



FSIS Constituent Update

Volume 6, Issue 19

June 10, 2005

Protecting Public Health Through Food Safety and Food Security

New Information on Food Security Workshops

FSIS food security workshops will continue through July 2005. Workshop topics include food security awareness, the FSIS Industry Self-Assessment Checklist for Food Security and the development of model food security plans.

There have been changes to two upcoming workshops. In an effort to serve you better, reach a wider audience and more effectively communicate our food safety and food security message, FSIS will be holding two webcasts in lieu of our on-site workshops in Savannah and Newark. The webcasts will be held on June 25 at 9 a.m. and on June 27 at 1 p.m. Individuals who have registered for the two on-site workshops will be contacted and given further information. Registration information for the new webcasts is posted at:

www.fsis.usda.gov/News_&_Events/meetings_&_events/

By participating in FSIS Food Security Workshops, you will be:

- **Provided the most current food security information available.**
- **Afforded the ability to interact with federal regulators and gain first-hand information on new FSIS Directives that affect you.**
- **Furnished the tools and technical expertise to design a Food Security Plan.** Senior officials from FSIS' Office of Food Security and Emergency Preparedness will provide step-by-step instruction to help you develop your own Food Security Plan.
- **Ahead of the curve.** FSIS considers food security plans to be essential. The Agency considers these plans to be so important that it is monitoring the extent to which plants adopt them.
- **Making a difference.** Ultimately, everyone's goal is to reduce the likelihood of intentional contamination of food. But, we need your help. By participating in the workshops, you can make a difference. Ensuring the security of our nation's food supply is a test that none of us can afford to fail.

The remaining workshop dates are: June 27 (webcast), June 25 (webcast) and July 9, 2005 – onsite and webcast (Philadelphia, Pa.).

Export Requirement Updates

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

European Union

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



FSIS Issues Final Rule on Nutrient Content Claims for Meat and Poultry Products

FSIS issued a final rule amending the Federal meat and poultry products inspection regulations to allow nutrient content claims in meat and poultry product names. This action will help consumers maintain healthy diets by providing detailed information they can use when making product choices. The rule becomes effective January 1, 2008; however, establishments can voluntarily adopt the rule's provisions upon publication.

By establishing the new standard, modifications of meat and poultry products that have existing standards of identity and composition, such as fresh pork sausage, ground beef, and turkey ham, will be possible if they conform to the definition of a nutrient content claim. According to the standard, manufacturers will now be able to use approved ingredients that are needed to achieve a nutrient content claim, such as "low fat" and "reduced sodium," to make substitute versions of traditional products, such as "low fat pork sausage" and "reduced sodium chicken franks."

This rule will help further the development and availability of substitute standardized products with reductions in certain ingredients that are of health concern to consumers, such as fat, cholesterol and sodium. Additionally, the rule expands the usefulness of current nutrient content labeling requirements to provide consumers with a wider variety of healthy products that are accurately labeled.

For further information, contact Dr. Robert Post, Director, Labeling and Consumer Protection Staff, Office of Policy, Program, and Employee Development, FSIS, USDA, Washington, D.C., 20250-3700, or by telephone at (202) 205-0279.

The final rule is available at:

www.fsis.usda.gov/regulations/2005_interim_&_final_rules_index/

Coming Soon: 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.

THIS WEEK'S HOT WEB LINKS

FSIS News and Events

www.fsis.usda.gov/News_&_Events

FSIS Careers

www.fsis.usda.gov/careers/

FSIS Consumers and Educators

www.fsis.usda.gov/Consumers_&_Educators/



National Advisory Committee to Hold Public Meeting Next Week

The National Advisory Committee on Meat and Poultry Inspection (NACMPI) will meet June 16 and 17, 2005. The full committee will meet from 8:30 a.m. to 2 p.m. on Thursday, June 16, and from 8:30 a.m. to 12:30 p.m. on Friday, June 17. Subcommittees will hold public meetings on Thursday, June 16, from 3 p.m. to 6 p.m.

Agenda items for the full committee meeting include: How can FSIS best share information on new technology with small and very small plants?; What guidance can be provided to industry to ensure that plants hold product when FSIS tests product for an adulterant?; and How can risk-based sampling most effectively be conducted in small and very small plants? Further information is available at: www.fsis.usda.gov/About%5FFSIS/NACMPI_Meetings

To register for the meeting contact Sonya L. West at (202) 690-1079 or by e-mail at sonya.west@fsis.usda.gov. Pre-registration is highly encouraged.

Subcommittees will hold public meetings in rooms 1160 and 0161 of the USDA South Building. All committee meetings will take place in the conference room at the south end of the USDA South Building Cafeteria, 1400 Independence Ave S.W., Washington, DC. To gain access to the meeting, please enter the South Building through Wing 2 on the C Street side. You will need to sign in at the security desk.

FSIS Model Food Security Plans: Comments Sought

Recently, FSIS announced the availability of model food security plans to strengthen security measures and prevent potential acts of intentional contamination. FSIS is asking for comments and questions on the four plans. You may submit comments at: www.fsis.usda.gov/Food_Security_&_Emergency_Preparedness/model_plans_feedback_form

The four model food security plans can be found at: www.fsis.usda.gov/food_security_and_emergency_preparedness/Security_Guidelines/

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

Picnicking Tips



“Everything but the kitchen sink” is what picnickers sometimes pack as they begin the summer season. However, outdoor food gatherings would be safer if picnickers could actually pack the sink. Foodborne illnesses resulting from cross-contamination rise during this season when food is often consumed away from home. Cross-contamination can occur when harmful microorganisms from raw meat and poultry are transferred to ready-to-eat foods if cutting boards, hands and utensils are not cleaned properly.

Here are important safety tips to remember when picnicking:

Keep Everything Clean
Wash your hands and don't use the same platter and utensils for raw and cooked meat and poultry.

Keep Hot Food Hot and Cold Food Cold

Eat hot take-out food within two hours after purchasing. Carry cold perishable foods like hamburger patties in an insulated cooler with ice or frozen gel packs. When heating food be sure the temperature reaches 165 °F.