



FSIS Constituent Update

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Protecting Public Health Through Food Safety

After School Food Safety

It's that time again- back to school. It is also the time to be aware of food safety when it comes to after school snacks for kids. If your child is home alone for an hour or two after school, how can you make sure they are protected from dangers in the kitchen?

These days, many kids don't just open a bag of chips – some make cookies from scratch; others use a microwave to heat up instant noodles or soup. Sound safe? Not if the cookie maker tastes the raw homemade cookie dough because that could lead to Salmonella poisoning. Heating soup in the microwave isn't safe if the cook isn't tall enough to reach the microwave and spills hot soup on himself. That's a major cause of serious burns in children.

“There's a great hunger for accurate information,” says USDA Under Secretary for Food Safety Dr. Elsa Murano. “People want to know how to keep their families safe and healthy. Education is not a substitute – but a complement – to strong food safety policies and programs. Education serves to alert the public about hazards that exist and can be addressed by safe food handling and food selection.”

Before you let young cooks have the run of the kitchen, USDA advises you to make time for a “Food Safety Workshop” with your children. Walk them around the kitchen — explain how to safely use the microwave and teach them some basic food safety tips. Get more information on after school food safety at: www.fsis.usda.gov/food_safety_education/food_safety_education_programs/

Export Requirement Updates

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

Chile
European Union
Hong Kong
Malaysia
Morocco
Peru
Russia
Switzerland

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



Revised Pizza Q's & A's to Address the Names of Non-Traditional Pizza-Like Products and Modified Cheeses

Earlier this year, in response to a petition from industry, FSIS rescinded the pizza with meat standard of identity. In the absence of a pizza with meat standard, the prevailing regulations on naming meat and poultry products apply. In order to assist manufacturers with changes to labeling, FSIS issued guidance in the form of questions and answers on its Web site. After further consideration, FSIS has determined that a clarification of the guidance on naming conventions for certain non-traditional pizza-like products is needed. This modification relates to the continued use of the "common or usual" names for traditional pizza products. Additional questions have been added to the previous guidance and a modification to a previous question has also been made to clarify naming conventions. The clarification and the previous guidance document are available at: http://www.fsis.usda.gov/Regulations_&_Policies/Revised_Pizza_Questions_01-018F/

Last Opportunity to Attend *E. coli* O157:H7 Workshop

The final workshop on new directives designed to strengthen *E. coli* O157:H7 prevention procedures will be held this Saturday, September 11 from 9 a.m. to 2 p.m. in Amarillo, Texas. These sessions 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.

Saturday's workshop will be held at:

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

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

THIS WEEK'S HOT WEB LINKS

Hazard Analysis and Pathogen Reduction

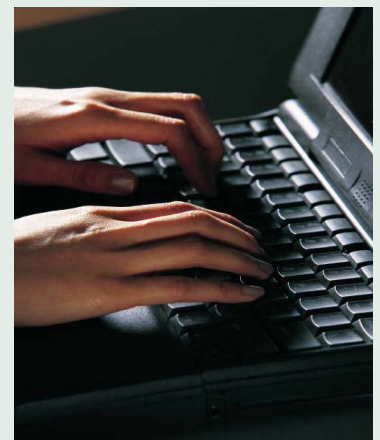
www.fsis.usda.gov/science/hazard_analysis_&_pathogen_reduction/

Science Guidebooks and Methods

www.fsis.usda.gov/science/Guidebooks_&_Methods/

Food Safety Educator

www.fsis.usda.gov/News_&_Events/Food_Safety_Educator/



New Speech Available Online

On August 10, 2004 Deputy Under Secretary for Food Safety Dr. Merle Pierson spoke at the International Association for Food Protection's 91st Annual Meeting in Phoenix, Arizona. Dr. Pierson presented an overview of USDA/FSIS' role, strategy and outcomes in protecting the safety of food products. He also discussed the recently released document *Fulfilling the Vision: Initiatives in Protecting Public Health*, a plan to further improve food protection systems. In addition, Dr. Pierson presented the results FSIS has achieved through the use of science, risk assessments, and its close collaboration with partners. To read this speech please visit: www.fsis.usda.gov/News_&_Events/Speech_081004_Pierson/

FSIS Proposes Equalizing Requirements for Supervisory Visits

FSIS has issued a proposed rule harmonizing the requirements for supervisory visits at certified foreign establishments with those of domestic plants.

The proposed rule amends FSIS regulations to require foreign inspection agencies to conduct supervisory visits at intervals sufficient to verify that the establishment remains eligible for certification to export to the United States. The new language reestablishes the frequency requirement as "periodic supervisory visits."

Comments regarding this proposed change must be received on or before October 18. Written comments may be submitted to the FSIS Docket Room at the U.S. Department of Agriculture, Food Safety and Inspection Service, Room 102 Cotton Annex, 300 12th Street, S.W., Washington, D.C. 20250-3700. Please reference docket #03-033P. Any comments received will be available for public inspection in the FSIS Docket Room from 8:30 a.m. to 4:30 p.m. Monday through Friday and will be posted at www.fsis.usda.gov/OPPDE/rdad/FRDockets.htm.

For Comments and Questions Contact Editor at:

fsisupdate@fsis.usda.gov (202) 720-9113

Featured Office of the Week



The Labeling and Consumer Protection Staff

The Labeling & Consumer Protection Staff (LCPS) develops policies and inspection methods and administers programs to protect consumers from misbranded and economically adulterated meat, poultry and egg products. For more information visit:

www.fsis.usda.gov/About_Fsis_labeling_&_consumer_protection/