



United States  
Department of  
Agriculture

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Inspection Service

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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## FSIS Launches New Web Page for Small Businesses

FSIS has created a new Web page titled, “FSIS Policies on Regulatory Decisions,” to help small businesses understand their rights under the Small Business Regulatory Enforcement Fairness Act of 1996 (SBREFA). This page was developed to make certain that small and very small plants are aware of their rights under SBREFA and to clarify what is involved in the appeals process.

The page covers topics such as small business protection laws and the non-retaliation policy. This policy describes how FSIS personnel should not retaliate in any way against establishment owners, operators or employees who have questioned or appealed regulatory or enforcement actions.

It also describes how federally inspected establishments

have the ability to appeal any inspection decision through the use of the agency’s appeal process and how the Small Business Administration’s Office of National Ombudsman can serve as a liaison between small business owners and Federal agencies to discuss the fairness of a regulatory action.

To access the page, go to [http://www.fsis.usda.gov/regulations\\_&\\_policies/Policies\\_on\\_Regulatory\\_Decisions/index.asp](http://www.fsis.usda.gov/regulations_&_policies/Policies_on_Regulatory_Decisions/index.asp).

Users can also link to this page from FSIS’ home page by going to “Browse by Audience,” “Small & Very Small Plants” or “Browse by Subject,” “Regulations & Policies,” “Regulations, Directives & Notices,” “Acts & Authorizing Statutes.”

## FSIS Increases *E. coli* Sampling

FSIS issued Notice 41-07 on July 6 titled, *Increase in Scheduled MT03 Samples in July*.

The agency increased the number of scheduled raw ground beef product samples for *E. coli* O157:

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## Export Requirement Updates



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

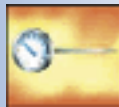
### Japan

### 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).

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## Kitchen Thermometers



It is essential to use a food thermometer when cooking meat, poultry and egg products to prevent undercooking, verify that food has reached a safe minimum internal temperature, and consequently, prevent foodborne illness.

To learn more about kitchen thermometers, visit FSIS' Web site at [http://www.fsis.usda.gov/Fact\\_Sheets/Kitchen\\_Thermometers/index.asp](http://www.fsis.usda.gov/Fact_Sheets/Kitchen_Thermometers/index.asp).

## *E. coli* Sampling Notice ...

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H7 testing that it will collect in July. FSIS has taken this action following an increased number of positive agency *E. coli* O157:H7 results that occurred in June.

Additional sampling should help clarify whether there have been any changes in the prevalence of this pathogen on raw ground beef. Therefore, FSIS has sent

out an increased number of MT03 sample request forms this month and directed its personnel to take these additional samples.

Notice 41-07 is available on FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&Policies/Notice\\_41-07/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/Notice_41-07/index.asp).

## Register to Attend Regulatory Education Sessions for Small and Very Small Plants

FSIS will hold regulatory education sessions on July 10, 11, 12 and 14 for the owners and operators of small and very small plants in New York, Georgia, Arkansas and Massachusetts.

The July 10 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 Midtown, 440 West 57th Street, New York, N.Y.

The July 11 sessions will be held at the following locations:

- Days Inn Gainesville Hotel, 520 Queen City Parkway, Gainesville, Ga., from 6:30 p.m. to 8:30 p.m. This session will cover a regulatory walk-through of sanitation performance standard regulations and food defense.

- Holiday Inn Holidome, 5100 North Stateline Avenue, Texarkana, Ark., from 6:30 p.m. to 8:30 p.m. This session will cover a regulatory walk-through of sanitation standard operating procedures, hazard analysis and critical control point and rules of practice regulations.

The July 12 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 Hotel & Conference Center, 55 Ariadne Road, Dedham, Mass.

The July 14 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 9 to 11 a.m., at the Holiday Inn Amherst, 1881

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## Food Safety While Hiking, Camping and Boating

Outdoor activities are popular with Americans nationwide. The fresh air and exercise revives the spirit and the mind.

Hiking, camping and boating are good activities for active people and families, and in some parts of the country you can enjoy the outdoors for two or three seasons.

In many cases, these activities last all day and involve preparing at least one meal. If the food is not handled correctly, foodborne illness can be an unwelcome souvenir.

Whether you are in your kitchen or enjoying the great outdoors, there are some food safety principles that remain constant.

To learn more about food safety while hiking, camping and boating, visit FSIS' Web site at [http://www.fsis.usda.gov/Fact\\_Sheets/Food\\_Safety\\_While\\_Hiking\\_Camping\\_&\\_Boating/index.asp](http://www.fsis.usda.gov/Fact_Sheets/Food_Safety_While_Hiking_Camping_&_Boating/index.asp).

## Regulatory Education Sessions ...

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Niagara Falls Place, Amherst, N.Y.

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).

## GAO Report Features FSIS Small/Very Small Plant Outreach Initiative

GAO recently released a report that features the FSIS small and very small plant outreach initiative. The report highlights the agency's program as one of a few programs of its type in the Federal government that provides assistance to small and very small manufacturers.

The report titled, *Science and Technology: Information on Federal Programs and*

*Interagency Efforts That Support Small Businesses Engaged in Manufacturing*, identifies a total of 254 programs. FSIS' program is the first program highlighted.

The report does not offer an evaluation of the programs the GAO surveyed.

The full report can be viewed at <http://www.gao.gov/cgi-bin/getrpt?GAO-07-714>.

## FSIS Issues Directives and Notice

FSIS publishes directives and notices to enable the agency to carry out its mission of protecting public health. The following directives and notice were issued this week:

- Directive 12,600.1, Revision 1, Amendment 1, *Voluntary Reimbursable Inspection Services*. This directive was amended to revise the questions and answers in Attachment 2. This directive is effective on July 23.

- Directive 12,600.2, *Reimbursable Overtime*

*Inspection Services at Meat and Poultry Establishments*. This directive provides instructions to agency personnel on how to determine whether overtime inspection services should be provided and the manner in which inspection program personnel should provide inspection services during reimbursable overtime periods. This directive is effective on July 23.

- Notice 40-07, *Export Library Revisions for June 2007*. This notice provides links to the pages of the Export Library for those countries that made changes in

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## Helpful Resources

**E-mail Alert Service** - FSIS' e-mail alert service provides subscribers automatic and customized access to selected food safety news and information. Visit [http://www.fsis.usda.gov/news\\_&\\_events/Email\\_Subscription/index.asp](http://www.fsis.usda.gov/news_&_events/Email_Subscription/index.asp) to sign up for agency e-mail alerts.



**Ask Karen** - FSIS' virtual representative can answer your food safety questions 24 hours a day, 7 days a week. Visit "Ask Karen" at [http://www.fsis.usda.gov/Food\\_Safety\\_Education/Ask\\_Karen/index.asp](http://www.fsis.usda.gov/Food_Safety_Education/Ask_Karen/index.asp).

**USDA Meat and Poultry Hotline** - Food safety experts are available year-round Monday through Friday from 10 a.m. to 4 p.m. Eastern Time to answer questions about safely preparing and cooking foods. The toll-free number is 1-888-MPHotline (1-888-674-6854). Recorded messages are available 24 hours a day.

## *Directives and Notice ...*

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their export requirements during the month of June. at [http://www.fsis.usda.gov/Regulations\\_&\\_Policies/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/index.asp).

The directives and notice are available on FSIS' Web site

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