



FSIS Constituent Update

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April 8, 2005

Protecting Public Health Through Food Safety and Security

Upcoming Food Security Training Opportunity

The U.S. Department of Agriculture (USDA) and the U.S. Department of Health and Human Services (HHS) have joined forces to provide a food security awareness training program. The training, *Protecting the Food Supply from Intentional Adulteration: An Introductory Training Session to Raise Awareness*, is intended for individuals who play an important role in defending our nation's food from attack: Federal, State, local and tribal food-industry regulators, school food authorities and nutrition assistance program operators and administrators. The program is available to any interested individuals free of charge online and at training courses offered across the country through September.

On April 21, 2005, in-person training will be offered in Alameda, Calif. The course lasts approximately six hours (8:30 a.m. - 2:30 p.m.). The last day to register is April 8, 2005. Please contact Anne Roberts at (202) 488-6609 or at anne.b.roberts@saic.com for registration details.

If you are unable to attend in-person training the course is available online at: www.fda.gov/ora/training/orau/FoodSecurity/default.htm. Please contact Sebastian Cianci at (301) 436-2291 or at Sebastian.Cianci@cfsan.fda.gov for more information regarding accessing the online training.

For further details and to view upcoming dates visit:
www.fsis.usda.gov/News/Food_Security_Awareness_Training/

Coming Soon...

Later this month the *Constituent Update* is getting a brand new look, and will remain your best source for timely, accurate information regarding FSIS' activities. Updated features will include improved web links and a new layout making it easier to find valuable FSIS information.

Export Requirement Updates

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

Finland

Lithuania

Latvia

Russia

Tahiti

Complete information is available online at:
www.fsis.usda.gov/Regulations_&Policies/Export_Information/



Canada, Mexico and United States Release BSE Strategy

Last week, the U.S. Department of Agriculture announced that Canada, Mexico and the United States established a harmonized approach to bovine spongiform encephalopathy (BSE) risk mitigation to more effectively address any BSE risk in North America.

This science-based framework of risk management measures for BSE has been developed to further safeguards in an existing strong food safety infrastructure to protect public health and to promote an international BSE strategy consistent with World Organization for Animal Health (OIE) guidelines. The strategy also represents the integrated North American approach that will be presented to the OIE as part of any further discussions to promote international harmonization of BSE risk mitigation measures through the OIE.

The minimum standards defined in the report have not been codified throughout North America. Rather, they will be considered by the appropriate animal health and public health officials in each country through their respective regulatory processes. These recommendations do not change the requirements in place for products currently being traded. More information is available on the APHIS Web site at www.aphis.usda.gov.

For more information on BSE visit: www.fsis.usda.gov/factsheets/bovine_spongiform_encephalopathy_bse/

Updated Notice: Safe and Suitable Ingredients used in the Production of Meat and Poultry Products

FSIS has issued further changes to Attachment 1 for FSIS Directive 7120.1, the *Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products*. This attachment identifies the substances that have been approved in 21 CFR for use in meat and poultry products as food additives, approved in Generally Recognized As Safe (GRAS) notices and pre-market notifications, and approved in letters conveying acceptability determinations. FSIS will continue to issue updates to the list, as needed.

The complete update is available on the FSIS website at: www.fsis.usda.gov/OPPDE/larc/index.htm. For further policy information regarding any of the substances listed in the attachment please contact the New Technology Staff at (202) 205-0675.

THIS WEEK'S HOT WEB LINKS

Industry Self- Assessment Checklist for Food Security

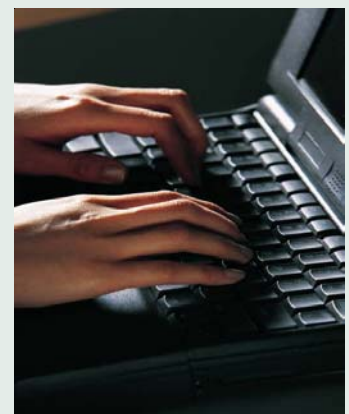
[www.fsis.usda.gov/PDF/
Self_Assessment
Checklist_Food_Security.pdf](http://www.fsis.usda.gov/PDF/Self_Assessment_Checklist_Food_Security.pdf)

Ask Karen

[www.fsis.usda.gov/
Food_Safety_Education/
Ask_Karen/
index.asp#Question](http://www.fsis.usda.gov/Food_Safety_Education/Ask_Karen/index.asp#Question)

FSIS Recalls

[www.fsis.usda.gov/
Fsis_Recalls/](http://www.fsis.usda.gov/Fsis_Recalls/)



Save the Date: Food Security Workshops

FSIS will hold a series of workshops from May through July 2005, to discuss food security awareness, the FSIS Industry Self-Assessment Checklist for Food Security and FSIS Directives 5420.1, Rev. 1, Food Security Verification Procedures and 5420.4, Emergency Procedures for the Office of International Affairs Import Inspection Division.

Tentative dates and locations are:

- May 14, 2005 (Dallas, Texas)
- May 21, 2005 (Oakland, Calif.)
- June 4, 2005 (Chicago, Ill. area)
- June 11, 2005 (Savannah, Ga.)
- June 25, 2005 (Newark, N.J.)
- July 9, 2005 (Philadelphia, Pa.)

On May 14, the Dallas, Texas workshop will be held at the Westin Park Central Hotel, 12720 Merit Drive, Dallas, Texas 75251. You may reach the hotel at (972) 385-3000. Registration is available online is available at: www.fsis.usda.gov/News_&_Events/Registration_051405_Workshop/ For further registration details, call FSIS' food security pre-registration hotline at (800) 485-4424. Information about future workshops can be found at: www.fsis.usda.gov/News_&_Events/meetings_&_events.

FSIS' New Technology Office Gets Your Ideas Heard

The New Technology office reviews new technologies that establishments plan to employ to ensure they are consistent with agency regulations and will not adversely affect product safety, inspection procedures or the safety of FSIS inspection program personnel. The office fosters the development and use of new technologies that can help reduce pathogens on meat and poultry products.

For more information contact the New Technology Staff at (202) 205-0675 or by e-mail at FSISTechnology@fsis.usda.gov

To submit comments or questions, contact the editor, Crystal Straughn at: fsisupdate@fsis.usda.gov (202) 720-9113



Pathogen Spotlight: *Campylobacter*

Campylobacter bacteria are found in the intestinal tracts of cats, dogs, poultry, cattle, swine, rodents, monkeys, wild birds and some humans. The bacteria pass through feces to cycle through the environment and are also in untreated water. *Campylobacter jejuni*, the strain associated with most reported human infections, may be present in the body without causing illness.

Campylobacter infection (also called campylobacteriosis) can cause fever, headache, and muscle pain, followed by diarrhea, stomach pain and nausea. Complications can include meningitis, urinary tract infections, and possibly reactive arthritis (rare and almost always short-term).

To prevent *Campylobacter* infections:

- Refrigerate or freeze foods promptly;
- Cook foods thoroughly;
- Don't drink untreated water from mountain streams or lakes;
- Don't drink unpasteurized raw milk from farms or other sources.