



FSIS Constituent Update

Volume 6, Issue 15

April 29, 2005

Protecting Public Health Through Food Safety and Security

FSIS Food Security Workshop to be held in Dallas

FSIS will hold a food security workshop on May 14 in Dallas, Texas. This is the first in a series of workshops to be held this summer to provide additional guidance about the development and implementation of food security plans for meat, poultry and egg processing facilities, import establishments and identification warehouses.

The workshops will assist companies with food security awareness and in the development of their food security plans. Tools such as the recently announced Model Food Security Plans, FSIS Industry Self-Assessment Checklist for Food Security and FSIS Directive 5420.1, Revision 1 (Food Security Verification Procedures) will be addressed in these meetings.

This workshop will be held at the Westin Park Central Hotel, 12720 Merit Drive, Dallas, Texas. The hotel may be reached at (972) 385-3000. An agenda is now available at:

www.fsis.usda.gov/News_&_Events/Agenda_Security_Workshop_051405/

To register for this workshop visit:

www.fsis.usda.gov/News_&_Events/Registration_051405_Workshop.

For further registration information, contact Diane Jones of the FSIS Strategic Initiatives, Partnerships and Outreach Staff at (202) 720-9692. If a sign language interpreter or other special accommodations are required, please contact Ms. Jones no later than one week before the workshop of interest. For details on the workshop agenda, curriculum, and presenters, contact Mary Cutshall, director, Strategic Initiatives, Partnerships and Outreach Staff, Office of Public Affairs, Education and Outreach at (202) 690-6520.

For more information on FSIS meetings and events visit:

www.fsis.usda.gov/News/Meetings_&_Events/.

Export Requirement Updates

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

- Mexico
- Poland
- South Africa

Complete information is available online at:

www.fsis.usda.gov/Regulations_&_Policies/Export_Information/



Food Security Awareness Training Programs Continue

The U.S. Department of Agriculture (USDA) and the U.S. Department of Health and Human Services (HHS) are providing a food security awareness training program, *Protecting the Food Supply from Intentional Adulteration: An Introductory Training Session to Raise Awareness*. It is intended for Federal, State, local, and tribal food-industry regulators, school food authorities, and nutrition assistance program operators and administrators. The training is free and available online and at locations across the country.

The next training sessions will be held on May 17 in Philadelphia, Pa. and on May 19 in Boston, Mass. The registration deadline for both dates is May 6. The course lasts approximately six hours (8:30 a.m. to 2:30 p.m.). Space is limited and registration is on a first-come, first-serve basis. Please contact Anne Roberts at 202-488-6609 for further details.

The remaining scheduled cities and dates for in-person training are as follows (registration deadline is in parentheses):

- Philadelphia, Pa. - May 17 (May 6)
- Boston, Mass. - May 19 (May 6)
- Boulder, Colo. - June 7 (May 27)
- Kansas City, Mo. - June 9 (May 27)
- Chicago, Ill. - July 12 (July 1)
- Minneapolis, Minn. - July 14 (July 1)
- Los Angeles, Calif. - August 4 (July 22)
- Miami, Fla. - September 13 (September 2)
- Washington, D.C. - September 20 (September 9)

The online course is available at:

www.fda.gov/ora/training/orau/FoodSecurity/default.htm. Please contact Sebastian Cianci at 301-436-2291 or at Sebastian.Cianci@cfsan.fda.gov for more information regarding accessing online training.

To submit comments or questions, contact the editor, Crystal Straughn at: fsisupdate@fsis.usda.gov (202) 720-9113

Food Safety Education Hotline Hot Topics

Q: “How can I tell if my hamburger is done?”

A: “Most people think they know when food is done just by eyeballing it.” They look at it and trust their experience. Experience is good, but it sometimes can be misleading. For instance, cooking by color is definitely misleading. Meat color — pink or brown — can fool you!

How do you know when your hamburger is cooked? Because it’s brown inside?

Think about this ... 1 out of every 4 hamburgers turns brown in the middle before it has reached a safe internal temperature, according to USDA research.

The only way to tell if a hamburger (or any meat and poultry product) is done is by using a food thermometer. Cook hamburgers to 160° F.

To view safe temperatures for other products visit:

www.fsis.usda.gov/education/thermy/

