



# FSIS Constituent Update

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Protecting the Public Health by Significantly Reducing Foodborne Hazards from Meat, Poultry and Egg Products

## Deadline Approaches for Registration of Meat and Poultry Handlers

This notice announces the availability of FSIS Form 5020-1, Registration of Meat and Poultry Program Handlers as announced in the Federal Register: Docket No. 01-034N <http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/01-034N.pdf> and Docket No. 01-034E <http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/01-034E.pdf>. The notice informs program personnel where to direct individuals inquiring about the new form and provides guidance on the type of information that should be available in the records meat and poultry program handlers are required to maintain. **Please note the deadline for all applicable businesses to register with the Agency is May 24, 2004.**

Because of changes to the FSIS Form 5020-1, all non-federally inspected parties, including those already registered, are required to submit a new form to FSIS. Under the Federal Meat Inspection Act and the Poultry Products Inspection Act, the following parties are required to register with FSIS and maintain records that fully and correctly disclose all transactions: **meat brokers; poultry products; brokers; renderers; animal food manufacturers; wholesalers; public warehousemen; and persons that engage in the business of buying, selling, transporting in commerce, or importing any dead, dying, disabled, or diseased livestock or poultry, or parts of the carcasses of livestock or poultry that have died otherwise than by slaughter (and are not federally-inspected establishments).**

The forms can be obtained at <http://www.fsis.usda.gov/forms/index.asp>  
For more information please visit: [http://www.fsis.usda.gov/regulations & policies/FSIS notices index/](http://www.fsis.usda.gov/regulations%20&%20policies/FSIS_notices_index/)

## Export Requirement Updates

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

**Bulgaria**

**Japan**

**Honduras**

**Mexico**

**United Arab  
Emirates**

Complete information can be found at:

<http://www.fsis.usda.gov/OFO/export/explib.htm>



# Summer 2004 Grilling Season Safest in Years

Statistics released by the Centers for Disease Control and Prevention (CDC) show that *E. coli* O157:H7 illnesses have dropped 36 percent in the last year alone. This is great news for Americans heading into the summer grilling season

“The CDC report adds to the body of evidence indicating real progress is being made toward our goals of preventing foodborne illness and protecting public health,” said Dr. Elsa Murano, USDA’s under secretary for food safety. “The decline can be attributed in part to USDA’s aggressive, science-based policies specifically targeting these deadly bacteria in raw ground beef and increased consumer awareness of basic food safety principles.”

CDC’s data are consistent with data from samples of meat collected by FSIS. Between 2002 and 2003, the percentage of raw ground beef regulatory samples testing positive for *E. coli* O157:H7 dropped 62 percent.

Although Americans have good cause to feel reassured by these figures, Murano urged grilling enthusiasts to heed USDA’s key messages of Clean, Separate, Cook and Chill for a safe Memorial Day and throughout the barbecue season.

- **Clean**

Before grilling and handling food, wash your hands with hot soapy water. Wash cutting boards, dishes, utensils, and counter tops with hot soapy water after preparing each food item and before going on to the next food.

- **Separate**

Separate raw meat and poultry from ready-to-eat foods during preparation and grilling, so that raw juices do not come into contact with other foods. Never place cooked food on a plate that previously held raw meat, poultry or other perishable foods, including egg products.

- **Cook**

Cook to proper temperatures. Use a food thermometer to measure the internal temperature of your burgers to make sure they are cooked all the way through. By cooking ground beef to at least 160°F will you can be certain that *E.coli* O157:H7 and other bacteria are killed.

- **Chill**

Refrigerate or freeze perishables, grilled foods and leftovers within two hours or within one hour if the outside temperature is above 90°F. Divide large amounts of leftovers into shallow containers for quick cooling in the refrigerator.

## THIS WEEK'S HOT WEB LINKS

### USDA Meat & Poultry Hotline

[http://www.fsis.usda.gov/Food\\_Safety\\_Education/USDA\\_Meat\\_&\\_Poultry\\_Hotline/](http://www.fsis.usda.gov/Food_Safety_Education/USDA_Meat_&_Poultry_Hotline/)

### Federal Inspection Programs

[http://www.fsis.usda.gov/regulations\\_&\\_policies/federal\\_inspection\\_programs/](http://www.fsis.usda.gov/regulations_&_policies/federal_inspection_programs/)

### FSIS Science

<http://www.fsis.usda.gov/Science/>



## ***E. coli* O157:H7 Workshops Begin**

From May through September 2004, FSIS will hold 11 instructive workshops to discuss information in three recently revised and released directives dealing with *E. coli* O157:H7. **Directive 10,010.1, Revision 1** Microbiological Testing Program and Other Verification Activities for *Escherichia coli* O157:H7 in Raw Ground Beef Products and Raw Ground Beef Components and Beef Patty Components; **Directive 6420.2** Verification of Procedures for Controlling Fecal Material, Ingesta, and Milk in Slaughter Operations; and **Directive 5000** Review of Establishment Data by Inspection Program Personnel will be among the topics discussed. The workshops are scheduled on Saturday from 9 a.m. to 2 p.m. They will present the materials in the directives to operators of small and very small federally-inspected plants, state-inspected plants, federal and state inspection personnel, members of academia and other interested parties.

For more information please visit: [http://www.fsis.usda.gov/News/Meetings\\_&\\_Events/](http://www.fsis.usda.gov/News/Meetings_&_Events/)

Workshop pre-registration information and specific meeting sites will be announced in upcoming issues of the *Constituent Update*.

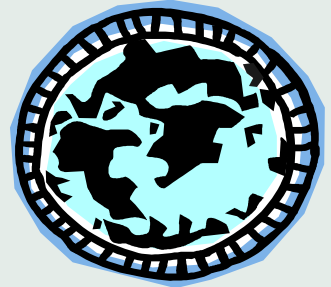
## **Compliance Date Extended for Packaged Pizza Manufacturers**

FSIS has extended the compliance date for manufacturers of packaged pizza products to meet new regulations. The new date will be July 31, 2004.

The extension of the compliance date applies only to those manufacturers of packaged pizzas that have not changed the formulation of their products since the final rule became effective and that continue to use their current label designs without change. FSIS is taking the action to minimize the costs to small manufacturers of packaged pizza products to redesign and print new product labels.

A final rule published last year by the Agency rescinded the pizza with meat or sausage standards of identity. The final rule is available at <http://www.fsis.usda.gov/oppde/rdad/frpubs/01-018F.htm> .

## **Featured Office of the Week**



### **Codex Alimentarius**

The U.S. Codex Office, located in FSIS, USDA, is the U.S. Contact Point for the Codex Alimentarius Commission and its activities. Codex Alimentarius is the major international mechanism for encouraging fair international trade in food while promoting the health and economic interest of consumers. For more information go to:

[http://www.fsis.usda.gov/Regulations\\_&\\_Policies/Codex\\_Alimentarius/](http://www.fsis.usda.gov/Regulations_&_Policies/Codex_Alimentarius/)

# National Advisory Committee on Meat and Poultry Inspection Public Meeting

The National Advisory Committee on Meat and Poultry Inspection (NACMPI) will hold a public meeting on Wednesday, June 2, from 8:30 a.m. to 2:30 p.m. and on Thursday, June 3, 2004, from 8:30 a.m. to 12:45 p.m. to review and discuss the following issues:

(1) the appropriateness of FSIS plans for assessing the effects of the interim final rule on the control of *Listeria monocytogenes* in ready-to-eat meat and poultry products; (2) the advisability of requiring establishments to develop food security plans; and (3) the appropriateness of FSIS establishing test and hold procedures for meat and poultry products that are tested for the presence of an adulterant by FSIS. Three subcommittees will also meet on June 2, 2004, from 2:45 to 5:30 p.m. to work on the issues discussed during the full committee session. A meeting agenda and more information is available at <http://www.fsis.usda.gov/about/nacmpi/>

To obtain more information please contact Mr. Robert Tynan for technical questions at (202) 720-2982 or e-mail [robert.tynan@fsis.usda.gov](mailto:robert.tynan@fsis.usda.gov) and Sonya L. West for meeting questions at (202) 690-1079 or e-mail [sonya.west@fsis.usda.gov](mailto:sonya.west@fsis.usda.gov). Members of the public will be required to register before entering the meeting. Persons requiring a sign language interpreter or other special accommodations should notify West no later than May 28, 2004.

**Note: *Constituent Update* will not publish on Friday, May 28 but we will be back on June 4th. Have a happy and safe Memorial Day.**

## To Contact the Constituent Update Editor

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

The USDA Food Safety Mobile is a 35-foot, recreational-style vehicle covered with a bold, eye-catching design and prominent food safety messages, including the four Fight BAC!® messages of the Partnership for Food Safety Education. The next stops for the Food Safety Mobile are:

**May 25**  
Health and Safety Fest,  
Dayton, Ohio

**May 26**  
Elementary School,  
Blanchester, Ohio

**May 27**  
Elementary School,  
Cincinnati, Ohio