



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

FSIS Issues Notice on Use of Ingredients of Potential Public Health Concern

FSIS published a *Federal Register* notice on May 8, titled, *The Use of Ingredients of Potential Public Health Concern*.

This notice informs establishments that prepare meat and poultry products of the need to ensure proper control over the use of ingredients, especially those that present a potential public health concern, and over the ingredient labeling of their products.

Establishments should ensure that their systems provide

such control as part of the next reassessment of their Hazard Analysis and Critical Control Point systems.

The agency is accepting comments through the Federal eRulemaking Portal at <http://www.regulations.gov> and by electronic mail at fsis.regulationscomments@fsis.usda.gov.

This notice is available on FSIS' Web site at <http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/05-016N.htm>.

FSIS Extends Comment Period on Retail Lists

FSIS has extended the comment period on the proposed rule on the availability of lists of retail consignees during meat or poultry product recalls. The agency is now accepting comments until June 11.

FSIS published a *Federal Register* notice on May 10,

titled, *Availability of Lists of Retail Consignees During Meat or Poultry Product Recalls*.

The notice announces that FSIS is reopening and extending the comment period for the proposed rule which originally closed on May 8.

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Export Requirement Updates



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

Cayman Islands

Costa Rica

Dominican Republic

El Salvador

Mexico

Republic of Korea

Singapore

Vietnam

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

Extension of Comment Period ...

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This action is based on requests made by individuals who attended the agency's April 24 public meeting to solicit comments on the proposal.

Comments may be submitted through the Federal eRulemaking Portal at <http://www.regulations.gov> and by electronic mail at

fsis.regulationscomments@fsis.usda.gov.

This notice is available on FSIS' Web site at <http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2005-0028.htm>.

National Advisory Committee on Meat and Poultry Inspection to Hold Public Meeting

FSIS published a *Federal Register* notice on May 12, to announce that the National Advisory Committee on Meat and Poultry Inspection will hold a public meeting on May 23-24. The committee will discuss issues related to building a more robust risk-based inspection system.

Subcommittees will hold open meetings on May 23, from 3 p.m. to 6 p.m. The full committee will hold a public meeting on both days from 8:30 a.m. to 2 p.m.

All committee meetings will be held in the conference room at the

south end of the cafeteria located in the USDA South Building, 1400 Independence Avenue, SW., Washington, D.C.

The agency is accepting comments through the Federal eRulemaking Portal at <http://www.regulations.gov> and 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=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2006-0005.htm>.

Export Tip of the Week

Containers of meat and poultry products certified on FSIS Form 9060-5, *Meat and Poultry Export Certificate of Wholesomeness*, are box stamped with information which includes the unique number of the corresponding health certificate.

The primary purpose for box stamping the product is to link the product being exported to the health certificate.

These box stamps should only be placed on the containers and not on the health certificate

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“No-Show” Guests Jeopardize Food

Question: I prepared a special dinner for a group of friends, but I just heard the weather report on TV advising everyone to stay home. What should I do with all the food?

Answer: If your guests can reschedule within four days, cooked foods can be stored safely in the refrigerator. For longer storage, freeze any cooked meat or poultry entree or casserole. Arrange the cooked foods in shallow airtight containers or wrap tightly with heavy-duty aluminum foil or freezer wrap, and freeze. These foods will keep their best quality (flavor, texture and juiciness) for three to four months.

Also, most vegetable, rice and pasta dishes can be frozen. Cream sauces may become lumpy or separate when frozen and reheated, but they will be safe to serve again.

For additional food safety information about meat, poultry or egg products, call the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854); for the hearing-impaired (TTY) 1-800-256-7072.

The Hotline is staffed by food safety experts weekdays from 10 a.m. to 4 p.m. Eastern time. Recorded messages are available 24 hours a day.

Export Tip of the Week...

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or any other accompanying documentation.

The only exceptions to this rule are for product destined to the European community countries, Switzerland and Russia.

FSIS inspection officials should check with the Office of International Affairs at (202) 720-

7473 if an exporter requests that health certificates or any other accompanying documentation carry the box stamp.

Visit FSIS' Web site at [http://www.fsis.usda.gov/Regulations & Policies/Export_Information/index.asp](http://www.fsis.usda.gov/Regulations&Policies/Export_Information/index.asp) to learn more about requirements for exporting products to other countries.

**To submit comments or questions,
contact the editor, Faye Smith at
fsisupdate@fsis.usda.gov**

(202) 720-9113