



FSIS Constituent Update

Volume 5, Issue 38

October 15, 2004

Protecting Public Health Through Food Safety

Officials Inaugurate the Food Safety Institute of the Americas

On October 13, 2004, USDA Deputy Secretary Jim Moseley and Under Secretary for Food Safety Dr. Elsa Murano, along with officials and dignitaries from throughout the Western Hemisphere, inaugurated the Food Safety Institute of the Americas (FSIA) in Miami, Fla. to develop and promote effective food safety education and training programs throughout the Americas.

“This institute is the first of its kind and seeks to provide a cooperative, educational oriented relationship with the nations in the Western Hemisphere,” Moseley said. “FSIA will address food safety and public health concerns by establishing and enhancing important networks among regulatory officials, researchers, public health officials, consumers, meat, poultry and egg processors and producers, as well as animal producers.”

Murano said the establishment of the institute supports priorities established by Agriculture Secretary Ann M. Veneman to spur the exchange of information and technology among countries around the world. This was the centerpiece of ministerial level meetings on science and technology held in Sacramento, Calif., in June 2003 and follow up meetings in May 2004 in Costa Rica and Burkino Faso in June 2004.

The grand opening activities began with a ceremonial signing of cooperative agreements between USDA, the University of Florida and Miami-Dade College, designed to reflect relationships between the cooperators to carry out educational or special studies programs to improve the safety and security of the food supply in the Americas. The University of Florida and Miami-Dade College are the first institutions to partner with FSIA in this endeavor. Public meetings to discuss the focus and mission of the FSIA took place in the afternoon and continued Thursday and Friday at the Radisson Hotel Miami. Today an open house is being held between 2 p.m. until 4 p.m. at the FSIA headquarters in the Claude Pepper Federal Building, in downtown Miami.

Export Requirement Updates

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

Estonia

Greece

Republic of Korea

Vietnam

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



Salmonella Risk Assessment Public Meeting to be Webcast

FSIS will offer a webcast of the public meeting on October 22, 2004 from 9 a.m. to 12:30 p.m, to discuss two draft risk assessments related to *Salmonella*. Registrations for the webcast will be taken through Tuesday, October 19, 2004. A webcast representative will contact participants the week of the meeting with instructions on joining the event. To register for the webcast, please visit: www.fsis.usda.gov/news_&_events/Registration_102204_Webcast/

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: www.fsis.usda.gov/regulations_&_policies/2004_Notices_Index/

Individuals interested in attending this meeting in person can pre-register by calling 202-690-6516 or sending an e-mail to renee.ellis@usda.gov. The meeting will be held at the Hyatt Regency Washington on Capitol Hill, 400 New Jersey Avenue, N.W., Washington, D.C., 20001.

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.

Questions on Ready-to-Eat Products

FSIS has received several questions 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 is aware of these answers, the questions and answers (Q&As) are posted at www.fsis.usda.gov/regulations_&_policies/10240-1_Q&A/. The Q&As will be updated weekly.

THIS WEEK'S HOT WEB LINKS

FSIS Recalls

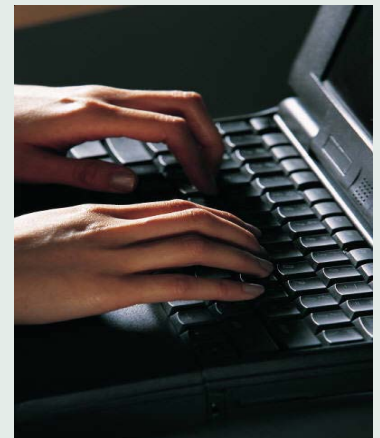
[www.fsis.usda.gov/
Fsis_Recalls/](http://www.fsis.usda.gov/Fsis_Recalls/)

FSIS Careers

www.fsis.usda.gov/careers/

Constituent Groups

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Technical Workshop on Vet Drugs Seminar Now Offered

An important Technical Workshop on Residues of Veterinary Drugs without an Acceptable Daily Intake/Maximum Residue Levels (ADI/MRL) was jointly held by Food and Agriculture Organization/World Health Organization (FAO/WHO) this August, in Bangkok, Thailand. The purpose of the meeting was to provide FAO/WHO and the Codex Alimentarius Commission with a first analysis of the disruptions in food trade that occurred in 2001 and 2002, caused by the detection of trace amounts of chloramphenicol and nitrofurans in animal products. Because of the importance of this Technical Workshop to the current and future work of the Committee on Residues of Veterinary Drugs in Foods (CCRVDF), the Chairman has now organized an information seminar in conjunction with the 15th Session of the Committee to provide details on the outcome of this workshop.

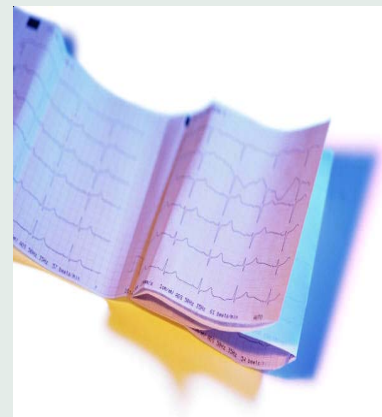
The information seminar will be held on Sunday, October 24, 2004, from 3 to 5 p.m., in the Commonwealth Ballroom at the Holiday Inn, Old Town Alexandria, 625 First Street, Alexandria, Va. 22314. The technical workshop participants will discuss the clarification of the workshop deliberations and conclusions only.

Copies of the technical workshop report and other relevant printed materials available will be provided to attendees. To view meeting details visit: http://www.fsis.usda.gov/regulations/codex_102404_seminar/

BSE Notice Clarifies Acceptable Practices on SRM

On October 7, 2004, FSIS issued Notice 50-04 to clarify which practices are acceptable for removing tonsils from cattle for purposes of regulations 9 CFR 310.22. These regulations require that establishments develop, implement and maintain written procedures for the removal, segregation and disposition of specified risk materials (SRMs) and that they incorporate these procedures into their food safety systems (i.e., HACCP plans or Sanitation SOPs or other prerequisite programs). Also, the notice clarifies the notification protocol related to the off-site collection of brain samples for BSE testing described in FSIS Notice 33-04. For more information on this notice visit: www.fsis.usda.gov/regulations_&_policies/FSIS_notices_index/

Featured Office of the Week



The Internal Control Staff

The Internal Control Staff conducts independent, objective and critical reviews and analyses of FSIS programs in order to help prevent waste, fraud, abuse and mismanagement. ICS's tasks include conducting assessments, performance measurements, audits, investigations, program and data analysis, interagency coordination, audit liaison duties and special studies to assure the presence, integrity and effectiveness of management and internal controls. To learn more visit: www.fsis.usda.gov/About_FSIS/internal_controls/

FSIS Launches Food Safety E-Mail Subscription Service

FSIS has launched a new e-mail subscription service. This service will give citizens automatic and customized access to selected food safety news and information.

“This Administration remains committed to protecting public health and the e-mail subscription service will guarantee our customers quick access to food safety information,” said Under Secretary for Food Safety Dr. Elsa Murano. “This service enables customers to choose the topics important to them and stay updated whether or not they visit this Web site regularly.”

FSIS customers may sign up for 21 initial subscription options across eight categories. Options range from recalls to export information to regulations, directives and notices. Additional subscription options will be added based on demand. Customers can add or delete subscriptions themselves and will have the option to password protect their account. To subscribe, customers can visit the FSIS Web site at www.fsis.usda.gov or www.govdocs.com/service/multi_subscribe.html?code=USFSIS.

In January 2004, Agriculture Secretary Ann M. Veneman started a program to enhance USDA’s electronic government capabilities consistent with President Bush’s management agenda. In January, USDA rolled out a redesigned Web site to improve functionality and ease. In April, FSIS launched its newly designed, customer-focused Web site to help customers find food safety information faster and more easily. The FSIS site features “Karen” the virtual FSIS representative, who instantly answers questions about safely storing, preparing and handling meat, poultry and egg products 24 hours a day from anywhere in the world.

The e-mail subscription service will help broadcast important information and keep the American public up-to-date on topics from food safety preparation and cooking to successful declines in foodborne pathogens.

To Submit Comments or Questions, Contact the Editor at:

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



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.