



# 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 35  
October 21, 2005

## Information on New Technologies Available on FSIS' Web Site

FSIS published a *Federal Register* Notice to announce that it has posted on its Web site information regarding new technologies for use in the production of meat, poultry and egg products.

pathogenic microorganisms.

Past advancements have contributed to significant improvements in the safety of meat and poultry products in recent years.

FSIS received these new products and wrote a "No Objection" letter, meaning the agency does not believe their use will compromise food safety. The Web site will feature brief descriptions of the new technologies and the names of the companies that produce them.

FSIS intends for the availability of the information about new technologies on its Web site to be especially valuable for small and very small establishments, which often have only small or no research budgets or other resources for exploring new technologies.

FSIS is working to increase public and industry awareness of new technologies and foster their use by small and very small plants.

The Web site provides a cost-effective way to learn what new technologies the agency has received.

Ensuring the proper use of new technologies can have a significant impact in the safety of the food supply, especially in reducing threats posed by

The new technologies information can be found on FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&Policies/NewTechnologies/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/NewTechnologies/index.asp).



### Inside this Issue

|  |   |
|--|---|
| Food Defense Workshop Web Casts.....                   | 2 |
| FSIS/NMA Meeting in California .....                   | 2 |
| USDA Consumer Alert in Advance of Hurricane Wilma..... | 3 |

## Export Requirement Updates



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

### European Union

### St. Lucia

Complete information can be found at: [www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/).

## Food Defense Workshops to be Offered via Web Casts

FSIS will offer Food Defense Workshops via Web cast in November that are targeted to State directors and inspection staff as well as small and very small establishment owners. The Web casts are slated for 1-5 p.m. EST November 2, and from 9 a.m. to 1 p.m. EST November 10.

The workshops are designed to help participants understand a number of issues including why a food defense plan is necessary, how to determine where vulnerabilities in establishments might be, and how to develop a plan to reduce the vulnerabilities.

The workshops will also include a section for inspectors on how to use FSIS Directive 5420.1 Revision 2 – Homeland Security Threat Condition Response – Food Security Verification Procedures. The directive is available on FSIS' Web site at [http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5420.1\\_Rev2.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5420.1_Rev2.pdf).

The workshops will be conducted by trainers in FSIS' Office of Food Defense and Emergency Response.

Further information on the workshops, including registration materials, is also available on FSIS' Web site at [http://www.fsis.usda.gov/News\\_&\\_Events/Meetings\\_&\\_Events/](http://www.fsis.usda.gov/News_&_Events/Meetings_&_Events/).

## FSIS Outreach Meeting in California

FSIS will hold a meeting in conjunction with the National Meat Association in Ontario, Calif., November 2 to discuss the state of HACCP in small and very small plants. The meeting is intended to be a listening and outreach session.

Agency Administrator Dr. Barbara Masters, Deputy Administrator Bryce Quick, District Manager Dr. Neal Westgerdes and Strategic Initiatives, Partnerships and

Outreach Deputy Director Robert Tynan are scheduled to attend the meeting and participate in the panel discussion.

The meeting is scheduled to be held at the Ontario Airport Marriott, 2200 E. Holt Blvd. from 2 to 4 p.m.

Those requiring further information for the session should contact Robert Tynan at (202) 690-6522 or by e-mail at [robert.tynan@fsis.usda.gov](mailto:robert.tynan@fsis.usda.gov).

## PSAs Available Online

FSIS has available on its Web site various food safety public service announcements. Among these announcements is an address from Under Secretary for Food Safety Dr. Richard Raymond pertaining to food safety during severe weather. This announcement was made available to the public after Hurricane Katrina struck the U.S. Gulf Coast and contains valuable information that is pertinent in the event of impending severe weather.

Other announcements available on the site contain important information about various principles of food safety. The announcements are available at [http://www.fsis.usda.gov/news\\_&\\_events/Food\\_Safety\\_Videos/index.asp](http://www.fsis.usda.gov/news_&_events/Food_Safety_Videos/index.asp).

## USDA Issues Consumer Alert In Advance of Hurricane Wilma

On October 20, the USDA recently released in a consumer alert fact sheet providing recommendations on how to minimize the potential for foodborne illnesses that may arise due to power outages and flooding in advance of Hurricane Wilma.

Among the recommendations are steps to follow to prepare for a possible weather emergency. They include:

- Keep an appliance thermometer in the freezer and refrigerator in order to indicate temperatures. Knowing the temperatures in the freezer and refrigerator in case of a power outage can help determine the safety of food.
- Make sure the freezer is at 0° F or below and refrigerator is at 40° F or below.
- Plan ahead and know where dry ice and block ice can be purchased.
- Store food on shelves that would be safely out of the way of contaminated waters in case of flooding.

The fact sheet also includes steps to follow after a weather emergency. They include:

- Never taste food to determine its safety!
- Keep the refrigerator and freezer doors closed as much as possible to maintain the cold temperature.
- Drink only bottled water if flooding has occurred.
- Discard all food that came into contact with flood waters, including canned goods. Discard wooden cutting boards, plastic utensils, baby bottle nipples and pacifiers.
- When in Doubt, Throw It Out!

Consumers with food safety questions should 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 from 10 a.m. to 4 p.m. (Eastern Time) Monday through Friday. Recorded food safety messages are available 24 hours a day.

Consumers can also ask safe food handling questions by logging on to FSIS' online automated response system called "Ask Karen," on FSIS' Web site at <http://www.fsis.usda.gov>.

The complete consumer alert fact sheet is available online at [http://www.usda.gov/wps/portal/!ut/p/\\_s.7\\_0\\_A/7\\_0\\_1RD?printable=true&contentidonly=true&contentid=2005/10/0450.xml](http://www.usda.gov/wps/portal/!ut/p/_s.7_0_A/7_0_1RD?printable=true&contentidonly=true&contentid=2005/10/0450.xml).