



United States  
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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## USDA and FDA Issue Updates on Tainted Animal Feed

USDA and the Food and Drug Administration (FDA) issued a news release on April 28, updating the public on their continuing investigation of imported rice protein concentrate which has been found to contain melamine and melamine-related compounds.

FDA and USDA believe the likelihood of illness after eating pork from swine fed the contaminated product would be very low. The agencies are taking certain actions out of an abundance of caution.

The product was imported by Wilbur-Ellis, an importer and distributor of agricultural products. Although the company began importing product from China in August 2006, the company did not become aware of the contamination until April 2007.

As part of the ongoing investigation, FDA has determined the rice protein was

used in the production of pet food and a portion of the pet food was used to produce animal feed. The ongoing investigation is tracing products distributed since August 2006 by Wilbur-Ellis throughout the distribution chain.

At this time, there is no evidence of harm to humans associated with the processed pork product, and therefore no recall of meat products processed from these animals is being issued. Testing and the joint investigation continue.

USDA and FDA issued an additional update on April 30, to announce that the agencies have learned that byproducts from pet food manufactured with contaminated wheat gluten imported from China have been used in chicken feed on some farms in the state of Indiana.

This information came to light as part of the continuing investigation into imported rice protein concentrate and wheat

*Continued on page two*

### ***Inside this Issue***

Regulatory Education Sessions . . . . .	2
NACMCF Public Meetings . . . . .	2
Extension of Currently Approved Information Collection . . . . .	3
Export Library Revision Notice . . . . .	3

## Export Requirement Updates



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

### Panama

### Mexico

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

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**USDA Meat and Poultry Hotline** - Food safety experts are available year-round Monday through Friday from 10 a.m. to 4 p.m. Eastern Time to answer questions about safely preparing and cooking foods. The toll-free number is 1-888-MPHotline (1-888-674-6854); for the hearing impaired (TTY) 1-800-256-7072. Recorded messages are available 24 hours a day.

## Updates on Tainted Animal Feed ...

*Continued from page one*

gluten that have been found to contain melamine and melamine-related compounds.

The investigation revealed that that approximately 30 broiler poultry farms and eight breeder poultry farms in Indiana received contaminated feed in early February and fed it to poultry within days of receiving it. All of the broilers believed to have

been fed contaminated product have since been processed. The breeders that were fed the contaminated product are under voluntary hold by the flock owners.

To view the news releases and obtain more information, visit USDA's Web site at <http://www.usda.gov>.

## FSIS to Hold Regulatory Education Sessions in Georgia and Tennessee for Small and Very Small Plants

FSIS will hold regulatory education sessions on May 9, in Georgia and Tennessee for the owners and operators of small and very small plants.

The sessions will be held at the following locations:

- Sheraton Atlanta Hotel, 165 Courtland Street, Atlanta, Ga., from 6:30 p.m. to 8:30 p.m. This session will cover a regulatory walk-through of sanitation performance standard regulations and food defense.

- Holiday Inn Brentwood, 5543 Edmondson Pike #160, Nashville, Tenn., from 6:30 p.m. to 8:30 p.m. This session will cover a regulatory walk-through of sanitation standard operating procedures, and hazard analysis and critical control point and rules of practice regulations.

Online registration forms and information about upcoming sessions can be found at [http://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).

## Register to Attend NACMCF Public Meetings

The National Advisory Committee on Microbiological Criteria for Foods subcommittees will hold two public meetings in May.

The subcommittee on Determination of Cooking Parameters for Safe Seafood

for Consumers will meet on May 8-10, from 9 a.m. to 5 p.m. The purpose of this meeting is to determine the minimal requirements for achieving microbiologically safe cooked seafood and associated methods of objective measurement,

*Continued on page three*

## Take-Out and Delivered Foods

In today's busy world, take-out and delivered foods are experiencing runaway popularity. Some foods are hot and some are cold when purchased. Foods from fast food restaurants are most often consumed immediately. Take-out foods may be purchased in advance for eating at a later time, such as a party platter or a cooked holiday meal. No matter what the occasion, more and more people are relying on others to prepare their food.

Perishable foods can cause illness when mishandled. Proper handling of the food and the leftovers is essential to ensure the food is safe for you to eat.

### Two-Hour Rule

To keep hot foods safe, keep them at 140° F or above. Cold foods must be kept at 40° F or below. Bacteria grow rapidly between 40 and 140° F.

Discard all perishable foods such as meat, poultry, eggs and casseroles left at room temperature longer than two hours; one hour in temperatures higher than 90° F.

To learn more about safe handling of take-out foods, go to [http://www.fsis.usda.gov/Fact\\_Sheets/Safe\\_Handling\\_Take-Out\\_Foods/index.asp](http://www.fsis.usda.gov/Fact_Sheets/Safe_Handling_Take-Out_Foods/index.asp).

## NACMCF Public Meetings...

*Continued from page two*

assess all pathogens of concern associated heat-labile toxins, and seafood cooking methods that may be used by the consumer.

The subcommittee on Assessment of the Food Safety Importance of *Mycobacterium avium* subspecies *paratuberculosis* will meet on May 15-16, from 8:30 a.m. to 4:30 p.m., to determine the potential for transmission via foods of *Mycobacterium avium* subspecies *paratuberculosis*, a suspect causative agent for Crohn's Disease, and the

importance of this organism as a food safety concern.

Both public meetings will be held at the Aerospace Building, 901 D Street, SW., Room 369, Washington, D.C.

To register, contact Karen Thomas-Sharp, advisory committee specialist, at (202) 690-6620.

For security reasons, all persons wishing to attend must register in advance.

## FSIS Issues Notice on Extension of a Currently Approved Information Collection

FSIS published a *Federal Register* notice on May 2 titled, *Notice of Request for Extension of a Currently Approved Information Collection (Procedures for the Notification of New Technology)*.

In accordance with the Paperwork Reduction Act of 1995 and the Office of Management and Budget regulations, the agency is requesting an extension of an approved information collection regarding the procedures for notifying the agency about new technology.

The agency is accepting comments through the Federal eRulemaking Portal at <http://www.regulations.gov> or by electronic mail at [fsis.regulationscomments@fsis.usda.gov](mailto:fsis.regulationscomments@fsis.usda.gov).

The notice is available on FSIS' Web site at <http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2007-0010.htm>.

## FSIS Issues Notice on Export Library Revisions

FSIS issued Notice 30-07 on May 2 titled, *Export Library Revisions for April 2007*. This

notice provides links to the export library revisions covering the month of April.

*Continued on page four*

## Food Safety Education for Kids and Teens

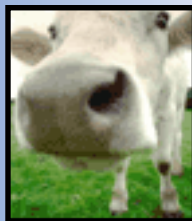
### USDA Food Safety Mobile Coloring Book (PDF Only)

Meet Thermy™, BAC! and some other colorful characters on these pages while you learn four important food safety steps: Clean, Separate, Cook and Chill. Tell grown-ups to use Thermy™, a food thermometer, when they cook!



### Food Safety Mobile Game

The Food Safety Mobile is about to take a ride through Safe Food Park. The invisible enemy is called BAC!. Fight him as you make your way through this Mobile game!



To view the mobile coloring book, food safety mobile game and obtain additional information for kids and teens, visit FSIS' Web site at [http://www.fsis.usda.gov/Food\\_Safety\\_Education/For\\_Kids\\_&\\_Teens/index.asp](http://www.fsis.usda.gov/Food_Safety_Education/For_Kids_&_Teens/index.asp).

## Export Library Revisions...

*Continued from page three*

During April, the following countries made changes in their export requirements: Australia, Azerbaijan, Belize, Canada, Colombia, Cuba, Ecuador, European Union (Egg Products), Hong Kong, Japan, Mexico, Panama, People's Republic of China and Russia.

Notice 30-07 can be viewed on FSIS' Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/30-07.pdf>.

**To submit comments or questions,  
contact the editor, Faye Smith,  
at  
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or  
(202) 720-9113.**