



FSIS Constituent Update

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Protecting Public Health Through Food Safety

Dr. Richard Raymond Named Under Secretary of Agriculture for Food Safety

Dr. Richard Raymond was named Under Secretary of Agriculture for Food Safety on July 1, 2005. "I am very pleased to welcome Dr. Raymond to the USDA team," said Agriculture Secretary Mike Johanns. He played an important role in efforts to protect Nebraska's food supply from terrorist threats and he brings that valuable insight to USDA. His leadership skills and keen ability to garner cooperation among stakeholders will serve the President and our department well in fulfilling the Food Safety and Inspection Service's mission to safeguard meat, poultry and egg products."

In addition to his role in protecting the food supply Dr. Raymond served as head of the Nebraska Department of Health and Human Services (HHS) Regulation and Licensure. He was appointed Chief Medical Officer in January 1999 by then-Governor Mike Johanns. He served as interim director of HHS Finance and Support in 2000 and as interim director of HHS in 2004. Dr. Raymond was also instrumental in the development of local health districts that serve Nebraska's 93 counties.

"I'm looking forward to applying my experiences to serve on a national level, and I am pleased to have the opportunity to once again work with Secretary Johanns," said Dr. Raymond.

Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products

FSIS Directive 7120.1, Amend 4 updates Attachment 1 for FSIS Directive 7120.1. The attachment identifies the substances that have been accepted since January 2000 by FSIS as safe and suitable for use in the production of meat and poultry products that are not listed in 9 CFR 424.21(c). In order to be comprehensive, substances that have been approved in 21 CFR for use in meat and poultry as food additives; in GRAS notices and pre-market notifications, as well as in letters conveying acceptability determinations, have been included. To view the amended list visit: www.fsis.usda.gov/Regulations_&Policies/7000_Series-Processed_Products/

Export Requirement Updates

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

Canada

European Union

Complete information is available online at:

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



Dr. Merle Pierson Named Deputy Under Secretary for Research, Education and Economics

Secretary of Agriculture Mike Johanns announced on July 14 that Deputy Under Secretary for Food Safety Dr. Merle Pierson will become Deputy Under Secretary for Research, Education and Economics.

“I commend Dr. Pierson for his dedication and his contributions to the protection of America’s food supply as Deputy Under Secretary and Acting Under Secretary of Food Safety,” Johanns said. “He brings extensive experience in the areas of research and education to his new role as Deputy Under Secretary for Research, Education and Economics and I’m very pleased he will continue to be part of our USDA team.”

Dr. Pierson was appointed as Deputy Under Secretary of Food Safety in February of 2002. He has served as acting Under Secretary of Food Safety since December of 2004. Dr. Pierson has agreed to continue to serve as Deputy Under Secretary of Food Safety to help facilitate the transition to incoming Under Secretary of Food Safety Dr. Richard Raymond.

Prior to coming to USDA, Dr. Pierson served as professor of food microbiology and safety at Virginia Polytechnic Institute and State University (Virginia Tech). During his tenure at Virginia Tech, he served as head of the Department of Food Science and Technology from 1985 to 1994, and acting superintendent of the Center for Seafood Extension and Research from 1992 to 1994. Dr. Pierson is internationally recognized for his work with Hazard Analysis and Critical Control Points (HACCP) and research on the reduction and control of foodborne pathogens. He has authored or co-authored more than 150 journal articles, co-authored/co-edited seven books on food safety, and presented numerous workshops on HACCP and food safety.

Save the Date:

FSIS Meeting on Pre-Harvest Control of *Salmonella*

FSIS will hold a public meeting on pre-harvest control of *Salmonella*. The meeting will be held on August 25-26 in Athens, Ga. More information will be provided as the date approaches.

THIS WEEK’S HOT WEB LINKS

FSIS Email Subscription Service

[www.fsis.usda.gov/
News_&_Events/
Email_Subscription/](http://www.fsis.usda.gov/News_&_Events/Email_Subscription/)

FSIS Accredited Laboratories List

[www.fsis.usda.gov/Science/
accredited_laboratories/](http://www.fsis.usda.gov/Science/accredited_laboratories/)

Codex Alimentarius

[www.fsis.usda.gov/
Regulations_&_Policies/
Codex_Alimentarius/](http://www.fsis.usda.gov/Regulations_&_Policies/Codex_Alimentarius/)



Verification of an Establishment's Segregation Procedures Prior to FSIS Ante-Mortem Inspection

FSIS Notice 46-05 replaces existing memorandum and instructions regarding how inspection program personnel verify an establishment's voluntary segregation of animals prior to FSIS ante-mortem inspection (previously referred to as alternative ante-mortem inspection). An establishment may no longer employ the practice for cattle, but may continue to do so for swine and sheep. This notice provides inspection program personnel new instructions regarding their responsibilities at establishments that voluntarily segregate swine or sheep prior to FSIS ante-mortem inspection. This notice will be implemented on July 26, 2005. To read the notice in its entirety visit: www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/

Reminder: Extension of Effective Date for BSE Notice

FSIS is extending the expiration date for FSIS Notice 33-04, Compliance and Investigations Division (CID) Protocol for Off-Site Collection of Brain Samples for Bovine Spongiform Encephalopathy (BSE) Testing until July 1, 2006.

This notice was due to expire July 1, 2005. However, the notice and instructions provided in it will remain in effect until FSIS takes final action on the interim final rule, "Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle." FSIS will then reissue information from this notice in an FSIS Directive.

**To submit comments or questions, contact the editor,
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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:

July 26

Shaw's Supermarket
(Dedham, Mass.)

July 27

Shaw's Supermarket
(Concord, N.H.)

July 29-31

Bangor State Fair
(Bangor, ME)