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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS to Post Report on Risk-Based Inspection

In its efforts to develop a more robust, risk-based inspection system, FSIS secured the services of Resolve, Inc., a national non-profit organization, to help with gathering input from employees, consumers, industry, state inspection agencies, public health groups and other stakeholders.

Resolve has compiled a report summarizing and synthesizing stakeholder input, including the public workshop held in October.

The report will soon be posted on FSIS' Web site at http://www.fsis.usda.gov/regulations_&_policies/Risk_Based_Inspection/index.asp.

Following the posting of the report, FSIS will notify stakeholders and seek their comments. Please submit comments to riskbasedinspection@fsis.usda.gov.

FSIS Chief Public Health Veterinarian Joins University of Calgary's Faculty of Veterinary Medicine

FSIS Chief Public Health Veterinarian Dr. Bonnie Buntain will join the University of Calgary's Faculty of Veterinary Medicine (UCVM) in the new year. In a joint appointment, she will serve as assistant dean, Government and International Relations for the university's newly-formed Faculty of Veterinary Medicine, and also

as a public health professor with the Faculty of Medicine.

UCVM is Canada's fifth veterinary college. UCVM will collaborate with the local veterinary community to build and deliver an undergraduate Doctor of Veterinary Medicine program. The college will also integrate many research activities

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Export Requirement Updates



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

Mexico

Complete information can be found at: http://www.fsis.usda.gov/Regulations_&Policies/Export_Information/index.asp.

Food Safety Education Fact Sheets

- *Holiday Parties and Buffets*
http://www.fsis.usda.gov/Fact_Sheets/Focus_On_Holiday_or_Party_Buffets/index.asp
- *Cooking for Groups*
http://www.fsis.usda.gov/Fact_Sheets/Cooking_For_Groups_Index/index.asp
- *Food Safety for Those Glorious Holiday Goodies*
http://www.fsis.usda.gov/OA/pubs/holiday_goodies1.pdf

FSIS Chief Public Health Veterinarian ...

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with the Faculty of Medicine to address issues of importance to both animal and human health in Alberta.

“I feel that I have been given a wonderful opportunity to contribute to building a new educational program that will significantly and positively alter veterinary teaching, outreach and research as we currently traditionally know it,” said Buntain.

In addition to serving as the agency’s chief public health veterinarian, Buntain also advised FSIS’ Office of Field



Pictured from left to right: Assistant Administrator for the Office of Field Operations Dr. Kenneth Petersen, Chief Public Health Veterinarian Dr. Bonnie Buntain and Administrator Dr. Barbara Masters.

Operations on veterinary issues regarding food safety, humane slaughter and handling and optimizing the use, retention and recruitment of public health veterinarians.

FSIS Issues Directives and Notice

FSIS publishes directives and notices to enable the agency to carry out its mission of protecting public health. The following directives and notice were issued this week:

- Directive 5500.4 - *Products Intentionally Adulterated with Threat Agents*. This directive instructs FSIS inspection program personnel how to verify that establishments properly address and control intentionally adulterated product.
- Directive 5000.3 - *Identification and Segregation of Products*.

This directive provides inspection program personnel with instructions for verifying that an establishment identifies, segregates and properly holds adulterated product that has been returned to the establishment or has been received by the establishment for further processing.

- Notice 86-06 - *Operations Occurring Outside Approved Hours*. This notice instructs inspection program personnel from FSIS’ Office of Field Operations how to respond when an official establishment operates

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FSIS Issues News Release for Holiday Cooks

FSIS issued a news release on December 19 to offer food safety advice to holiday cooks.

“People can give the gift of food safety: Clean, Separate, Cook and Chill,” said Under Secretary for Food Safety Dr. Richard Raymond. “By following these recommendations, consumers will help themselves and their families *be food safe* this holiday season.”

The news release addresses the four key recommendations that can help consumers reduce the risk of foodborne illness during holiday gatherings.

The news release is available at http://www.fsis.usda.gov/News_&_Events/NR_121906_01/index.asp.

Directives and Notice ...

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outside its approved hours of operation without inspection. It also instructs inspection program personnel from FSIS’ Office of International Affairs how to respond when an official import inspection facility operates without inspection.

The directives and notice can be viewed on FSIS’ Web site at http://www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/index.asp.

Export Tip of the Week

FSIS can only provide export certification for products produced under FSIS inspection. Exporters should be referred to the government agency that regulates the product(s) they wish to export.

http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp to learn more about requirements for exporting products to other countries.

To subscribe to the Export Library, go to http://www.fsis.usda.gov/Regulations_&_Policies/Export_Requirements_EV_Countries/.

Visit FSIS’ Web site at http://www.fsis.usda.gov/Regulations_

The *FSIS Constituent Update* staff would like to wish you a happy and healthy holiday season.

The *FSIS Constituent Update* will not publish on December 29 and will resume publishing on January 5, 2007.