



United States
Department of
Agriculture

Food Safety and
Inspection Service

Volume 9, Issue 10
March 14, 2008

FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Posts Fourth Quarterly Report on *Salmonella* Testing

FSIS posted the fourth quarterly progress report on *Salmonella* testing of selected raw meat and poultry products to its Web site.

This report provides preliminary data for the months of October through December 2007.

In February 2006, FSIS posted in the *Federal Register* its intention to publish results quarterly and to change how it used the results from its *Salmonella* verification sampling program for meat and poultry establishments as a way to enhance public health protection.

FSIS is now providing results from individual *Salmonella* verification sample tests the agency regularly conducts at meat and poultry establishments to establishments that have asked to be informed of various tests.

The quarterly report is available on FSIS' Web site at www.fsis.usda.gov/Science/Quarterly_Salmonella_Results/index.asp.

FSIS to Hold Meat and Poultry Inspection Seminars for International Government Officials

FSIS will hold its 2008 meat and poultry inspection seminars for international officials in Puerto Rico, Texas and Virginia.

The purpose of these seminars is to familiarize international government officials with U.S. inspection regulations and procedures used by USDA to assure that the nation's meat, poultry and egg products are

safe, wholesome and properly labeled.

The seminars will cover issues from farm to table, including the Pathogen Reduction/Hazard Analysis and Critical Control Point (HACCP) rule, animal production, import and export procedures and the roles of the Food and Drug Administration, State and local inspection



Continued on page two

Inside this Issue

NACMPI Transcripts	2
Regulatory Workshops	3
Notice	3

Export Requirement Updates



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

Mexico

Russia

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

USDA Meat and Poultry Hotline

Food safety experts are available year-round from 10 a.m. to 4 p.m. Eastern Time to answer questions about safely preparing and cooking foods. The Hotline is closed on Federal government holidays.

The toll-free number is 1-888-MPHotline (1-888-674-6854). Recorded messages are available 24 hours a day.

Inspection Seminars ...

Continued from page one

agencies. The seminars will be held at the following locations:

- University of Puerto Rico, Mayaguez, Puerto Rico, from May 19 through June 6. This session will cover the basic HACCP certification and in-depth review of FSIS verification of HACCP and sanitation requirements. Other topics and activities include: import and export policies and procedures, foreign inspection program equivalence and field trips to import and export locations and processing and slaughter plants.
- Texas A&M University, Amarillo, Texas, from August 4 through 5. This session will be a two week in-depth seminar for senior international government officials focusing on verification and enforcement of HACCP and

pathogen reduction regulations. This is a highly developed seminar intended for officials who have a working knowledge of HACCP principles and their application in a meat or poultry processing plant.

- Ritz Carlton Training Facility in Arlington, Va., from September 8 through 26. This three week seminar will provide an overview of FSIS, including an introduction to HACCP, pathogen reduction, import and export policies and procedures, equivalence, animal production and field visits to import and export locations and processing and slaughter plants.

For more information regarding the seminars, visit FSIS' Web site at www.fsis.usda.gov/News_&Events/2008_Meat_&Poultry_Inspection_Seminars/index.asp.

Transcripts From the February 2008 NACMPI Public Meeting Are Now Available

The National Advisory Committee on Meat and Poultry Inspection (NACMPI) held a public meeting on February 5 and 6 to address the planned public health-based slaughter inspection system for young chickens, and how a similar approach could be used for inspection in processing and other slaughter establishments.

Transcripts from the meeting are available for review at www.fsis.usda.gov/About_Fsis/NACMPI_Transcripts/index.asp.

FSIS will continue to accept comments on the topics discussed at the NACMPI public meeting until March 24. Comments may be submitted to *PublicHealthBasedIns*



Be Food Safe! Prepare With Care

Know how to prepare, handle, and store food safely to keep you and your family safe. Bacteria can grow on meat, poultry, seafood, eggs, and dairy products, as well as cut-up or cooked vegetables and fruits.



CLEAN: Wash hands and surfaces often. Because bacteria are everywhere, cleanliness is a major factor in preventing foodborne illness.

SEPARATE: Don't cross-contaminate. Separate raw, cooked, and ready-to-eat foods while shopping, preparing, or storing. Never place cooked food on a plate which previously held raw meat, poultry, or seafood.

COOK: Cook food to proper temperatures. Use a food thermometer to be sure!

CHILL: Refrigerate promptly. Refrigerate or freeze perishables, prepared foods, and leftovers within two hours or sooner.

Agency to Host Workshop for Small and Very Small Plants

FSIS will hold a regulatory education workshop in California on April 8 as part of the Agency's ongoing initiative to enhance outreach to small and very small plants. These workshops will cover prerequisite programs and the following notices:

- 65-07, *Notice of Reassessment for Escherichia coli O157:H7 Control and Completion of a Checklist for All Beef Operations*;
- 66-07, *Multiple Follow-Up Sampling After FSIS Positive Escherichia coli O157:H7 Results*; and

- 68-07, *Routine Sampling and Testing of Raw Ground Beef Components Other Than Trim and Imported Raw Ground Beef Components for Escherichia coli O157:H7*.

The regulatory education session will be held from 6:30 to 8:30 p.m., at the Radisson Suites Hotel, 1211 East Garvey Street, Covina, Calif.

To register by phone, call (800) 336-3747. Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp.

FSIS Issues Notices on Humane Handling

FSIS published two notices to enhance the Agency's efforts to enforce the Humane Methods of Slaughter Act. The following notices were recently issued:

- Notice 16-08 - *Humane Handling Activities and Documentation in Livestock Slaughter Establishments*. This notice provides new instruction for public health veterinarians and other inspection program personnel to conduct humane handling activities randomly throughout their tour of duty. Also, public health veterinarians are to encourage establishments to develop and implement a systematic approach for the humane handling of animals.

- Notice 17-08 - *Increased Verification of Humane Handling Requirements in Livestock Slaughter Establishments*. Beginning March 10 through May 6, inspection program personnel assigned to federally inspected livestock slaughter establishments are to increase significantly the time they spend verifying humane handling regulatory requirements and document those verification activities in the Humane Activities Tracking System, as described in FSIS Notice 16-08.

These notices are available on FSIS' Web site at www.fsis.usda.gov/regulations_&_policies/FSIS_Notices_Index/index.asp.