



United States
Department of
Agriculture

Food Safety and
Inspection Service

Volume 8, Issue 17
April 27, 2007



FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FDA and USDA Determine Swine Fed Adulterated Product

USDA and the U.S. Food and Drug Administration (FDA) issued a news release on April 26, to notify State authorities that swine fed adulterated product will not be approved to enter the food supply.

Based on information currently available, FDA and USDA believe the likelihood of illness after eating pork from swine fed the adulterated product would be very low; however, the agencies believe it is prudent to take this measure.

The contaminants in question include melamine and melamine-related compounds, including

cyanuric acid, the combination of which is a potential source of concern in relation to human and animal health.

USDA is offering to compensate producers who euthanize swine that were fed the adulterated product. FSIS is in the process of determining whether meat from animals that were fed the adulterated product has entered commerce.

To view the news release and obtain more information, visit USDA's Web site at <http://www.usda.gov/wps/portal/usdahome?contentidonly=true&contentid=2007/04/0117.xml>.

Register to Attend April 30 Public Meeting on Risk-Based Inspection

FSIS will hold a public meeting on April 30 to focus on how industry data will be used in the algorithm to calculate the risk level for processing plants to be used in determining their level of inspection.

The public meeting will be held from 9 a.m. to 1 p.m., in Room 244 of the George Mason University, Arlington Campus, 3401 N. Fairfax Drive, Arlington, Va.

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Export Requirement Updates



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

Azerbaijan

Canada

Ecuador

**European Union
(Egg Products)**

**People's Republic of
China**

Taiwan

Thailand

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

RBI Public Meeting ...

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Stakeholders will also be able to participate via audio conference.

Directions to the site, phone-in information, an agenda and other meeting materials will be posted on FSIS' Web site at <http://www.fsis.usda.gov>.

Pre-registration for the meeting is encouraged. To register online, go to http://www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp, select the appropriate meeting and indicate

whether you will attend onsite at George Mason University or participate by phone.

You may also register by contacting Sally Fernandez at (202) 690-6524, FAX (202) 690-6519, or e-mail to sally.fernandez@fsis.usda.gov.

PowerPoint presentations, an updated agenda and abstracts for the April 30 public meeting are available on FSIS' Web site at http://www.fsis.usda.gov/News/Meetings_&_Events/.

NACMCF to Hold Public Meetings

The National Advisory Committee on Microbiological Criteria for Foods subcommittees will hold public meetings in May.

The subcommittee on Determination of Cooking Parameters for Safe Seafood for Consumers will meet on May 8-10, from 9 a.m. to 5 p.m.

The purpose of this meeting is to determine the minimal requirements for achieving microbiologically safe cooked seafood and associated methods of objective measurement; access all pathogens of concern, associated heat-labile toxins and seafood cooking methods that may be used by the consumer.

The subcommittee on Assessment of the Food Safety Importance of *Mycobacterium avium* subspecies

paratuberculosis will meet on May 15-16, from 8:30 a.m. to 4:30 p.m., to determine the potential for transmission via foods of *Mycobacterium avium* subspecies *paratuberculosis*, a suspect causative agent for Crohn's Disease, and the importance of this organism as a food safety concern.

Both public meetings will be held at the Aerospace Building, 901 D Street, SW., Room 369, Washington, D.C.

To register, contact Karen Thomas-Sharp, advisory committee specialist, at (202) 690-6620.

For security reasons, all persons wishing to attend must register in advance.

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Turduckens Require Safe Food Handling

Club sandwiches, lasagna and eggs benedict are examples of foods assembled in layers. However, “turducken”- a layered poultry dish especially popular during the holidays - is exceptionally risky and requires safe food handling and thorough cooking to prevent foodborne illness.

The “turducken” is a deboned, stuffed chicken inside a deboned, stuffed duck inside a deboned, stuffed turkey. The name is comprised of syllables from the words “turkey,” “duck,” and “chicken.” Usually the tip end of the turkey leg bones and the first two wing joints are left on the turkey so that after assembly, the finished product resembles a whole turkey. Alternatively, the finished turducken can be a completely boneless roll with stuffing layered between each bird.

To learn more about turduckens and safe food handling, visit FSIS’ Web site at http://www.fsis.usda.gov/Fact_Sheets/Turduckens_Require_Safe_Food_Handling/index.asp.

FSIS Announces May Regulatory Education Sessions for Small and Very Small Plants

FSIS will continue to hold regulatory education sessions during May for the owners and operators of small and very small plants in New Jersey, Georgia and Tennessee.

The May 2 session will cover a regulatory walk-through of sanitation standard operating procedures, hazard analysis and critical control point and rules of practice regulations. This session will be held from 6:30 p.m. to 8:30 p.m., at the Sheraton at Woodbridge Place Hotel, 515 Route One South, Iselin, N.J.

The May 9 session will cover a regulatory walk-through of sanitation performance standard regulations and food defense. This session will be held from 6:30 p.m. to 8:30 p.m., at the Sheraton

Atlanta Hotel, 165 Courtland Street, Atlanta, Ga.



The Tennessee regulatory education session on May 9 will cover a regulatory walk-through of sanitation standard operating procedures, hazard analysis and critical control point and rules of practice regulations. This session will be held from 6:30 p.m. to 8:30 p.m., at the Holiday Inn Brentwood, 5543 Edmondson Pike #160, Nashville, Tenn.

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.

FSIS Issues Notice and Directive

FSIS issued Notice 29-07 on April 25, to announce that the European Union implemented new certification requirements and added new certification language for egg products.

This notice sets out the new certification procedures that inspection program personnel should follow and explains why it is appropriate for egg product inspectors to sign the new certification statement.

Notice 29-07, which became effective on April 26, is available on FSIS’ Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/29-07.pdf>.

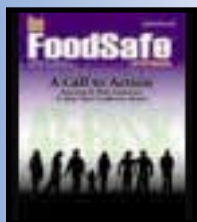
The agency also issued Directive 5930.1, Revision 3, on April 26, titled, *Custom Exempt Review Process*.

This directive describes the policies and procedures for the review of custom livestock

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Subscribe to *be FoodSafe: The FSIS Magazine*

be FoodSafe: The FSIS Magazine is a quarterly publication that focuses on food safety behavior trends, emerging science and research, inspection issues (domestic and international), and education programs for food workers, consumers and caregivers.



The Winter/Spring issue showcases USDA's efforts to reach out to at-risk populations to help fight foodborne illness in the global marketplace through educational programs, a food safety conference and targeted publications.

Electronic subscriptions are free and available from the magazine's Web page at http://www.fsis.usda.gov/News_&_Events/Be_Foodsafe_Magazine/index.asp.

Hard copy subscriptions are \$29 per year (\$40.50 foreign addresses) and can be obtained through the U.S. Government (GPO) Bookstore at <http://bookstore.gpo.gov/collections/befoodsafe.jsp> or by phone at (866) 512-1800.

Notice and Directive...

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or poultry slaughtering and processing operations that are exempt from inspection requirements under the Federal Meat Inspection Act and the Poultry Products Inspection Act.

It also outlines the actions that FSIS may take when custom exempt facilities and operators do not maintain compliance with the applicable statutory and regulatory requirements.

The directive also updates methodologies for determining

whether establishments are meeting performance standards for sanitation as set out in the sanitation performance standards regulations and reflects organizational changes in FSIS and reflects policies regarding bovine spongiform encephalopathy and specified risk materials.

Directive 5930.1, Revision 3 is available on FSIS' Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5930.1.pdf>.

**To submit comments or questions,
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