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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## USDA Clears Swine and Poultry for Processing

USDA announced on May 15 that testing confirmed that meat from swine fed rations supplemented with pet food scraps containing melamine and related compounds is safe for human consumption. On May 18, a similar announcement was made concerning poultry. This testing (of swine and poultry) prompted USDA to allow swine and poultry held on farms to be released and approved for processing.

In April, FSIS and FDA notified State authorities that some farm animals may have been fed pet food scraps containing melamine. FDA determined that a shipment of rice protein imported from China was contaminated with melamine and melamine-related compounds. FDA later announced that the product was actually wheat flour. The product was used in the production of pet food and some of the surplus was sold to farmers and used as a feed supplement.

Testing confirmed that melamine and melamine compounds do not accumulate in the tissue of swine or poultry. The testing also bolsters the conclusions reached by a human health risk assessment that there is a very low risk of human illness from the consumption of meat from animals exposed to the feed in question. Swine and poultry known to have eaten this feed appear healthy, which will be confirmed as these animals undergo the rigorous inspection that FSIS provides for all meat and poultry prior to processing.

Approximately 56,000 swine consumed the feed in question and were held on farms in California, North Carolina, South Carolina, New York, Kansas, Utah and Illinois. Approximately, 80,000 breeding poultry were held on farms in Indiana. USDA will provide compensation to producers for certain additional costs incurred as a result of voluntarily holding the animals.

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## Export Requirement Updates



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

**Dominican Republic**

**Japan**

**Philippines**

**Taiwan**

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



## ***USDA Clears Swine and Poultry ...***

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The process for testing meat from swine and poultry was validated by FSIS.

The updated human health risk assessment concludes that in the most extreme risk assessment scenario, when scientists assumed that all the solid food a person consumes in an entire day contained melamine and the melamine compound cyanuric acid at levels potentially present in the meat, the potential exposure is about 250 times lower than the dose considered safe.

Translated to consumption levels, this means that a person weighing 132 pounds would have to eat more than 800 pounds per day of food containing melamine and its compounds to approach a level of consumption that would cause a health concern.

FDA and USDA are identifying scientific experts who would be charged with reviewing the risk assessment. They will be asked to provide their views to FDA with the intent of finalizing the risk assessment as quickly as possible.

USDA and FDA continue to conduct a full and comprehensive investigation. As additional information is confirmed, updates will be provided and decisions will be made using the best available science to protect the public's health.

To view the news release and obtain more information, visit USDA's Web site at <http://www.usda.gov>.

## **USDA Names Members to NACMPI**

USDA issued a news release on May 4, to announce that Agriculture Secretary Mike Johanns named 18 members to the National Advisory Committee on Meat and Poultry Inspection (NACMPI).

NACMPI membership is drawn from a broad range of groups interested in food safety including consumers, producers, processors, exporters and importers of meat and poultry products, as well as those in academia, public health, and Federal and State government.

The members are selected to serve a two-year term. The committee generally meets twice a year and addresses food safety and policy issues of concern to USDA. Members will be confirmed upon their acceptance of appointment to the NACMPI.

To view the news release, go to <http://www.usda.gov/wps/portal/usdahome?contentidonly=true&contentid=2007/05/0126.xml>.

## Fact Sheets

### Barbecue and Food Safety

Cooking outdoors was once only a summer activity shared with family and friends. Now more than half of Americans say they cook outdoors year round. So whether the snow is blowing or the sun is shining brightly, it's important to follow food safety guidelines to prevent harmful bacteria from multiplying and causing foodborne illness.

To learn more about barbecue and food safety, visit FSIS' Web site at [http://www.fsis.usda.gov/Fact\\_Sheets/Barbecue\\_Food\\_Safety/index.asp](http://www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety/index.asp).

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### Cooking Safely in the Microwave Oven

Microwave ovens can play an important role at mealtime, but special care must be taken when cooking or reheating meat, poultry, fish and eggs to make sure they are prepared safely. Microwave ovens can cook unevenly and leave "cold spots," where harmful bacteria can survive. For this reason, it is important to use safe microwaving tips to prevent foodborne illness.

To learn more about cooking safely in the microwave oven, go to [http://www.fsis.usda.gov/Fact\\_Sheets/Cooking\\_Safely\\_in\\_the\\_Microwave/index.asp](http://www.fsis.usda.gov/Fact_Sheets/Cooking_Safely_in_the_Microwave/index.asp).

## FSIS Announces June Regulatory Education Sessions for Small and Very Small Plants

FSIS will hold regulatory education sessions on June 9, 12 and 20, for the owners and operators of small and very small plants in Maryland, North Carolina and Arizona.

The June 9 session will cover a regulatory walk-through of sanitation standard operating procedures, hazard analysis and critical control point and rules of practice regulations.

This session will be held from 6:30 p.m. to 8:30 p.m., at the Holiday Inn Express Hotel & Suites, 30232 Lighthouse Square Drive, Delmar, Md. 21875.

The June 12 session will cover a regulatory walk-through of sanitation performance standard regulations and food defense.

This session will be held from 6:30 p.m. to 8:30 p.m., at the

Holiday Inn, Crabtree Valley Hotel, 4100 Glenwood Avenue, Raleigh, N.C. 27612.

The June 20 session will cover a regulatory walk-through of sanitation standard operating procedures, hazard analysis and critical control point and rules of practice regulations.

The session will be held from 6:30 p.m. to 8:30 p.m., at the Holiday Inn Springdale, 1500 S. 48th Street, Springdale, Ariz. 72762.

To register by phone, call (800) 336-3747.

Online registration forms and information about upcoming sessions can be found at [http://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).