



FSIS Constituent Update

Volume 5, Issue 37

October 8, 2004

Protecting Public Health Through Food Safety

Public Meeting Being Held on the Food Safety Institute of the Americas

A public meeting to discuss future plans for the Food Safety Institute of the Americas (FSIA) will be held October 13-15, 2004, in Miami, Fla. in conjunction with the grand opening of the Institute.

“Secretary Veneman challenged us to think broadly when it comes to improved food safety standards,” Under Secretary for Food Safety Dr. Elsa Murano said. “This institute will become a forum for scientific discussion and educational opportunities for government and industry in all countries to improve the safety of imported and exported meat, poultry and egg products.”

FSIS invites all interested persons to take part in the public meeting and submit comments on the agenda topics. Attendees will be encouraged to make suggestions on the scope and direction of the FSIA at plenary sessions and in small group workshops. Issues to be discussed will include: identifying and assessing educational and informational needs; fostering collaboration and partnership development; establishing strategies and best practices for developing and delivering programs; and planning next steps for the FSIA.

FSIA is a cooperative organization dedicated to the development and promotion of effective food safety education and training programs throughout the Americas. The FSIA will accomplish its goals through partnerships and cooperative agreements with organizations and educational institutions.

An agenda and meeting materials are now available on FSIS’ Web site at: www.fsis.usda.gov/News_&_Events/Meetings_&_Events. The meetings will be held at the Radisson Hotel Miami, 1601 Biscayne Boulevard, from noon to 5 p.m., Wednesday, October 13; from 8:30 a.m. to 5 p.m., Thursday, October 14; and from 8:30 a.m. to 2 p.m. on Friday, October 15. All sessions are free, but registration is required. Attendees who need sign language interpreters or have other special needs should contact the FSIA at (305) 347-5552 or by fax at (305) 530-6066.

Export Requirement Updates

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

European Union

Japan

Romania

Russia

Western Samoa

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



FSIS Announces 2004 State Partnership Cooperative Agreements For Animal And Egg Production Food Safety

FSIS will award nine states \$275,000 to help educate food animal producers about production practices that promote food safety.

Through cooperative agreements, FSIS provides states with funding and resources to develop state-level animal production food safety partnerships. FSIS enters into these agreements with State Departments of Agriculture and/or state animal health agencies to encourage development of HACCP-compatible animal production food safety practices.

“The partnerships between FSIS and these nine states will further enhance communication and cooperation and will improve food safety practices on the farm,” said Acting FSIS Administrator Dr. Barbara J. Masters. “These initiatives provide critically important information to producers about minimizing potentially dangerous pathogens.”

Florida, Indiana, Maryland, Missouri, New Jersey, Ohio, South Dakota, Vermont and West Virginia will receive funding to support their animal and egg production food safety programs. The funds will support a variety of educational programs and initiatives, including demonstrations of best management practices for producers, methods to improve humane handling of livestock, antibiotic residue avoidance and compliance with the Food and Drug Administration’s ruminant feed ban.

The development and implementation of best management practices to reduce foodborne pathogens before slaughter is one of the goals outlined in USDA’s food safety vision paper, “Enhancing Public Health: Strategies for the Future.” The science-based initiatives outlined in the vision document will help FSIS better understand, predict and prevent microbiological contamination of meat and poultry products, improving health outcomes for American families. To view the food safety vision paper visit: www.fsis.usda.gov/About_FSIS/Fulfilling_the_Vision/

THIS WEEK’S HOT WEB LINKS

Constituent Groups

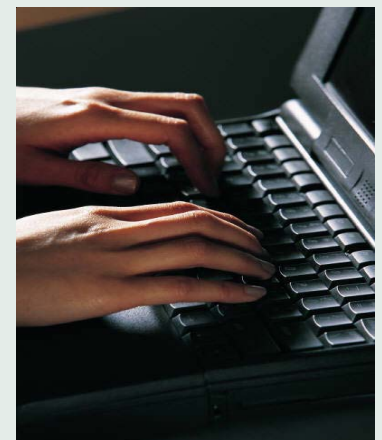
www.fsis.usda.gov/Constituent_Groups/

International Affairs

www.fsis.usda.gov/regulations_&_policies/international_affairs/

State Inspection Programs

www.fsis.usda.gov/regulations_&_policies/State_Inspection_Programs/



Public Meeting to Discuss *Salmonella* Risk Assessments

FSIS will hold a public meeting on October 22, 2004, to discuss two draft risk assessments related to *Salmonella*.

The first risk assessment is a quantitative analysis of *Salmonella enteritidis* in shell eggs, and the second is a quantitative risk assessment of *Salmonella* species found in pasteurized liquid egg products. The documents provide scientific information that the Agency can use to develop pathogen reduction lethality performance standards for pasteurized shell eggs and egg products.

The public meeting will provide a forum to discuss the technical design and assumptions that were used to create these draft risk assessments. The draft risk assessments and a tentative agenda for the meeting are available at http://www.fsis.usda.gov/regulations_&_policies/2004_Notices_Index/

The public meeting is scheduled for October 22, 2004, from 9 a.m. to 12:30 p.m. at the Hyatt Regency Washington on Capitol Hill, 400 New Jersey Avenue, N.W., Washington, D.C., 20001. Individuals interested in attending this meeting can pre-register by calling 202-690-6516 or sending an e-mail to renee.ellis@usda.gov. For technical questions about the risk assessments or the meeting, contact Carl Schroeder, Ph.D., at (202) 690-6346 or e-mail carl.schroeder@fsis.usda.gov.

Written comments on the draft risk assessments may be submitted to Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, Docket 04-034N, 300 12th Street, SW, Room 102, Cotton Annex, Washington, D.C. 20250. Comments on the draft risk assessments must be received on or before November 15, 2004.

To Submit Comments or Questions, Contact the Editor at:

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

Featured Office of the Week



Management Support Staff

The Office of Management Support staff provides all management, administrative and budget support for the Office of Public Health Science (OPHS), including programmatic oversight in areas of laboratory programs, special projects, training, and continuous improvement impacting the Agency. The Office also provides management and financial oversight for the Accredited Laboratory Program. To learn more please visit: www.fsis.usda.gov/About_FSYS/OPHS/

Final Rule To Amend Nutrition Labeling Regulations For “Meal-Type” Products

FSIS announced a final rule last week that amends nutrition labeling regulations. The final rule will permit nutrient content claims on the labeling of multi-serve “meal-type” meat and poultry products. Previously, FSIS only allowed nutrient content claims on single serve meat and poultry products.

The final rule adopts the definitions of “meal-type” and “main-dish” products used by the U.S. Department of Health and Human Services’ Food and Drug Administration. As a result, nutrient content claims will be based on 100 grams of product instead of the serving size.

The amended nutrition labeling regulations will provide consumers with consistent nutrient content claim information as well as additional tools and guidance for selecting foods that meet their dietary needs. This will allow consumers to make valid comparisons among food product categories.

FSIS now will define “meal-type” and “main-dish” products as containing not less than three 40-gram portions of food from at least two of the four food groups, such as bread, fruit, meats and milk. “Meal-type” products must weigh at least 10 ounces per serving. “Main-dish” products must weigh at least six ounces per serving. The final rule will take effect on November 30, 2004.

To receive copies of the petition and supporting documentation, please contact the FSIS Docket Clerk, #00-046F, U.S. Department of Agriculture, Food Safety and Inspection Service, Room 102, Cotton Annex, 300 12th St., S.W., Washington, DC 20250-3700.

Questions on Ready-to-Eat Products

FSIS has received several questions from industry regarding completion of the survey form “Production Information on Post-Lethality Exposed Ready-to-Eat Products” (FSIS Form 10,240-1). To provide timely answers to those questions and to ensure that the widest audience within industry is aware of these answers, the questions and answers (Q&As) will be posted on the FSIS Web site as a related document to Form 10, 240-1 at www.fsis.usda.gov/Forms/. The Q&As will be updated weekly. An FSIS Notice to inspection personnel also will be issued in order to inform inspection program personnel about the Q&As and will be posted on FSIS’ Web site.



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

The USDA Food Safety Mobile travels continuously throughout the United States 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:

October 14-16, 2004

AARP’s National Event and Expo
Las Vegas, Nev.

October 25, 2004

Elementary School
Las Vegas, Nev.

October 27, 2004

Elementary School
Las Vegas, Nev.