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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Seeks Comments for the 31st Session of the Codex Alimentarius Commission

This week, the Office of the Under Secretary for Food Safety announced a public meeting for stakeholders to provide information, receive comments on agenda items and draft U.S. positions that will be discussed at the 31st Session of the Codex Alimentarius Commission (CAC) held in Geneva, Switzerland on June 30 through July 4.

The public meeting will be held on June 4 from 1 to 4 p.m. in Room 107-A of the Jamie L. Whitten Building, 1400 Independence Ave., S.W., Washington, D.C.

Agenda items and documents relating to the 31st Session of the CAC will be accessible prior to the meeting. Individuals are invited to submit comments by electronic mail to USCODEX@fsis.usda.gov.

To view the related press release, visit www.fsis.usda.gov/News_&_Events/NR_052808_01/index.asp and for further information contact Barbara McNiff, senior advisor, U.S. Codex Office at (202) 690-4719

FSIS Posts

Salmonella Serotype Data

Today, FSIS posted to its Web site the third and fourth quarter serotype profile data for *Salmonella* isolates from meat and poultry products from July 1 through December 2007.

Salmonella testing and serotype data are a resource for comparison with future post-Hazard Analysis and Critical Control Point data collection. Along with complementary data from molecular and phenotypic analyses, it also provides an opportunity to examine the

Continued on page two

Inside this Issue

FSIS Outbreak Summit.....	2
Regulatory Education Workshop.....	2
Food Defense Plan.....	3
Podcasts.....	4

Export Requirement Updates



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

Egypt

Brazil

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

Helpful Resource

E-mail Alert Service - FSIS' e-mail alert service provides subscribers automatic and customized access to selected food safety news and information.

Visit www.fsis.usda.gov/news_&_events/Email_Subscription/index.asp to sign up for agency e-mail alerts.

Salmonella Serotype Data...

Continued from page one

association among serotypes isolated on-farm, from meat and poultry products and from human cases of *Salmonellosis*.

FSIS keeps abreast with serotypes of emerging concern to human health. Historic U.S. human health surveillance data revealed that *Salmonella* serotypes *Typhimurium*, *Enteritidis*, *Newport*, *Javiana* and *Heidelberg* are the most commonly identified serotypes causing human infection in the United States.

The serotype data can be viewed on FSIS' Web site at www.fsis.usda.gov/Science/Quarterly_Salmonella_Serotype_Results/index.asp.

Outbreak Summit Opens Eyes for Better Outcomes

FSIS co-hosted a two-day summit in St. Louis, Missouri titled, "*Better Communications, Better Public Health Outcomes: Strategies for Improved Coordination During Foodborne Outbreaks*" on May 15 and 16 to bring together industry, consumer groups, and local, state and federal public health and regulatory agencies to discuss outbreaks that cross jurisdictional lines.

Over 160 attendees learned how various participants in investigations of foodborne outbreaks operate, how they function and what their responsibilities and limitations are. "The presenters were very

open and honest about what they can do as well as frustrations they encounter," said Dr. Elisabeth Hagen, executive associate for public health at FSIS and the meeting's moderator. "They gave us a great perspective on what they deal with and how varied the experiences are."

FSIS will post a transcript of the May 15 public meeting on FSIS' Web site at www.fsis.usda.gov/News_&_Events/meetings_&_events/index.asp. A report that summarizes the May 16 group discussions will also be provided to participants, to include proposed action items and next steps.

FSIS to Hold Regulatory Education Workshop in Houston

FSIS will hold regulatory education workshops for owners and operators of small and very small plants in Texas on June 10.

The workshops will cover a variety of topics and prerequisite programs, including hazard analysis and critical control points, sanitation performance standards, sanitation standard operating

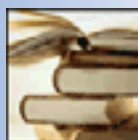
Continued on page three

Food Defense Plans



FSIS will conduct a survey on August 1 to determine how many FSIS-regulated slaughter and processing plants have voluntarily adopted functional food defense plans.

To assist plants in developing and using food defense plans, common Q&As have been posted to *askFSIS* on the Agency's Web site. Visit http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_alp.php and select "Food Defense Plans in FSIS Inspected Facilities".



Visit FSIS' Web site at www.fsis.usda.gov/Food_Defense_&Emergency_Response/Guidance_Materials/index.asp to review guidelines for completing a functional defense plan.

Regulatory Education Workshop ...

Continued from page two

procedures, rules of practice, 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 June 10 session will be held at the Intercontinental Hotel - Houston, 2222 West Loop, Houston, Texas from 6:30 p.m. to 8:30 p.m.

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. Pre-registration is encouraged, but not required.

FSIS Offers the Policy Development Division as a Resource to Develop Food Defense Plans

FSIS has provided several resources to assist FSIS-regulated slaughter and processing plants in developing food defense plans.

Common Q&As have been posted to *askFSIS* as well as guidance material titled *Developing a Food Defense Plan for Meat and Poultry Slaughter and Processing Plants*. Both resources are available for review on the Agency's Web site.



FSIS now encourages individuals to contact the Policy Development Division (formerly known as the FSIS Technical Center) in Omaha, Nebraska. Customers may call (800) 233-3935 and speak to food safety experts who are prepared to provide guidance and assist with questions that may support in the development of a sound food defense plan.

April and May FSIS Podcasts Now Live

FSIS also has a series titled *Food Safety of Meat, Poultry and Processed Egg Product Inspection* available on its Web site.



Listed below are feature podcasts:

- *May 28, Developing a Recall Plan*
- *May 21, Preventing Recalls*
- *May 14, Generic Labeling*
- *May 7, Features of a Label Sketch*
- *April 30, Federal Grant of Inspection Guide*
- *April 23, Food Safety Resources and Where to Find Them*
- *April 23, Small Plant News*
- *April 23, askFSIS*

To review these podcasts, visit www.fsis.usda.gov/News_&_Events/Food_Safety_Inspection_Podcasts/index.asp.

Additional FSIS Podcasts Now Live

The Agency recently launched *Food Safety at Home*, a series of podcasts that offers consumers and other stakeholders another method of obtaining food safety information.

To sign up for a free subscription, visit www.fsis.usda.gov/News_&_Events/podcasts/index.asp. For assistance or details concerning FSIS podcasts, send an e-mail to podcast@fsis.usda.gov.

The Agency also features its podcast at the Apple iTunes store. Users can subscribe to free podcasts through direct subscription by typing “Food Safety and Inspection Service podcast” in the search engine of the iTunes store. Customers can also go directly to <http://phobos.apple.com/WebObjects/MZStore.woa/wa/viewPodcast?id=279346056> to access the podcast.

The following podcasts are available to review:

- *May 28, Safe Storage of Food*
This episode features a discussion on the safe storage of food which is essential in the prevention of foodborne illness.
- *May 21, Food Safety During a Power Outage*
Learn helpful tips on what you can do to keep your food safe during a power outage.
- *May 14, Questions from the Hotline: Spoilage Bacteria*
This episode provides information on different types of spoilage bacteria that affect food.
- *May 7, Is It Done Yet?*
Learn about the Is It Done Yet? food safety education campaign to promote the use of food thermometers when cooking meat and poultry.

To review these podcasts, visit www.fsis.usda.gov/News_&_Events/Food_Safety_at_Home_Podcasts/index.asp.

