



United States  
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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## FSIS Issues Notice 68-05 for Transporters and Receivers of Cattle Carcasses

FSIS issued Notice 68-05 on October 6 to establishments that transport or receive cattle carcasses.

The notice, titled “Verification of Activities at Establishments That Transport or Receive Cattle Carcasses or Parts with Vertebral Columns That Contain Specified Risk Materials (SRMs),” clarifies the verification activities that inspection program personnel are to employ at establishments transporting or receiving cattle carcasses or parts that contain vertebral columns from cattle that were 30 months of age or older at the time of slaughter, or if their age could not be determined.

Vertebral columns from cattle that were 30 months of age or older at the time of slaughter are considered to be specified risk materials as set out in Title 9 Part 310.22 of the Code of Federal Regulations.

The notice is available on FSIS’ Web site at [http://www.fsis.usda.gov/regulations\\_&\\_policies/Notice\\_68-05/index.asp](http://www.fsis.usda.gov/regulations_&_policies/Notice_68-05/index.asp).

## FSIS Creates Guidelines for Referencing USDA’s “MyPyramid”

FSIS recently issued policy guidelines provide the basis for guidance on the use of references to USDA’s “MyPyramid” and associated dietary guidelines in the labeling of meat, poultry and egg products. The new guidelines provide the basis for FSIS to establish whether dietary guidance on labeling is truthful or misleading.

In the past, references to the

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## Export Requirement Updates



Visit the following page on FSIS' Web site for continued updates to the Library of Export Requirements: [http://www.fsis.usda.gov/Regulations\\_&Policies/Export\\_Information/](http://www.fsis.usda.gov/Regulations_&Policies/Export_Information/).

## MyPyramid Guidelines...

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dietary guidance associated with USDA's former Food Guide Pyramid were permitted. However, new references should now conform to the guidance on using "MyPyramid."

For further information regarding the new policy guidelines, contact Dr. Robert Post, director of

the Labeling and Consumer Protection Staff, at [robert.post@fsis.usda.gov](mailto:robert.post@fsis.usda.gov) or by phone at (202) 205-0279.

The new guidelines can be found on FSIS' Web site at: [http://www.fsis.usda.gov/regulations\\_&policies/claims\\_guidance/index.asp](http://www.fsis.usda.gov/regulations_&policies/claims_guidance/index.asp).

## Reminder for Upcoming Codex Meeting

A public meeting to receive comments on agenda items for the 14th Session of the Codex Committee on Food Import and Export Inspection Certification Systems of the Codex Alimentarius Commission will be held.

The meeting will be held November 10, from 1 to 4 p.m., in Room 0161 of the South Agriculture Building, 1400 Independence Avenue, S.W., Washington, D.C.

Members of the public may access or request copies of agenda items at [www.codexalimentarius.net/current.asp](http://www.codexalimentarius.net/current.asp).

For further information about the public meeting, contact Edith Kennard, staff officer, U.S. Codex Office, Food Safety and Inspection Service, at (202) 720-5261, or by e-mail at [Edith.Kennard@fsis.usda.gov](mailto:Edith.Kennard@fsis.usda.gov).

## Safe Food Handling Information

Safe steps in food handling, cooking, and storage are essential to prevent foodborne illness. You can't see, smell, or taste harmful bacteria that may cause illness. In every step of food preparation, follow the four Fight BAC! guidelines to keep food safe:

- Clean -- Wash hands and surfaces often.
- Separate -- Don't cross-

contaminate.

- Cook -- Cook to proper temperatures.
- Chill -- Refrigerate promptly.

Further information on safe food handling is available online at: [http://www.fsis.usda.gov/Fact\\_Sheets/Basics\\_for\\_Handling\\_Food\\_Safely/index.asp](http://www.fsis.usda.gov/Fact_Sheets/Basics_for_Handling_Food_Safely/index.asp).