



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 33
October 7, 2005

Notice About Enhanced Surveillance of BSE in Healthy Cattle

FSIS issued Notice 63-05 to establishments that have entered the Healthy Cattle Sample Collection Agreement. The notice addresses the Animal and Plant Health Inspection Service's (APHIS) intentions to implement an enhanced surveillance program for bovine spongiform encephalopathy (BSE).

APHIS personnel are expected to collect 20,000 brain samples from apparently healthy adult cattle 30 months of age and older presented at slaughter. Notice 63-05 provides instructions to FSIS personnel on their involvement and responsibilities at the establishments that APHIS selects to participate in its sample collection program.

APHIS will conduct all sample selection and collection from apparently healthy cattle, and will work with each establishment to develop a sampling plan, which will include information on when, where and how samples will be collected. APHIS will also document its agreement with the selected establishments with the Healthy Cattle Sample Collection Agreement.

FSIS will continue to collect brain samples from all antemortem condemned cattle including non-ambulatory disabled and animals showing signs of Central Nervous System disease as instructed in FSIS Notice 28-04.

Continued on page two



Inside this Issue

Second Food Safety Mobile Launched.....	2
Directive 5100.2 Issued.....	2
Hazards and Controls Guide Issued.....	3
Guidelines to Follow After Disasters	3

Export Requirement Updates



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

Mexico

Russia

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

Enhanced BSE Surveillance...

Continued from page one

A copy of Notice 63-05 can be found online at: <http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/63-05.pdf>.

Second Food Safety Mobile Deployed to Assist With Hurricane Relief Efforts

FSIS launched a second Food Safety Mobile this week to assist with hurricane relief efforts along the U.S. Gulf Coast. The additional recreational-style vehicle will provide outreach to hurricane victims in Texas and Louisiana while the original Food Safety Mobile continues its efforts in Louisiana, Mississippi and Alabama. The second vehicle has been dubbed “Food Safety Mobile II.”

Like the original Mobile, Food Safety Mobile II will provide

educational materials, hand sanitizers and other cleaning agents.

The Mobile campaign is designed to educate the public about food safety challenges that residents along the Gulf Coast may face as a result of the hurricanes.

A schedule of upcoming Food Safety Mobile events is available on FSIS’ Web site at: http://www.fsis.usda.gov/food_safety_education/Mobile_Events_by_Date/index.asp.

Directive 5100.2 for EIAOs Issued

Directive 5100.2, titled “Enforcement, Investigations, and Analysis Officer (EIAO) Responsibilities Related to Recalls and Consumer Complaints,” was issued by FSIS Oct. 4.

The directive provides instructions to EIAOs on how to conduct activities other than comprehensive food safety assessments as they were addressed in FSIS Directive 5100.1, which was issued Sept. 30 and announced in the previous edition of the *Constituent Update*.

The activities addressed in Directive 5100.2 include assignments related to effectiveness checks for recalls and investigation of complaints entered in the Consumer Complaint Monitoring System.

This directive is the second in a series that will be published in the *Constituent Update* and on FSIS’ Web site.

The directive is available online at <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5100.2.pdf>.

Food Safety Alert Before Tropical Storm Tammy

FSIS is providing food safety recommendations in advance of Tropical Storm Tammy.

The news release issued Oct. 5 provides a list of recommendations for keeping food safe and determining the safety of food after power outages or flooding caused by severe weather.

Among the several recommendations is FSIS' motto, "When In Doubt, Throw It Out."

Anyone with food safety questions can call the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854); TTY, 1-800-256-7072. The hotline is available in English and Spanish and can be reached 24 hours a day.

The news release is available on FSIS' Web site at: http://www.fsis.usda.gov/News_&_Events/NR_100505_01/index.asp.

Meat and Poultry Hazards and Controls Guide Issued

FSIS issued Notice 64-05, a guide that identifies the steps that should be employed in each HACCP process category. The Meat and Poultry Hazards and Controls Guide lists common food safety hazards for each process step, and identifies some of the controls frequently used by processors to address hazards.

The guide, described in FSIS Directive 5100.1, "Enforcement, Investigations, and Analysis Officer (EIAO) Responsibilities Related to Recalls and Consumer Complaints," can be used by

EIAOs as a tool for becoming familiar with the common steps associated with a particular process.

In the coming months FSIS intends to issue instructions to inspection program personnel that define other important uses for the Hazards and Control Guide.

The guide is available on the FSIS Web site at: http://www.fsis.usda.gov/regulations_&_policies/Notice_64-05/index.asp.

Guidelines to Follow After Disasters

FSIS, together with Food and Drug Administration, has issued guidelines titled "FSIS/FDA Guidelines For Retail and Foodservice Establishments Affected By Natural or Other Disasters." These guidelines are meant to provide emergency action, food safety information and recommendations to retail food establishments that are forced to shut down due to natural or other disasters.

These disasters can create conditions that may affect the

integrity of an establishment's existing food supply and may potentially have lingering effects on the operation.

The guidelines focus on issues that can create public health concerns about food safety during and following a disaster, the availability and use of alternative equipment in the event of an interruption in electrical service or potable water supply, unsalvageable food items and supplies, and the subsequent clean-up process.