



United States
Department of
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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

Office of Food Safety to Hold Codex Public Meeting

USDA's Office of Food Safety and the Department of Health and Human Services' Food and Drug Administration will hold a public meeting on January 23.

The purpose of the meeting is to provide information and receive public comments on agenda items and draft U.S. positions that will be discussed at the 20th Session of the Codex Committee on Fats and Oils of the Codex Alimentarius Commission, which

will be held from February 19-23, in London, United Kingdom.

The public meeting will be held from 2 to 4 p.m., in the rear of the cafeteria, located in the USDA South Building, 1400 Independence Avenue SW., Washington, D.C. 20250.

For further information about the public meeting, contact Amjad Ali, international issues analyst, at (202) 205-7760.

FSIS Continues to Solicit and Accept Comments on Risk-Based Inspection

FSIS is continuing to solicit comments on the topics that were discussed during the October public meeting on risk-based inspection (RBI).

FSIS held the public meeting to gather input on risk-

based inspection issues. The meeting provided the public with an overview of FSIS' current thinking on risk-based inspection.

FSIS is accepting comments until it posts a report later this

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Export Requirement Updates



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

Jamaica

Mexico

Russia

St. Lucia

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

Risk-Based Inspection...

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month prepared for the agency by the third party facilitator, Resolve, Inc. The agency will make another announcement at that time about the report's availability and the opportunity for public comment.

Comments can be submitted by e-mail to

RiskBasedInspection@fsis.usda.gov or by fax to (202) 690-6519.

For more information about risk-based inspection, visit FSIS' Web site at http://www.fsis.usda.gov/Regulations_&Policies/RiskBased_Inspection/index.asp.

FSIS Issues Directive and Notice

FSIS issued Directive 7000.1 on December 11 to instruct inspection program personnel how to verify that plants comply with regulatory requirements designed to protect consumers in ways other than ensuring food safety.

It also issues new Inspection System Procedures (ISP) descriptions for all 04 and 05B procedures, except 04C02, Humane Handling.

Directive 7000.1, which will become effective on February 20, 2007, is available on FSIS' Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7000.1.pdf>.

The agency also issued Notice 85-06 on December 12 titled, *Export Library Revisions for November 1, 2006 through December 11, 2006*.

This notice provides links to the export library revisions covering the period from November 1 through December 11. A red asterisk (*) indicates the most recent change in the country's requirements.

Notice 85-06 is available on FSIS' Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/85-06.pdf>.

Export Tip of the Week

Exporters may present a computer generated FSIS Form 9060-6, *Application for Export Certificate*, to FSIS plant personnel for review and signature. Since this is an internal form, FSIS does not object when exporters use

this process to streamline the entry of data on the form. Form 9060-6 must present the required information in a clear, efficient and legible manner acceptable to the FSIS official receiving it.

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Food Safety 101

Leftover pizza, fried chicken, Chinese food and other take-out foods should be refrigerated as soon as possible. Perishable food should never be out of refrigeration more than two hours. At room temperatures over 90° F, discard after one hour.

Keep the refrigerator set at 40° F or lower. Refrigerate leftovers in shallow containers. Wrap or cover the food. Cooked meat or poultry and leftover pizza is safe for 3 to 4 days, while luncheon meats and egg, tuna and macaroni salads are safe for up to 3 to 5 days. Foods stored longer may begin to spoil or become unsafe to eat. Never taste a food to determine if it has spoiled.

Use microwave safe containers. Do not microwave foods in margarine tubs or other plastic containers intended for cold storage. Chemicals used in such plastics could transfer into the food when heated.

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...

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For further information, call FSIS' Office of International Affairs at (202) 720-3473.

Visit FSIS' Web site at 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/.

Proper Thermometer Placement

The only way to know food has been cooked to a safe internal temperature is to use a food thermometer.

These drawings illustrate proper placement of a food thermometer in meat and poultry. To avoid burns, remove food from direct heat for testing when necessary.

When taking the temperature of beef, pork or lamb roasts, the food thermometer should be placed midway in the roast,



avoiding the bone. When cooking hamburgers, steaks or chops, insert a thermistor

or thermocouple in the thickest part, away from bone, fat or gristle.

When the food being cooked is irregularly shaped, such as with a beef roast, check the temperature in several places.

When cooking whole poultry, the food thermometer should be inserted into the thickest part of the thigh (avoiding the bone).

If stuffed, the center of the stuffing should be checked after the thigh reads 165° F (stuffing must reach 165° F). If cooking poultry parts, insert the food thermometer into the thickest area, avoiding the bone.



The food thermometer may be inserted sideways if necessary. When the food is irregularly shaped, the temperature should be checked in several places.

For more information about proper thermometer placement, visit FSIS' Web site at http://www.fsis.usda.gov/food_safety_education/proper_thermometer_placement/index.asp.