



FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

United States
Department of
Agriculture

Food Safety and
Inspection Service

Volume 6, Issue 30
September 16, 2005



***Listeria Monocytogenes* Draft Checklist is Now Available**

FSIS has made available a draft checklist titled “Procedures for the Evaluation of Establishment Control Programs for *Listeria monocytogenes*.” This draft checklist currently is being used as part of the risk-based verification testing program for *Listeria monocytogenes* in which product, food-contact surfaces, and the environment are being sampled in conjunction with a food safety assessment. FSIS intends to use this checklist instrument as a means to inform individuals about the type of validation support that serves as the foundation for the food safety systems. Establishments might find this checklist instrument helpful in assessing their food safety system prior to the scheduling of a risk-based verification sample in conjunction with a food safety assessment. FSIS welcomes comment on the draft checklist. Comments should be submitted to Dr. Amelia Sharar by October 15, 2005, at Amelia.sharar@fsis.usda.gov or by phone (202) 205-0210. FSIS will assess the comments and modify the document accordingly.

The *Listeria monocytogenes* draft checklist is currently available on FSIS’ Web site and can be accessed from the following locations:

www.fsis.usda.gov/regulations_&_policies/Compliance_Guides_Index/

www.fsis.usda.gov/regulations_&_policies/compliance_assistance/

Inside this Issue

Revised Version of FSIS Handout Available	2
Proposed Rule: Allowing Bar-Type Cut Turkey Operations to Use J-Type Cut Maximum Line Speeds.....	2
Food Safety Mobile Deployed to Aid in Relief Effort.....	3

Export Requirement Updates



The Library of Export Requirements has been updated for the following countries:

Chile

Germany

European Union

St. Lucia

St. Vincent and the Grenadines

Switzerland

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

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

Revised Version of the FSIS Handout, “Notice to Give Establishment Management When Certain Regulatory Samples Are Taken”

FSIS Notice 57-05 informs inspection program personnel that the handout provided to establishment management when the Agency conducts sampling of specific products has been revised. This handout now includes information to notify establishments about the possibility that samples may be tested for threat agents.

Included in sample supply boxes is the handout, “Notice To Give Establishment Management When Certain Regulatory Samples Are Taken.” The handout encourages establishment management to hold product from commerce that it determines to be represented by the sample (i.e., sampled lot). Inspection program personnel are to give establishment management a copy of the handout each time an FSIS regulatory sample is collected for ready-to-eat meat, poultry, or egg products or raw ground beef products.

Because FSIS is conducting random tests for possible threat agents on samples of FSIS-inspected product that are sent to the laboratory for microbial testing, the Agency has revised the handout to make establishments aware of the threat agent testing. To read this notice in its entirety visit: www.fsis.usda.gov/regulations_&_policies/Notice_57_05/

Proposed Rule: Allowing Bar-Type Cut Turkey Operations To Use J-Type Cut Maximum Line Speeds

FSIS is proposing to amend the federal poultry products inspection regulations to provide turkey slaughter establishments that open turkey carcasses with Bar-type cuts to operate at the maximum line speeds established for J-type cuts, if the establishment uses the specific type of shackle described in this proposed rule. Under this proposed rule, as under current regulations, the inspector-in-charge will reduce line speeds when the prescribed inspection procedure cannot be adequately performed within the time available because of the health conditions of a particular flock or because of other factors.

Comments must be received on or before December 8, 2005. For further information visit, www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/ or contact Dr. Shaukat Syed, director, New Technology Staff, Office of Policy, Program, and Employee Development at (202) 205-0675.

Important Food Safety Materials Available

FSIS is offering food safety literature that many consumers affected by Hurricane Katrina may find useful. Volunteer food service workers, facility managers, dispatchers, and trainers will also find value in these food safety messages. Many of these publications are also available in Spanish. Items include:

- consumer alert on food safety during power outages and flooding www.fsis.usda.gov/PDF/Hurricane_Katrina_Flyer.pdf
- factsheet on keeping food safe during an emergency www.fsis.usda.gov/Fact_Sheets/Keeping_Food_Safe_During_an_Emergency
- booklet for volunteer food handlers “Cooking for Groups,” www.fsis.usda.gov/OA/pubs/cfg/CookGroups.pdf
- factsheet for preparing food for groups “7 Food Safety Steps for Successful Community Meals” www.fsis.usda.gov/oa/pubs/cfg/7Steps_2.pdf

Under Secretary for Food Safety Dr. Richard Raymond recently recorded a Public Service Announcement on Hurricane Katrina and important food safety information. To listen, go to: www.fsis.usda.gov/news_&events/Food_Safety_Videos/

USDA Food Safety Mobile Deployed to Aid in Relief Effort

Since it first took to the nation’s roadways in the spring of 2003, the USDA Food Safety Mobile has criss-crossed the nation delivering key food safety messages to help Americans from all walks of life combat foodborne illness. Starting this weekend, USDA’s food safety messages will have an added measure of importance as the Food Safety Mobile pulls into the affected Gulf Coast region.



Countless communities in Mississippi, Louisiana and Alabama have been devastated by Hurricane Katrina. However there are signs that some of the hardest hit communities have started down the long road of recovery and rebuilding. People are returning to their homes, electricity is being restored, and store owners and shops are reopening.

Even though it might seem like a small piece of the overall relief effort, the Mobile will play a vital role in helping to educate people along the Gulf Coast about the unique and specific food safety challenges they face. The mobile was restocked this week on its way south with a wide array of food safety supplies and education materials, including a flyer that offers specific recommendations to Hurricane Katrina victims.

The Mobile’s mission in the next several weeks is to visit as many communities as possible and to get USDA’s food safety education materials into the hands of those affected by the hurricane.

FSIS is pleased to announce that it has partnered with local retail and grocery stores to help deliver these important messages, and it is in the process of scheduling more visits in the coming weeks. The Mobile will be in the following locations in the next two weeks:

Date	Location	City, State
Sept. 18	Wal-Mart	Pascagoula, Miss.
Sept. 19	Wal-Mart	Ocean Springs, Miss.
Sept. 20	Wal-Mart	D’Iberville, Miss.
Sept. 22	Wal-Mart	Gulfport, Miss.
Sept. 24	Wal-Mart	Slidell, La.
Sept. 25	Wal-Mart	Slidell, La.
Sept. 26	Wal-Mart	Covington, La.
Sept. 27	Albertsons	Hammond, La.
Sept. 29	Albertsons	Baton Rouge, La.
Sept. 30	Albertsons	Baton Rouge, La.
Oct. 1	Albertsons	Baton Rouge, La.
Oct. 2	Albertsons	Baton Rouge, La.
Oct. 5	Wal-Mart	Hattiesburg, Miss.