



United States  
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# FSIS Constituent Update

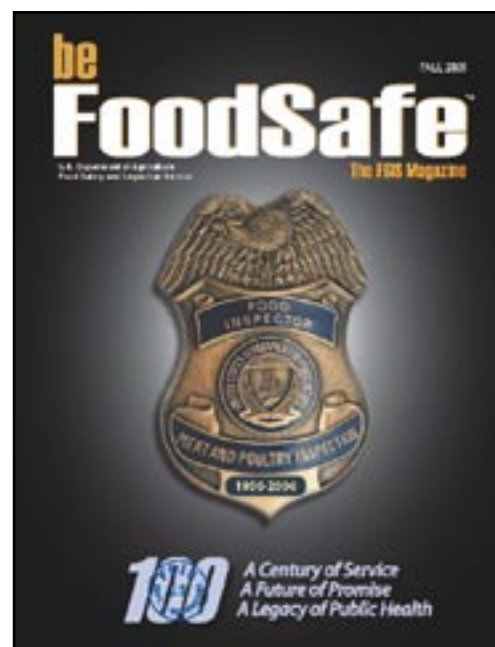
Protecting Public Health Through Food Safety and Food Defense

## FSIS Launches New Magazine

FSIS unveiled the inaugural issue of its new full-color glossy magazine on September 27, titled, *be FoodSafe: the FSIS Magazine*, at the 2006 Food Safety Education Conference in Denver, Colo.

The core mission of *be FoodSafe* is to provide readers meaningful content. Its articles, for example, will be dedicated to education programs for food workers, consumers and caregivers; and food safety behavior trends and emerging topics in science and research. There will also be a focus on food inspection issues, both domestic and international, as well as profiles of FSIS professionals.

FSIS Deputy Administrator Bryce Quick led the rollout of the new publication. “Our goal for *be FoodSafe* was to create a publication that is both authoritative and entertaining,” said Quick.



The magazine replaces FSIS’ previous newsletter, *The Food Safety Educator*, at no additional cost and it will serve a larger audience. “Everyone along the farm-to-table continuum plays a role in reducing foodborne illness, and for this reason, we anticipate this magazine serving as another tool to reach diverse audiences so we can all work together to further enhance public health protection through food safety,” stated Quick.

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## Export Requirement Updates



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

**France**

**St. Lucia**

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

## *be FoodSafe ...*

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Electronic versions of the inaugural and subsequent issues will be available for free at [www.fsis.usda.gov](http://www.fsis.usda.gov) or [www.befoodsafe.gov](http://www.befoodsafe.gov).

To purchase a one year hard copy subscription for \$29, visit the Government Printing Office's Web site at <http://bookstore.gpo.gov/collections/befoodsafe.jsp>.

## Under Secretary for Food Safety Presents 2006 Bauman Award

USDA's Under Secretary for Food Safety Dr. Richard Raymond presented Dr. R. Bruce Tompkin with the prestigious 2006 Howard Bauman Award on September 27.

The award was presented in Denver, Colo., at the 2006 Food Safety Education Conference, "Reaching At-Risk Audiences and Today's Other Food Safety Challenges."

"Dr. Tompkin has contributed enormously to food safety through his research into specific pathogens and to the control of foodborne illness by sharing that information widely," stated Raymond. "Dr. Tompkin's lifelong dedication to science and education has contributed directly to the reduction of foodborne illness in America and it gives me great pleasure to honor such a deserving individual with the 2006 Howard Bauman Award."

Tompkin began his career as a food microbiologist with what is now ConAgra Foods in 1962 and retired as vice president of product safety in 2002. Some of his most significant research was on the control of microbiological



*Dr. R. Bruce Tompkin accepts the 2006 Howard Bauman Award from Dr. Richard Raymond.*

hazards in meat and poultry products, including *Clostridium botulinum*, *Salmonella* and *Listeria monocytogenes*.

Tompkin was an early proponent of the use of the Hazard Analysis and Critical Control Point (HACCP) system, helping to implement it at ConAgra long before it was required.

The Bauman award is named for Dr. Howard E. Bauman, widely recognized for his pioneering efforts to develop the HACCP food safety system.

The award, the highest food safety honor presented by USDA, recognizes an individual who has exhibited leadership and a longstanding commitment to improving food safety.

## **FSIS Issues Notice on Verification Procedures**

FSIS issued Notice 63-06 to inform inspection program personnel of the verification activities that should be performed regarding *E. coli* O157:H7.

The agency is encouraging establishments that handle beef products to design statistically-based sampling plans to purposefully find this pathogen and then identify steps to reduce the likelihood of its presence.

FSIS Directive 5000.2 clarifies that inspection program personnel have access to a wide range of records under the Hazard Analysis and Critical Control Point regulations.

It also provides instructions to review the establishment's testing records as well as other establishment monitoring programs.

Notice 63-06 is available on FSIS' Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/63-06.pdf>.

## **FSIS to Hold Public Meeting on Risk-Based Inspection**

FSIS will hold a public meeting to discuss risk-based inspection issues on October 10 and 11. The meeting will consist of presentations and discussions on measuring establishment risk control, measuring inherent product risk and risk-based inspection implementation.

The meeting is scheduled for October 10, from 9:30 a.m. - 5:30 p.m. EST, and October 11, from 9:30 a.m. - 4:30 p.m. EST. It will be held at George Mason University, Arlington Campus, 3401 Fairfax Drive, Arlington, Va. 22201.

Members of the public are required to pre-register for the meeting. Attendees are also strongly encouraged to read the technical papers on measuring inherent product risk for risk-based inspection and measuring establishment risk control for risk-based inspection. Additional information on risk-based inspection will be forthcoming.

The meeting will also be broadcast as a net meeting. For more information about risk-based inspection, the technical papers and the public meeting, visit FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&\\_Policies/Risk\\_Based\\_Inspection/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Risk_Based_Inspection/index.asp).

## **National Advisory Committee on Meat and Poultry Inspection to Hold Public Meetings**

The National Advisory Committee on Meat and Poultry Inspection will hold public meetings on October 12 and 13.

The purpose of these meetings is to discuss using risk to direct in-plant inspection activities in processing assignments and using risk in slaughter operations.

Subcommittees will hold open meetings on October 12, from 2 - 6 p.m., to discuss these issues after the full committee session.

The full committee will hold public meetings on October 12

and 13 from 8:30 a.m. - 2:00 p.m.

All committee meetings will be held in the conference room at the south end of the USDA South Building cafeteria, 1400 Independence Avenue, SW., Washington, D.C. 20250.

For more information about the public meetings, contact Loraine Cannon at (202) 690-6647 or by e-mail at [NACMPI@fsis.usda.gov](mailto:NACMPI@fsis.usda.gov).

## FSIS Issues Q & As for Notice 34-06

FSIS has issued a new set of questions and answers (Q & As) pertaining to FSIS Notice 34-06, *Certification of Intestines or Animal Casings for Export*.

The Q & As can be viewed on FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&\\_Policies/Notice\\_64-06/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Notice_64-06/index.asp).

If you have additional questions, contact the Inspection and Enforcement Initiatives Staff, Office of Policy, Program, and Employee Development at (202) 205-0010.

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## Speeches Available on FSIS' Web Site

Visit [http://www.fsis.usda.gov/News\\_&\\_Events/2006\\_Speeches/index.asp](http://www.fsis.usda.gov/News_&_Events/2006_Speeches/index.asp) to view USDA Secretary Mike Johanns' and Under Secretary for Food Safety Dr. Richard Raymond's September 27 remarks at the 2006 Food Safety Education Conference in Denver, Colo.

## FSIS to Hold Regulatory Education Sessions for Small and Very Small Plants

FSIS will hold regulatory education sessions for the owners and operators of small and very small plants in California, North Carolina, Mississippi and Colorado.

The sessions will cover a regulatory walk-through of sanitation standard operating procedures and the hazard analysis and critical control point and rules of practice regulations.

The regulatory education sessions will be held at the following locations:

October 18, from 6:30 - 8:30 p.m. at the Holiday Inn Sacramento Northeast, 5321 Date Avenue, Sacramento, Calif.;

October 18, from 6:30 - 8:30 p.m. at the Sheraton Raleigh Capital Center Hotel, 421 South Salisbury Street, Raleigh, N.C.;

October 24, from 6:30 - 8:30 p.m. at the Clarion Hotel Jackson, 5075 Interstate 55 North Frontage Road, Jackson, Miss.; and

October 24, from 6:30 - 8:30 p.m. at the Four Points by Sheraton, 6363 E. Hampden Avenue, Denver, Colo.

To register by phone, call (800) 336-3747. Online registration forms and information about upcoming sessions can be found at [http://www.fsis.usda.gov/News\\_&\\_Events/Outreach\\_Sessions\\_SVS\\_Plants/index.asp](http://www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp).

## Export Tip of the Week

FSIS is certifying more and more egg products destined for foreign countries. These products are accompanied by FSIS Form PY-200, *Egg Products Inspection and Grading Certificate*.

Most of the importing countries require additional certification statements which may be included on the PY-200. However, in certain cases, additional

certification must be provided using a letterhead certificate.

Several importing countries require an additional export document. It is important to check the Export Library, which includes a section dedicated exclusively to requirements for egg products prior to certifying egg products destined for a foreign country.

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## Food Safety Q & A for College Students

**Question:** What are the important things to remember about food safety?

**Answer:** USDA's Meat and Poultry Hotline, in conjunction with the Partnership for Food Safety Education's Fight BAC!® campaign, advises all consumers to keep these four basic tips in mind when cooking and preparing foods:

- **Clean.** Wash hands and surfaces often.
- **Separate.** Separate raw meat, poultry and egg products from cooked foods to avoid cross-contamination.
- **Cook.** Raw meat, poultry and egg products need to be cooked thoroughly. Use a food thermometer to ensure foods have reached a high enough temperature to kill any harmful bacteria that might be present.
- **Chill.** Refrigerate promptly.

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.

## *Export Tip ...*

*Continued from page four*

The requirements for each of the importing countries are unique. Prior to shipping, exporters should work closely with importers to confirm that the importing country will accept the documentation provided by FSIS as indicated in the country requirements.

Visit FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_](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 subscribe to the Export Library, go to [http://www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Requirements\\_EV\\_Countries/](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Requirements_EV_Countries/).

**To submit comments or questions,  
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**Faye Smith at**  
[fsisupdate@fsis.usda.gov](mailto:fsisupdate@fsis.usda.gov)

**or**  
**(202) 720-9113.**