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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Provides Latest Testing Results for *E. coli* O157:H7 on Raw Ground Beef

FSIS regularly samples raw beef from establishments and tests for the presence of *E. coli* O157:H7 at its laboratories.

The table below reports year-to-date information for 2007 and 2008 for raw ground beef. Raw ground beef components will be added starting next week.

Results from Analysis of Raw Ground beef Samples for *E. coli* O157:H7

Source	As of June 17, 2007			As of June 15, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	5,409	8	0.15%	5,471	11	0.20%
Retail Stores	91	0	0.00%	202	0	0.00%

The number of *E. coli* O157:H7 positive results are higher as of June 15 this year than by the same week of 2007.

There have been two changes this year that might have influenced these results. First, the laboratories are using a new enrichment broth. FSIS believes the new procedure allows for recovery of a greater number of pathogenic organisms in some samples; therefore, there may be some increase in the number of *E. coli* O157:H7-positive samples found by FSIS laboratories. For more information about this change, see the *FSIS Constituent Update* dated January 25.

Second, using a risk-based algorithm, a larger proportion of samples are now collected at establishments considered to be at higher risk for *E. coli* O157:H7 contamination.

FSIS will continue to monitor these results to assess whether the numbers continue to be elevated.

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Export Requirement Updates



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

Ghana

Mexico

Ukraine

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

Testing Results...

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Positive results are reported on FSIS' Web site at www.fsis.usda.gov/Science/2008_Ecoli_Positive_Results/index.asp.

FSIS will also begin summarizing laboratory test results for *E. coli* O157:H7 in the *FSIS Constituent Update*.

FSIS to Hold Regulatory Education Workshop in Philadelphia

FSIS will hold a regulatory education workshop for owners and operators of small and very small plants in Philadelphia on June 25 as part of the Agency's outreach to these establishments.

The workshop 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, *E. coli* O157:H7 workshops 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 June 25 session will be held at the Holiday Inn - Historic District, 400 Arch Street, Philadelphia, Pennsylvania from 6:30 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.

FSIS Issues Directives

FSIS published Directive 5000.2 Revision 1, *Review of Establishment Testing Data by Inspection Program Personnel* on June 19.

The purpose of this directive is to clarify that inspection program personnel have access to a wide range of records under the Hazard Analysis and Critical Control Point (HACCP) regulations (9 CFR part 417) and that they are to use that access to review certain types of records on a regular basis.

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Food Defense Plans



FSIS will conduct a survey on August 1 to determine how many FSIS-regulated slaughter and processing plants have voluntarily adopted functional food defense plans.

A documented set of procedures will improve an establishment's ability to respond quickly. A food defense plan also helps to maintain a safe working environment for employees, provide a quality product to customers, and be particularly helpful during emergencies.

Visit FSIS' Web site at <http://askfsis.custhelp.com> and select "Food Defense Plans in FSIS Inspected Facilities" to review common questions and answers.

Also be sure to visit www.fsis.usda.gov/Food_Defense_&Emergency_Response/Guidance_Materials/index.asp to review guidelines for completing a functional food defense plan.

Directives...

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This directive does not address Sanitation Standard Operating Procedures (Sanitation SOPs) records verification. All instructions related to verification of Sanitation SOP records are addressed in FSIS Directive 5000.1, Chapter I: *Verifying an Establishment's Food Safety System*.

However, this document cancels Directive 5000.2: *Review of Establishment Data by Inspection Program Personnel* dated March 3, 2004.

The Agency also published Directive 8410.1, Revision 5 titled *Detention and Seizure* on June 19.

This directive provides the procedures that FSIS program personnel are to follow when detaining or preparing a recommendation to seize, meat, poultry or processed egg products found in commerce when there is reason to believe that products are adulterated, misbranded or otherwise in violation of the Federal Meat Inspection Act, the Poultry Products Inspection Act or the Egg Products Inspection Act.

This document cancels Directive 8410.1, Revision 4, *Detention and Seizure* dated September 4, 2007. The Agency reissued this directive in its entirety to incorporate instructions related to the In-Commerce System.

To view these directives, visit www.fsis.usda.gov/regulations_&policies/5000_Series-Program_Services/index.asp.



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