



FSIS Constituent Update

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Protecting Public Health Through Food Safety

New Technology Information Now Available on FSIS' Web Site

Brief summaries and descriptions of new technologies that FSIS has received and reviewed for use in federally inspected plants are now available on its Web site. The technologies listed are those which the agency has had "no objection" to use in FSIS-inspected establishments.

New technologies have resulted in significant improvements in the safety of meat and poultry in recent years. The Web site is part of FSIS' continuing effort to encourage further improvements and innovation in food safety technology.

FSIS defines "new technology" as new or new applications of equipment, substances, methods, processes or procedures affecting the slaughter of livestock and poultry or processing of meat, poultry or egg products. Steam vacuums, steam pasteurization and antimicrobials are all examples of advances in food safety technology that have occurred in recent years.

Increased public and industry awareness of the new technologies now available will allow plants additional options in improving the safety of meat, poultry and egg products.

This new information resource is available at: www.fsis.usda.gov/Regulations_&_Policies/New_Technology_Table/index.asp. To obtain additional information about these listed technologies, contact the new technology staff at FSIS.Technology@usda.gov.

Export Requirement Updates

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

Cayman Islands
Chile
Egypt
France
Malaysia
Mexico
Romania
Russia

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



APHIS and FSIS Respond to OIG BSE Surveillance Program Report

The Animal and Plant Health Inspection Service (APHIS) and FSIS released a joint statement on August 24 responding to the report and recommendations from the Office of the Inspector General (OIG) regarding the enhanced BSE surveillance program.

The OIG report made 19 recommendations on specific program issues. USDA agreed with the recommendations and had already implemented several actions to address the recommendations in the report. In most instances, while a specific action might have been noted, the recommendations required routine monitoring or ongoing action. Processes have begun for those ongoing activities that will be conducted throughout the program. Four of the recommendations were more specific, and have been completely addressed.

The BSE surveillance program is designed to obtain samples from targeted cattle from the populations considered at highest risk for BSE. In a little more than two months, APHIS sampled more than 42,600 high-risk cattle with no positive test results.

In the statement, Administrator Ron DeHaven of APHIS and Acting Administrator Barbara J. Masters of FSIS said, “We appreciate OIG’s report on the early phases of our BSE enhanced surveillance program. We are committed to ensuring that our BSE surveillance program yields accurate and reliable information for the general public, for industry and for our trading partners. Since the single case of BSE was found in Washington state last December, we have worked hard to be transparent in our prevention, surveillance and eradication efforts, with the objective of ensuring that we have the benefit of expertise from around the country and the world. We are committed to making changes wherever necessary to ensure the integrity of our efforts.”

To view the entire statement and to learn more about BSE prevention efforts, visit www.fsis.usda.gov/

THIS WEEK’S HOT WEB LINKS

New Technology Cooperative Agreement

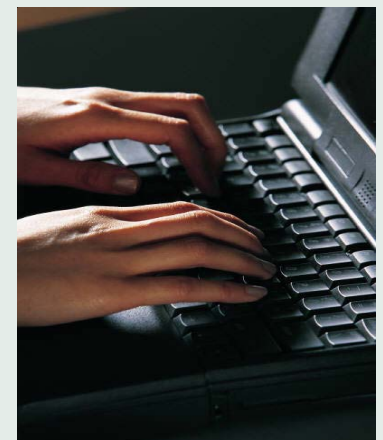
[www.fsis.usda.gov/
regulations
New_Technology_Agreements/](http://www.fsis.usda.gov/regulations/New_Technology_Agreements/)

Chemistry

[www.fsis.usda.gov/Science/
Data_Collection_&_Reports/](http://www.fsis.usda.gov/Science/Data_Collection_&_Reports/)

Associated Agencies and Partners

[www.fsis.usda.gov/
about_fsis/
Associated_Agencies_&_Partners/](http://www.fsis.usda.gov/about_fsis/Associated_Agencies_&_Partners/)



Two Opportunities Remain to Attend *E. coli* O157:H7 Workshops

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 am to 2 pm. 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.

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 hotel, 3100 I-40 West, Amarillo, Texas 79102, (806) 358-6161

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

National Advisory Committee Seeking Membership Nominees

USDA is seeking nominees 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, consumer advocacy organizations and federal and state governments.

Names of nominees and their typed curricula vitae, or resume, should be sent to Dr. Barbara J. Masters, Acting Administrator, FSIS, USDA, Room 405-Aerospace Building, 1400 Independence Avenue, SW, Washington, D.C. 20250-3700. The application must be postmarked no later than September 5, 2004. Applications are also available online at: www.fsis.usda.gov/OPPDE/NACMPI/Nominations.htm.

Featured Office of the Week



The Evaluation and Enforcement Division

The Evaluation and Enforcement Division (EED) takes the lead for FSIS in initiating criminal, civil, and administrative sanctions for violations of FSIS laws and regulations. Quarterly Enforcement Reports summarize the enforcement actions FSIS has taken to ensure that products that reach consumers are safe, wholesome, and properly labeled. For more information visit: www.fsis.usda.gov/About_FSIS/OPEER/

Upcoming Codex Meetings

Public Meeting on Processed Fruits and Vegetables

A public meeting will be held on August 31, 2004, 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 co-sponsored by USDA's Agricultural Marketing Service and FSIS.

The public meeting will be held from 10 a.m. to 12 p.m. in Room 3501, South Building, USDA 1400 Independence Ave., S.W., Washington, D.C. The agenda items to be discussed at the public meeting include: consideration of Codex Draft Revised Standards for various processed fruit and vegetable products and proposals for Amendments to the Priority List for Standardization of Processed Fruits and Vegetables.

To submit comments or to receive copies of documents on the agenda, contact the FSIS Docket Room, Docket #04-025N, USDA, FSIS, Room 102, Cotton Annex, 300 12th Street, S.W., Washington, D.C. 20250-3700. The documents and complete agenda are also available electronically at www.codexalimentarius.net/.

Public Meeting on Nutrition and Foods for Special Dietary Uses

A public meeting will be held on Thursday, September 9, 2004, to provide information and receive comments on agenda items and draft U.S. positions for the 26th Session of the Codex Alimentarius Commission's Committee on Nutrition and Foods for Special Dietary Uses (CCNFSDU) to be held November 1-5, 2004, in Bonn, Germany.

Interested parties must pre-register and present a photo ID at the door. To pre-register, send your name, organization, mailing address, phone number and e-mail address to nancy.crane@cfsan.fda.gov by September 1. For more information and to obtain meeting documents, visit www.codexalimentarius.net

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 travels continuously throughout the U.S. to educate consumers about the risks associated with mishandling food and steps they can take to reduce their risk of foodborne illness. The next dates and locations are as follows:

September 3-6, 2004
Hopkinton State Fair
Contoocook, N.H.

September 8, 2004
Elementary School
Sanbornton, N.H.

September 9, 2004
Shriner's Hospital for Children
Springfield, Mass.

September 10, 2004
Elementary School
Rutland, Mass.