



# FSIS Constituent Update

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Protecting the Public Health by Significantly Reducing Foodborne Hazards from Meat, Poultry and Egg Products

## FSIS Releases Economic Impact Analysis of BSE Regulations

FSIS' preliminary regulatory impact analysis (PRIA) of the Bovine Spongiform Encephalopathy (BSE) regulations, announced in January 2004, is available online. After the preliminary diagnosis of a positive case of BSE on Dec. 23, 2003, FSIS announced three interim final rules to further protect the meat supply against risk material associated with BSE. Because of the emergency nature of the regulations, FSIS did not include analyses of costs and benefits or the effects of the rules on small business at the time of their release. FSIS is seeking public comment on this PRIA for a 30-day period. FSIS is also extending the comment period for the three Jan. 12, 2004 interim final rules until May 7, 2004, so that the closing date of that comment period coincides with the closing date on the PRIA. Written comments should be sent to: FSIS Docket Clerk, Docket #03-025N, Room 102, Cotton Annex, 300 12<sup>th</sup> and C Street, SW, Washington, D.C. 20250-3700. The BSE Regulatory impact analysis is available at: [http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/Docs\\_03-025N.htm](http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/Docs_03-025N.htm)

## Reminder: FSIS Seeking Proposals for New Technologies for Plants

FSIS is seeking proposals to develop new technologies that will help small and very small meat, poultry, and egg product plants meet USDA's food safety requirements. Proposals that meet FSIS criteria will be funded through cooperative agreements. FSIS will provide funding up to \$75,000 per cooperative agreement for one year. To obtain the complete announcement, go to: <http://www.fsis.usda.gov/OA/topics/newtech.htm> or call David Zeitz or Debbie Gaida at (202) 205-0675. Proposals must be received by COB April 16, 2004.

## Export Requirement Updates

The [Library of Export Requirements](#) has been updated to reflect changes in export requirements for the following:

- Azerbaijan**
- Republic of Korea**
- Jordan**
- Czech Republic**
- Estonia**
- Hungary**
- Latvia**
- Lithuania**
- Malta**
- Mexico**
- Poland**
- Slovenia**

Complete information can be found at:

<http://www.fsis.usda.gov/OFO/export/explib.htm>



## Notice: FSIS Verification of Veal Calves with Implants

On April 7, 2004, the Food Safety and Inspection Service issued a notice to its inspectors based on the determination made by the Food and Drug Administration of the Department of Health and Human Services (HHS-FDA) that the food from veal calves treated with hormones can be made acceptable for human consumption.

For the next 60 days, veal calves with evidence of hormone implants can be presented for slaughter if they are accompanied with a veterinary certificate indicating that the implant was inserted no less than 63 days before the date of presentation for slaughter.

FSIS will test 10 percent of every lot for certain hormones. In addition, 10 percent of every lot will be tested for the hormone trembolone at a laboratory in Canada.

Any animal presented for slaughter will be condemned if it tests positive for hormones or has an ear implant after the 60 day period. In addition, any animals presented for slaughter without a veterinary certificate or with an implant in an improper location (or dose) will be condemned. For a list of special precautions and more information please visit: <http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/23-04.htm>

## FSIS Recalls

### Pennsylvania Firm Recalls Bologna for Possible Listeria Contamination (April 5, 2004)

Charles T. Heard & Co., a Bangor, Pa., firm, voluntarily recalled approximately 100 pounds of ready-to-eat, fully cooked, bologna that may be contaminated with *Listeria monocytogenes*. The products were produced on March 31, 2004. They were distributed to two retail stores in Roseta and Wind Gap, Pa., as well as the company's retail counter at 501 South Main Street in Bangor. FSIS has received no reports of illnesses associated with consumption of these products.

## THIS WEEK'S HOT WEB LINKS

### Advanced Meat Recovery

<http://www.fsis.usda.gov/oa/topics/amr.htm>

### Recall Information Center

[http://www.fsis.usda.gov/oa/recalls/rec\\_intr.htm](http://www.fsis.usda.gov/oa/recalls/rec_intr.htm)

### Food Security and Emergency Preparedness

<http://www.fsis.usda.gov/OA/topics/biosecurity.htm>



## NACMCF Subcommittees to Meet

The National Advisory Committee on Microbiological Criteria for Foods Subcommittee on Scientific Criteria for Redefining Pasteurization will hold public meetings on Tuesday Wednesday and Thursday, April 27-29 and May 11, 2004, in addition The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Subcommittee on Criteria for Refrigerated Shelf-life Based on Safety will also hold public meetings May 11, through May 14, 2004. Both subcommittees will meet at the Aerospace Building, 901 "D" St., SW, Room 369, Washington, DC.

If you would like to attend any of these meetings or for more information on times then contact Karen Thomas, Advisory Committee Specialist, at 202-690-6620. Please note due to increased security measures at the Aerospace Building, all persons wishing to attend must RSVP in advance.

## Upcoming Codex Public Meetings

The Codex Committee on Milk and Milk Products will hold a public meeting on Tuesday, April 13 2004, from 9 a.m. to 12 p.m., in Room 3501, South Agriculture Building, U.S. Department of Agriculture, 14<sup>th</sup> Street and Independence Avenue SW, Washington, DC, 20250. Agenda items for the meeting can be found at <http://www.codexalimentarius.net/current.asp>

The Codex Committee on General Principles will hold a public meeting on Tuesday, April 13 from 1 p.m. to 4 p.m. in Room 107-A at the U.S. Department of Agriculture, Jamie L. Whitten Federal Building, 1400 Independence Ave., SW, Washington, DC, 20250 Agenda items for the meeting can be found at <http://www.codexalimentarius.net/current.asp>

### **To Contact the Constituent Update Editor**

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## Featured Office of the Week



### Technical Service Center

The Technical Service Center (TSC) serves as the Agency's center for technical assistance, advice and guidance regarding the implementation of national policies, programs, systems and procedures.

The TSC serves as a liaison and acts as a conduit to exchange information and provide guidance to a variety of groups, including plant owners and operators, trade group representatives, consumer groups and any other group or individual who has questions about issues related to the regulation of meat, poultry, or egg products.

For more information on the Technical Service Center please visit: <http://www.fsis.usda.gov/OFO/TSC/>