



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

## Register to Attend the National Advisory Committee on Meat and Poultry Inspection Public Meeting

Next week, the National Advisory Committee on Meat and Poultry Inspection will hold a public meeting on August 27 and 28.

The purpose of this meeting is to review and discuss international equivalence relating to audits associated with determinations of a country's status, equivalence criteria, and the reinspection system for imported product.

The committee will meet Wednesday, August 27, from 8:30 a.m. to 6 p.m. and Thursday, August 28, from 8:30 a.m. to 3 p.m. in the conference room at the south end of the USDA South Building cafeteria, 1400 Independence Avenue, S.W., Washington, D.C. 20250.

A draft of the agenda as well as other supporting documents is available on the "Meetings and Events" page of FSIS' Web site at [www.fsis.usda.gov/News\\_&\\_Events/Meetings\\_&\\_Events/index.asp](http://www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp).

To pre-register, visit [www.fsis.usda.gov/News\\_&\\_Events/Reg\\_082708\\_Meeting/index.asp](http://www.fsis.usda.gov/News_&_Events/Reg_082708_Meeting/index.asp). For further information about the public meeting, contact Keith Payne at (202) 690-6522 or send an email to [keith.payne@fsis.usda.gov](mailto:keith.payne@fsis.usda.gov).

## FSIS to Hold Public Meeting to Discuss the Use of Low Dose Irradiation in Beef

FSIS will hold a public meeting on September 18 to communicate with stakeholders and receive public comments on what action it should take with respect to a petition from the American Meat Institute (AMI). A copy of the petition is available on FSIS' Web site.

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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**

**Republic of Korea**

**Sri Lanka**

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

### **Kitchen Companion: Your Safe Food Handbook**

This food safety handbook contains all the basic information you need to know about food safety ...some old, some new... and all in one place.



To view the handbook, go to [www.fsis.usda.gov/PDF/Kitchen\\_Companion.pdf](http://www.fsis.usda.gov/PDF/Kitchen_Companion.pdf).

## **Public Meeting ...**

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The Agency received a petition from AMI in July 2005 to recognize the use of low penetration and low dose electron beam irradiation on the surface of chilled beef carcasses as a processing aid.

Based upon research and information collected, as well as a positive evaluation of the safety of irradiation by the Food and Drug Administration, FSIS will consider data and information contained in the petition.

A draft agenda and registration form are available on the “Meetings and Events” page of FSIS’ Web site at [www.fsis.usda.gov/News\\_&\\_Events/Meetings\\_&\\_Events/index.asp](http://www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp).

## **FSIS Updates E. coli O157:H7 Reports**

FSIS has updated *E. coli* O157:H7 testing data to include information through August 17, 2008.

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

<b>Raw Ground Beef</b>						
Source	As of August 19, 2007			As of August 17, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	7,633	16	0.21	7,320	25	0.34
Retail Stores	117	0	0.00	261	0	0.00
Imports	60	0	0.00	37	1	2.70
<b>Raw Ground Beef Components</b>						
Source	As of August 19, 2007			As of August 17, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	334	2	0.60	1,318	7	0.53
Imports	0	0	0.00	340	0	0.00
The above information is based upon data in the FSIS electronic data system as of August 19, 2008. Results are from FSIS routine and follow-up sampling programs.						

In 1997, the Agency began implementing the final rule of *Pathogen Reduction; Hazard Analysis and Critical Control*

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## Preparing for a Weather Emergency

Severe weather events can mean power outages, floods and other problems that can affect the safety of food.

Knowing what to do before and after a weather event can help you reduce risk of illness. By following these guidelines, you can also minimize the amount of food that may be lost due to spoilage.

- Keep an appliance thermometer in the refrigerator and freezer. An appliance thermometer indicates the temperature in the refrigerator and freezer. In the case of a power outage, it can help determine the safety of the food.
- Make sure the freezer is at 0° F or below and the refrigerator is at 40° F or below.
- Freeze containers of water ahead of time for ice to help keep food cold in the freezer, refrigerator, or coolers after the power is out. Freeze gel packs for use in coolers.

To learn how to prepare for a possible weather emergency, visit FSIS' Web site at [http://www.fsis.usda.gov/Fact\\_Sheets/Preparing\\_for\\_Weather\\_Emergency/index.asp](http://www.fsis.usda.gov/Fact_Sheets/Preparing_for_Weather_Emergency/index.asp).

## Updates on *E. coli* Reports ...

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*Point (HACCP) Systems* [61 FR38806]. The implementation of HACCP required meat and poultry establishments to develop and implement a system of preventive controls designed to improve the safety of their products. These controls included sanitation standard operating procedures and HACCP plans.

A HACCP plan may include, among other things, testing programs or intervention methods conducted by the establishment. The testing conducted as part of establishment HACCP programs complements the Agency's testing program in order to control *E. coli* O157:H7 and ensure safe and wholesome beef products.

Individual positive results from the all raw ground beef sampling programs for 2008 are reported on FSIS' Web site at [www.fsis.usda.gov/Science/2008\\_Ecoli\\_Positive\\_Results/index.asp](http://www.fsis.usda.gov/Science/2008_Ecoli_Positive_Results/index.asp).

**To submit comments or  
questions, contact the editor  
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