



United States
Department of
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Food Safety and
Inspection Service

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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Posts Meat, Poultry and Egg Product Inspection Directory to Web Site

The Agency posted the meat, poultry and egg product inspection directory to FSIS' Web site. This directory lists all FSIS establishments that produce meat, poultry and egg products regulated by FSIS pursuant to the Federal Meat Inspection Act, the Poultry Products Inspection Act and the Egg Products Inspection Act.

To view this directory, visit FSIS' Web site at http://www.fsis.usda.gov/regulations_&_policies/Meat_Poultry_Egg_Inspection_Directory/index.asp.



FSIS Updates Risk Assessment Web Page

FSIS' Risk Assessment Division (RAD) has modified the risk assessment Web page to include risk assessment models as well as reports.

RAD develops and performs risk assessments of biological and chemical hazards in meat, poultry and egg products in support of the agency's policy development activities. These risk assessments are used to evaluate intervention strategies to reduce foodborne risks and to guide, support and enhance the agency's overall decision-making process, risk-management policies, outreach

efforts, data collection initiatives and research priorities.

The risk assessment Web page has divided these reports into four sections by subject: bovine spongiform encephalopathy (BSE), *E. coli* O157:H7, ready-to-eat meat and poultry products and shell eggs and egg products.

To access publications and scientific updates, visit FSIS' Web site at http://www.fsis.usda.gov/Science/Risk_Assessments/index.asp.

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Export Requirement Updates



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

Japan

Complete information can be found at: www.fsis.usda.gov/Regulations_&_Policies/Export_Information/.

Food Safety Question: Is A Slow Cooker Safe?

Yes. The slow cooker, a countertop appliance, cooks foods slowly at a low temperature—generally between 170° and 280° F. The low heat helps less expensive, leaner cuts of meat become tender and shrink less.

For more information regarding slow cookers and food safety, visit FSIS' Web site at http://www.fsis.usda.gov/Fact_Sheets/Focus_On_Slow_Cooker_Safety/index.asp.

FSIS to Hold *Salmonella* in Poultry Public Meeting

On February 23 and 24, FSIS will hold a public meeting in Atlanta, Ga. to discuss post-harvest interventions to reduce *Salmonella* in poultry. The meeting will inform establishments of the research that is being conducted pertaining to *Salmonella* testing for broilers and the Agency's policy to protect public health. This meeting is a follow-up to the August 2005 public meeting on advances in pre-harvest reduction of *Salmonella* in poultry.

Additional details will be provided in upcoming *Constituent Updates*.

Export Verification Meeting Transcript and Presentations Now Available

On Tuesday, January 24, USDA held a meeting in Washington, D.C. with industry and media representatives to discuss export verification programs.

Secretary of Agriculture Mike Johanns delivered opening remarks. Agricultural Marketing Service's Deputy Administrator of the Livestock and Seed Program Barry Carpenter discussed quality control responsibilities for plants. FSIS Assistant Administrator for the Office of International Affairs Karen Stuck

also provided an overview of the country requirements and export certification process for foreign countries.

To view the Secretary's transcript, go to <http://www.usda.gov/wps/portal/usdahome?contentidonly=true&contentid=2006/01/0022.xml>.

For Carpenter's and Stuck's presentation, visit FSIS' Web site at http://www.fsis.usda.gov/News_&_Events/2006_Speeches/index.asp.

FSIS Posts Electronic Reading Room Web Page

The Agency posted the electronic reading room Web page to FSIS' Web site. The electronic reading room has divided items in the e-FOIA reading room into seven sections by subject: enforcement reports, compliance assistance, administrative staff manuals, popular freedom of information act (FOIA) records, annual FOIA reports and description of major information and locator systems (GILS).

To view these records and reports, visit FSIS' Web page at http://www.fsis.usda.gov/FOIA/FSIS_Electronic_Reading_Room/index.asp.