



# FSIS Constituent Update

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Protecting Public Health Through Food Safety and Security

## FSIS Unveils New Food Security Checklist for Industry

FSIS has released an industry self-assessment checklist for food security. The voluntary "Industry Self-Assessment Checklist for Food Security," provides plants with a constructive way to evaluate their security plans to prevent intentional contamination of their products, helping to ensure safe and secure food and protection of public health.

The self assessment checklist contains questions covering the following important areas:

- Food Security Plan Management
- Outside Security
- Inside Security
- Slaughter and Processing Security
- Storage Security
- Shipping and Receiving Security
- Water and Ice Supply Security
- Mail Handling Security
- Personnel Security

The checklist and instructions on how to use it are available on FSIS' Web site at: [www.fsis.usda.gov/Food\\_Security\\_&\\_Emergency\\_Preparedness/Security\\_Guidelines/](http://www.fsis.usda.gov/Food_Security_&_Emergency_Preparedness/Security_Guidelines/).

This self assessment is based primarily on *the Food Security Guidelines for Food Processors*, published by FSIS in 2002 and is available on FSIS' Web site at: [www.fsis.usda.gov/FoodSecurity&EmergencyPreparedness/SecurityGuidelines/index.asp#Industry](http://www.fsis.usda.gov/FoodSecurity&EmergencyPreparedness/SecurityGuidelines/index.asp#Industry).

## Export Requirement Updates

The [Library of Export Requirements](#) has been updated to reflect changes in export requirements for the following:

**Barbados**

**Cuba**

**European Union**

**Mexico**

**Russia**

**Serbia**

Complete information is available online at: [www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/)



## FSIS Training Materials are Now Available Online

The training materials used in FSIS' Food Inspector, Public Health Veterinarian, and Food Safety Regulatory Essentials (FSRE) training courses are now available on FSIS' Web site at: [www.fsis.usda.gov/FSIS\\_Employees/Online\\_References/index.asp](http://www.fsis.usda.gov/FSIS_Employees/Online_References/index.asp).

These entry-level training programs have a strong scientific, regulatory and public health focus that provides participants with the knowledge base they need to carry out FSIS' important public health mission. Each training program contains multiple training modules that will be updated to reflect FSIS policy changes.

The Food Inspector training materials are located at: [www.fsis.usda.gov/FSIS\\_Employees/Slaughter\\_Inspection\\_Training/index.asp](http://www.fsis.usda.gov/FSIS_Employees/Slaughter_Inspection_Training/index.asp).

The Public Health Veterinarian training materials can be found at: [www.fsis.usda.gov/FSIS\\_Employees/Public\\_Health\\_Veterinarian/index.asp](http://www.fsis.usda.gov/FSIS_Employees/Public_Health_Veterinarian/index.asp).

The Food Safety Regulatory Essentials are posted at: [www.fsis.usda.gov/FSIS\\_Employees/Food\\_Safety\\_Regulatory\\_Essentials/index.asp](http://www.fsis.usda.gov/FSIS_Employees/Food_Safety_Regulatory_Essentials/index.asp).

## New Food Safety Directives Issued to Personnel

FSIS has revised directives 5420.1 – 5420.8, which detail the emergency procedures those personnel in the agencies various program areas must follow when a Threat Condition Yellow, Orange or Red is declared by the Department of Homeland Security. In addition, the revised directives establishes how threat condition declarations will be communicated to personnel, provides specific instructions to personnel on how to respond to threat condition declarations, and identifies procedures to effectively address and resolve security concerns in order to ensure food security and protect public health.

The directives can be viewed at: [www.fsis.usda.gov/regulations\\_&\\_policies/5000\\_Series-Program\\_Services/](http://www.fsis.usda.gov/regulations_&_policies/5000_Series-Program_Services/).

FSIS has also released directive 6000.1, which provides Public Health Veterinarians (PHVs) instructions to follow when they suspect that animals may have Foreign Animal Diseases (FAD), or when PHVs observe symptoms of FADs or other reportable conditions. This directive may be viewed at: [www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/6000.1.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/6000.1.pdf).

## THIS WEEK'S HOT WEB LINKS

### Certifying Meat & Poultry Products for Export

[www.fsis.usda.gov/regulations\\_&\\_policies/Certifying\\_a\\_Shipment/index.asp](http://www.fsis.usda.gov/regulations_&_policies/Certifying_a_Shipment/index.asp)

### Risk Assessments

[www.fsis.usda.gov/Science/Risk\\_Assessments/index.asp](http://www.fsis.usda.gov/Science/Risk_Assessments/index.asp)



# Upcoming Public Meetings to Address Codex Committees

## Codex Committee on Fats and Oils

On Tuesday, February 1, the Office of the Under Secretary for Food Safety, U.S. Department of Agriculture (USDA) and the Food and Drug Administration of the Department of Health and Human Services (HHS) will hold a public meeting to provide information and receive comments on agenda items that will be discussed at the 19th Session of the Codex Committee on Fats and Oils, in London, United Kingdom, on February 21-25, 2005. The public meeting will be held from 10 a.m. to 12 p.m. in Conference Room 1A-002 of the Harvey Wiley Federal Building, 5100 Paint Branch Parkway, College Park, Md.

## Codex Committee on Food Hygiene

On Wednesday, February 2, the Office of the Under Secretary for Food Safety, USDA and the Food and Drug Administration, HHS will hold a public meeting to provide information and receive comments on all issues coming before the 37<sup>th</sup> Session of the Codex Committee on Food Hygiene, which will be held in Buenos Aires, Argentina, March 14 – 19, 2005. The public meeting will be held from 10 a.m. to 4 p.m., in Conference Room 1A001 of the Harvey W. Wiley Federal Building, 5100 Paint Branch Parkway, College Park, Md.

## Codex Committee on Fish and Fishery Products

On Wednesday, February 9, the Office of the Under Secretary for Food Safety, USDA and the Food and Drug Administration, HHS will hold a public meeting to provide information and receive public comments on agenda items that will be discussed at the 27th Session of the Codex Committee on Fish and Fishery Products, February 28 through March 4, in Cape Town, South Africa. The public meeting will be held in Room 2B-047 of the Harvey Wiley Federal Building, 5100 Paint Branch Parkway, College Park, Md.

For further information about the upcoming public meetings contact Syed Amjad Ali, International Issues Analyst, U.S. Codex Office, FSIS, Room 4861, South Agriculture Building, 1400 Independence Ave. S.W., Washington, D.C., 20250, or by phone at (202) 205-7760 or by fax at (202) 720-3157. Agenda items for all of the meetings can be found at [www.codexalimentarius.net/current.asp](http://www.codexalimentarius.net/current.asp).

**To submit comments or questions, contact the editor at:**

[fsisupdate@fsis.usda.gov](mailto:fsisupdate@fsis.usda.gov) (202) 720-9113



## The USDA Food Safety Mobile: Taking Food Safety Education on the Road

The USDA Food Safety Mobile travels continuously throughout the United States to educate consumers about the risks associated with mishandling food and steps they can take to reduce their risk of foodborne illness. The next dates and locations are as follows:

**January 29-30, 2005**  
Holtville 58th Annual  
Carrot Festival  
Holtville, Calif.

**February 18-21, 2005**  
Riverside County Fair  
and National Date  
Festival  
Indio, Calif.