



United States  
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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## FSIS Announces Proposed Timeline for Risk-Based Inspection in Processing

FSIS issued a news release on February 22 announcing a proposed timeline for implementing more robust risk-based inspection in processing plants.

The agency is proposing to begin in April with 30 locations representing about 254 establishments and potentially expanding to approximately 150 locations by the end of 2007.

USDA's Under Secretary for Food Safety Dr. Richard Raymond stated, "To better protect public health, the Food Safety and Inspection Service (FSIS) intends to better utilize information regularly collected by inspection program personnel at processing establishments to improve food safety.

"By taking into account the relative risk of what each processing plant produces and how each plant is controlling risk in its operations, FSIS will more effectively allocate inspection resources to those processing plants needing it the most, while

continuing daily inspection at all processing facilities."

Raymond noted that incorporating risk prevention more thoroughly into inspection activities has been an ongoing process at FSIS, from the implementation of the Hazard Analysis and Critical Control Points (HACCP) system in 1998 to the 2006 Salmonella reduction initiative.

Raymond said that gradually implementing risk-based inspection will ensure that all aspects of the program can be thoroughly evaluated and revised as needed before it is expanded nationwide.

The news release is available on FSIS' Web site at [http://www.fsis.usda.gov/News\\_&\\_Events/NR\\_022207\\_01/index.asp](http://www.fsis.usda.gov/News_&_Events/NR_022207_01/index.asp).

For more information about risk-based inspection in processing plants, visit FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&\\_Policies/RBI\\_in\\_Processing/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/RBI_in_Processing/index.asp).

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## Export Requirement Updates



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

### European Union

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).

## FSIS Posts Commonly Asked Questions on Red Meat Slaughter

FSIS issued Notice 13-07 on February 22 titled, *Availability of Questions and Answers regarding Red Meat Slaughter Operations*.

This notice informs inspection program personnel that the agency posted to its Web site commonly asked questions from small and very small establishments

on how a small or very small establishment can comply with agency requirements regarding red meat slaughter operations.

The questions and answers documents are available at [http://www.fsis.usda.gov/Help/FAQs\\_Small\\_&\\_Very\\_Small\\_Plants/index.asp](http://www.fsis.usda.gov/Help/FAQs_Small_&_Very_Small_Plants/index.asp).

## FSIS Posts 2006 Regulatory Sampling Data on Web Site

Today FSIS posted the annual sampling results from its regulatory testing program for ready-to-eat products.

The released results include data from the agency's regulatory testing program for *Salmonella*,

*Listeria monocytogenes* and *E. coli* O157:H7 in ready-to-eat meat and poultry products.

The testing data can be viewed on FSIS' Web site at [http://www.fsis.usda.gov/Science/Micro\\_Testing\\_RTE/](http://www.fsis.usda.gov/Science/Micro_Testing_RTE/).

## FSIS Posts Quarterly Progress Report on *Salmonella* Testing of Raw Meat and Poultry Products

FSIS posted on its Web site the fourth quarterly progress report on *Salmonella* testing of selected raw and meat poultry products.

In February 2006, FSIS posted in the Federal Register its intention to publish results quarterly and to change how it used the results from its *Salmonella* verification sampling program for meat and poultry establishments as a way to enhance public health protection.

FSIS is now providing results from individual *Salmonella* verification sample tests the agency regularly conducts at meat and poultry establishments to establishments that have asked to be informed of various tests.

The quarterly report is available on FSIS' Web site at [http://www.fsis.usda.gov/Science/Quarterly\\_Salmonella\\_Results/](http://www.fsis.usda.gov/Science/Quarterly_Salmonella_Results/).

**What is the Meat and Poultry Hotline and what type of questions does it handle?**

USDA's Meat and Poultry Hotline is a toll-free telephone service that helps consumers prevent foodborne illness, specifically by answering their questions about safe storage, handling and preparation of meat and poultry products.

The Hotline may be reached by calling 1-888-MPHotline (1-888-674-6854). The toll-free number for the hearing impaired (TTY) is 1-800-256-7072.

Callers may speak with a food safety specialist – in English or Spanish - from 10 a.m. to 4 p.m. Eastern Time, weekdays. Recorded messages are available 24 hours a day.

For more information about the USDA Meat and Poultry Hotline, visit FSIS' Web site at [http://www.fsis.usda.gov/Food\\_Safety\\_Education/usda\\_meat\\_&\\_poultry\\_hotline/index.asp](http://www.fsis.usda.gov/Food_Safety_Education/usda_meat_&_poultry_hotline/index.asp).

**FSIS to Hold Regulatory Education Session in Wisconsin**

FSIS will hold a regulatory education session on February 28 for the owners and operators of small and very small plants in Wisconsin.

The regulatory education session will offer participants in-depth information on sanitation performance standard regulations and food defense.

The session will be held from 6:30 to 8:30 p.m. at the Crowne

Plaza Madison East Towne, 4402 East Washington Avenue, Madison, Wis.

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).

**To submit comments or questions, contact the editor, Faye Smith**

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**or**

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