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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

New Course Available on Meat and Poultry Processing to Small Plant Owners

The Association of Food and Drug Officials (AFDO), under a cooperative agreement with FSIS, is offering an online course on meat and poultry processing beneficial to field regulatory personnel as well as food retailers.

The course offers 13 training modules covering the application of Hazard Analysis and Critical Control Point (HACCP) system principles and the application of processing controls for specific kinds of products including ground beef, smoked and cured product, fresh and fermented sausages, and dried products like jerky as well as other topics.

The free course features quizzes that are available at www.afdo.org/afdo/training/Meat-and-Poultry-at-Retail-Online-Training.cfm. After completing the course, users may obtain a certificate of completion from AFDO for a small fee and earn continuing education units toward Environmental Health and Food Safety Professional credentials offered by the National Environmental Health Association.

The course is directed primarily to state and local inspectors who work with retail stores, restaurants and other inspection-exempt processors of meat and poultry products. However, it should be of interest to others as well, including operators of small and very small plants producing similar products.

“We are truly excited about this course,” said AFDO’s Leigh Ann Stambaugh. “This instruction fills a major gap in the training available to state and local food inspectors, and AFDO is proud to also make the training available to the public.”

FSIS strongly supports AFDO’s effort to equip state and local inspectors and others to better protect consumers and support FSIS’ national food safety goals.

FSIS continues to strengthen capabilities to enhance public health protection and support for food safety through partnerships. Visit www.fsis.usda.gov/About_FSIS/Cooperative_Agreements/index.asp to view more information about other FSIS cooperative agreements.

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Export Requirement Updates



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

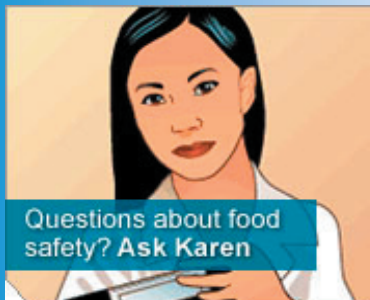
Barbados

Cuba

People's Republic of China

Russia

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



AskKaren.gov

FSIS Issues Notice on Sampling of *Salmonella* and *E. coli* O157:H7

FSIS publishes notices to enhance the agency's efforts to protect public health.

FSIS issued Notice 12-08, *Sampling Of Low Production Volume Raw Ground Beef Establishments For Salmonella And Escherichia Coli O157:H7*, which provides direction to inspection program personnel on how to submit samples for *Salmonella* and *E. coli* O157:H7 testing for establishments producing low volumes of raw ground beef.

The agency will begin random sampling and testing of the two pathogens at each establishment that produces less than 1000 pounds of raw ground beef products in a typical day's production. FSIS will not schedule the establishments sampled under this program in the regular *Salmonella* verification testing program (9 CFR 310.25(b)).

This notice will be implemented no earlier than March 28.

The Office of Food Defense and Emergency Response and the Office of Public Health Science will analyze *Salmonella* sample results for raw ground beef in low volume establishments for serotyping and subtyping results for all positive samples.

All FSIS notices can be viewed at www.fsis.usda.gov/Regulations_&_Policies/FSIS_Notices_Index/index.asp.

FSIS to Host Regulatory Web Seminar

FSIS will hold a regulatory seminar on Feb. 25 as part of a continued effort for outreach to small and very plants.

This web seminar will cover a variety of technical topics concerning agency policies and new technologies of interest to industry, including the FSIS checklist, FSIS' enhanced risk-based sampling program for *E. coli* O157:H7, and industry best practices.

The seminar will be held from 10 to 11 a.m. EST and from 6 to 7 p.m. EST. To register by phone, call (800) 336-3747 or e-mail questions to netmeetingseminars@fsis.usda.gov.

Information about upcoming Web seminars can be found at www.fsis.usda.gov/News_&_Events/Regulatory_Web_Seminars/index.asp.