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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Completes Review of PR/HACCP Systems Final Rule

FSIS issued a report on Aug. 31, reviewing the Pathogen Reduction/Hazard Analysis and Critical Control Point (PR/HACCP) Systems Final Rule to determine whether it should be continued without change, amended or rescinded.

This landmark rule, issued by FSIS on July 25, 1996, focuses on prevention and reduction of microbial pathogens on raw products that can cause illness. The ruling applies to approximately 6,500 federally inspected and 2,550 state-inspected meat and poultry (slaughter and processing) plants in the United States.

This review was conducted as a result of Section 610 of the Regulatory Flexibility Act (RFA) which requires all federal agencies to review any provision which has a significant impact upon a substantial number of small businesses or groups. It requires that reviews be conducted within 10 years of the implementation of a significant rule.

In February 2005, FSIS assembled a team to conduct a review of regulations implemented by the PR/HACCP rule examining a number of factors specified by Section 610 of the RFA as well as the economic impact on the meat and poultry industries. In August 2005, the agency published a *Federal Register* Notice requesting comments from the public on the impact of the PR/HACCP rule as well as the relevant factors noted in Section 610 of the RFA.

Additionally, FSIS conducted a survey of nine small and very small meat and poultry establishments to ensure receipt of comments from small and very small businesses affected by this rule.

The report revealed that meat and poultry slaughter plants have made significant investments to comply with the PR/HACCP rule and that FSIS has provided and continues to provide extensive technical assistance to plants through a variety of mechanisms.

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Export Requirement Updates



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

Republic of Korea

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

Ask Karen

Ask Karen - FSIS' virtual representative can answer your questions 24 hours a day, 7 days a week.

Visit "Ask Karen" at www.fsis.usda.gov/Food_Safety_Education/Ask_Karen/index.asp#Question.

FSIS Completes Review...

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For the future, the agency will work towards implementing the recommendations of the ad hoc task force in the *FSIS Strategic Implementation Plan for Strengthening Small and Very Small Plant Outreach*. By taking these steps, FSIS will continue to strengthen its HACCP program

and pathogen reduction efforts through outreach to small and very small businesses.

The report is available at www.fsis.usda.gov/regulations_&policies/2007_Proposed_Rules_Index/index.asp.

FSIS Offers Workshop on SRM

FSIS will offer a workshop Sept. 15 from 9 to 11 a.m., to review the regulation on the *Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle*.

The workshop will be held at the Hyatt Regency O'Hare, 9300 W. Bryn Mawr Ave., Rosemont, Ill. For directions to the hotel, please call 847-663-4446.

Participants are encouraged to pre-register for the workshop through the Meetings and Events section of the FSIS web site, www.fsis.usda.gov/News_&Events/Outreach_Sessions_SVS_Plants/index.asp. A copy of the final rule is posted at www.fsis.usda.gov/regulations_&policies/2007_Interim_&Final_Rules_Index/index.asp.

FSIS Issues New Updates on Directives

FSIS publishes directives and notices to enable the agency to carry out its mission of protecting public health. FSIS issued new updates on the following directives:

- Directive 8010.1 Revision 1 - Methodology For Conducting In-Commerce Surveillance Activities.

- Directive 8010.2 Revision 1 - Investigative Methodology.

- Directive 8010.3 Revision 1 - Procedure for Evidence Collection Safeguarding and Disposal.

- Directive 8010.4 Revision 1 - Report Of Investigation.

- Directive 8010.5 Revision 1 - Case Referral and Disposition.

These directives provide instructions to investigators in FSIS' Office of Program

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Safety First!

Food safety that is... the four basic rules are clean, separate, cook and chill.

Clean

hands, food contact surfaces, and fruits and vegetables. Do not wash or rinse meats and poultry. (Washing raw meat and poultry can spread bacteria.)



Separate

raw, cooked and ready-to-eat foods when shopping, preparing or storing foods. This prevents cross contamination from one food to another.



Cook

foods to a safe temperature in order to kill microorganisms. Use a food thermometer or an instant read thermometer to be sure.

Chill

Refrigerate perishable foods promptly and thaw foods in the refrigerator, not on the counter. Your refrigerator should hold 40 degrees F and your freezer 0 degrees F. Use refrigerator and freezer thermometers to be sure.



New Updates on Directives...

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Evaluation, Enforcement and Review, Compliance and Investigations Division, on the methodology that should be used when conducting in-commerce surveillance activities of establishments, firms or corporations who are subject to the provisions of the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA) or the Egg Products Inspection Act (EPIA) and related laws and regulations.

- Directive 8410.1 Revision 4 - Detention and Seizure.

This directive provides procedures which agency personnel are to follow when preparing a recommendation for seizure or detainment of meat, poultry or egg products found in commerce which is suspected to be adulterated, misbranded or otherwise in violation of the FMIA, PPIA or EPIA.

- Directive 9010.1 - Export Products Returned to the United States.

This directive is being reissued to provide instructions to FSIS personnel that define program responsibilities and activities when U.S.-exported products are returned to the United States.

This directive also announces the issuance and use of two new FSIS Forms, 9010-1, Application for the Return of Exported Products to the United States, and 9010-2, U.S. Exported and Returned Product Facility for Reinspection Concurrence.

These directives can be viewed on the FSIS Web site at www.fsis.usda.gov/Regulations_&Policies/FSIS_Notices_Index/index.asp.

