



United States
Department of
Agriculture

Food Safety and
Inspection Service

Volume 10, Issue 15
April 18, 2008



FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Public Health Risk-Based Inspection for Establishments is Anticipated

FSIS is proposing a Public Health Risk-Based Inspection System for processing and slaughter establishments.

FSIS has revised the reports based upon comments from this committee, stakeholders, and peer reviewers.

FSIS provided two reports detailing the scientific support for the proposed system at the National Advisory Committee on Meat & Poultry Inspection meeting held in February 2008. One report discussed the proposed system for all processing and slaughter establishments and the other report detailed the system specifically for young chicken slaughter establishments.

The revised technical report is available at www.fsis.usda.gov/Regulations_&_Policies/National_Advisory_Committee_on_Meat_&_Poultry/index.asp.

FSIS will continue to refine the proposed within establishment component of the Public Health Risk-Based Inspection System by working with stakeholders to carry out a methods evaluation.

HIKE Preliminary Scenario Available Online

FSIS has made available the Humane Interactive Knowledge Exchange (HIKE) scenario, *Egregious Electrical Stunning 02HD-08*, for comment through April 25.

This scenario provides guidance to operators on training for stunning during humane slaughter of livestock. In detail, this scenario discusses the plant management's responsibility to train employees in the effective use of stunning devices, to monitor employee performance and to ensure that stunning equipment is functioning properly.

The scenario can be viewed on FSIS' Web site at www.fsis.usda.gov/FSIS_Employees/HIKE_02D-08/index.asp.

If you have questions or comments regarding the preliminary HIKE scenario, contact the Policy Development Division at (800) 233-3935.

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Export Requirement Updates



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

Chile

Japan

Mexico

Complete information can be found at www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp.



Check out USDA's Food Safety Quiz for Parents and Kids

Before you let kids have the run of the kitchen, USDA advises you to take a little quiz together, visit www.fsis.usda.gov/News_&_Events/NR_090704_01/index.asp.

USDA to Hold Codex Public Meeting on Fresh Fruits and Vegetables

FSIS and USDA's Agricultural Marketing Service announced a public meeting to provide and receive comments on draft U.S. positions that will be discussed at the 14th Session of the Codex Committee on Fresh Fruits and Vegetables (CCFFV), in Mexico City, Mexico from May 12 through 17.

The public meeting will be held April 25 at 10 a.m., in Room 2068, of the Jamie Whitten Federal

Building, 1400 Independence Ave, S.W., Washington, D.C.

Agenda items and documents related to the 14th Session of the CCFFV will be accessed prior to the public meeting at www.codexalimentarius.net/current.asp.

To view the related press release, visit www.fsis.usda.gov/News_&_Events/NR_041508_01/index.asp.

FSIS Published Notice to Help Customers Contact the Policy Development Division

FSIS published Notice 26-08 - *Contacting the Policy Development Division (Formerly the Technical Service Center)* on April 16.

This notice provides an update on recent changes that have occurred in the Office of Policy and Program Development. In particular, the notice informs customers on how they can contact the Policy Development Division (PDD), formerly known as the Technical Service Center. The changes discussed in this notice will improve and expedite the customer's experience with PDD.

PDD answers technical questions related to general domestic inspection policies and on FSIS issuances, such as directives, notices, and IEs. Constituents with questions can reach PDD at this toll-free number (800) 233-3935.

Callers with labeling and sampling questions should be aware of the following changes:

- The Labeling and Program Delivery Division in Washington, D.C. responds to questions concerning labeling, standards of identity, and use of ingredients.

- The Risk Management Division in Washington, D.C. responds to questions regarding sampling programs and sampling methods.

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Register to Attend Regulatory Education Workshop in Raleigh

FSIS will hold a regulatory education workshop in Raleigh on May 1 that will cover a variety of topics and programs, including hazard analysis and critical control points, sanitation performance standards, food defense strategies, *E. coli* O157:H7 workshops, and the following notices:

- 65-07, *Notice of Reassessment for Escherichia coli O157:H7 Control and Completion of a Checklist for all Beef Operations*;
- 66-07, *Multiple Follow-Up Sampling After FSIS Positive Escherichia coli O157:H7 Results*; and
- 68-07, *Routine Sampling and Testing of Raw Ground Beef Components Other Than Trim and Imported Raw Ground Beef Components for Escherichia coli O157:H7*.

The session will be held from 6:30 to 8:30 p.m., at the Holiday Inn Crabtree Valley, 4100 Glenwood Avenue, Raleigh, North Carolina.

To register by phone, call (800) 336-3747. Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp.

Policy Development Division ...

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To provide the best possible service, PDD offers another resource called *askFSIS*. This tool is a new web-based system where patrons may submit questions concerning a variety of issues from export requirements to food defense. With this function, PDD can provide timely and accurate responses to the questions received. To access this tool, go to askfsis.custhelp.com.

Register for the Upcoming Two Day Public Health and Food Safety Summit

FSIS is committed to partnering with other food safety and public health communities in an effort to make critical improvements in public health and food safety.

FSIS is co-sponsoring a two day summit with the U.S. Centers for Disease Control and Prevention and the Food and Drug Administration titled: *Better Communications, Better Public Health Outcomes: Strategies for Improved Coordination During Foodborne Outbreaks*, scheduled for May 15 and 16.

The meeting will be held at the Renaissance St. Louis Grand and Suites Hotel, 800 Washington Avenue, St. Louis, Missouri.

The summit will include a public meeting and an invitation-

only simulation exercise. The steering committee will include representation from member organizations of the Council to Improve Foodborne Outbreak Response (CIFOR), as well as other stakeholders.

CIFOR is a multidisciplinary working group whose mission is to increase collaboration across the country to reduce the burden of foodborne illness in the United States. As a member, FSIS recognizes the excellent and important work already being done by CIFOR and plans to continue active participation in future efforts.

Online registration can be found at www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp.



Got Food Safety Questions?

Visit "Ask Karen" at www.fsis.usda.gov. Click on "I Want To ... Ask A Food Safety Question"

Call the **USDA Meat & Poultry Hotline: 1-888-MPHOTLINE (1-888-674-6854)**

The banner features two circular icons: one on the left labeled "Ask Karen" showing a woman holding a tablet, and one on the right labeled "MPhotline" showing a woman on a headset talking on a computer.