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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Update on *E. coli* O157:H7 Testing

This week's update on *E. coli* O157:H7 testing by FSIS has been expanded to include raw ground beef components from federal plants and from imports.

The table below reports year-to-date information for the current year and one year prior for raw ground beef and raw ground beef components.

Results from Analysis of Raw Ground Beef and Raw Ground Beef Component Samples for *Escherichia coli* O157:H7



Raw Ground Beef						
As of June 24, 2007				As of June 22, 2008		
Source	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	5,588	12	0.21	5,710	15	0.26
Retail Stores	96	0	0.00	213	0	0.00
Raw Ground Beef Components						
As of June 24, 2007				As of June 22, 2008		
Source	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	183	2	1.09	862	2	0.23
Imports	0	0	0.00	261	0	0.00

As indicated, the number of samples analyzed for raw ground beef components is greater in 2008 than in 2007. Sampling and testing of raw ground beef components is a program that was initiated on March 19, 2007. The 2007 data reflects the first three months of this program while the 2008 data reflects nearly six months of testing. For more information about this program, see FSIS Notice 18-07

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Export Requirement Updates



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

Albania

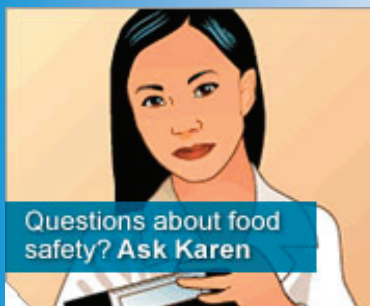
Chile

Philippines

Mexico

Thailand

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



AskKaren.gov

***E. coli* Testing Update...**

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titled *Routine Sampling of Beef Manufacturing Trimmings Intended for Use in Raw Ground Beef*.

Positive results for 2008 are reported on FSIS' Web site at www.fsis.usda.gov/Science/2008_Ecoli_Positive_Results/index.asp.

FSIS Solicits Bids for Food Safety and Defense Training for Spanish-Speaking Plant Owners and Operators

FSIS is soliciting applications for cooperative agreements for a collaborative outreach program on food safety and defense to assist Spanish-speaking owners and operators of small and very small plants.

This program will support operations that generally have fewer technical and financial resources than large facilities which may be exacerbated when English is not the predominant language spoken by plant owners and operators.



The Spanish-speaking training and outreach program is intended to increase the knowledge of, and compliance with, FSIS regulations while providing specialized assistance to this market segment. This program also will provide resources to plant operators in Spanish-speaking countries with an interest in exporting products to the United States.

Applications must be received by August 11 and can be downloaded from the Government grants Web site at www.grants.gov. Click on "Find Grand Opportunities," then select "Basic Search" and type in "10.479" in the search by "Catalog of Federal Domestic Assistance Number" field. Select "Food Safety Cooperation Agreements" and select "Application" to access the application for this announcement.

Forms may also be directed to FSIS by e-mail at mildred.rivera-betancort@fsis.usda.gov. The application may also be mailed to Mildred Rivera-Betancourt, U.S. Department of Agriculture - FSIS, OOEET/CFL/TOB, 210 Walnut Street, Room 985, Des Moines, Iowa 50320.

For additional information, contact Mildred Rivera-Betancourt by phone at (515) 727-8987 or by e-mail at the above address.

Food Defense Plans



FSIS will conduct a survey on August 1 to determine how many FSIS-regulated slaughter and processing plants have voluntarily adopted functional food defense plans.

A documented set of procedures will improve an establishment's ability to respond quickly. A food defense plan also helps to maintain a safe working environment for employees, provide a quality product to customers, and be particularly helpful during emergencies.



Also be sure to visit www.fsis.usda.gov/Food_Defense_&_Emergency_Response/Guidance_Materials/index.asp to review guidelines for completing a functional food defense plan.

Salmonella Results for Egg Products Posted

FSIS is posting, for the first time, results from the testing program of pasteurized egg products for *Salmonella*.

The responsibility for regulating pasteurized liquid, frozen or dried egg products was transferred from USDA's Agricultural Marketing Service to FSIS in 1995.

In the first year of testing by FSIS, the prevalence of *Salmonella* detected in the combined results from the egg products project was 1.63 percent. With few exceptions, the percent positive rate for *Salmonella* in pasteurized egg products has dropped each year since then. This past year, results for pasteurized egg products testing show a decrease down to 0.07.

The posting also includes the serotype data, which can be viewed at http://www.fsis.usda.gov/Science/Sal_Pasteurized_Egg_Products/index.asp. The most common serotype has been *Heidelberg*, followed by *Enteritidis*.

Regulatory Workshop to be Held in NC

FSIS will hold a regulatory education workshop for owners and operators of small and very small plants in Raleigh on July 15 as part of the Agency's outreach to these establishments.

The workshop will cover a variety of topics and prerequisite programs, including hazard analysis and critical control points, sanitation performance standards, sanitation standard operating procedures, rules of practice, food defense strategies, *E. coli* O157:H7 workshops and the following notices:

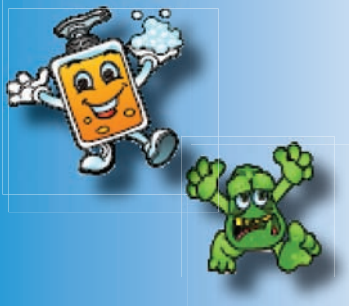
- 65-07, *Notice of Reassessment for Escherichia coli O157:H7 Control and Completion of a Checklist for all Beef Operations;*
- 66-07, *Multiple Follow-Up Sampling After FSIS Positive Escherichia coli O157:H7 Results;* and
- 68-07, *Routine Sampling and Testing of Raw Ground Beef Components Other Than Trim and Imported Raw Ground Beef Components for Escherichia coli O157:H7.*

The July 15 session will be held at the Holiday Inn Crabtree Valley, 4100 Glenwood Avenue, Raleigh, North Carolina from 6:30 to 8:30 p.m.

To register by phone, call (800) 336-3747. Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp.

Check out USDA's Food Safety Quiz for Parents and Kids

Before you let kids have the run of the kitchen, USDA advises you to take a little quiz together. Visit www.fsis.usda.gov/News_&_Events/NR_090704_01/index.asp.



USDA Meat and Poultry Hotline

Food safety experts are available year-round from 10 a.m. to 4 p.m. EST to answer questions about safely preparing and cooking foods. The Hotline is closed on Federal government holidays.

The toll-free number is 1-888-MPHotline (1-888-674-6854). Recorded messages are available 24 hours a day.

FSIS Launches Food Safety Video-Casts

This week, FSIS launched the first in a series of SignFSIS video-casts translated into American Sign Language (ASL) designed to educate consumers who are deaf and hard-of-hearing about food safety. Critical to summer food safety, FSIS released "Barbecue and Food Safety" and "Food Safety During and After a Power Outage" video-casts.

FSIS developed this feature to provide consumers with an alternative vehicle of receiving food safety materials either in written English or ASL.

SignFSIS video-casts feature six Gallaudet University ASL students translating ten food safety scripts from written English to ASL, covering a variety of topics including *E. coli* and *Salmonella* and how to handle meat and poultry properly.

FSIS partnered with the Gallaudet University Biology Department after learning that video-casts were the most effective means of communication for deaf and hard-of-hearing ASL users across the United States.

While this service is a first for USDA, the Agency intends to continue it for consumers who are deaf and hard of hearing by recording more ASL video-casts in the future. Users can access the video clips on FSIS' Web site at www.fsis.usda.gov/news_&_events/Food_Safety_Videos/index.asp.

FSIS Issues Directive

FSIS published Directive 5000.1 Revision 3, *Verifying an Establishment's Food Safety System* on June 24.

The purpose of this directive is to provide comprehensive direction to consumer safety inspectors of how to verify an establishment's compliance with the pathogen reduction, sanitation and Hazard Analysis and Critical Control Point, or HACCP, regulations.

This document cancels FSIS Directive 5000.1 Revision 2, *Verifying An Establishment's Food Safety System* dated July 18, 2006. Additionally, this directive also provides an attachment addressing the use of microbial pathogen computer modeling in HACCP plans.

To review this directive, visit www.fsis.usda.gov/regulations_&_policies/5000_Series-Program_Services/index.asp.