



United States
Department of
Agriculture

Food Safety and
Inspection Service

Volume 8, Issue 35
August 31, 2007



FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Interagency Working Group on Import Safety to Hold Public Meeting

The Presidential Interagency Working Group on Import Safety will hold a public meeting on Oct. 1.

The objective of the meeting is to identify and recommend actions that government, industry and consumers involved in the production, distribution, regulation and use of imported products can take to promote the safety of such products.

The public meeting will be held from 8 a.m. to 6 p.m., in the USDA Jefferson Auditorium, 1400 Independence Ave. SW., Washington D.C.

Individuals interested in attending the meeting in person or by teleconference must register by Sept. 17 by e-mail to Erik Mettler at Erik.Mettler@fda.hhs.gov.

Comments must be submitted by Oct. 1 to either <http://www.fda.gov/dockets/ecomments> or <http://www.regulations.gov> and should be identified with Docket No. 2009N-0330.

The related news release is available at www.fsis.usda.gov/News_&_Events/index.asp.

FSIS Posts Prototype of *Salmonella* Set Category Results for Individual Establishments on the Web Site

FSIS posted on its Web site a prototype of how the agency intends to report category 2 and 3 *Salmonella* set results for individual broiler establishments.

This prototype shows how the agency will report the results

for individual establishments of completed *Salmonella* sample sets, initially with a focus on broiler establishments that attain a Category 2 and 3 level of control. Category 1 broiler establishments will be



Continued on page two

Inside this Issue

Criteria for <i>Salmonella</i> Initiative Program	2
Notices	3

Export Requirement Updates



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

Republic of Korea

Indonesia

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

Emergency Preparedness Fact Sheets

A Consumer's Guide to Food Safety: Severe Storms and Hurricanes - www.fsis.usda.gov/Fact_Sheets/Severe_Storms_and_Hurricanes_Guide/index.asp.

Keeping Food Safe During an Emergency - www.fsis.usda.gov/Fact_Sheets/keeping_food_Safe_during_an_emergency/index.asp.

Prototype of Salmonella Results...

Continued from page one

posted later in calendar year 2008, once FSIS begins random, unannounced "check" sampling in these establishments. FSIS will compare the results of its check samples to those of the establishment. Category 1 establishments may not be tested for a full set for up to two years. Set results for other classes of raw products (e.g., turkeys, steers/heifers and ground beef) also will be posted beginning in calendar year 2008.

FSIS will begin posting to its Web site the results for each establishment, after a notification about the change is published in a *Federal Register* notice. This is a follow-up to the agency's intention to post more information related to test results, as announced in February 2006.

Making the results public is part of an effort to strongly encourage industry stakeholders to further reduce the presence of *Salmonella* on raw carcasses and ground product.

FSIS expects the public offering of these results to positively impact public health through measurable reductions in the public's exposure to raw meat and poultry products that could be contaminated with *Salmonella* or other enteric pathogens, such as *Campylobacter*. The *Federal Register* notice will further articulate the agency's rationale for making the result public.

The prototype is available on FSIS' Web site at www.fsis.usda.gov/PDF/Salmonella_Initiative_Prototype.pdf.

FSIS Releases Criteria for Salmonella Initiative Program

FSIS has posted on its Web site the criteria for the *Salmonella* Initiative Program that the agency intends to begin in October 2007. The program, conceptually discussed in 71 *Federal Register* 9772 (February 27, 2006), is designed to demonstrate definite improvements in ongoing control for *Salmonella* in broiler and turkey slaughter operations in volunteer establishments.

Establishments must submit a request to participate in the program. If selected, establishments will then operate via a waiver to existing regulations as provided in 9 *Code of Federal Regulations* 381.3(b) and in accordance with the criteria specified for the program.

Requests to participate in the program should be submitted to

Continued on page three

Register to Attend Regulatory Education Sessions for Small and Very Small Plants

FSIS will hold
regulatory
education
sessions on
Sept. 12 for the



owners and operators of small
and very small plants at the
following locations:

- Radisson Suites, 1211 E. Garvey Street, Covina, Calif., from 6:30 to 8:30 p.m.;
- Holiday Inn Select, 549 S. Rock Road, Wichita, Kan., from 6:30 to 8:30 p.m.;
- Holiday Inn Convention Center, 3321 S. 72nd Street, Omaha, Neb., from 6:30 to 8:30 p.m.;
- Holiday Inn New Philadelphia, 131 Bluebell Drive SW., New Philadelphia, Ohio, from 6:30 to 8:30 p.m.; and
- Crowne Plaza Suites, Dallas Park Central, 7800 Alpha Road, Dallas, Texas, from 6:30 to 8:30 p.m.

To register by phone, call (800) 336-3747. Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp.

Salmonella Initiative Program ...

Continued from page two

Dr. Isabel Arrington by e-mail to Isabel.Arrington@fsis.usda.gov. FSIS will begin Sept. 1 to review requests to participate in the program.

In addition, FSIS will formally announce the program in a *Federal Register* notice. The agency intends to terminate the program at the time a final

regulation issues that incorporates the concepts of the program into a public health based poultry slaughter inspection system.

The criteria and additional information on the program are available at www.fsis.usda.gov/PDF/Salmonella_Initiative_Program_Criteria.pdf.

FSIS Issues Notices

FSIS publishes notices to enable the agency to carry out its mission of protecting public health. The following notices were issued this week:

- Notice 54-07 - *Updated Requirements for Certifying Beef Exports to Korea*. This notice informs inspection program personnel that the Agricultural Marketing Service (AMS) posted on its Web site a new requirement for an establishment to participate in AMS' export verification program.

The establishment should review, and tighten appropriately, its weight range tolerance for boxes of boneless beef product presented for export to Korea. The requirement is posted at www.ams.usda.gov/lsg/arc/LSKoreaClarificationStatement.pdf.

In addition to following agency directives and notices on exports, FSIS personnel who receive an

application to export boneless beef to Korea should verify that the product was produced under an export verification program which complies with AMS' Aug. 24 requirement.

- Notice 55-07 - *Nationwide Young Turkey Microbiological Baseline Data Collection Program*. This notice provides information to inspection program personnel at establishments that are included as part of FSIS' Nationwide Young Turkey Microbiological Baseline Data Collection Program.

The information applies to the 90-day training (i.e., "shake down") period that will be conducted before the actual study begins.

The 90-day training period will begin as soon as inspection program personnel who will be collecting samples receive this notice. Certain sample collection procedures for this study are

Continued on page four



with Good Hygiene

Cleanliness is a major factor in preventing foodborne illness.

Wash hands with warm, soapy water for 20 seconds:

- before and after handling food;
- after using the bathroom;
- after changing a diaper;
- after handling pets;
- after tending to a sick person;
- after blowing your nose, coughing or sneezing; and
- after handling uncooked eggs or raw meat, poultry or fish and their juices;

For more information, contact the USDA Meat and Poultry Hotline. Food safety experts are available year-round Monday through Friday from 10 a.m. to 4 p.m. Eastern Time to answer questions about safely preparing and cooking foods. The toll-free number is (888) MPHOTline, (888) 674-6854. Recorded messages are available 24 hours a day.



Notices ...

Continued from page three

different than those for the routine sampling of turkey carcasses.

- Notice 56-07 - *Final Regulations for Non-Ambulatory Disabled Cattle and Specified Risk Materials (SRMs)*.

This notice announces publication of the specified risk materials final rule, "*Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle; Prohibition of the Use of Certain Stunning Devices Used to Immobilize Cattle During Slaughter*" (also referred to as "the SRM final rule").

It also announces that FSIS will issue two new directives. The new directives will consolidate information from all the current FSIS notices related to non-ambulatory disabled cattle and SRMs.

Finally, this notice also instructs inspection program personnel to meet with the establishment management to discuss the provisions of the final SRM rule and the changes since the interim final rule.

The notices are available on FSIS' Web site at www.fsis.usda.gov/Regulations_&_Policies/index.asp.