



FSIS Constituent Update

Volume 6, Issue 15

May 6, 2005

Protecting Public Health Through Food Safety and Security

Register Now for Food Security Workshops

FSIS is hosting a series of food security workshops in various U.S. cities, from May through July 2005. The workshops will address food security topics and concerns currently affecting the U.S. meat, poultry, egg product and import industry.

By participating in one of six FSIS Food Security Workshops, you will be:

- **Provided the most current food security information available.**
- **Afforded the ability to interact with federal regulators and gain first-hand information on new FSIS Directives that affect you.**
- **Furnished the tools and technical expertise to design a Food Security Plan.** Senior officials from FSIS' Office of Food Security and Emergency Preparedness (OFSEP) will present interactive training and provide step-by-step instruction to help you develop your own Food Security Plan.
- **Ahead of the curve.** FSIS considers food security plans to be essential. The Agency considers these plans to be so important that it is monitoring the extent to which plants adopt them.
- **Making a difference.** Ultimately, everyone's goal is to reduce the likelihood of intentional contamination of food. But, we need your help. By participating in the workshops, you can make a difference. Ensuring the security of our nation's food supply is a test that none of us can afford to fail.

The workshop dates are: May 14 (Dallas, TX), May 21 (Oakland, Calif.), June 4 (Chicago, Ill. or its suburbs), June 11 (Savannah, Ga.), June 25 (Newark N.J.) and July 9 (Philadelphia, Pa.). The workshops in Oakland, Calif. and Philadelphia, Pa. will be web cast. Pre-registration is highly encouraged.

For more information visit:

www.fsis.usda.gov/News_&_Events/meetings_&_events/

Export Requirement Updates

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

- Canada
- Fiji
- Oman
- Singapore
- Thailand

Complete information is available online at:

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



Use of Microbial Pathogen Computer Modeling in HACCP Plans

FSIS issued Notice 25-05 on May 4, 2005 to provide inspection program personnel with information about Microbial Pathogen Computer Modeling (MPCM) programs. The notice provides information on the proper verification activities when an establishment uses MPCM programs in validating and maintaining its HACCP plans. MPCM programs are innovative tools based on predictive microbiology. MPCM programs can be valuable tools for establishments to use in supporting Hazard Analyses, estimating Critical Control Point (CCP) limits and ranges, and evaluating the relative severity of problems caused by process deviations. They are initial estimators of microbial behavior and may be useful as a tool for evaluating potential problems.

FSIS has also developed guidance material about MPCM programs for establishments and inspection program personnel (Attachment 1). Below are some questions found in Attachment 1 that explain MPCM further:

What is an MPCM program?

An MPCM program is computer-based software that based on such factors as growth, lethality, and survival in culture broth and food products, estimates the growth or decline of foodborne microbes in food samples in production.

How can the MPCM programs be used?

MPCM programs can be valuable tools for establishments to use in supporting hazard analyses, developing critical limits, and evaluating the relative severity of problems caused by process deviations. They can also be used to help predict the expected effectiveness of corrective actions.

What are the limitations of MPCM programs?

It is not possible or appropriate to rely solely upon a predictive modeling program to determine the safety of foods and processing systems. Determining pathogen growth or survival and controlling it in food products requires complete and thorough analysis by an independent microbiology laboratory, challenge studies and surveys of the literature. The limitations are discussed further in the Attachment 1 guidance material. MPCM programs do not replace these types of activities or the judgment of a trained and experienced microbiologist.

To read the notice and Attachment 1 in its entirety visit:

www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/

THIS WEEK'S HOT WEB LINKS

FSIS Careers

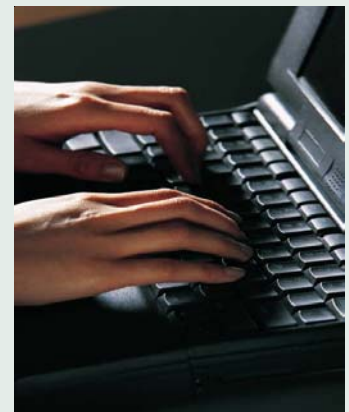
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FSIS Directive on the Inspection of Poultry Feet

FSIS issued Directive 6210.2, Revision 1 on May 3, 2005 to provide instructions to inspection program personnel for performing inspection activities on poultry feet that are presented as eligible to receive the USDA mark of inspection. This directive cancels FSIS Directive 6210.1, 12-19-2002

This directive has been reissued to provide further instructions to inspection program personnel for the verification activities related to food safety and non-food safety conditions related to poultry feet.

Poultry feet qualify to receive the USDA mark of inspection when their identity is maintained with the carcass through the post-mortem carcass inspection process, and they are found to be unadulterated. Poultry carcasses or feet passed for human food may, in accordance with 9 CFR 381.79, receive the mark of inspection based on an examination of the feet as well as the carcass as a whole.

To read the directive in its entirety visit:

www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices

Risk Assessments Public Comment Period has been Extended

FSIS held a public meeting in March to present and discuss two draft risk assessments on *Salmonella* in ready-to-eat (RTE) meat and poultry products and *Clostridium perfringens* in both RTE and heat-treated, but not RTE, products.

The comment period has been extended to July 11, 2005. The notice of proposed rulemaking [66 FR 12589], draft risk assessments and a list of current comments are available at: www.fsis.usda.gov/regulations/2005_Notices_Index/

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



The USDA Food Safety Mobile: Taking Food Safety Education on the Road

The USDA Food Safety Mobile travels continuously throughout the United States to educate consumers about the risks associated with mishandling food and steps they can take to reduce their risk of foodborne illness. The food safety mobile's next dates and locations are as follows:

May 7-8, 2005

Cinco de Mayo
Festival
(Denver, Colo.)

May 13-14, 2005

Wichita River Festival
(Wichita, Kan.)

For more information visit:
[www.fsis.usda.gov/
Food_Safety_Education/
Mobile_Events_by_Date/](http://www.fsis.usda.gov/Food_Safety_Education/Mobile_Events_by_Date/)