



FSIS Constituent Update

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July 23, 2004

Protecting Public Health Through Food Safety

FSIS Honors Scientist with Food Safety Award

On July 22, USDA's Under Secretary for Food Safety Dr. Elsa Murano presented Dr. Dell Allen with the prestigious 2004 Howard E. Bauman Award. Dr. Allen was recognized for his achievements in advancing and applying the science of food safety. The award ceremony was held at FSIS' office in Chicago, Ill.

The Bauman award, the highest food safety honor presented by FSIS, recognizes an individual who has exhibited leadership and a longstanding commitment to improving food safety.

"Dr. Allen has had a long and dedicated career in helping advance the cause of food safety," said Dr. Murano. "It gives me great pleasure to honor him with the 2004 Howard Bauman Award."

A former animal science professor, Dr. Allen spent more than 38 years of his professional life working to improve the level of safety associated with meat and poultry products. Dr. Allen oversaw all aspects of food safety for Cargill Meat Solutions and played a leadership role in advancing processes and new technologies that benefited the entire beef industry, from cattle production through processing. Additionally, Dr. Allen's accomplishments include: promoting the use of the Hazard Analysis and Critical Control Points (HACCP) food safety system, pioneering the use of steam pasteurization, leading the effort to co-develop a new animal hide washing system and initiating food safety seminars that helped educate all parts of the industry about the latest and best practices and technologies that improve meat safety.

Dr. Allen served on USDA's National Advisory Committee on Meat and Poultry Inspection and is an active member of the American Meat Science Association, where he previously served as a board member and president.

Export Requirement Updates

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

Brazil
Indonesia
Iraq

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



FSIS Issues Questions And Answers on New Directives to Prevent *E. coli* O157:H7 Contamination

A new FSIS document is designed to respond to questions from industry and FSIS personnel concerning Directives 5000.2, 6420.2, and 10,010.1, Revision 1 and the guidance, entitled, "Compliance Guidelines for Establishments on the FSIS Microbiological Testing Program and Other Verification Activities For *Escherichia coli* O157:H7." FSIS issued the directives on March 31, 2004, and the guidance on April 13, 2004. Directives 6420.2 and 10,010.1, Revision 1, were implemented on May 17, 2004.

The questions and answers in the document address: risk-based sampling; products subject to sampling; implications of *E. coli* O157:H7 positive test results and information on testing; FSIS' sampling procedures; the October 7, 2002, *Federal Register* notice; retail sampling; import sampling and importers; instructional and disclaimer statements; compliance guidelines; and review of establishment data by inspection program personnel.

FSIS intends to issue additional documents to respond to other questions on these directives and the compliance guidelines, as necessary. To view the questions and answers visit: www.fsis.usda.gov/Regulations_&Policies

Sanitation Performance Standards Compliance Guide

Sanitation Performance Standards (SPS) are regulations designed to address plant conditions that may result in the production of adulterated products. FSIS has compiled the SPS Compliance Guide to assist industry in meeting the SPS. The guide describes methods that have historically proven to be effective in maintaining sanitary conditions in meat and poultry establishments, including: past FSIS regulations and guidance, recommendations from the 2001 Food Code and other technical sources. The guide is available at <http://www.fsis.usda.gov/OPPDE/rdad/FRpubs/SanitationGuide.htm>

THIS WEEK'S HOT WEB LINKS

Newsletters

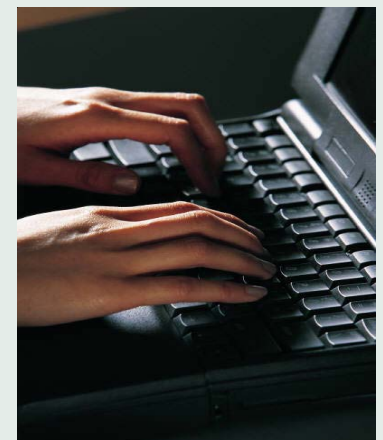
http://www.fsis.usda.gov/News_&Events/Newsletters/

Problems with Food Products

www.fsis.usda.gov/fsis_recalls/problems_with_food_products/

Federal Inspection Programs

www.fsis.usda.gov/regulations_&policies/federal_inspection_programs/



***E. coli* O157:H7 Workshops Continue Through September**

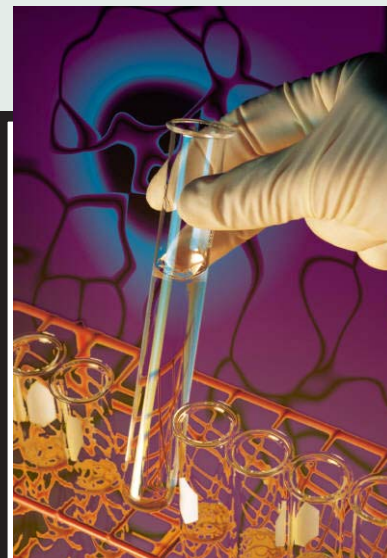
FSIS is holding a series of teaching workshops around the nation through September 2004 on new directives designed to strengthen *E. coli* O157:H7 prevention procedures. The workshops are scheduled on Saturdays from 9 a.m. to 2 p.m. The workshops are designed for operators of small and very small federally-inspected 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.

Workshops scheduled for July are as follows:

<u>Date</u>	<u>Meeting location</u>
July 24	Doubletree Hotel and Conference Center 16625 Swingley Ridge Road Chesterfield, MO 63017 (636) 532-5000
July 31	Ramada Inn - East 1355 East Boulevard Montgomery, Ala. 36117 (334) 277-2200

To pre-register for this weekend's workshop in Chesterfield, Mo., 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. *E. coli* workshop materials are now available at www.fsis.usda.gov/Science/Workshop_SmallPlants_ecoli/

Featured Office of the Week



Microbiology Division

The Microbiology Division provides scientific support for hazard analysis and advances the application of new technologies and approaches to detect, prevent, and control foodborne diseases. Areas of responsibility include the design and coordination of microbiological baseline studies, foreign equivalency reviews, training, in-plant auditing and regulation review. To learn more visit: http://www.fsis.usda.gov/about_fsis/OPHS/

Upcoming National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Meetings

The Scientific Criteria for Redefining Pasteurization Subcommittee of the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) will meet in Washington, DC, July 27-28 from 8:30 a.m. to 4 p.m. and on July 29 from 8:30 a.m. to 12 p.m. at the Aerospace Center, Room 369, 901 D Street, SW Washington, DC, 20024, telephone (202) 690-6620. A meeting agenda is available at: <http://www.fsis.usda.gov/ophs/nacmcf/meetings.htm>

The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) will hold public meetings August 24-27. The full committee will discuss performance standards for ground chicken/ground turkey, the scientific basis for establishing safety-based “use by” date labels for refrigerated ready-to-eat foods and scientific criteria for redefining pasteurization. All meetings are open to the public and will be held at the Hotel Monaco, Athens Room, 700 F Street, NW, Washington, DC. A meeting agenda is available at: <http://www.fsis.usda.gov/ophs/nacmcf/meetings.htm>

The full committee will meet Friday, Aug. 27 from 8:30 a.m. to 5 p.m. Three NACMCF subcommittees will meet prior to the full committee meeting. The Performance Standards for Ground Chicken/Ground Turkey subcommittee will meet Aug. 24 from 8:30 a.m. to 5 p.m. and Aug. 25 8:30 a.m. to noon. The Scientific Criteria for Redefining Pasteurization subcommittee will meet Aug. 25 from 1 p.m. to 5 p.m. The Scientific Basis for Establishing Safety-Based “Use By” Date Labeling for Refrigerated Ready-to-Eat Foods subcommittee will meet August 26 from 8:30 a.m. to 5 p.m.

For further information contact Karen Thomas, FSIS Office of Public Health Science, Microbiology Division, Aerospace Center, Room 333, 1400 Independence Avenue, SW, Washington DC 20250-3700, phone (202) 690-6620, fax (202) 690-6334, email karen.thomas@fsis.usda.gov.

To Contact the Constituent Update Editor

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The USDA Food Safety Mobile: Taking Food Safety Education on the Road

The USDA Food Safety Mobile is a 35-foot, recreational-style vehicle covered with a bold, eye-catching design and prominent food safety messages, including the four Fight BAC!® messages of the Partnership for Food Safety Education.

July 23-25, 2004

South County Hot Air Balloon Festival
(Kingston, RI)

July 27, 2004

Stop & Shop Supermarket
(Middletown, CT)