



United States
Department of
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Food Safety and
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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Issues Notice on Sanitary and Phytosanitary International Standard-Setting Activities

FSIS issued a *Federal Register* notice on June 5, titled *International Standard-Setting Activities*.

This notice informs the public of the sanitary and phytosanitary standard-setting activities of the Codex Alimentarius Commission (Codex), in accordance with section 491 of the Trade Agreements Act of 1979, as amended, and the Uruguay Round Agreements Act, Public Law 103-465, 108 Stat. 4809.

This notice also provides a list of other standard-setting activities of Codex, including commodity standards, guidelines, codes of practice and revised texts. This notice, which covers the time periods from June 1, 2007, to May 31, 2008, and June 1, 2008, to May 31, 2009, seeks comments on standards under consideration

and recommendations for new standards.

The Agency is accepting comments through the Federal eRulemaking Portal. To submit comments, go to www.regulations.gov and, in the “Search for Open Regulations” box, select “Food Safety and Inspection Service” from the agency drop-down menu, then click “submit.” In the Docket ID column, select FDMS Docket Number FSIS-2008-0004 to submit or view public comments and to view supporting and related materials available electronically. The comments will be posted on the Agency’s Web site at www.fsis.usda.gov/regulations/2008_Notices_Index/.

This notice is available on FSIS’ Web site at www.fsis.usda.gov/Regulations_&_Policies/index.

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Export Requirement Updates



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

**Colombia
(Egg Products)**

India

Japan

Russia

**Singapore
(Egg Products)**

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

FSIS Posts First Quarterly Progress Report on *Salmonella* Testing of Raw Meat and Poultry Products

FSIS posted to its Web site on June 6, the first quarterly progress report on *Salmonella* testing of selected raw meat and poultry products. This quarterly report provides preliminary data for the months of January - March 2008.

In February 2006, FSIS posted in the *Federal Register* its intention to publish results quarterly and to change how it used the results from its *Salmonella* verification sampling program for meat and poultry establishments as

a way to enhance public health protection.

FSIS is now providing results from individual *Salmonella* verification sample tests the agency regularly conducts at meat and poultry establishments to establishments that have asked to be informed of various tests.

The quarterly report is available on FSIS' Web site at www.fsis.usda.gov/Science/Quarterly_Salmonella_Results/index.asp.

FSIS Podcasts Are Available in More Ways than One

FSIS podcasts can be accessed in a variety of ways with the newest addition, the USA.gov Web site. The podcasts offer consumers another method of obtaining food safety information for meat, poultry and processed egg products.

To access the USA.gov Web site to listen to the *Food Safety for Meat, Poultry and Processed Egg Product Inspection* podcasts, go to www.usa.gov/Topics/Reference_Shelf/Libraries/Podcasts/Business.shtml.

The Food Safety at Home series of podcasts for consumers can be accessed from USA.gov at www.usa.gov/Topics/Reference_

[Shelf/Libraries/Podcasts/Family.shtml](http://www.fsis.usda.gov/Reference_Shelf/Libraries/Podcasts/Family.shtml).

Listed below are this week's feature podcasts:

- **What to do if your product is recalled:** Plant personnel can obtain some useful tips on steps to take during a product recall.
- **Be Food Safe - Clean:** Learn the importance of keeping everything clean that comes in contact with food.

To listen to these podcasts, visit www.fsis.usda.gov/News_&_Events/Food_Safety_at_Home_Podcasts/index.asp. To sign up for a free subscription, visit

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FSIS Issues Consumer Alert on How to Keep Food Safe During an Emergency

FSIS issued a news release on June 5, to provide recommendations to consumers who were affected by severe storms and tornadoes in the Mid-Atlantic region.

“Power outages can occur at any time of the year and it often takes from a few hours to several days for electricity to be restored to residential areas,” said USDA Under Secretary for Food Safety Dr. Richard Raymond. “Without electricity or a cold source, foods stored in refrigerators and freezers can become unsafe. Bacteria in food grow rapidly at temperatures between 40 and 140° F, and if these foods are consumed, people can become very sick.”

The news release instructs consumers on steps to follow when preparing for a possible weather emergency and steps to follow after the weather emergency.

The news release is available on FSIS’ Web site at www.fsis.usda.gov/News_&_Events/NR_060508_02/index.asp.

FSIS Podcasts...

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www.fsis.usda.gov/News_&_Events/podcasts/index.asp. For assistance or details concerning FSIS podcasts, send an e-mail to podcast@fsis.usda.gov.

The Agency also features its podcast at the Apple iTunes store. Users can subscribe to

free podcasts through direct subscription by typing “Food Safety and Inspection Service podcast” in the search engine of the iTunes store. Customers can also go directly to <http://phobos.apple.com/WebObjects/MZStore.woa/wa/viewPodcast?id=279346056> to access the podcast.

Register to Attend Regulatory Education Workshop in Houston

FSIS will hold a regulatory education workshop for owners and operators of small and very small plants in Texas on June 10.

The session will be held at the Intercontinental Hotel - Houston, 2222 West Loop, Houston, Texas, from 6:30 to 8:30 p.m.

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.*

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. Pre-registration is encouraged, but not required.