



FSIS Constituent Update

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Protecting Public Health Through Food Safety

Remaining *E. coli* Workshops: Web Cast Available

The final workshops on new directives designed to strengthen *E. coli* O157:H7 prevention procedures will be held August 28 and September 11 from 9 a.m. to 2 p.m. They 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.

To reach even a greater number of participants, FSIS will web cast the workshop from Philadelphia on August 28. Individuals who are not able to travel to Philadelphia will have an opportunity to watch the meeting in progress and ask questions in real time through their computers. To connect to the web cast, participants will need a computer, speakers and access to the internet. Several people can participate from one location!

There are 50 slots available for the web cast. Registration is required for the web cast and will be accepted through August 18, 2004. Priority will be given to small and very small federally-inspected plants, state-inspected plants, federal and state inspection personnel, as well as those hosting the web cast event for a large audience. Once registration is confirmed, a customer service representative will contact registrants. To register visit

http://www.fsis.usda.gov/news_events/Registration_082804_Webcast/

The remaining workshops are scheduled as follows:

August 28: Crown Plaza Philadelphia, 1800 Market Street, Philadelphia, Pa. 19103, (215) 561-7500

September 11: The Ambassador, 3100 I-40 West, Amarillo, Texas 79102, (806) 358-6161

To pre-register to attend the workshops, please call (866) 553-3052 or visit:
www.fsis.usda.gov/News/Meetings_&_Events

Export Requirement Updates

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

Armenia

European Union

France

Complete information is currently available at:
www.fsis.usda.gov/OFO/export/explib.htm



National Advisory Committee on Meat and Poultry Seeking Nominees

USDA announced this week that nominees are being sought for membership on the National Advisory Committee on Meat and Poultry Inspection (NACMPI).

Membership is drawn from a broad range of groups interested in food safety including producers, processors, exporters and importers of meat and poultry products, as well as those in academia, federal and state government officials and consumers. All of these groups are encouraged to nominate candidates as it is important for the NACMPI to represent diverse constituencies. Committee appointments are made by the Secretary of Agriculture.

Names of nominees and their typed curricula vitae, or resume, should be sent to Dr. Barbara J. Masters, Acting Administrator, Food Safety and Inspection Service, USDA, Room 405-Aerospace Building, 1400 Independence Avenue, S.W., Washington, D.C. 20250-3700. The application must be postmarked no later than September 5, 2004.

Public Meeting to Address Codex Meeting on Processed Fruits and Vegetables

A public meeting will be held to provide information and receive public comments on agenda items that will be discussed at the 22nd Session of the Codex Committee on Processed Fruits and Vegetables (CCPFV) September 27 - October 1, 2004, in Alexandria, Va. The public meeting will be held from 10 a.m. to 12 p.m. Tuesday, August 31, 2004, in Room 3501, South Building, USDA, 1400 Independence Ave., SW., Washington, D.C. USDA's Agricultural Marketing Service and FSIS will co-sponsor.

The agenda items to be discussed at the public meeting include: consideration of Codex Draft Revised Standards for various processed fruit and vegetable products; proposals for Amendments to the Priority List for Standardization of Processed Fruits and Vegetables; and Methods of Analysis and Sampling for Processed Fruits and Vegetables.

The documents and complete agenda are also available at <http://www.codexalimentarius.net/web/current.jsp?lang=en>

THIS WEEK'S HOT WEB LINKS

FSIS Regulations and Policies

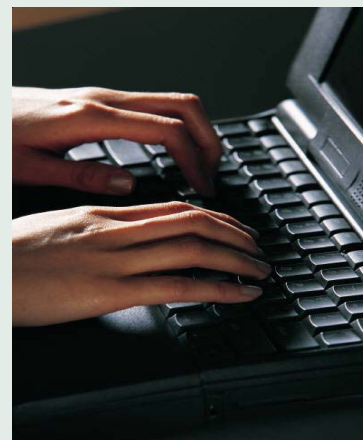
[http://www.fsis.usda.gov/
Regulations_&_Policies/](http://www.fsis.usda.gov/Regulations_&_Policies/)

Import and Export Data

[http://www.fsis.usda.gov/
regulations_&_policies/
Import_&_Export_Data/](http://www.fsis.usda.gov/regulations_&_policies/Import_&_Export_Data/)

Frequently Requested FSIS Forms

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



Upcoming National Advisory Committee Meetings

The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) will hold public meetings Aug. 24-27. The full committee will discuss performance standards for ground chicken and 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, 700 F Street, N.W., Washington, D.C.

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 Aug. 26 from 8:30 a.m. to 5 p.m. For further information contact Karen Thomas, Food Safety and Inspection Service, Office of Public Health Science, Microbiology Division, Aerospace Center, Room 333, 1400 Independence Avenue, S.W., Washington D.C. 20250-3700, phone (202) 690-6620.

FSIS Announces 2003 Salmonella Data on Web Site

On Aug. 5, FSIS released regulatory sampling data showing a continued downward trend in positive tests for *Salmonella*. The HACCP rule established *Salmonella* performance standards in seven categories of meat and poultry products: broilers, market hogs, cows/bulls, steer/heifer, ground beef, ground chicken and ground turkey. As one part of an extensive science-based food safety system, FSIS collects and analyzes *Salmonella* samples to verify compliance with HACCP requirements. The testing program was designed to track establishment performance, therefore it may not be reflective of the nationwide prevalence of *Salmonella* in these products.

Despite minor yearly fluctuations in individual categories, *Salmonella* rates in all classes of products have decreased to levels well below the HACCP baseline prevalence estimates. Of the random regulatory samples collected and analyzed by FSIS in CY 2003, 3.8 percent tested positive for *Salmonella*, as compared with 4.29 percent in CY 2002; 5.03 percent in CY 2001; 5.31 percent in CY 2000; 7.26 percent in CY1999; and 10.65 percent in CY 1998. For more information on *Salmonella* testing data visit:

www.fsis.usda.gov/science/microbiology

Featured Office of the Week



Codex Alimentarius

The U.S. Codex Office, located in FSIS, USDA, is the U.S. Contact Point for the Codex Alimentarius Commission and its activities. Codex Alimentarius is the major international mechanism for encouraging fair international trade in food while promoting the health and economic interest of consumers.

For more information visit: http://www.fsis.usda.gov/Regulations_&_Policies/Codex_Alimentarius/