



United States  
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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## E-mail Subscription Service Tops 50,000 Customers

FSIS' e-mail subscription service reached another milestone early this week when the number of users climbed to more than 50,000 subscribers, including more than 2,600 USDA employees. This communication feature keeps the American public up to date on topics such as declines in foodborne pathogens and food safety education.

Launched in August 2004, the service enables customers to choose from issues ranging across different topics, from recalls and export information to regulations, directives and notices. Customers may also receive regular updates of agency publications such as *FoodSafe: The FSIS Magazine* and the *Constituent Update*

weekly newsletter. They also are able to customize their accounts with more than 38 options available for subscription.

The agency expanded its electronic government capabilities in order to remain consistent with President George W. Bush's management agenda. FSIS joined a large number of government agencies who use subscription services to quickly communicate information to the public.

For more information or to subscribe to this service, visit [www.fsis.usda.gov/News\\_&\\_Events/Email\\_Subscription/index.asp](http://www.fsis.usda.gov/News_&_Events/Email_Subscription/index.asp).

## Food Safety Videos Now Available on the Web

FSIS has launched a new Web page that includes streaming food safety videos of public service announcements, regulatory information sessions and training on meat, poultry and processed egg products inspection.

By using streaming video, a Web user doesn't have to wait to download large files before seeing the video. Instead, the videos are sent in a continuous stream and are played as they arrive.

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## Export Requirement Updates



The Library of Export Requirements has been updated to reflect changes in export requirements for the following:

**Cuba**

**European Union**

**Japan**

**People's Republic of China**

**Singapore**

**Taiwan**

Complete information can be found at [www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp).

## Food Safety Videos ...

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The food safety videos are available at [www.fsis.usda.gov/news\\_&\\_events/Food\\_Safety\\_Videos/index.asp](http://www.fsis.usda.gov/news_&_events/Food_Safety_Videos/index.asp).

At the top of the page are public service announcements on subjects such as the Be Food Safe campaign lessons of clean, separate, cook and chill; food safety during a power outage; and food thermometer usage.

The meat, poultry and processed egg products videos targeted to plants, employees and other food handlers cover topics such as control of *Listeria monocytogenes* (*Lm*) in retail establishments, food safety at power outages, the hazard analysis and critical control point (HACCP) system, food defense, post packaging heat treatment, new FSIS food inspector orientation and new plant orientation. Many of these videos were developed through cooperative agreements with universities and state agriculture departments.

Copies of the meat, poultry and processed egg products inspection videos can also be ordered from the agency's Food Safety Resource brochure, located online at [www.fsis.usda.gov/Science/HACCP\\_Resources\\_Brochure/index.asp](http://www.fsis.usda.gov/Science/HACCP_Resources_Brochure/index.asp).

Regulatory education session videos feature programs to promote uniform understanding of the regulations. These sessions cover topics such as avian influenza, compliance guidelines for *E. coli* O157:H7 verification, in-plant risk management practices for controlling *Salmonella* in poultry and *E. coli* O157:H7 in beef slaughter, compliance guidelines for production of safe meat and poultry jerky products and raw products, and compliance guidelines for controlling *Lm* in ready-to-eat products.

Contact the Strategic Initiatives, Partnerships and Outreach staff with comments or suggestions at (202) 690-6520.

## FSIS Posts *Salmonella* Serotype Data on Web Site

Today FSIS posted to its Web site the first and second quarter serotype profile data for *Salmonella* isolates from meat and poultry products from January through June 2007.

FSIS keeps abreast of serotypes of emerging concern to human

health. The most recent U.S. human health surveillance data reveals that *Salmonella* serotypes *Typhimurium*, *Enteritidis*, *Newport*, *Javiana* and *Heidelberg* are the most commonly identified serotypes causing human infection in the United States.

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## **Agency to Host Workshop for Small and Very Small Plants**

As part of the agency's ongoing initiative to enhance outreach to small and very small plants, FSIS will hold a regulatory education workshop Jan. 30 from 6:30 to 8:30 p.m. CST in Dallas, Texas.

This specific workshop will cover prerequisite programs and FSIS Notices 65-07, 66-07 and 68-07, with special emphasis on *Escherichia coli*.

The session will be held at the Crowne Plaza Suites - Dallas Park Central, 7800 Alpha Road, Dallas, Texas.

To register by phone, call (800) 336-3747. Online registration forms and information about this session is available online at [www.fsis.usda.gov/News\\_&\\_Events/Outreach\\_Sessions\\_SVS\\_Plants/index.asp](http://www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp).

## ***Salmonella* Serotype Data...**

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Along with complementary data from molecular and phenotypic analyses, the serotype data from meat and poultry products provides an opportunity to examine the association among serotypes isolated on-farm, from meat and poultry products

and from human cases of salmonellosis.

The serotype data can be viewed on FSIS' Web site at [www.fsis.usda.gov/Science/Quarterly\\_Salmonella\\_Serotype\\_Results/index.asp](http://www.fsis.usda.gov/Science/Quarterly_Salmonella_Serotype_Results/index.asp).

## **Public Meeting to Address Codex Committee on Milk and Milk Products**

USDA's Office of the Under Secretary for Food Safety and the Agricultural Marketing Service will host a public meeting to provide information and receive comments on agenda items and draft U.S. positions for the Eighth Session of the Milk and Milk Products Committee of the Codex Alimentarius Commission.

Room 3074, South Agriculture Building, 1400 Independence Ave., SW, Washington, D.C. Pre-registration is not required. Attendees must present photo identification to gain admittance to the building.

Visit [www.codexalimentarius.net/current.asp](http://www.codexalimentarius.net/current.asp) for agenda items and related documents.

The public meeting will be held Jan. 17 from 9 a.m. to noon in

## **Agency to Host Outreach Seminar**

FSIS will hold an outreach seminar Jan. 23 from 10 to 11 a.m. EST and from 6 to 7 p.m. EST.

To register by phone, call (800) 336-3747 or e-mail questions to [netmeetingseminars@fsis.usda.gov](mailto:netmeetingseminars@fsis.usda.gov).

The seminar, the third in a six-part series targeted to small and very plants, will provide descriptions of new technologies that plants can use to control pathogens such as *Escherichia coli* and *Salmonella* in meat and poultry slaughter operations.

Information about upcoming Web seminars can be found at [http://www.fsis.usda.gov/News\\_&\\_Events/Regulatory\\_Web\\_Seminars/index.asp](http://www.fsis.usda.gov/News_&_Events/Regulatory_Web_Seminars/index.asp).