



FSIS Constituent Update

Volume 5, Issue 27

July 16, 2004

Protecting Public Health Through Food Safety

FSIS Releases New Food Safety and Public Health Initiatives

On July 14, Under Secretary for Food Safety Dr. Elsa Murano released *"Fulfilling the Vision: Initiatives in Protecting Public Health,"* a document that reviews recent successes and builds on the course laid out last year to improve the prediction and response to food safety challenges in order to further reduce the incidence of foodborne illness.

In 2003, Agriculture Secretary Ann M. Veneman challenged the Food Safety and Inspection Service (FSIS) to find creative and effective ways to continue to improve the safety of U.S. meat, poultry and egg products to better protect public health. FSIS, the public health agency of USDA, and its workforce of over 7,600 inspection and veterinary personnel regulate the safety of these products in approximately 6,000 plants nationwide.

Fulfilling the Vision presents a list of accomplishments for 2003, which included, enhancement to BSE safeguards, the development of new FSIS employee training programs, strengthened food security measures and modernization of enforcement activities. The document also introduces a number of new initiatives to continue FSIS' mission of ensuring food safety.

In this document, FSIS has developed additional initiatives to continue in its pursuit of improving food safety. These include developing innovative ways to anticipate and predict food safety risks, considering risk in regulatory and enforcement activities, supporting the development of a mathematical model to estimate the illnesses caused by various food commodities and associate program outcomes to public health surveillance data, and lastly, improving food safety beyond our borders by harmonizing food safety education, information, and communication.

The complete document, *"Fulfilling the Vision: Initiatives in Protecting Public Health,"* can be found at <http://www.fsis.usda.gov>.

Export Requirement Updates

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

Australia

Japan

Mexico

Philippines

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



FSIS' First Ever Teaching Web Cast Reaches Hundreds

FSIS is constantly looking for ways to use available technology to further the agency's critical outreach efforts to industry and the general public. As part of this effort, FSIS conducted its first ever instructional webcast from New York City on July 10, during the sixth in a series of workshops on *E. coli* O157:H7 directives.

Thanks to the webcast technology, not only were the 45 owners and managers of small and very small meat processing facilities in attendance able to participate, but also nearly 150 plant managers and employees across the country were able to partake in the live meeting via webcast. Those who participated in the webcast were able to watch the meeting in progress, as well as ask questions in real time through their computers. Organizations such as the National Meat Association and the Southwest Meat Association assisted FSIS prior to the meeting by encouraging their members to log into the webcast and participate.

FSIS continues its 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 a.m. to 2 p.m. The three 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.

Date

July 17

Meeting Location

Holiday Inn Capitol Plaza
300 "J" Street
Sacramento, Calif.

(916) 446-0100

To pre-register for this weekend's workshop in Sacramento, Calif., 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.

THIS WEEK'S HOT WEB LINKS

International Affairs

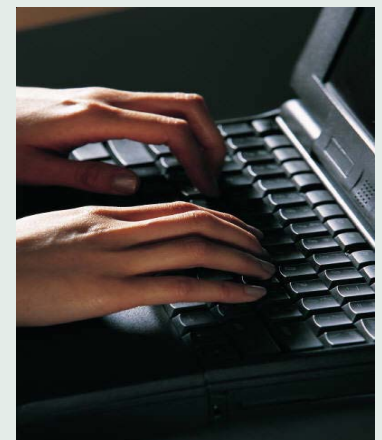
[www.fsis.usda.gov/
Regulations_&_Policies/
International_Affairs/
index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/International_Affairs/index.asp)

Agency History

[www.fsis.usda.gov/
About_FSIS/
Agency_History](http://www.fsis.usda.gov/About_FSIS/Agency_History)

National Advisory Committee on Meat and Poultry Inspection Reports

[www.fsis.usda.gov/
regulations_&_policies/
National_Advisory
Committee_on_Meat_&
Poultry/](http://www.fsis.usda.gov/regulations_&_policies/National_Advisory_Committee_on_Meat_&_Poultry/)



Reminder: FSIS Seeks Comments on Upcoming 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 specifically sought regarding the value, potential costs and negative effects that this information would have if made available to the public. The notice is available at www.fsis.usda.gov/OPPDE/rdad/FRPubs/04-003N.htm

All submissions 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.

NACMCF Subcommittee on Scientific Criteria for Redefining Pasteurization to Meet

The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Subcommittee on Scientific Criteria for Redefining Pasteurization will hold public meetings on Tuesday and Wednesday, August 27 & 28, 2004 from 8:30 a.m. – 4:00 p.m., and on Thursday, August 29, 2004 from 8:30a.m. - 12:00p.m., at the Aerospace Building, 901 “D” St., S.W., Room 369, Washington, D.C.

If you would like to attend any of these meetings, please contact Karen Thomas, Advisory Committee Specialist, at (202)-690-6620. Please note that due to increased security measures at the Aerospace Center, all persons wishing to attend must RSVP in advance.

To Contact the Constituent Update Editor

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Featured Office of the Week



Zoonotic Diseases & Residue Surveillance Division

The FSIS Zoonotic Diseases & Residue Surveillance Division provides leadership in identifying food safety concerns associated with transportation, marketing, and the pre-slaughter preparation of livestock and poultry by monitoring and evaluating public health hazards (chemical, physical and microbial) associated with animal populations. The group applies epidemiological and hazard analysis principles that promote public health by helping to prevent, reduce, control and test for hazards in a HACCP-based environment.