



United States  
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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## Dr. H. Scott Hurd Named as New Deputy Under Secretary for Food Safety

USDA Secretary Ed Schafer announced the appointment of H. Scott Hurd as Deputy Under Secretary for Food Safety at the U.S. Department of Agriculture on February 12.

“We are pleased to welcome Scott Hurd back to USDA as a senior member of the nation’s food safety team,” Schafer said. “He has extensive experience in a wide range of food safety and animal health issues that will greatly serve the Food Safety and Inspection Service’s mission to protect public health.”

Hurd comes to FSIS from Iowa State University where he has served as an epidemiologist at the College of Veterinary Medicine and led important research on epidemiology and food risks affecting human health. Hurd specializes in *Salmonella*, *Campylobacter* and antibiotic resistance risk assessments.

Prior to becoming an Associate Professor at Iowa State University, Hurd served in USDA’s Agricultural Research Service (ARS) and the Animal and Plant Health Inspection Service (APHIS) from 1989 to 2004. At ARS, Hurd managed research programs and laboratory initiatives focusing on *Salmonella* in turkeys and swine.

Hurd has also provided expert assistance to USDA’s chief veterinary officer and other officials to develop animal health programs to protect against *Salmonella*, tuberculosis and avian influenza infections. He led the design and analysis of APHIS’ National Animal Health Monitoring System, which still conducts national studies on the health and health management of domestic livestock and poultry populations.

To view Deputy Under Secretary Hurd’s full biography, visit [www.fsis.usda.gov](http://www.fsis.usda.gov).



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## Export Requirement Updates



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

**Costa Rica**

**Japan**

**Mexico**

**Russia**

Complete information can be found at [www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp).



## FSIS Posts Supplementary Guidance to Control *Listeria monocytogenes*

This week, FSIS posted on its Web site a supplementary guideline on how to use antimicrobial agents to control *Listeria monocytogenes* in post-lethality exposed ready-to-eat (RTE) meat and poultry products.

FSIS developed this guidance for establishments in response to the 2007 recall of RTE chicken products to help prevent recurrence of *Listeria* positive products.

This document emphasizes the following:

- Resources on the validation and application of antimicrobial agents or processes for effective control of *Listeria*;
- Recommendations on the validation and application of antimicrobial agents or processes; and
- Sanitation practices to control *Listeria* in RTE operations.

To view the complete document, visit [www.fsis.usda.gov/OPPDE/rdad/FRPubs/97-013F/Lm\\_Supplementary\\_Guidance.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/97-013F/Lm_Supplementary_Guidance.pdf).

## Agency to Hold Regulatory Web Seminars

FSIS will host two regulatory seminars this month as part of a continued effort for outreach to small and very plants.

The first seminar, scheduled for February 20, will feature Agency representatives who will discuss requirements on generic labeling of meat and poultry products and describe the types of information that are allowed, and not allowed, on generic labels.

The second seminar will cover a variety of technical topics concerning Agency policies and new technologies of interest to industry on February 25. Topics include the FSIS checklist, the Agency's enhanced risk-based sampling program for *E. coli* O157:H7, and industry best practices.

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## Safety First!

Food safety that is... the four basic rules are clean, separate, cook and chill.

**Clean**  
hands, food contact surfaces, and fruits



and vegetables. Do not wash or rinse meats and poultry. (Washing raw meat and poultry can spread bacteria.)



**Separate**  
raw, cooked and ready-to-eat foods when

shopping, preparing or storing foods. This prevents cross contamination from one food to another.

**Cook** foods to a safe temperature in order to kill microorganisms. Use a food thermometer or an instant read thermometer to be sure.



**Chill.** Refrigerate perishable foods promptly and thaw foods in the refrigerator, not on the counter. Your refrigerator should hold 40 degrees F and your freezer 0 degrees F.



Use refrigerator and freezer thermometers to be sure.

## Web Seminars...

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Both seminars will be held from 10 to 11 a.m. EST and from 6 to 7 p.m. EST. To register by phone, call (800) 336-3747 or e-mail questions to [netmeetingseminars@fsis.usda.gov](mailto:netmeetingseminars@fsis.usda.gov).

Information about upcoming Web seminars can be found at [www.fsis.usda.gov/News\\_&\\_Events/Regulatory\\_Web\\_Seminars/index.asp](http://www.fsis.usda.gov/News_&_Events/Regulatory_Web_Seminars/index.asp).

## Agency to Host *E. coli* Workshops for Small and Very Small Plants

FSIS will hold regulatory education workshops in Alabama and North Carolina on February 27.

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 (E. 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 (E. coli).*

The regulatory education sessions will be held from 6:30 to 8:30 p.m. at two locations:

- Hyatt Place Inverness, 4686 Highway 280 East, Birmingham, Ala.
- Wyndham Raleigh Durham Hotel, 4260 South Miami Blvd., Durham, N.C.

To register by phone, call (800) 336-3747. Online registration forms and information about these sessions can be found at [www.fsis.usda.gov/News\\_&\\_Events/Outreach\\_Sessions\\_SVS\\_Plants/index.asp](http://www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp).

**Got Food Safety Questions?**

Visit "Ask Karen" at [www.fsis.usda.gov](http://www.fsis.usda.gov). Click on "I Want To ... Ask A Food Safety Question"

Call the **USDA Meat & Poultry Hotline: 1-888-MPHOTLINE**  
(1-888-674-6854)

