



# FSIS Constituent Update

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## Protecting Public Health Through Food Safety

### Secretary Appoints Masters FSIS Administrator

Agriculture Secretary Mike Johanns announced earlier this week the appointment of Dr. Barbara J. Masters as Administrator of FSIS, overseeing the regulation of meat, poultry and processed egg products.

“Dr. Barbara Masters has excelled throughout her public service career in protecting the public health from foodborne illness and ensuring that the nation’s meat, poultry and egg products are safe, wholesome and correctly packaged,” said Johanns. “I know she will continue to do an outstanding job as administrator and I am very pleased that she will serve in this important capacity on our management team.”

Dr. Masters has served as the acting administrator of FSIS since March 1, 2004. During that time, she has raised the scientific training investment to a record \$20 million, and has enhanced communications with both internal and external audiences so that information regarding food safety programs is timely and accessible. She has also implemented documented management controls that have improved efficiency and effectiveness in the agency, which has 7,400 inspectors working in 6,200 slaughter and processing plants every day throughout the country.

“Dr. Masters is a veteran public health official who brings a wealth of knowledge, passion and commitment to FSIS,” said Dr. Richard Raymond, USDA Undersecretary for Food Safety. “I am thrilled and pleased she has agreed to lead FSIS during these exciting and challenging times. I look forward to working closely with her and our management team in protecting the public health of Americans.”

Dr. Masters began her FSIS career in 1989 as a veterinary medical officer near Hot Springs, Arkansas. She has since held a variety of posts throughout the Agency, both in the field and at headquarters. Dr. Masters received her Doctor of Veterinary Medicine from Mississippi State University and served in a food animal internship at Kansas State University.

### Export Requirement Updates

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

- Chile**
- Colombia**
- Russia**
- Philippines**

Complete information is available online at:

[www.fsis.usda.gov/  
Regulations\\_&\\_Policies/  
Export\\_Information/](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/)



## FSIS Meeting on Pre-Harvest Reduction of *Salmonella*

FSIS will hold a public meeting on Advances in Pre-Harvest Reduction of *Salmonella* in Poultry on August 25 and August 26, 2005, in Athens, Ga. The meeting will consist of presentations on research and practical experiences aimed at reducing *Salmonella* at the poultry production level, before poultry reaches federally inspected plants.

The meeting has three goals: to determine whether interventions available to producers can form the basis for best management practices to reduce the load of *Salmonella* in poultry before slaughter; to identify promising interventions and to determine what steps need to be taken to make these interventions to limit and control *Salmonella* available at the poultry production level; and to identify which research gaps with respect to *Salmonella* control at the production level should be the focus of the research community, including government, academia, and industry.

Based on the input from the meeting, and any other information available to the Agency, FSIS will develop compliance guideline materials for producers that address pre-harvest food safety issues and *Salmonella*.

The public meeting is scheduled for August 25, 2005, from 9 a.m. to 5:30 p.m., and August 26, 2005, from 8:30 a.m. to 1 p.m. The meeting will be held at Richard B. Russell Research Center, 950 College Station Rd., Athens, GA, 30605. For more information visit:

[www.fsis.usda.gov/regulations\\_&\\_policies/2005\\_Notices\\_Index/](http://www.fsis.usda.gov/regulations_&_policies/2005_Notices_Index/)

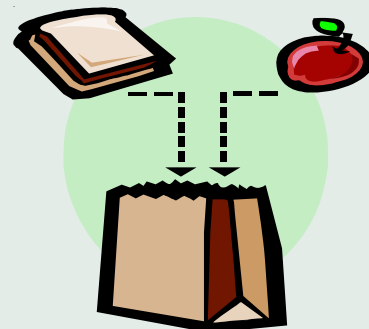
## Notice of Request for a New Information Collection (Voluntary Recalls of Meat and Poultry Products)

FSIS released a notice earlier this week requesting a new information collection addressing paperwork requirements regarding the Agency's voluntary recalls from commerce of meat and poultry products. FSIS invites interested persons to submit comments on this information collection request. Comments must be received on or before October 3, 2005. For more information contact John O'Connell, Paperwork Reduction Act Coordinator, Food Safety and Inspection Service, USDA, 300 12th Street, SW., Room 112, Washington, DC 20250-3700, (202) 720-0345. To read the docket in its entirety visit:

[www.fsis.usda.gov/regulations\\_&\\_policies/2005\\_Notices\\_Index/](http://www.fsis.usda.gov/regulations_&_policies/2005_Notices_Index/)

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

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(202) 720-9113



**Food Safety  
Hotline:  
Hot Topics**



Keep lunch boxes food-safe with these guidelines:

- Always wash your hands with warm, soapy water and kitchen surfaces and utensils with hot, soapy water before and after preparing food.
- Take cold foods from the refrigerator and pack them in an insulated lunch box with a cold pack just before leaving.
- Hot foods, such as soup and chili, belong in an insulated container - but first fill the container with boiling water and let it stand for a few minutes to warm it up. Then, empty the container and fill it with piping hot food. *Note: A parent or other adult should do this for children.*
- Don't let food sit at room temperature. Eat it right away or put it back in your lunch box with a frozen gel-pack.
- Be sure to wash out lunch boxes or totes every night!