



FSIS Constituent Update

Volume 5, Issue 41

November 12, 2004

Protecting Public Health Through Food Safety

FSIS Offers Tips on Safe and Easy Holiday Cooking

FSIS has an array of information available to help consumers prepare a safe, easy and delicious Thanksgiving Day meal.

New this year is “Let’s Talk Turkey, A Consumer Guide to Safely Roasting a Turkey.” Every facet of getting a turkey from the grocery store to the dinner table is included — buying fresh vs. frozen, safe thawing methods, stuffing, roasting and even storing and reheating leftovers. The brochure and other information related to turkey preparation can be printed from the FSIS Web site at: www.fsis.usda.gov. Hard copies of this guide are available at no charge and can be ordered by sending e-mail to fsis.outreach@usda.gov.

Other publications available on the FSIS Web site can answer a myriad of Holiday-related food safety questions. Each week, throughout the holiday season, the *Constituent Update* will answer common holiday cooking questions in the column “Holiday Food Safety”. All food handling safety questions and answers can be found at: www.fsis.usda.gov/fact_sheets/.

Codex Committee Report Now Available

The report on the 15th Session, Codex Committee on Residues of Veterinary Drugs in Foods (CCRVD), held October 26-29, 2004 in Alexandria, Va. is now available on FSIS’ Web site at www.fsis.usda.gov/regulations_&_policies/Delegate_Report_15CCRVD/. The session included 45 countries, one member organization and observers from 11 international organizations. The meeting was preceded with an information seminar on the discussions and five blocks of recommendations from the FAO/WHO Technical Workshop on Residues of Veterinary Drugs Without an Acceptable Daily Intake (ADI) or Maximum Residue Levels (MRL), held in Bangkok, Thailand.

Export Requirement Updates

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

Brazil

Mexico

People’s Republic of China

Russia

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



Reminder: NACMPI to Hold Public Meetings Next Week

The National Advisory Committee on Meat and Poultry Inspection (NACMPI) will hold public meetings on Nov. 16-17, 2004. NACMPI will divide into three subcommittees on the first day to work on the issues discussed during the full committee meeting.

The full committee will meet from 8:30 a.m. to 2:30 p.m. on Nov. 16-17 at the Hilton Alexandria Old Town, 1767 King Street Alexandria, Va. 22314. Subcommittees will hold public meetings on Tuesday, Nov. 16 from 3 p.m. to 6 p.m.

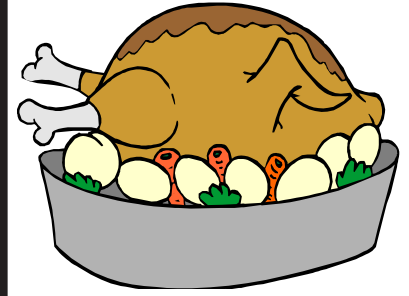
If you would like to submit comments on agenda topics please send them with the agency name and Docket #04-038N to: FSIS Docket Room, Docket #04-038N, USDA, Food Safety and Inspection Service, Room 102 Cotton Annex, 300 12th Street, S.W., Washington, D.C. 20250-3700. Comments can also be submitted online at www.regulations.gov. Comments submitted will be available for public inspection in the FSIS Docket Room between 8:30 a.m. and 4:30 p.m., Monday through Friday. All comments will be posted at www.fsis.usda.gov/oppde/rdad/Notices04.htm. For questions regarding submission of comments or technical information, contact Robert Tynan at (202) 690-6522 or by e-mail at robert.tynan@fsis.usda.gov.

Reminder: Nominations Deadline Has Been Extended for NACMCF

The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) nomination for membership deadline has been extended. Nominations and resumes must be received by Dec. 4, 2004, and should be sent to Karen Thomas, Advisory Committee Specialist, USDA, FSIS, Room 333, Aerospace Center, 1400 Independence Ave., S.W., Washington, D.C. 20250. 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.

To Submit Comments or Questions, Contact the Editor at:

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



Holiday Food Safety

“We had a big family argument at our last Thanksgiving dinner. Aunt Mildred wouldn’t eat the turkey because the cooked meat looked pink. Is pink turkey meat safe?”

The color of cooked meat and poultry is not always a sure sign of its degree of doneness. Only by using a food thermometer can one accurately determine that meat has reached a safe temperature. Turkey, fresh pork, ground beef or veal can remain pink even after cooking to temperatures of 160°F and higher. The meat of smoked turkey is always pink.