

### United States Department of Agriculture Food Safety and Inspection Service



## FSIS Constituent Update

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October 22, 2004

**Protecting Public Health Through Food Safety** 

# Alexander is Found Guilty in Slaying of FSIS Compliance Officers

On october 19, a Alameda County, Calif. jury found Stuart Alexander, guilty of first degree murder in the slayings of two FSIS compliance officers, Jean Hillery and Tom Quadros, as well as Bill Shaline, a California Department of Food and Agriculture investigator on June 21, 2000. The two unarmed FSIS veterans, along with California investigator Bill Shaline, were gunned down in the line of duty by Alexander, the owner of a San Leandro, Calif., sausage factory.

FSIS Acting Administrator Dr. Barbara Masters commented, "On June 21, 2000, FSIS was stunned and saddened by the heinous killing of two dedicated compliance officers, Jean Hillery and Tom Quadros. Following a lengthy trial, a jury has found Alexander guilty of first degree murder on all counts. I hope that this verdict, so long in coming, brings a degree of comfort to the grieving families of these dedicated FSIS compliance officers, whose lives were shattered on that day. They have been forced to relive their horrible ordeal over the course of a trial that lasted more than six months as they waited patiently for justice to honor the memory of Jean, Tom and Bill. I hope this verdict also brings comfort to the FSIS family, who continue to mourn the loss of their colleagues. I also want to thank FSIS employees and others who assisted in the prosecution of this difficult case."

"This case once again reminds us that preventing foodborne illness through the application of meat and poultry inspection laws is more than an academic exercise. Jean Hillery, Tom Quadros and Bill Shaline were at that plant that day because they understood the importance of food safety regulations and the protection of public health," said Masters.

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### Export Requirement Updates

The <u>Library of Export</u> Requirements has been updated to reflect changes in export requirements for the following:

Canada

Japan

Complete information is available online at: <a href="https://www.fsis.usda.gov/OFO/export/explib.htm">www.fsis.usda.gov/OFO/export/explib.htm</a>



### Alexander is Found Guilty....

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Agriculture Secretary Ann M. Veneman also responded to the verdict, "Our thoughts and prayers go out to the families of these brave public servants who were murdered mercilessly in the line of duty on June 21, 2000. They embodied the commitment to their profession and dedication to public service that is at the very core of our workforce. We will never forget their sacrifice, and their memory will continue to live through the efforts of their colleagues in ensuring food safety for all Americans."

On Monday, the same jury will begin the penalty phase of the trial, after which it will determine whether Alexander should be executed or serve life in prison. He is eligible to receive the death penalty because he was convicted of the special circumstances of killing the inspectors while they were on the job and also committing multiple murders.

### Salmonella Risk Assessments Available Online

Two draft risk assessments related to *Salmonella* are available online at <a href="https://www.fsis.usda.gov/regulations\_&\_policies/2004\_Notices\_Index/index.asp#Documents">www.fsis.usda.gov/regulations\_&\_policies/2004\_Notices\_Index/index.asp#Documents</a>. The first risk assessment is a quantitative analysis of *Salmonella enteritidis* in shell eggs and the second is a quantitative risk assessment of *Salmonella* in pasteurized liquid egg products. The documents were developed by FSIS to provide scientific information that the Agency can use to develop pathogen reduction lethality performance standards for pasteurized shell eggs and egg products.

A public meeting was webcast on October 22, allowing individuals the opportunity to discuss the technical design and assumptions used in the creation of the draft risk assessments.

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, S.W., Room 102, Cotton Annex, Washington, D.C. 20250. Comments on the draft risk assessments must be received on or before November 15, 2004.

# THIS WEEK'S HOT WEB LINKS

**FSIS Offices** 

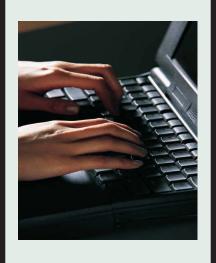
www.fsis.usda.gov/
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#### Codex Alimentarius Meetings

www.fsis.usda.gov/regulations/ Public Meetings/

### **Constituent Groups**

www.fsis.usda.gov/ Constituent\_Groups/



## Reminder: Food Safety E-Mail Subscription Service Available

FSIS' new e-mail subscription service gives citizens automatic and customized access to selected food safety news and information.

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, visit the FSIS Web site at <a href="www.fsis.usda.gov">www.fsis.usda.gov</a> or <a href="www.fsis.usda.gov">www.fsis.usda.go

### National Advisory Committee Seeking Membership Nominees

USDA is seeking nominees for membership on the National Advisory Committee on Microbiological Criteria for Foods (NACMCF).

Nominations are being sought for scientists with expertise in epidemiology, food technology, microbiology, risk assessment, infectious diseases and biostatistics and other related sciences. Nominees may be currently employed by state and federal governments, industry, academia or other scientific pursuits. Committee appointments are made by the Secretary of Agriculture.

Nominations and resumes will be received for 30 days after the notice seeking nominees is published in the *Federal Register* and should be sent to Karen Thomas, Advisory Committee Specialist, USDA, FSIS, Room 333, Aerospace Center, 1400 Independence Ave., SW, Washington, DC 20250.

To Submit Comments or Questions, Contact the Editor at:

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

## Featured Office of the Week



Office of Food Security and Emergency Preparedness

The Office of Food Security and Emergency Preparedness (OFSEP) manages all homeland security activities within FSIS. OFSEP makes sure that policy makers, scientists, field staff and management are prepared to prevent and respond to any food security threat. To learn more visit:

www.fsis.usda.gov/ About FSIS/OFSEP/