



FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

United States
Department of
Agriculture

Food Safety and
Inspection Service

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FSIS Issues AER System Directive

On October 26, FSIS issued Directive 5100.3, which relates to the activities of Enforcement Investigative Analysis Officers (EIAOs).

The directive details the procedures that EIAOs are expected to follow as required in FSIS Form 5400-9, Administrative Enforcement Report (AER), and explains when and how the form is used.

The directive provides EIAOs with detailed instructions on how to compile the materials needed to file reports of violations.

FSIS instituted the AER system to ensure that administrative actions are fully supported and based on the relevant facts, the acts and the applicable regulations. The system helps to ensure the proper and accurate maintenance

of documents produced by the Agency related to various administrative actions.

Under this system, OFO employees at every level of an administrative enforcement action are expected to develop and compile supporting documents for any decisions reached.

These documents should address the “who, what, when, where, and how” of any alleged violations. The documents are also expected to be written in such a manner as to be understandable to someone unfamiliar with the related facts.

A full copy of FSIS Directive 5100.3 is available on FSIS’ Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/5100.3.pdf>.

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Export Requirement Updates



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

Australia

European Union

Iraq

Russia

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

FSIS Participates in Avian Flu Briefing

Agriculture Deputy Secretary Chuck Conner outlined USDA's efforts to protect the United States against highly transmissible forms of avian influenza (AI) during a Departmental press briefing Wednesday afternoon.

Under Secretary for Food Safety Richard Raymond underscored FSIS' efforts to educate the public about safe food handling practices in response to numerous questions about the human risk associated with AI. Dr. Raymond noted that if AI were detected in the U.S., the chance of infected poultry entering the food chain would be extremely low.

Nevertheless, proper handling and cooking of poultry provides protection against AI, as it does against other viruses and bacteria, including *Salmonella* and *E.coli*. FSIS continually reminds consumers to practice safe food handling and preparation every day by:

- Washing hands before and after handling food;

- Preventing cross-contamination by keeping raw meat, poultry, fish and their juices away from other foods;
- Washing hands, cutting boards, knives, and counter tops with hot, soapy water after cutting raw meats;
- Sanitizing cutting boards by using a solution of 1 teaspoon of chlorine bleach in 1 quart of water; and
- Using a food thermometer to ensure food has reached proper temperatures.

USDA is also working closely with the U.S. Department of Health and Human Services and the U.S. Department of the Interior, state and tribal leaders, along with industry stakeholders, to enhance emergency response plans in the event that AI is detected in the United States

More information about the October 26 press briefing and USDA's avian influenza efforts can be found at www.usda.gov/birdflu.

FSIS Announces NACMPI Meeting

Today, FSIS published a notice in the Federal Register to announce a public meeting of the National Advisory Committee on Meat and Poultry Inspection (NACMPI). At the meeting, the Agency will present and seek input on

matters it will address in moving to a more risk-based approach to inspection as well as using data to enhance the effectiveness and efficiency of this approach.

Subcommittees will also meet to

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FSIS Issues Canning Regulations Directive

FSIS issued directive 7530.2 earlier this month. Titled “Verification Activities in Canning Operations That Choose to Follow the Canning Regulations,” the directive provides clarification about safety hazards and canning requirements that establishments can choose to address.

A full copy of the directive is available on FSIS’ Web site at http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7530_2.pdf.

NACMPI Meeting...

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discuss issues covering the full committee session.

The meetings will be held November 15 and 16 in the conference room at the south end of the USDA cafeteria located in the South Building, 1400 Independence Avenue, S.W., Washington, D.C.

The full committee will meet November 15 and 16 from 8:30 a.m. to 2 p.m., and subcommittees will meet November 15 from 2 p.m. to 6 p.m.

Information about the meeting is available on FSIS’ Web site at <http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=/OPPDE/rdad/FRPubs/05-031N.htm>.

For technical information, contact Robert Tynan by phone at (202) 690-6522 or by e-mail at robert.tynan@fsis.usda.gov. For information about the meeting, contact Sonya West by phone at (202) 690-1079 or by e-mail at sonya.west@fsis.usda.gov.

USDA Issues Consumer Alert in Response to Severe Weather Triggered by Wilma

USDA issued a consumer alert October 25 to residents in the Northeastern United States who were affected by severe storms triggered by Hurricane Wilma. The alert included recommendations intended to help minimize the potential for foodborne illnesses due to power outages or flooding.

The recommendations included steps to follow in preparation for a possible weather emergency and steps to follow after a weather emergency.

Some of the steps included:

- Planning ahead and knowing where dry ice and block ice can be purchased.
- Storing food on shelves that would be out of the way of contaminated water in case of flooding.
- Keeping refrigerator and freezer doors closed as much as possible to maintain the cold temperature.
- Drinking only bottled water if flooding has occurred.
- When in Doubt, Throw It Out!