Greg.Ibach@usda.gov> wrote:

Mike,  
Mindy would like to work with you to schedule a call with Ken Sullivan. I believe Shawna will be reaching out in hopes of finding time tomorrow morning.

Greg

<!--[if !vml]-->

<image002.png>

<!--[endif]-->

**Greg Ibach**

Under Secretary  
Marketing & Regulatory Programs  
United States Department of Agriculture  
228-W Whitten Building  
Office: (b) (6)  
Cell: (b) (6)  
[greg.ibach@osec.usda.gov](mailto:greg.ibach@osec.usda.gov)

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**From:** [Lindsay, Sally - OSEC Washington, DC](#)  
**To:** [Kadrea Lindner](#)  
**Subject:** RE: Cargill - COVID-19 Update meeting requested  
**Date:** Wednesday, April 8, 2020 9:39:12 PM

---

(moving Joby and Kathryn to bcc)

Hi Kadrea,

I blocked 11:00 a.m. tomorrow, April 9<sup>th</sup>, for a call with Joby for Kathryn.

We can finalize details, or an alternate time, in the morning.

Thanks,

Sally

**Sally Q. Lindsay**

Office of the Secretary

(b) (6)

[Sally.Lindsay@usda.gov](mailto:Sally.Lindsay@usda.gov)

---

**From:** Kathryn Unger (b) (6) @cargill.com>  
**Sent:** Wednesday, April 8, 2020 9:28 PM  
**To:** Young, Joby - OSEC, Washington, DC <joby.young@usda.gov>  
**Cc:** Kadrea Lindner (b) (6) @cargill.com>  
**Subject:** RE: Cargill - COVID-19 Update meeting requested

Thank you for the prompt response. She can reach out to Kadrea to help from our side.

Regards,

KU

*Kathryn Graves Unger*  
*Vice President, North America*  
*Government Relations*



direct: 1 (b) (6)

mobile: 1 (b) (6)

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---

**From:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Sent:** Wednesday, April 8, 2020 9:26 PM  
**To:** Kathryn Unger (b) (6) <[\[REDACTED\]@cargill.com](mailto:[REDACTED]@cargill.com)>  
**Subject:** Re: Cargill - COVID-19 Update meeting requested

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Hi Kathryn-

Happy to connect. Sally will get us scheduled.

-Joby

Joby Young  
Chief of Staff  
U.S. Dept. of Agriculture

---

**From:** Kathryn Unger <(b) (6) <[\[REDACTED\]@cargill.com](mailto:[REDACTED]@cargill.com)>  
**Sent:** Wednesday, April 8, 2020 9:23:26 PM  
**To:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Subject:** Cargill - COVID-19 Update meeting requested

Hi Joby. (b) (4)

I hope you and your loved ones remain safe and healthy, and look forward to talking soon.

Regards,  
KU

*Kathryn Graves Unger  
Vice President, North America  
Government Relations*



direct: 1 (b) (6)

mobile: (b) (6)

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**From:** [Lindsay, Sally - OSEC Washington, DC](#)  
**To:** [Kathryn Unger](#); [Hoskins, Dudley - OSEC, Washington, DC](#)  
**Cc:** [Katie Smith](#); [Jake Kuhns](#); [Smith, Ashley - OSEC, Washington, DC](#)  
**Subject:** RE: Discussion regarding EO  
**Date:** Thursday, April 30, 2020 11:25:10 AM

---

(moving Joby to bcc)

Kathryn,

I regret that I can't work a 30-minute call with Joby in today. Dudley is free at 11:30, if that time still works on your end. I'm looping in Ashley Smith to coordinate the call logistics for Dudley.

Thanks,

Sally

**Sally Q. Lindsay**

Office of the Secretary

(b) (6)

[Sally.Lindsay@usda.gov](mailto:Sally.Lindsay@usda.gov)

---

**From:** Kathryn Unger <(b) (6)@cargill.com>  
**Sent:** Thursday, April 30, 2020 10:38 AM  
**To:** Young, Joby - OSEC, Washington, DC <joby.young@usda.gov>; Hoskins, Dudley - OSEC, Washington, DC <dudley.hoskins@usda.gov>  
**Cc:** Katie Smith (b) (6)@cargill.com>; Jake Kuhns (b) (6)@cargill.com>  
**Subject:** Discussion regarding EO

Good morning. Hope you both are doing well and staying safe and healthy. Over the course of the day yesterday, we met internally and discussed the EO and have some comments and questions that we believe would be relevant as the Secretary works on his comments on the EO. In response to the call that Katie received from Undersecretary Ibach soliciting input, we would love to set up a call with you two today. If interested, are you available at either 11:30 or 12:30 eastern time today?

If not, please suggest a few other times that work for you for a 30 minute chat.

Best regards,  
KU

*Kathryn Graves Unger  
Vice President, North America  
Government Relations*



direct: (b) (6)

mobile: (b) (6)

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**From:** [Skahill, Michael P.](#)  
**To:** [Brashears, Mindy - OSEC, Washington, DC](#)  
**Subject:** RE: Letter to USDA Secretary Brashears from Smithfield Foods Re Sioux Falls  
**Date:** Tuesday, May 5, 2020 8:06:21 AM  
**Attachments:** [image001.png](#)  
[ATT00001.png](#)

---

Thank you Mindy, we will stand by until then. (b) (4)

Mike



Michael P. Skahill  
Vice President, Government Affairs  
p: (b) (6) c: (b) (6)  
e: (b) (6) l@smithfield.com  
111 Commerce St.  
Smithfield, VA 23430  
[smithfieldfoods.com](http://smithfieldfoods.com)

---

**From:** Brashears, Mindy - OSEC, Washington, DC <[Mindy.Brashears@usda.gov](mailto:Mindy.Brashears@usda.gov)>  
**Sent:** Tuesday, May 5, 2020 8:01 AM  
**To:** Skahill, Michael P. (b) (6) @smithfield.com>  
**Subject:** Re: Letter to USDA Secretary Brashears from Smithfield Foods Re Sioux Falls

Mike,

We expect the CDC report today and will be in close contact as soon as we receive it.

Thank you.

Mindy

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---

**From:** Skahill, Michael P. (b) (6) @smithfield.com>  
**Sent:** Monday, May 4, 2020 7:32:09 PM  
**To:** Brashears, Mindy - OSEC, Washington, DC <[Mindy.Brashears@usda.gov](mailto:Mindy.Brashears@usda.gov)>  
**Cc:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>; Ibach, Greg - OSEC, Washington, DC <[Greg.Ibach@usda.gov](mailto:Greg.Ibach@usda.gov)>; Cole, Michael <(b) (6) @smithfield.com>  
**Subject:** Letter to USDA Secretary Brashears from Smithfield Foods Re Sioux Falls

Good evening Dr. Brashears,

Please see attached letter from Michael Cole of Smithfield Foods.

If you have any questions, please feel free to call me on my cell this evening or tomorrow. Cell is

(b) (6)

Thank you for your leadership at the United States Department of Agriculture.

Mike



**Michael P. Skahill**  
Vice President, Government Affairs  
p: (b) (6) c: (b) (6)  
e: (b) (6) @smithfield.com  
111 Commerce St.  
Smithfield, VA 23430  
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**From:** [Lombardo, Keira](#)  
**To:** [Skahill, Michael P.](#); [Rodgers, Meghan - OC, Washington, DC](#)  
**Cc:** [Brashears, Mindy - OSEC, Washington, DC](#)  
**Subject:** Re: Press Release  
**Date:** Wednesday, May 6, 2020 8:11:35 PM  
**Attachments:** [image001.png](#)  
[image002.png](#)  
[ATT00001.png](#)

---

Megan,  
Thank you very much for this quote. Please extend my appreciation to Secretary Perdue as well.  
Best,  
Keira



**Keira Lombardo**  
Executive Vice President, Corporate Affairs and Compliance  
**p:** (b) (6) **c:** (b) (6)  
**e:** (b) (6) @smithfield.com  
200 Commerce St.  
Smithfield, VA 23430  
[smithfieldfoods.com](http://smithfieldfoods.com)

---

**From:** "Skahill, Michael P." (b) (6) @smithfield.com>  
**Date:** Wednesday, May 6, 2020 at 7:42 PM  
**To:** "Rodgers, Meghan - OC, Washington, DC" <meghan.rodgers@usda.gov>  
**Cc:** "Brashears, Mindy - OSEC, Washington, DC" <Mindy.Brashears@usda.gov>, "Lombardo, Keira" (b) (6) @smithfield.com>  
**Subject:** RE: Press Release

Thanks Meghan



**Michael P. Skahill**  
Vice President, Government Affairs  
**p:** (b) (6) **c:** (b) (6)  
**e:** (b) (6) @smithfield.com  
111 Commerce St.  
Smithfield, VA 23430  
[smithfieldfoods.com](http://smithfieldfoods.com)

---

**From:** Rodgers, Meghan - OC, Washington, DC <meghan.rodgers@usda.gov>  
**Sent:** Wednesday, May 6, 2020 7:32 PM



**To:** Skahill, Michael P. <(b) (6)@smithfield.com>  
**Cc:** Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>; Lombardo, Keira <(b) (6)@smithfield.com>  
**Subject:** RE: Press Release

Michael –

Below is a quote from Secretary Perdue. Please let me know if you need anything else.

“President Trump took decisive action last week to ensure America’s food supply remained stable,” Secretary Perdue said. “These meat processing facilities implemented CDC and OSHA guidance quickly and effectively, providing uniform health and safety standards so their employees know they are operating in a safe environment. I want to thank these patriotic meat processing facility workers who are returning to work to make sure that America’s producers and ranchers can bring their product to market and the American people can have food to eat.”

Thanks,  
Meghan

---

**From:** Skahill, Michael P. <(b) (6)@smithfield.com>  
**Sent:** Wednesday, May 6, 2020 2:51 PM  
**To:** Rodgers, Meghan - OC, Washington, DC <meghan.rodgers@usda.gov>  
**Cc:** Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>; Lombardo, Keira <(b) (6)@smithfield.com>  
**Subject:** RE: Press Release

Meghan, I am available if you want to discuss. Also happy to loop in our corporate affairs folks. My cell is (b) (6) Thank you



**Michael P. Skahill**  
Vice President, Government Affairs  
p: (b) (6) c: (b) (6)  
e: (b) (6)@smithfield.com  
111 Commerce St.  
Smithfield, VA 23430  
smithfieldfoods.com

---

**From:** Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov> .  
**Sent:** Wednesday, May 6, 2020 2:47 PM  
**To:** Rodgers, Meghan - OC, Washington, DC <meghan.rodgers@usda.gov>  
**Cc:** Skahill, Michael P. <(b) (6)@smithfield.com>  
**Subject:** Press Release

Meghan,  
Mr. Skahill is working on a press release and was inquiring about a quote about the Smithfield opening.  
Can you please assist?  
Thank you.  
Mindy



**Mindy M. Brashears, Ph.D.**

Under Secretary  
Food Safety  
United States Department of Agriculture

Office: (b) (6)  
[mindy.brashears@usda.gov](mailto:mindy.brashears@usda.gov)

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**From:** [Lindsay, Sally - OSEC Washington, DC](#)  
**To:** [Reeves, Paul W](#)  
**Cc:** [Saunders, Scott](#)  
**Subject:** RE: Smithfield PPE  
**Date:** Tuesday, April 14, 2020 6:04:28 PM  
**Attachments:** [image001.png](#)

---

(moving Joby to bcc)

Hi Paul,

Are you free for a call with Joby at 8:00 a.m. tomorrow morning?

Sally

**Sally Q. Lindsay**

Office of the Secretary

(b) (6)

[Sally.Lindsay@usda.gov](mailto:Sally.Lindsay@usda.gov)

---

**From:** Reeves, Paul W (b) (6) @smithfield.com>  
**Sent:** Tuesday, April 14, 2020 5:57 PM  
**To:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Cc:** Saunders, Scott (b) (6) @Smithfield.com>; Lindsay, Sally - OSEC Washington, DC <[Sally.Lindsay@usda.gov](mailto:Sally.Lindsay@usda.gov)>  
**Subject:** RE: Smithfield PPE

Thanks

**Smithfield.**  
*Good food. Responsibly.®*

**Paul W Reeves**  
Vice President, Strategic Sourcing  
p: (b) (6) c: (b) (6)  
e: (b) (6) @smithfield.com  
1911 S. Church St.  
Smithfield, VA 23430  
[smithfieldfoods.com](http://smithfieldfoods.com)

---

**From:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Sent:** Tuesday, April 14, 2020 5:56 PM  
**To:** Reeves, Paul W (b) (6) @smithfield.com>

**Cc:** Saunders, Scott <(b) (6) @Smithfield.com>; Lindsay, Sally - OSEC Washington, DC <Sally.Lindsay@usda.gov>  
**Subject:** Re: Smithfield PPE

Paul,

Sally copied time arrange a good time.

-Joby

Joby Young  
Chief of Staff  
U.S. Dept. of Agriculture

---

**From:** Reeves, Paul W <(b) (6) @smithfield.com>  
**Sent:** Tuesday, April 14, 2020 5:37:07 PM  
**To:** Young, Joby - OSEC, Washington, DC <joby.young@usda.gov>  
**Cc:** Saunders, Scott <(b) (6) @Smithfield.com>  
**Subject:** Smithfield PPE

Joby,  
Please let us know if you have time to visit on Wednesday.  
This would be to discuss PPE for Smithfield.

Ken, has asked that we visit with you on what we have covered and go over our needs.

Let me know if you have 30-minutes in the Wednesday morning to visit.  
Thanks



**Paul W Reeves**  
Vice President, Strategic Sourcing  
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**From:** [Newsome, Shawna - OSEC, Washington, DC](#)  
**To:** [Skahill, Michael P.](#)  
**Cc:** [Brashears, Mindy - OSEC, Washington, DC](#); [Kiecker, Paul - FSIS](#)  
**Subject:** RE: today's letter  
**Date:** Tuesday, March 31, 2020 6:17:13 PM  
**Attachments:** [image001.png](#)

---

Hi Michael,

Food facilities, like other work establishments, need to follow protocols set by CDC and local and state health departments, which may vary depending on the amount of community spread of COVID-19 in a particular area. We encourage coordination with local health officials for all businesses so that timely and accurate information can guide appropriate responses in each location where operations reside.

FSIS in-plant inspectors will continue to verify establishments are meeting regulatory requirements for food safety. If you have specific questions related to food safety, we are happy to assist.

Regards,

**Shawna Newsome**

Office of Food Safety

Cell: (b) (6)

---

**From:** Skahill, Michael P. (b) (6) @smithfield.com>  
**Sent:** Tuesday, March 31, 2020 2:11 PM  
**To:** Newsome, Shawna - OSEC, Washington, DC <Shawna.Newsome@usda.gov>  
**Subject:** RE: today's letter

(b) (4) . thanks

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**Michael P. Skahill**  
Vice President, Government Affairs  
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e: (b) (6) @smithfield.com  
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Smithfield, VA 23430  
[smithfieldfoods.com](http://smithfieldfoods.com)

---

**From:** Newsome, Shawna - OSEC, Washington, DC <[Shawna.Newsome@usda.gov](mailto:Shawna.Newsome@usda.gov)>  
**Sent:** Tuesday, March 31, 2020 2:09 PM

**To:** Skahill, Michael P. <(b) (6)@smithfield.com>

**Subject:** RE: today's letter

Thank you. I will pass along to Dr. Brashears, Paul Kiecker and others in the agency. However, can you clarify what you mean by asking if we can "verify compliance?"

**Shawna Newsome**

Office of Food Safety

Cell: (b) (6)

---

**From:** Skahill, Michael P. <(b) (6)@smithfield.com>

**Sent:** Tuesday, March 31, 2020 1:58 PM

**To:** Newsome, Shawna - OSEC, Washington, DC <[Shawna.Newsome@usda.gov](mailto:Shawna.Newsome@usda.gov)>

**Subject:** FW: today's letter

Shawna, thanks for your assistance on getting this to Dr. Brasheer or the appropriate individual. Any questions please refer back to Keira Lombardo, signature on letter; or myself.

Thank you for your assistance and please be safe.

Michael Skahill

Vice President, Government Affairs

Smithfield Foods, Inc.

Cell: (b) (6)



**Michael P. Skahill**  
Vice President, Government Affairs  
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**From:** [Skahill, Michael P.](#)  
**To:** [Young, Joby - OSEC, Washington, DC](#)  
**Cc:** [Rollins, Blake - OSEC, Washington, DC](#); [Brashears, Mindy - OSEC, Washington, DC](#); [Lombardo, Keira](#)  
**Subject:** RE: USDA Secretary to Sioux Falls  
**Date:** Friday, May 22, 2020 9:15:45 AM  
**Attachments:** [image001.png](#)  
[ATT00001.png](#)

---

Thanks Joby, please keep me advised. Have a good holiday weekend. Mike



Michael P. Skahill  
Vice President, Government Affairs  
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---

**From:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Sent:** Friday, May 22, 2020 9:12 AM  
**To:** Skahill, Michael P. (b) (6)@smithfield.com>  
**Cc:** Rollins, Blake - OSEC, Washington, DC <[blake.rollins@usda.gov](mailto:blake.rollins@usda.gov)>; Brashears, Mindy - OSEC, Washington, DC <[Mindy.Brashears@usda.gov](mailto:Mindy.Brashears@usda.gov)>; Lombardo, Keira (b) (6)@smithfield.com>  
**Subject:** Re: USDA Secretary to Sioux Falls

Hey Mike-

We had a scheduling meeting yesterday and I don't think that Sec. Perdue will be able to accommodate that into his schedule. We are assessing if one of our other principles can make that trip work and will circle back.

-Joby

Joby Young  
Chief of Staff  
U.S. Dept. of Agriculture

---

**From:** Skahill, Michael P. (b) (6)@smithfield.com>  
**Sent:** Friday, May 22, 2020 8:39:27 AM  
**To:** Young, Joby - OSEC, Washington, DC <[joby.young@usda.gov](mailto:joby.young@usda.gov)>  
**Cc:** Rollins, Blake - OSEC, Washington, DC <[blake.rollins@usda.gov](mailto:blake.rollins@usda.gov)>; Brashears, Mindy - OSEC, Washington, DC <[Mindy.Brashears@usda.gov](mailto:Mindy.Brashears@usda.gov)>; Lombardo, Keira (b) (6)@smithfield.com>  
**Subject:** USDA Secretary to Sioux Falls

Hi Joby

I have not heard back yet on the possibility of USDA Secretary visiting the Sioux Falls plant. Any further thoughts on this per our discussion on Monday?

Thanks, Mike



**Michael P. Skahill**  
Vice President, Government Affairs  
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**From:** [Skahill, Michael P.](#)  
**To:** [Brashears, Mindy - OSEC, Washington, DC](#); [Newsome, Shawna - OSEC, Washington, DC](#)  
**Subject:** Smithfield Sioux Falls doc  
**Date:** Friday, May 1, 2020 4:17:59 PM  
**Attachments:** [ATT00001.png](#)

---

Dr. Brashears,

Good afternoon,

(b) (4)

Thanks,

Mike



Michael P. Skahill  
Vice President, Government Affairs

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**From:** [Ashley Peterson](#)  
**To:** [Brashears, Mindy - OSEC, Washington, DC](#)  
**Cc:** [\(b\) \(6\)@chickenusa.org](#); [Newsome, Shawna - OSEC, Washington, DC](#)  
**Subject:** Urgent Call Request  
**Date:** Wednesday, April 29, 2020 2:30:40 PM

---

Good afternoon Dr. Brashears -

(b) (4)

Thank you in advance,  
Ashley

Ashley Peterson  
National Chicken Council



## Memorandum

Date: May 5, 2020

From: Erin Kennedy, Lead, CDC COVID-19 Sioux Falls Field Team  
Jonathan Steinberg, CDC COVID-19 Sioux Falls Field Team  
Douglas Trout, CDC COVID-19 Sioux Falls Field Team

To: Mindy M. Brashears, Ph.D., Under Secretary of Food Safety  
United States Department of Agriculture (USDA)

Subject: Site visit - Smithfield Foods pork processing plant, Sioux Falls, South Dakota

On May 4-5, 2020, we conducted a site visit at the Smithfield Foods pork processing plant in Sioux Falls, South Dakota. The Smithfield Foods Sioux Falls plant is planning to begin operations after ceasing operations on April 14, 2020, in the setting of coronavirus disease 2019 (COVID-19) that has occurred among some workers and in the surrounding community. The goal of this site visit was to assess Smithfield Foods Sioux Falls COVID-19 plans with regard to the guidance from CDC and the Occupational Safety and Health Administration (OSHA), "Meat and Poultry Processing Workers and Employers - Interim Guidance from CDC and the Occupational Safety and Health Administration (OSHA)" (CDC/OSHA Guidance).

We met with a Smithfield Foods management team and conducted a walk-through of many parts of the Smithfield Foods Sioux Falls plant, which was not operational at the time. We reviewed multiple documents, provided by Smithfield Foods, that outlined the plans to implement practices and protocols for resuming operations while safeguarding the health of workers and the community. We also discussed how the CDC/OSHA guidance was planned to be implemented at the Smithfield Foods Sioux Falls plant and the steps that have currently been taken to align their practices and protocols with the guidance, where feasible.

We have determined that the Smithfield Foods Sioux Falls plant, as it is preparing to resume processing operations, is utilizing the CDC/OSHA guidance to implement practices and protocols for operating while safeguarding workers and the community. While discussions and the documents we reviewed clearly show that the plant is utilizing the CDC/OSHA guidance, many of the COVID-19 policies and plans were standalone documents. Therefore, we recommend that Smithfield Foods develop a comprehensive and cohesive COVID-19 assessment and control plan.

Knowledge about COVID-19 is continually evolving. All plans to address COVID-19 among workers and in the community may need updating and revision as more is learned. Please let us know if you have any questions about this site visit at the Smithfield Foods Sioux Falls plant.

**End of Memo**

**From:** [Michael Dykes](#)  
**To:** [Yiannas, Frank](#); [Ibach, Greg - OSEC, Washington, DC](#); ["loren.walker@usda.com"](#); [Zimdahl, Nina](#); [Brashears, Mindy - OSEC, Washington, DC](#); [Newsome, Shawna - OSEC, Washington, DC](#)  
**Cc:** ["Julie Anna Potts"](#); [Robb MacKie](#)  
**Subject:** Re: Request for Guidance to Manufactures in case of a positive COVID-19 Employee  
**Date:** Tuesday, March 17, 2020 3:11:39 PM

---

Such great news Frank!

Please let us know as soon as you post it and we will distribute across the industry.

Thank you and all the wonderful people working in our government to support all of us in these difficult times!

Appreciate all of you!

Michael

---

**From:** Yiannas, Frank <[frank.yiannas@fda.hhs.gov](mailto:frank.yiannas@fda.hhs.gov)>  
**Sent:** Tuesday, March 17, 2020 3:05 PM  
**To:** Michael Dykes; 'Ibach, Greg - OSEC, Washington, DC'; 'loren.walker@usda.com'; Zimdahl, Nina; 'Mindy.Brashears@usda.gov'; 'Shawna.newsome@usda.gov'  
**Cc:** 'Julie Anna Potts'; Robb MacKie  
**Subject:** RE: Request for Guidance to Manufactures in case of a positive COVID-19 Employee

Michael

FDA will be posting a series of FAQs today. We are coordinating our FAQ with USDA. One of the questions will address this issue.

More to come.

**Frank Yiannas**

*Deputy Commissioner, Food Policy & Response*

**U.S. Food and Drug Administration**

10903 New Hampshire Ave.

Silver Spring, Maryland 20993

Tel: 301-796-4665

[frank.yiannas@fda.hhs.gov](mailto:frank.yiannas@fda.hhs.gov)

---

**From:** Michael Dykes (b) (6) <[Michael.Dykes@idfa.org](mailto:Michael.Dykes@idfa.org)>

**Sent:** Tuesday, March 17, 2020 2:32 PM

**To:** 'Ibach, Greg - OSEC, Washington, DC' <Greg.Ibach@usda.gov>; 'loren.walker@usda.com' <loren.walker@usda.com>; Yiannas, Frank <Frank.Yiannas@fda.hhs.gov>; Zimdahl, Nina <Nina.Zimdahl@fda.hhs.gov>; 'Mindy.Brashears@usda.gov' <Mindy.Brashears@usda.gov>; 'Shawna.newsome@usda.gov' <Shawna.newsome@usda.gov>

**Cc:** 'Julie Anna Potts' (b) (6) @meatinstitute.org>; Robb MacKie (b) (6) @americanbakers.org>

**Subject:** Request for Guidance to Manufactures in case of a positive COVID-19 Employee

I am connecting all you on one email to request, on behalf of the broad food and ag industry, clear guidance from CDC or some authoritative USG public health office on what a food manufacturing facility should do when the facility has a positive COVID – 19 case.

Members of all our trade associations are asking us this question and they are all trying to be responsive to the health and safety of all their employees but they are unsure and inconsistent as to the proper actions to take in this case. All of industry would like to have some official public health guidance on the appropriate actions and procedures in the case of a positive employee in any facility that is currently operating 24/7. I have attached a memo from outside counsel at Covington that discussed the needs of critical infrastructure.

I just thought it would be helpful to all of you and to industry to get you on one email to avoid duplication of effort and to ensure consistency as many of us have facilities that operate under multiple government regulators.

Thank you  
Michael Dykes  
President & CEO IDFA  
Cell (b) (6)

**From:** Yiannas, Frank  
**To:** (b) (6) @chickenusa.org; Brashears, Mindy - OSEC, Washington, DC  
**Subject:** RE: National Chicken Council - Broiler Eggs  
**Date:** Friday, April 3, 2020 2:27:55 PM

---

Thanks Ashley.

We are aware of the pressure the current pandemic is placing on egg markets.

That's why today FDA issued a temp policy that will allow shell eggs packaged for food service and institutional establishments to be diverted to/sold at retail. <https://www.fda.gov/food/cfsan-constituent-updates/fda-provides-temporary-flexibility-regarding-packaging-and-labeling-shell-eggs-sold-consumers-retail>

Regarding this issue you raise, Mindy and I have discussed this request and FDA is evaluating what flexibility can be implemented while limiting risk to consumers. The FDA continues to examine all ideas to ensure the availability of safe food for Americans during this pandemic.

We will work to keep you informed of any changes.

Thanks

**Frank Yiannas**

*Deputy Commissioner, Food Policy & Response*

**U.S. Food and Drug Administration**

10903 New Hampshire Ave.

Silver Spring, Maryland 20993

Tel: (b) (6)

[frank.yiannas@fda.hhs.gov](mailto:frank.yiannas@fda.hhs.gov)

---

**From:** Ashley Peterson (b) (6) @chickenusa.org>

**Sent:** Friday, April 3, 2020 1:22 PM

**To:** Brashears, Mindy - OSEC, Washington, DC <Mindy.Brashears@usda.gov>; Yiannas, Frank <Frank.Yiannas@fda.hhs.gov>

**Subject:** National Chicken Council - Broiler Eggs

Good afternoon Dr. Brashears and Deputy Commissioner Yiannas –

I first want to thank you and your teams for your tireless work during these unprecedented times. We appreciate everything that you are doing to ensure that our nation's food supply is safe and plentiful.

As you are both aware, the National Chicken Council petitioned FSIS in 2018 asking for FSIS to coordinate with FDA to exercise enforcement discretion to allow for surplus broiler eggs to be processed into egg products at FSIS-inspected egg breaking plants. The National Chicken Council has made this request directly to FDA several times as well. In light of COVID-19, we are respectfully asking that you consider allowing for this valuable protein to be made into egg products. I am sure you have both heard of the current egg shortages in grocery stores across the U.S. While we are confident that the shell egg industry will meet the needs of the American consumers, the broiler industry can help fill that protein gap today by augmenting the supply of eggs sent to breaking. Given the current situation in the broiler industry, we estimate that approximately 10 million surplus broiler eggs are currently being destroyed every week. These eggs could easily be diverted to breaking plants and processed into pasteurized egg products under strict FSIS regulations, which will ensure they are free of Salmonella. To be clear, these eggs would be sent only for pasteurization by egg breakers; they would not be sold into the table egg market.

We also understand that a risk assessment has recently been conducted which demonstrates the



safety of diverting these eggs to become pasteurized egg products. While we know the risk assessment has yet to be published, time is of the essence. Given that there is minimal risk in diverting these eggs, we respectfully request that FDA exercise enforcement discretion to promptly allow the broiler industry's surplus broiler eggs to be sent to FSIS-regulated egg breaking facilities, ensuring they are available as a safe and healthy protein for the American consumer.

Thank you in advance for your consideration and please contact me directly should you have any questions,

Ashley

**Ashley B. Peterson, Ph.D.** | Senior Vice President, Scientific and Regulatory Affairs

NATIONAL CHICKEN COUNCIL

1152 Fifteenth Street, NW Suite 430 | Washington, DC 20005

D: (b) (6)

C: (b) (6)

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