

Deputy Ag Secretaries

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Industry with the department, graduated with a bachelor's degree in forestry from the Pennsylvania State University. He began his career with the department as a program specialist after serving with the Pennsylvania Department of Forests and Waters.

Peechatka served 11 years as director of the Bureau of Soil and Water Conservation for the Pennsylvania Department of Environmental Resources.

From 1982-1987, Peechatka was executive vice president of the Soil and Water Conservation Society of America, and then served as director of the Bureau of Plant Industry at the State Agriculture Department from 1987-1991.

While Peechatka served as deputy secretary for the regulatory programs, he managed all consumer protection regulatory programs within the department, supervised the seven regional offices and six bureaus.

As executive deputy secretary, Peechatka's responsibilities will include managing the day-to-day operations of the department's central office and the seven regional offices.

Peechatka said, "I look forward to working with Secretary Brosius to carry out Gov. Ridge's agriculture goals by ensuring that the day-to-day affairs function smoothly. We want to provide the highest level of service to those in Pennsylvania agriculture."

Redding most recently served as agriculture policy advisor/executive assistant to former U.S. Sen. Harris Wofford.

A native of Adams County, Redding holds both the Keystone Farmer and the American Farmer degrees, and served as vice president for the former Future Farmers of America, now FFA. He has served as coordinator of FFA activities in Pennsylvania.

A graduate of The Pennsylvania State University with a bachelor's degree in agriculture education, Redding served two years as outreach coordinator and agricultural specialist for the Bureau of Worker and Community Right to Know with the state Department of Labor and Industry.

Redding, along with his wife Nina, operated a 40-cow dairy herd from 1984-1987, and he has also served as a farm consultant for Ralston Purina, Lehman's Feeds' York Springs, and director of member information for New York Dairy Herd Improvement Cooperative.

Redding's new responsibilities will include supervising the marketing and agricultural development programs, the Farmland Preservation program, Government Donated Foods, Farm Show and

the Racing Commissions.

"Agriculture is our strength," Redding said. "We have farmers committed to providing the highest quality products and processing these, adding value, and consumers who appreciate the importance of both."

"My top priority is to use these strengths to develop new markets and strengthen existing ones. None of this is possible without farmers and farmland, so preserving Pennsylvania farmland—our most valuable resource—is essential."

Herr, formerly director of the Bureau of Agricultural Development, is a graduate of the Pennsylvania State University with a bachelor's degree in agriculture education.

He was responsible for coordinating and developing agricultural economic development initiatives within the department and with other state agencies and agribusiness.

Herr worked closely with the food and agricultural processing sector, facilitating funding for many expansion projects.

Herr was raised on the family's Lancaster County livestock farm and was an active member of the FFA and 4-H programs.

His new duties will include overseeing the regulatory functions of the department, including

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facility would have to set up a documented, recorded quality control processing system on top of current operations, use antimicrobial treatments, and test one animal per species out of each lot, each day.

They would also have to ensure that at least one employee per was trained on the system.

According to USDA information, in general terms, the entire operation would be mapped out into segments. Each segment would be analyzed for possible risks of contamination to meat and

the Bureau of Animal Industry, Plant Industry, Food Safety, Dog Law, Veterinary and Diagnostic Laboratories, and Rides and Measurement Standards.

"It will be a challenge to balance the regulatory functions of the department, which protect the consumer, with the needs of producers and processors," Herr said.

"I look forward to working with Secretary Brosius to further Gov. Ridge's commitment to use education as a primary tool in compliance, and to take a pragmatic, fair approach to the regulatory process."

"Much of my family is involved in production agriculture and I recognize the necessity of having reasonable guidelines."

Meat Processors

a standard operation procedure (SOP) would be drawn up to prevent contamination.

Those areas where the greatest danger of microbial infestation could occur would be identified as critical control points and a checklist would have to be drawn up so that a worker would have to sign-off on a document indicating that proper procedures were followed.

Those documents would have to be kept on file.

For example, in a slaughtering line, by the time a carcass ends up ready for a semi-final operation, it would already be accompanied by a piece of paper whereby employees would have to mark and sign that certain procedures were performed.

These checks are proposed to ensure that any problems can be traced back to a specific cause.

Also, with the testing of one animal per species per lot per day, commercial slaughterers would have to test for the bacteria Salmonella.

This particular species of bacteria was selected because it does cause food poisoning with symptoms comparable to the flu, and likewise has been attributed as being the cause of death in weak individuals, mainly the very young or very old.

A number of deadly bacteria have been showing up in recent years that cause more severe symptoms and possible death. Some of the toxins aren't neutral-

ized by cooking at the same temperatures as with Salmonella, according to Smith.

The testing of one animal per species per day would mean that, as an example, if there were 1 pig, two steers, and six chickens to be slaughtered, then a test would have to be performed on the pig, a steer and a chicken.

It doesn't matter how many animals per species are to be slaughtered, the proposal is that testing be done, even if there is only one animal representing a species, or 10,000.

According to the USDA report, "Implementation would be phased in, based on the type of production process. It is proposed that implementation for processes associated with the greatest public health risk would begin 12 months after publication of the final rule."

"Implementation would be complete 36 months after publication of the final rule."

"Small establishments, which FSIS is proposing to define as those with an annual production valued at, or below \$2.5 million, would be permitted 36 months from the date of publication of the final rule to start their HACCP plans, regardless of the processes they carry out."

The USDA has estimated that to implement the proposed regulations would cost the meat and poultry industry \$733.5 million over three years for a potential public benefit, via reduced health and associated costs of up to \$3.7 billion.

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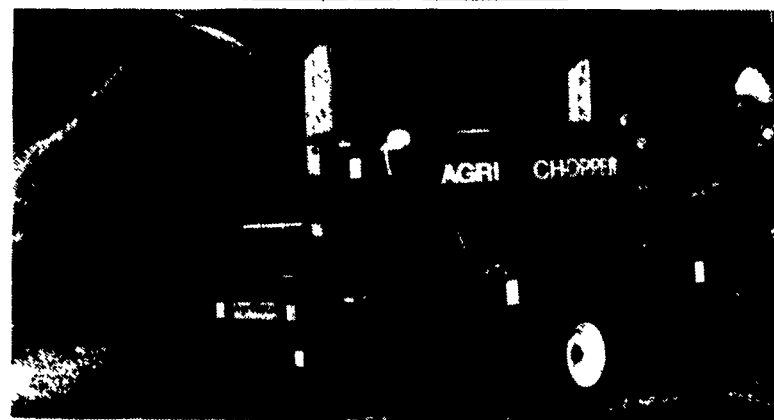
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