



United States
Department of
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Food Safety and
Inspection Service

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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Register to Attend the 2008 Meat and Poultry Inspection Seminars for International Government Officials

FSIS will host the last of three meat and poultry inspection seminars for international officials in Virginia between September 8 and 26.

This three-week seminar will be held at the Ritz Carlton training facility in Arlington and will provide information focusing on verification and enforcement of Hazard Analysis and Critical Control Point, pathogen reduction and import/export policies.

The intention of these seminars is to familiarize international government officials with inspection regulations and procedures used by FSIS to assure that the nation's meat, poultry and processed egg products are safe, wholesome and properly labeled.

Other topics and activities include foreign inspection program equivalence as well as field trips to import/export locations as well as processing and slaughter plants. For more information regarding these seminars, visit FSIS' Web site at www.fsis.usda.gov/News_&_Events/2008_Meat_&_Poultry_Inspection_Seminars/index.asp.

National Advisory Committee on Meat and Poultry Inspection to Hold Public Meeting

The National Advisory Committee on Meat and Poultry Inspection will hold a public meeting on August 27 and 28 to review and discuss international equivalence relating to audits associated with equivalence criteria, determinations of a country's status and the reinspection system for imported product.

The committee will meet August 27 from 8:30 a.m. to 6 p.m. and August 28 from 8:30 a.m. to 3 p.m. in the conference room at the

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Export Requirement Updates



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

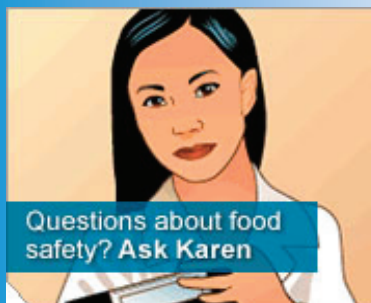
Belize

Qatar

Russia

Ukraine

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



AskKaren.gov

NACMPI Public Meeting...

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south end of the USDA South Building cafeteria, 1400 Independence Avenue, S.W., Washington, D.C.

A draft of the agenda is available online at www.fsis.usda.gov/News_&_Events/Agenda_NACMPI_082708/index.asp. To pre-register, visit www.fsis.usda.gov/News_&_Events/Reg_082708_Meeting/index.asp. Also, be sure to check the "Meetings and Events" page of FSIS' Web site at www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp for more updates.

For further information about the public meeting, contact Keith Payne at (202) 690-6522 or send an email to keith.payne@fsis.usda.gov.

FSIS Updates

E. coli O157:H7 Reports

FSIS has updated *E. coli* O157:H7 testing data to include information through August 3, 2008. Test results from imported raw beef products have now been added to both the Raw Ground Beef and Raw Ground Beef Components tables. The addition of this data means that all FSIS sampling programs for raw beef products are now included in this weekly update.

Results from Analysis of Raw Ground Beef and Raw Ground Beef Component Samples for *Escherichia coli* O157:H7

Raw Ground Beef						
Source	As of August 5, 2007			As of August 3, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	7,075	16	0.23	6,900	24	0.35
Retail Stores	110	0	0.00	256	0	0.00
Imports	59	0	0.00	36	1	2.78
Raw Ground Beef Components						
Source	As of August 5, 2007			As of August 3, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	303	2	0.66	1,218	5	0.41
Imports	0	0	0.00	326	0	0.00
The above information is based upon data in the FSIS electronic data system as of August 5, 2008. Results are from FSIS routine and follow-up sampling programs.						

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Before you let kids have the run of the kitchen, USDA advises you to take a little quiz together. Visit

www.fsis.usda.gov/News_&_Events/NR_090704_01/index.asp.



Also, take the time to learn more about basic food safety principles with your children by visiting FSIS' facts sheets at www.fsis.usda.gov/Fact_Sheets/index.asp.



E-mail Alert Service - FSIS' e-mail alert service provides subscribers automatic and customized access to selected food safety news and information.

Visit www.fsis.usda.gov/news_&_events/Email_Subscription/index.asp to sign up for agency e-mail alerts.

FSIS E. coli Test Results...

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FSIS began testing for *E. coli* O157:H7 in federally inspected establishments and retail stores in October 1994 when the Agency declared the pathogen to be an adulterant in raw ground beef. Raw ground beef was targeted because of its strong epidemiological link with *E. coli* O157:H7 infections, which can cause serious life-threatening human illnesses like *Hemorrhagic Colitis* and *Hemolytic Uremic Syndrome*.

In 1995, the first full year of sampling, 5,407 raw ground beef samples were analyzed. Since then, the sampling program has been expanded and improved. Since the start of the program, over 100,000 samples have been analyzed by FSIS for the raw ground beef sampling program.

Individual positive results for all 2008 Raw Ground Beef sampling programs are reported on FSIS' Web site at www.fsis.usda.gov/Science/2008_Ecoli_Positive_Results/index.asp.

NACMCF Subcommittee on Parameters for Inoculated Pack/Challenge Protocols to Meet

The National Advisory Committee on Microbiological Criteria for Foods Subcommittee on Parameters for Inoculated Pack/Challenge Study Protocols will hold public meetings August 18 through 20 from 8:30 a.m. to 5:00 p.m. at 901 D St. SW, Room 369 Aerospace Building, Washington, D.C.

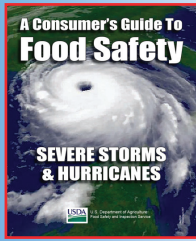
The purpose of these meetings is to continue discussions, developing recommendations for appropriate criteria of inoculated pack/challenge studies and determine if certain foods require time/temperature control for food safety. The discussions will include the appropriate uses of mathematical growth and inactivation models.

A summary report of the subcommittee meeting will be posted on FSIS' Web site www.fsis.usda.gov/About_Fsis/NACMCF_Subcommittee_Meetings/index.asp.

For more information, contact Advisory Committee Specialist Karen Thomas-Sharp at (202) 690-6620. All persons wishing to attend must RSVP in advance. To register, visit www.fsis.usda.gov/News_&_Events/reg_nacmcf_sub_081808/index.asp.

A Consumer's Guide to Food Safety: Severe Storms and Hurricanes

Did you know that a flood, fire, national disaster, or the loss of power from high winds, snow, or ice could jeopardize the safety of your food? Knowing how to determine if food is safe and how to keep food safe will help minimize the potential loss of food and reduce the risk of foodborne illness.



The guide titled, *A Consumer's Guide to Food Safety: Severe Storms and Hurricanes*, provides specific food safety recommendations on what to do before, during and after tropical storms and hurricanes.

The guidelines also include recommendations about what to do with food stored in refrigerators and freezers.

To view the consumer's guide, visit www.fsis.usda.gov/PDF/Severe_Storms_and_Hurricanes_Guide.pdf.

FSIS to Host Upcoming Regulatory Education Workshops

FSIS will hold regulatory education workshops for owners and operators of small and very small plants.

The workshops will cover a variety of topics and prerequisite programs, including hazard analysis and critical control points, sanitation performance standards, sanitation standard operating procedures, rules of practice, food defense strategies as well as *E. coli* O157:H7 related workshops and notices. Upcoming workshops will be held:

- August 13 at the Holiday Inn Crabtree Valley, 4100 Glenwood Avenue, Raleigh, North Carolina from 6:30 p.m. to 8:30 p.m.;
- August 14 at the Holiday Inn Boston at Beacon Hill, 5 Blossom Street, Boston, Massachusetts from 4:00 p.m. to 6:00 p.m.; and
- August 20 at the Sheraton Westport Plaza Towers, 900 Westport Plaza Drive, St. Louis, Missouri from 6:30 p.m. to 8:30 p.m.

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.