



United States
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Food Safety and
Inspection Service

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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Seeks Comments on Agency Decision-Making During Investigation Into Animal Feed Containing Melamine

FSIS today issued a press release referencing a Notice that details the decision-making process that FSIS followed related to pet food scraps fed to swine and poultry that contained melamine and melamine-related compounds.

FSIS is asked for public comments on those decisions, which were made based on the best available scientific data and information.

The Notice is available at: <http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2007-0018.pdf>. The press release also contains

a link to an interim safety/risk assessment related to melamine.

The safety/risk assessment is available at: <http://www.fda.gov/OHRMS/DOCKETS/98fr/07n-0208-ra00001.pdf>. Based on currently available data and information, this safety/risk assessment indicates that the consumption of pork, poultry, eggs, and domestic fish products produced when animal feed was contaminated with melamine and melamine-related compounds is very unlikely to pose a human health risk.

NACMCF to Hold Public Meetings

The National Advisory Committee on Microbiological Criteria for Foods subcommittees will hold public meetings on June 4-8.

The full committee will meet on June 4, from 1-2:30 p.m., and on June 8, from 9 a.m.-1 p.m., in the conference room at the south end of the USDA South Building cafeteria, 1400 Independence Ave, SW., Washington, D.C.

The Subcommittee on Determination of Cooking Parameters for Safe Seafood for Consumers will meet on June 5, from 8:30 a.m. to 5 p.m.

The Subcommittee on Determination of the Most Appropriate Technologies for FSIS to Adopt in Performing Routine and Baseline Microbiological Analyses will meet on June 5 and 6,

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Export Requirement Updates



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

Japan

Russia

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



NACMCF to Hold Public Meetings...

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from 8:30 a.m. to 5 p.m. The Subcommittee on Assessment of the Food Safety Importance of Mycobacterium avium subspecies paratuberculosis will meet on June 6 and 7, from 8:30 a.m. to 5 p.m. All subcommittee meetings will be held in Room 369 of the Aerospace Building, 901 D St., SW., Washington, D.C.

Issues to be discussed include:

- The Determination of Cooking Parameters for Safe Seafood for Consumers;
- Assessment of the Food Safety Importance of *Mycobacterium avian subspecies paratuberculosis*;
- Determination of the Most Appropriate Technologies for FSIS to Adopt in Performing Routine and Baseline Microbiological

Analyses; and

- Parameters for Inoculated Pack/Challenge Study Protocols

Further information on agenda items will be available prior to the meetings at http://www.fsis.usda.gov/news/meetings_&_events/.

Persons interested in making presentations, submitting technical papers or providing comments at the June 4 and/or June 8, plenary sessions should contact Karen Thomas-Sharp by phone at (202) 690-6620 or by e-mail at Karen.Thomas@fsis.usda.gov. Persons requiring a sign language interpreter or other special accommodations should notify Thomas-Sharp no later than May 29.

Federal Grant of Inspection Guide

Available Online

The *Small/Very Small Plant Guide - Applying for a Federal Grant of Inspection for Meat and Poultry Establishments* is now available online at http://www.fsis.usda.gov/Regulations_&Policies/Grant_of_Inspection_Guideline/index.asp.

This comprehensive guide was developed to aid those who are contemplating applying for a federal grant of inspection.

The guide describes the seven basic steps required for obtaining federal meat and poultry inspection, including:

- filing an application for inspection;
- meeting regulatory performance standards at your facility;
- obtaining an approved labels and/or brands;
- obtaining an approved water source letter;
- obtaining approved sewage system letter;
- providing a written standard operating procedure for sanitation; and

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Handling Food Safely on the Road

V-A-C-A-T-I-O-N! Oh, how we long for that eight letter word every summer, when millions of us eagerly get away from school and work. We take to the road in cars or recreational vehicles; live on boats; relax in beach or mountain vacation homes; and camp.

No matter where we go or what we do, there is a common denominator that runs through all of our summer travels and relaxation - it's called F-O-O-D!

The "road" to food safety, however, can either be a bumpy one or smooth - depending on what precautions are taken while handling meals as we travel this summer.

USDA's nationwide, toll-free Meat and Poultry Hotline reminds everyone that some simple, common-sense food safety rules can save a vacation from disaster. Following this advice could make the difference between a vacation to remember and one that is remembered because people got sick from improperly handled food.

To learn how to handle food safely on the road, visit FSIS' Web site at http://www.fsis.usda.gov/Fact_Sheets/Handling_Food_Safely_on_the_Road/index.asp.

Federal Grant of Inspection Guide...

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- providing a written hazard analysis and hazard analysis and critical control point plan.

District offices can also provide either a hard copy or electronic version of the guide to every prospective applicant. For additional inquiries, district office personnel will be able to assist prospective plant owners with the application process. The guide also provides an extensive list of agency contacts, technical resources and regulatory references. The federal regulations are also provided and

are referenced throughout the document.

The guide is featured on FSIS' home page and the Regulations and Policies page. The link for the guide is located in the right column under "*I Want To - Apply for a Federal Grant of Inspection.*" It is also located on the Small Plant Outreach page and Business and Partners page. The links for these pages are located in the left column, under the pull-down tab for "*Browse By Audience.*"

FSIS Issues Notices

FSIS issued Notice 31-07 to announce that FSIS' Nationwide Young Chicken Microbiological Baseline Data Collection Program (YCBS) will begin on June 25, and the 90-day training ("shake down") period referred to in FSIS Notice 60-06, *Nationwide Young Chicken Microbiological Baseline Data Collection Program*, has ended.

The YCBS baseline study will provide FSIS and the regulated industry with data concerning the prevalence and quantitative levels of selected foodborne pathogens and microorganisms that serve as indicators of process control (e.g., *Campylobacter*, generic *Escherichia coli*, *Salmonella*, *Enterobacteriaceae*, coliforms, and plate counts of aerobic microorganisms).

The agency also issued Notice 32-07 on May 23 titled, *Cancellation of FSIS Directive 7010.4 and FSIS Form 7010-4.*

This notice cancels the obsolete Directive 7010.4, *Preparation and Submission of Revised FSIS Form 7010-4, Meat and Poultry Processing Operations and Processed Products Condemned at Official Establishments*, and FSIS Form 7010-4.

FSIS is cancelling this directive and form because the agency no longer relies on the information regarding condemned products that the form seeks.

Notices 31-07 and 32-07 are available on FSIS' Web site at http://www.fsis.usda.gov/Regulations_&Policies/FSISNotices_Index/index.asp.