



FSIS Constituent Update

Volume 5, Issue 34

Sept. 17, 2004

Protecting Public Health Through Food Safety

FSIS Issues Notice on Humane Handling Requirements

On September 9, FSIS published a notice encouraging establishments to use a systematic approach to ensure that they are meeting the requirements of the Humane Methods of Slaughter Act (HMSA) during handling and slaughter.

FSIS recommends establishments identify where and under what circumstances livestock might experience excitement, discomfort or accidental injury while being handled in connection with the slaughter process. Also, establishments are encouraged to design facilities and implement practices that will minimize discomfort and injury in accordance with existing regulations. Plants should periodically evaluate their system for effectiveness and improve or adjust operations accordingly. FSIS believes implementing these steps will serve to improve product quality and efficiency as well as enhance worker safety.

In previous years, FSIS has taken substantial and comprehensive action to ensure the humane treatment and slaughter of animals in establishments. In 2001, FSIS was able to hire district veterinary medical specialists to serve as the primary contact for humane handling and slaughter issues in each district. In 2003, FSIS issued a directive to provide FSIS inspection personnel additional information on humane handling verification procedures and to clarify enforcement actions to be taken for violations.

In February 2004, FSIS implemented the electronic Humane Activities Tracking program (HAT) to document inspection activities that ensure livestock are humanely handled in federally inspected facilities. HAT provides FSIS with more accurate and readily available information on the activities and time spent by inspection personnel to ensure humane handling and slaughter requirements are met.

For further information contact Lynn Dickey, Ph.D., Director, Regulations and Petitions Policy Staff, Office of Policy, Program and Employee Development, Food Safety and Inspection Service, Cotton Annex Building, 300 12th Street, S.W., Room 112, Washington D.C., 20250-3700, phone (202) 720-5627.

Export Requirement Updates

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

Azerbaijan
Grenada
Guatemala
Hong Kong
Jordan
Mexico
Philippines
Ukraine

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



National Food Safety Education Month®

September is National Food Safety Education Month®. In 1994, the National Restaurant Association Educational Foundation's (NRAEF) International Food Safety Council created National Food Safety Education Month® as an annual campaign to heighten the awareness about the importance of food safety education. Each year a new theme and training activities are created for the restaurant and foodservice industry to reinforce proper food safety practices and procedures. This year's theme is "Be aware as you prepare." Materials to support this year's theme, and materials from past years are accessible on the NRAEF Web site at www.NRAEF.org/nfsem. In addition, promotional materials are available to help make it easier to spread the word about the importance of food safety education and training during the month of September.

September is the opportunity to reinforce proper food safety training and inform everyone that food safety is not an option, but an obligation. Consumers need to know simple steps they can take to prevent foodborne illness. One way is to advise consumers of the four basic messages, *Clean, Separate, Cook, and Chill*. For more information on food safety education visit: http://www.fsis.usda.gov/Food_Safety_Education/.

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 must be received on or before October 18. Written comments may be submitted to the FSIS Docket Room, Reference Docket #03-033P, U.S. Department of Agriculture, Food Safety and Inspection Service, Room 102 Cotton Annex, 300 12th Street, S.W., Washington, D.C. 20250-3700. 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 <http://www.fsis.usda.gov/OPPDE/rdad/FRDockets.htm>.

THIS WEEK'S HOT WEB LINKS

Hazard Analysis and Pathogen Reduction

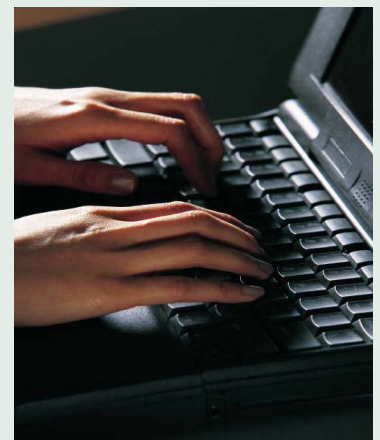
http://www.fsis.usda.gov/science/hazard_analysis&_pathogen_reduction/

FSIS Biographies

http://www.fsis.usda.gov/About_FSIS/FSIS_Biographies/

Food Security and Emergency Preparedness

www.fsis.usda.gov/food_security_&_emergency_preparedness/



Codex Public Meeting on Ad hoc Task Force on Fruit and Vegetable Juices

The Office of the Under Secretary for Food Safety, USDA, and the Center for Food Safety and Applied Nutrition (CFSAN) of the Food and Drug Administration (FDA), Department of Health and Human Services, are sponsoring a public meeting to provide information and receive public comments on agenda items that will be discussed at the Fourth Session of the Codex *Ad hoc* Intergovernmental Task Force on Fruit and Vegetable Juices, which will be held in Fortaleza, Brazil, October 11-15, 2004.

The public meeting will be held on September 15, 2004, from 1 p.m. to 3 p.m. in Room 1B-042 of the FDA Harvey Wiley Building, 5100 Paint Branch Parkway, College Park, Md.

Items to be discussed at the public meeting include: Draft Code General Standards for Fruit Juices and Nectars; and draft Minimum Brix Level for Reconstituted Juice and Reconstituted Puree and Minimum Juice and/or Puree Content for Fruit Nectars.

To submit comments or to receive copies of documents on the agenda, contact the FSIS Docket Room, Docket #04-029N, U.S. Department of Agriculture, Food Safety and Inspection Service, Room 102, Cotton Annex, 300 12th Street, S.W., Washington, DC 20250-3700. The documents and complete agenda are also available electronically at www.codexalimentarius.net.

Persons requiring a sign language interpreter or other special accommodations should notify Ellen Matten at (202) 205-7760 or by fax (202) 720-3157.

For Comments and Questions Contact Editor at:

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

Featured Office of the Week



Congressional and Public Affairs

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