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Food Safety and
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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Agency to Host Outreach Seminars

FSIS will host a six-part series of outreach seminars designed to assist small and very small plant owners and operators.

The seminars will begin in November and run through April 2008.

Seminars will be held twice each day, from 10 - 11 a.m. ET and from 6 - 7 p.m. ET. Dates and topics are as follows:

- Nov. 6 - This seminar will cover FSIS policies related to the removal of specific risk materials (SRMs) in beef slaughter and processing operations. It will focus on changes in the final rule, which became effective Oct. 1, compared with the interim rule that plants had been operating under since 2004.

- Dec. 5 - This seminar will review FSIS guidelines for generic *E. coli* testing for process control verification in cattle, swine and poultry establishments. Sampling issues and how to achieve statistical process control in small

and very small establishments will also be discussed.

- Jan. 23 - This seminar will provide descriptions of new food safety technologies that small and very small plants can use to control pathogens such as *E. coli* and *Salmonella* in meat and poultry slaughter operations. The focus will be on strategies that are novel, low-cost, practical and easy-to-implement.

- Feb. 20 - Representatives from the FSIS Labeling and Program Delivery Division will discuss the requirements of generic labeling of meat and poultry products and describe the types of information that is allowed and not allowed on generic labels.

- March 12 - This seminar will provide descriptions of new food safety technologies that small and very small plants can use to control pathogens such as *Listeria monocytogenes* in ready-to-eat (RTE) meat and poultry products. The focus will be on strategies that are novel,



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Export Requirement Updates



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

Cuba

Indonesia

Japan

Taiwan

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



Learn more about basic food safety principles by visiting FSIS' facts sheets at www.fsis.usda.gov/Fact_Sheets/index.asp.

low-cost, practical and easy-to-implement.

- April 16 - This seminar will emphasize methods that small and very small meat, poultry and egg products establishments can implement to ensure effective sanitation and safer products for consumers.

Online registration forms and more information about these seminars will be available at www.fsis.usda.gov/News_&_Events/Outreach_Sessions/SVS_Plants/index.asp.

Registrants for each seminar will receive a call-in number and a web link for the PowerPoint slides.

FSIS Issues Notices on *E. coli*

FSIS issued Notice 65-07 on Oct. 12, titled *Notice of Reassessment for Escherichia coli O157:H7 Control and Completion of a Checklist for All Beef Operations* to make inspection program personnel aware of a number of significant developments involving *E. coli* O157:H7 in beef products that raise questions about the adequacy of the interventions and controls that beef operations are employing to address this pathogen.

This notice summarizes these significant developments and instructs inspection program personnel to meet with the establishment, to review the developments at that meeting and to advise the establishment that these developments constitute changes that could affect the establishment's hazard analysis or cause the establishment to alter its HACCP plan.

The agency also issued Notice 66-07 on Oct. 12 titled, *Multiple Follow-Up Sampling after FSIS Positive Escherichia coli O157:H7 Results*. This notice provides inspection program personnel with new instructions for multiple follow-up samples of raw ground beef, raw ground beef trimmings and other raw ground beef and raw beef patty components in response to an FSIS positive *E. coli* O157:H7 result or another federal or state entity's positive result.

These notices are available on FSIS' Web site at www.fsis.usda.gov/Regulations_&_Policies/index.asp.

In conjunction with Notice 65-07, FSIS also issued reassessment training for its workforce. This training includes a review of the key points from the notice and example scenarios, a review on prerequisite programs and a copy of the notice and all of its attachments. A copy of the training will be available at www.fsis.usda.gov/FSIS_Employees/Online_References/index.asp.