



FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

United States
Department of
Agriculture

Food Safety and
Inspection Service

Volume 6, Issue 32
September 30, 2005

FSIS Directive 5100.1 for EIAOs Issued

FSIS has issued Directive 5100.1 titled “Enforcement, Investigations, and Analysis Officer (EIAO) Comprehensive Food Safety Assessment Methodology.”

the directive considers all food safety aspects that relate to the establishment and its products, the nature and source of all materials received, the establishment’s processes, and the environment of the establishment.

The directive is meant to provide instructions to EIAOs on how they are supposed to conduct comprehensive food safety assessments and on how they are supposed to document their findings. The directive also replaces and updates the Consumer Safety Officer instructions found in FSIS Directive 5000.1. This directive is the first in a series that will be published in the *Constituent Update* and on FSIS’ Web site. In addition, FSIS’ *Hazards Control Guide* will be made available next week.

There are a number of elements the EIAO is required to assess, including the design and validity of the hazard analysis; HACCP plan; Sanitation Standard Operating Procedures (Sanitation SOPs), pre-requisite programs, testing programs; and any other programs that constitute the establishment’s HACCP system. These assessments may be made in various orders and must be comprehensive. The EIAO must complete the assessment before leaving the establishment.

The comprehensive food safety assessment outlined in

In the directive, FSIS lists a number of reasons for conducting

Continued on page two



Inside this Issue

Codex Committee Meeting.....	2
Reminder about Humane Handling of Poultry.....	3

Export Requirement Updates



The Library of Export Requirements has been updated for the following countries:

Canada

Poland

Republic of Korea

Complete information can be found at: www.fsis.usda.gov/Regulations_&_Policies/Export_Information/

EIAO Directive...

Continued from page one

comprehensive food safety assessments, such as:

- Positive laboratory findings;
- To determine whether a plant has reassessed its HACCP plan or evaluated its Sanitation SOPs;
- Foodborne illness outbreaks,

recalls, or consumer complaints; and

- Randomly selected by EIAO

A complete copy of FSIS Directive 5100.1 is available online at www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5100.1.pdf.

Upcoming Public Meeting to Address Codex Committee on Food Import and Export Inspection and Certification Systems

The U.S. Department of Agriculture, Office of the Under Secretary for Food Safety, and the U.S. Department of Health and Human Services, Food and Drug Administration are holding a public meeting to receive comments on agenda items and draft U.S. positions for the 14th Session of the Codex Committee on Food Import and Export Inspection and Certification Systems of the Codex Alimentarius Commission.

The public meeting will be held November 10, from 1- 4 p.m., in Room 0161 of the South Agriculture Building, 1400 Independence Avenue, S.W., Washington, D.C.

The Codex Committee on Food Import and Export Inspection and Certification Systems was established to develop principles and guidelines for food import and export inspection and certification systems to facilitate trade through harmonization and to supply safe and quality foods to consumers.

Members of the public may access or request copies of these documents at www.codexalimentarius.net/current.asp.

Continued on page three

A Systematic Approach to Humane Handling of Poultry

FSIS has outlined a suggested three-step approach to ensuring that poultry is handled and slaughtered in a manner consistent with good commercial practices in Federal Register Notice 04-037N.

The approach emphasizes treating poultry in such a way as to minimize excitement, discomfort, and accidental injury.

Step One: Conduct an assessment of where handling problems occur.

Step Two: Determine whether facilities are designed and maintained to prevent excitement, discomfort, and accidental injury to poultry the entire time that live poultry is held in connection with slaughter.

Step Three: Evaluate handling methods to ensure that employees are minimizing excitement, discomfort or accidental injury to poultry the entire time that live poultry is held in connection with slaughter.

For more information on this three-step approach visit FSIS's Web site at: www.fsis.usda.gov/OPPDE/rdad/FRPubs/04-037N.pdf

Codex Committee Meeting...

Continued from page two

For further information about the public meeting, contact Edith Kennard, staff officer, U.S. Codex Office, Food Safety and Inspection Service, Room 4861, South Building, 1400 Independence Avenue, S.W., Washington, D.C. 20250, Phone: (202) 720-5261, Fax: (202) 720-3157, E-mail: edith.kennard@fsis.usda.gov.

Agency Urges Industry to Handle Poultry in Humane Manner

The Food Safety and Inspection Service has issued Federal Register Notice 04-037N to remind all poultry slaughter establishments that live poultry must be handled humanely before slaughter.

Under the Poultry Products Inspection Act and Agency regulations, live poultry must be handled in a manner that is consistent with good commercial practices, meaning they should be treated humanely.

The Agency notes that poultry products are more likely to be adulterated if they are produced from birds that have not been treated humanely.

The notice also includes resources for poultry operations

unaware of industry guidelines pertaining to the treatment of poultry at slaughter. Establishments can consult these resources when assessing or improving their poultry handling and slaughter procedures.

For further information, contact Lynn Dickey, director of the Regulations and Petitions Policy Staff, Office of Policy, Program, and Employee Development, Cotton Annex Building, 300 12th St. S.W., Room 112, Washington, D.C. 20250-3700; (202) 720-5627.

The notice titled, "Treatment of Live Poultry Before Slaughter" can be viewed on FSIS' Web site at: www.fsis.usda.gov/OPPDE/rdad/FRPubs/04-037N.pdf.