

**National Advisory Committee on Meat and Poultry Inspection Meeting
October 31 – November 1, 2000**

*Loews L'Enfant Plaza Hotel
480 L'Enfant Plaza, SW
Washington, DC 20024*

Revised 10/20/00

Congress established the National Advisory Committee on Meat and Poultry Inspection in 1971 under authority of the Federal Meat Inspection and Poultry Products Inspection Acts. Both laws require the Secretary of Agriculture to consult with an advisory committee before issuing product standards and labeling changes or on matters affecting federal and state program activities. Membership on the Committee has been broadened to provide a greater representation to state and consumer interests and to add more balance than in previous years. Secretary of Agriculture, Dan Glickman, expects the Committee to serve as a forum for significant sharing of ideas and insight about how our regulatory system can best serve both consumers and industry. The addition of representatives from state and consumer interests will result in more substantial contributions to USDA's regulatory policy development. The public is invited to participate in this process by making comments and suggestions, either at this meeting or in writing. Written comments may be submitted to the Food Safety and Inspection Service (FSIS), Docket Clerk: DOCKET No. 00-040N, Room 102, Cotton Annex Building, 300 12th Street, SW, Washington, DC 20250. Comments may also be sent by facsimile (202) 205-0381. The comments and official transcript of the meeting will be in the Docket Clerk's office. Transcripts may also be viewed on FSIS Web Site at <http://www.fsis.usda.gov/OPPDE/nacmpi/>.

Three standing Sub-Committees have been designated. Each subcommittee will have one issue to address during this meeting.

- Sharing Recall Information with State and other Federal Authorities
- HACCP - Phase II
- Residues in a HACCP Environment

Mr. Thomas Billy, Administrator of the Food Safety and Inspection Service (FSIS), chairs the Committee. Dr. Catherine Woteki, Under Secretary of Agriculture for Food Safety will address the Committee on current food safety issues, including the status of the President's Food Safety Council initiatives. Top FSIS officials who lead efforts in the policy issues on the agenda will also brief the Committee. Mr. Billy will invite the public to make comments and suggestions on the Committee's proceedings. The Committee will consider these comments and suggestions as it plans its agenda.

National Advisory Committee on Meat and Poultry Inspection Meeting
Tuesday, October 31, 2000
 Loews L'Enfant Plaza Hotel
Ballroom B & C

8:30 - 9:30	Welcome President's Food Safety Council and International Activities Meeting Agenda Committee Renewal Update on Supreme Beef Case	Thomas Billy Catherine Woteki Thomas Billy Thomas Billy Office of the General Council
9:30 - 10:30	Briefings National Advisory Committee on Microbiological Criteria for Foods Update on Anti-Microbial Resistant Task Force Activities Update on Dioxin Working Group Activities Redesigned HACCP-based Inspection Models Project	Karen Hulebak Michael Grasso
10:30 - 11:00	BREAK	
11:00 - 12:00	Issue Sharing Recall Information with State and other Federal Authorities	Charles Gioglio
12:00 - 1:00	LUNCH	
1:00 - 1:45	Issue HACCP - Phase II	Peggy Nunnery/Mark Mina/ Yvonne Davis
1:45 - 2:30	Issue Residues in a HACCP Environment	Patricia Stolfa/ Loren Lange
2:30 - 3:00	BREAK	
3:00 - 4:15	Briefings Food Safety Research Agricultural Research Service (ARS) Food Safety Research with an emphasis on <i>Campylobacter</i>	Dr. Jerry Gillespie, Executive Director, Joint Institute for Food Safety Research Dr. James Lindsay/ Dr. Jane Robens, National Program Leaders, Food Safety, ARS
4:15 - 5:00	Public Comment and Adjourn	Thomas Billy

National Advisory Committee on Meat and Poultry Inspection Meeting
Tuesday, October 31, 2000
Loews L'Enfant Plaza Hotel
1st Floor

Evening Sub-Committee Sessions

Standing Sub-Committees Meeting on Issues

7:00 - 9:00 *Standing Sub-Committee Number 1*

Kathleen Hanigan
Montcalm Room
1st Floor

Issue: HACCP – Phase II

7:00 - 9:00 *Standing Sub-Committee Number 2*

Michael Mamminga
Marquette Room
1st Floor

**Issue: Sharing Recall Information with State and other
Federal Authorities**

7:00 - 9:00 *Standing Sub-Committee Number 3*

Carol Tucker Foreman
Lafayette Room
1st Floor

Issue: Residues in a HACCP Environment

National Advisory Committee on Meat and Poultry Inspection Meeting
Wednesday, November 1, 2000
Loews L'Enfant Plaza Hotel
Ballroom C

8:30 - 9:30	Standing Sub-Committee Number 1 Briefing on Tuesday Evening Session	Kathleen Hanigan
	HACCP – Phase II	
9:30 - 10:00	BREAK	
10:00 - 11:00	Standing Sub-Committee Number 2 Briefing on Tuesday Evening Session	Michael Mamminga
	Sharing Recall Information with State and Other Federal Authorities	
11:00 - 12:00	Standing Sub-Committee Number 3 Briefing on Wednesday Evening Session	Carol Tucker Foreman
	Residues in a HACCP Environment	
12:00 - 1:00	LUNCH	
1:00 - 1:45	Briefing Extending USDA's Meat and Poultry Inspection Program to Additional Species	Robert Post
1:45 – 2:30	Briefing Other Consumer Protection (OCP)	Lynn Dickey/ Charles Edwards/ Loren Lange
2:30 - 3:00	BREAK	
3:00 - 4:00	Remaining Issues and Plans for Next Meeting	Thomas Billy
4:00 - 4:45	Public Comment, Wrap Up, and Adjourn	Thomas Billy