



FSIS Constituent Update

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June 25, 2004

Protecting Public Health Through Food Safety

USDA Signs MOU with the Pan American Health Organization

The U.S. Department of Agriculture signed a Memorandum of Understanding (MOU) with the Pan American Health Organization (PAHO) on June 24, 2004. The MOU, which binds the signatories to a set of goals, was signed by USDA Under Secretary for food Safety Dr. Elsa Murano and PAHO Director Dr. Mirta Roses Periago. PAHO is a regional office of the World Health Organization that works to improve the health and living standards of the countries of the Americas.

The MOU goals are:

- Increase the availability and facilitate the trade of safe food, particularly meat, poultry and egg products in the Western Hemisphere;
- Promote greater participation of countries with small-and medium-sized economies in the international standard-setting processes;
- Enhance program coordination to reduce redundancy among programs with common objectives, procedures and communications;
- Promote interaction between scientists and government food safety officials; and
- Facilitate the coordination and sharing of resources between the participants necessary for program management, scientific investigation, standard-setting and to reach consensus on issues of common concern.

USDA and PAHO currently collaborate on several projects through strategic alliances to increase and improve food safety, animal health and trade. The MOU is effective immediately and will be in place for the next three years.

Export Requirement Updates

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

Guatemala

Honduras

Singapore

Complete information can be found at: www.fsis.usda.gov/OFO/export/explib.htm



BBQ Sauce Interim Final Rule Now Available

FSIS issued an interim final rule (Docket No.96-006F) amending the regulatory standard of identity for “Beef with Barbecue Sauce” and “Pork with Barbecue Sauce.”

The final rule modifies raw and cooked meat yield requirements for “beef with barbecue sauce” and “pork with barbecue sauce,” enabling producers to be more commercially competitive with producers of other meat and sauce products that do not have similar requirements.

The rule becomes effective on July 23, 2004 and is available in its entirety on FSIS’ Web site at www.fsis.usda.gov/oppde/rdad/FRPubs/96-006F.htm.

FSIS Seeks Comments on New Technology Web Site

FSIS issued a *Federal Register* notice (Docket No. 04-003N) on June 17, 2004, requesting comments on the types of information it intends to post on its Web site regarding new food safety technologies that meat and poultry establishments may implement.

The posted information will focus on new technologies currently under review, or that have already been reviewed, by the agency. Comments are being sought specifically regarding the value to the public, potential costs and negative effects that this information would have if made available.

All submissions received must include the agency name and docket number 04-003N and be received by July 19, 2004. Comments may be submitted to Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, 300 12th Street, S.W., Room 102 Cotton Annex, Washington, D.C. 20250 or through the Federal eRulemaking Portal at www.regulations.gov.

The notice in its entirety is available on FSIS’ Web site at www.fsis.usda.gov/OPPDE/rdad/FRPubs/04-003N.htm.

Note: *Constituent Update* will not publish on Friday, July 2 but we will be back Friday, July 9. Have a happy and safe Fourth of July.

To Contact the Constituent Update Editor

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THIS WEEK’S HOT WEB LINKS

Advisory Committee Reports

[www.fsis.usda.gov/
regulations_&_policies/
advisory_committee_reports/
index.asp](http://www.fsis.usda.gov/regulations_&_policies/advisory_committee_reports/index.asp)

Ask Karen

[www.fsis.usda.gov/
food_safety_education/
ask_karen/
index.asp#Question](http://www.fsis.usda.gov/food_safety_education/ask_karen/index.asp#Question)



Locations Announced for July *E. coli* O157:H7 Workshops

FSIS is holding a series of teaching workshops around the nation through September 2004 for small and very small plants on new directives designed to strengthen *E. coli* O157:H7 prevention procedures. The workshops are scheduled on Saturdays from 9 am to 2 pm. They will present the materials in the directives to operators of small and very small federally-inspected plants, state-inspected plants, federal and state inspection personnel, members of academia and other interested parties. The three FSIS directives to be covered during the sessions are: Directive 10,010.1 Revision 1, Microbiological Testing Program and Other Verification Activities for *E. coli* O157:H7 in Raw Ground Beef Products and Raw Ground Beef Components and Beef Patty Components; Directive 6420.0, Verification of Procedures for Controlling Fecal Material, Ingesta and Milk in Slaughter Operations; and Directive 5000.2, Review of Establishment Data by Inspection Program Personnel.

The following workshops scheduled for June and July are as follows:

<u>Date</u>	<u>Meeting location</u>
June 26	Renaissance Boulder Suites Hotel at Flatiron 500 Flatiron Blvd. Boulder, Colo. (303) 464 – 8400
July 10	The Westin New York at Times Square 270 West 43rd St. New York, N.Y. (212) 201-2700
July 17	Holiday Inn Capitol Plaza 300 “J” Street Sacramento, Calif. (916) 446-0100
July 24	Doubletree Hotel and Conference Center 16625 Swingley Ridge Road Chesterfield, Mo. (636) 532-5000

To pre-register for this weekend’s workshop in Boulder, Colo., please call (202) 690-6520 or e-mail renee.ellis@fsis.usda.gov. You may also register for this workshop and all future workshops by calling (866) 553-3052 or via FSIS’ Web site: www.fsis.usda.gov/News/Meetings_&_Events

Featured Office of the Week



The Technical Service Center

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

The TSC also acts as a liaison and 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 TSC please visit their Web site at www.fsis.usda.gov/OFO/TSC/ or call the TSC toll-free at 1-800-233-3935