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Food Safety and
Inspection Service

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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Secretary Mike Johanns Announces Results of USDA Investigation of Ineligible Shipment

Agriculture Secretary Mike Johanns held a live Webcast today in Washington, D.C. with media representatives announcing the results of the USDA investigation of the ineligible shipment of meat to Japan. Johanns also released a comprehensive USDA report that details the findings of the investigation and actions taken by USDA.

On January 20, an ineligible shipment arrived in Japan. This shipment was prohibited because the vertebral column from a calf under 20 months of age was attached. This action is permissible in the United States, but under an agreement with Japan, this was not eligible for export to that country. The page report lists the facts surrounding the ineligible shipment.

“The thoroughness of this report demonstrates just how serious we are about addressing this incident and providing assurance to our trading partners that our system is among the best in the world,” said Johanns. “I believe our actions fully address the facts that led to this incident and provide added protections on a broader scale to prevent similar problems in the future.”

To view a transcript of the Secretary’s remarks, go to http://www.usda.gov/wps/portal/!ut/p/s.7_0_A/7_0_1OB?contentidonly=true&contentid=2006/02/0046.xml.

To view the report, visit FSIS’ Web site at http://www.fsis.usda.gov/PDF/Japan_Export_Investigation_Report.pdf.

Inside this Issue

FSIS Issues Notice on Public Meeting of <i>Salmonella</i> in Poultry ..2	
FSIS Posts <i>Salmonella</i> Serotype Data	2
USDA and HHS to Hold Codex Public Meeting	3
NACMCF to Hold Public Meeting	3
FSIS Issues Notice on Labeling Compliance Policy Guide	3

Export Requirement Updates



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

Canada

Costa Rica

Russia

Saudi Arabia

Thailand

Complete information can be found at: www.fsis.usda.

FSIS Issues Notice on Public Meeting on Advances in Post-Harvest Reduction of *Salmonella* in Poultry

FSIS published a *Federal Register* notice on February 13 titled, "Public Meeting on Advances in Post-Harvest Reduction of *Salmonella* in Poultry."

The notice announces that FSIS will hold a public meeting on February 23 - 24, in Atlanta, Ga., to discuss post-harvest interventions to reduce *Salmonella* in poultry. The meeting will inform establishments of the research that is being conducted pertaining to *Salmonella* testing for broilers and the agency's policy to protect public health. This meeting is a follow-up to the August 2005 public meeting on advances in pre-harvest reduction of *Salmonella* in poultry.

The meeting, which is scheduled for February 23, from 9 a.m. to 5:30 p.m. and February 24, from 8:30 a.m. to noon, will be held at the Loudermilk Center, 40 Courtland Street, N.E., Atlanta, Ga. 30303.

The agency is accepting comments through the Federal eRulemaking Portal at <http://www.regulations.gov> or by electronic mail at fsis.regulationscomments@fsis.usda.gov. The notice is available on FSIS' Web site at <http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=/OPPDE/rdad/FRPubs/2005-0048.htm>.

FSIS Posts *Salmonella* Serotype Data on Web Site

Today FSIS posted to its Web site serotype profile data for *Salmonella* isolates from meat and poultry products from January 1998, through December 2004.

Salmonella testing and serotype data are a basis for comparison with future post-Hazard Analysis and Critical Control Point data collection. Along with complementary data from molecular and phenotypic analyses, it also provides an opportunity to examine the association among serotypes isolated on-farm, from meat and poultry products and from human cases of salmonellosis.

FSIS keeps abreast of serotypes of emerging concern to human health. The most recent U.S. human health surveillance data reveals that *Salmonella* serotypes Typhimurium, Enteritidis, Newport, Javiana and Heidelberg are the most commonly identified serotypes causing human infection in the United States.

Continued on page three

FSIS Issues Notice on Labeling Compliance Policy Guide on Poultry Food Product Dating

FSIS issued Notice 7-06 on February 16, announcing the availability of FSIS' food safety compliance policy guide.

The notice titled, *Availability of Labeling Compliance Policy Guide on Poultry Food Product Dating*, explains the current practices and clarifies the requirements of the regulations with regard to the appropriate use of pack dates and slaughter dates on poultry food product labels.

The notice is available on FSIS' Web site at http://www.fsis.usda.gov/regulations_&_policies/Notice_07-06/index.asp.

FSIS Posts *Salmonella* Serotype Data...

Continued from page two

The serotype data can be viewed on FSIS' Web site at http://www.fsis.usda.gov/Science/Salmonella_Serotypes_1998-2004/index.asp

USDA and Health and Human Services to Hold Public Meeting to Address Codex Committee on Food Additives and Contaminants

USDA's Office of the Under Secretary for Food Safety and the Department of Health and Human Service's Food and Drug Administration (FDA) will hold a public meeting to provide information and receive public comments on agenda items that will be discussed at the meeting of the 38th Codex Committee on Food Additives and Contaminants (CCFAC) which will be held April 24 - 28, in the Hague, the Netherlands.

The public meeting will be held on March 6, from 2 p.m. to 4 p.m. in the auditorium of the Harvey W. Wiley Federal Building, 5100 Paint Branch Parkway, College Park, Md. 20740.

Agenda items may be accessed at www.codexalimentarius.net/current.asp. For further information about the public meeting or for special accommodations, contact Ellen Matten, international issues analyst, U.S. Codex Office, FSIS at (202) 205-7760.

National Advisory Committee on Microbiological Criteria for Foods to Hold Public Meeting

The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) will hold a public meeting of the full committee to discuss cooking parameters for seafood, consumer guidelines for safe cooking of poultry products and the food safety importance and public health significance of *Mycobacterium avium* subspecies *paratuberculosis*.

The public meeting will be held on March 24, from 8:30 a.m. to noon at the Westin Arlington Gateway, 801 N. Glebe Road, Arlington, Va. 22203.

For further information about the public meeting, contact Karen Thomas, advisory committee specialist, at (202) 690-6620 or by e-mail at karen.thomas@fsis.usda.gov.