



United States  
Department of  
Agriculture

Food Safety and  
Inspection Service

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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## FSIS Solicits Comments on Risk-Based Inspection

FSIS is soliciting comments until October 27, on the topics that were discussed during this week's public meeting on risk-based inspection (RBI).

Comments can be submitted either by e-mail to [riskbasedinspection@fsis.usda.gov](mailto:riskbasedinspection@fsis.usda.gov) or by fax to (202) 690-6519.

FSIS held the public meeting to discuss risk-based inspection issues. The meeting provided an overview of FSIS' vision for risk-based inspection. Agenda items also included discussions on measuring establishment risk control, measuring inherent product risk and risk-based inspection implementation.

For more information about risk-based inspection, the workshop meeting materials and background and technical papers, visit FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&Policies/Risk\\_Based\\_Inspection/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/Risk_Based_Inspection/index.asp).

## National Advisory Committee on Meat and Poultry Inspection Holds Public Meetings

The National Advisory Committee on Meat and Poultry Inspection held public meetings this week to discuss using risk to direct in-plant inspection activities in processing assignments and using risk in slaughter operations.

posted soon on FSIS' Web site at [http://www.fsis.usda.gov/regulations/2006\\_notices\\_index/](http://www.fsis.usda.gov/regulations/2006_notices_index/).

The NACMPI was established in 1971 to provide advice and recommendations to the Secretary of Agriculture regarding meat and poultry inspection programs.

The agency accepted public comments which will be

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## Export Requirement Updates



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

### Hong Kong

### Russia

Complete information can be found at: [http://www.fsis.usda.gov/Regulations\\_&Policies/Export\\_Information/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/Export_Information/index.asp).

## NACMCF Public Meetings...

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The committee, which generally meets twice a year, addresses food safety and policy issues affecting USDA.

## FSIS to Hold Regulatory Education Sessions for Small and Very Small Plants

FSIS will hold regulatory education sessions for the owners and operators of small and very small plants in California, North Carolina, Mississippi and Colorado.

The sessions will cover a regulatory walk-through of sanitation standard operating procedures and the hazard analysis and critical control point and rules of practice regulations.

The regulatory education sessions will be held at the following locations:

- October 18, from 6:30 - 8:30 p.m. at the Holiday Inn Sacramento Northeast, 5321 Date Avenue, Sacramento, Calif.;
- October 18, from 6:30 - 8:30 p.m. at the Sheraton Raleigh

Capital Center Hotel, 421 South Salisbury Street, Raleigh, N.C.;

- October 24, from 6:30 - 8:30 p.m. at the Clarion Hotel Jackson, 5075 Interstate 55 North Frontage Road, Jackson, Miss.; and
- October 24, from 6:30 - 8:30 p.m. at the Four Points by Sheraton, 6363 E. Hampden Avenue, Denver, Colo.

To register by phone, call (800) 336-3747.

Online registration forms and information about upcoming sessions can be found at [http://www.fsis.usda.gov/News\\_&Events/Outreach\\_Sessions/SVS\\_Plants/index.asp](http://www.fsis.usda.gov/News_&Events/Outreach_Sessions/SVS_Plants/index.asp).

## FSIS Issues Notice on Re-Chartering of the National Committee on Microbiological Criteria for Foods

FSIS published a *Federal Register* notice on October 13, titled, *National Advisory Committee on Microbiological Criteria for Foods; Renewal*.

The notice announces the re-chartering of the National Advisory Committee on Microbiological Criteria for Foods (NACMCF). The

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## Food Safety Q & A for College Students

**Question:** My daughter's college is only a four-hour drive away, so she comes home often. How can I safely pack home-cooked foods for her to take back to school?

**Answer:** For a four-hour drive, food must be handled properly to keep it safe from spoilage and pathogenic bacteria. Cooked foods should be divided into shallow containers and cooled in the refrigerator prior to the trip.

To transport the food, place it in an insulated cooler packed with several inches of ice, frozen gel packs or containers of frozen water. Add the cold containers of food from the refrigerator when your daughter is ready to leave.

Freezing foods prior to the return trip also helps keep food safe. Advise your daughter to refrigerate the food as soon as she arrives at college.

## ***FSIS Notice ...***

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committee is being renewed in cooperation with the Department of Health and Human Services.

The establishment of the committee was recommended by a 1985 report from the National Academy of Sciences Committee on Food Protection, Subcommittee on Microbiological Criteria, titled, *An Evaluation of the Role of Microbiological Criteria for Foods*.

The current charter for the NACMCF is available for viewing

on the NACMCF homepage at <http://www.fsis.usda.gov/OPHS/NACMCF/index.htm>.

The *Federal Register* notice is available on FSIS' Web site at <http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2006-0031.htm>.

For more information, contact Karen Thomas, advisory committee specialist, at (202) 690-6620 or by e-mail at [Karen.Thomas@fsis.usda.gov](mailto:Karen.Thomas@fsis.usda.gov).

## **Export Tip of the Week**

Since the reopening of markets to U.S. boneless beef, it has become clear that some countries implement defect criteria for boneless beef which include bone fragments.

While FSIS does not consider this to be a food safety issue, exporters should be aware that this policy does exist in certain countries.

It is imperative that exporters work closely with importers to determine if such policies exist and, if so, that boneless beef products exported to these countries will meet their requirements and will be allowed entry upon their arrival at the port.

FSIS inspection officials should continue to certify boneless beef

products, provided the product meets all USDA regulatory requirements (including labeling) as a boneless beef product.

FSIS re-inspection activities related to exports of meat products should continue to be applied as they are today; that is, in accordance with FSIS policy as outlined in FSIS Directive 9040.1, Revision 3, *Re-inspection of Product Intended for Export* (PDF only).

Visit FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp) to learn more about requirements for exporting products to other countries.