



United States  
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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## FSIS to Hold Regulatory Education Session in Arkansas

FSIS will hold a regulatory education session on June 20 in Arkansas for the owners and operators of small and very small plants.

8:30 p.m., at the Holiday Inn Springdale, 1500 South 48th Street, Springdale, Ark.

To register by phone, call (800) 336-3747.

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).

The regulatory education session will be held from 6:30 p.m. to

## FSIS Posts *Listeria monocytogenes* Compliance Guideline for Small and Very Small Meat and Poultry Plants

FSIS posted on its Web site a guide to assist small and very small plants with the implementation of strategies to control *Listeria monocytogenes* (*Lm*) in ready-to-eat products.

recommendations developed from an analysis conducted on food safety assessments in small and very small plants that had product that tested positive by FSIS for *Lm*.

The guide titled, *Summary of Listeria monocytogenes Compliance Guideline for Small and Very Small Meat and Poultry Plants that Produce Ready-to-Eat Products*, also contains practical

The guide can be viewed on FSIS' Web site at [http://www.fsis.usda.gov/PDF/LM\\_Guidelines\\_for\\_SVSP\\_Ready\\_to\\_Eat\\_Products.pdf](http://www.fsis.usda.gov/PDF/LM_Guidelines_for_SVSP_Ready_to_Eat_Products.pdf).

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## Export Requirement Updates



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

**Cuba**

**European Union**

**People's Republic of China**

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).



## FSIS to Hold Public Meeting on Risk-Based Inspection

FSIS will hold an expert elicitation meeting on June 26 to provide stakeholders with information concerning an expert ranking of meat and poultry products based on their inherent risk.

The agency will review background on the elicitation as well as the process and results.

The meeting will allow agency statisticians to offer analysis of the data and compare it to previous elicitations. It will also give participants insight on how the information will be used in the algorithm for determining an establishment's intensity of inspection.

The meeting will be held from 9 a.m. to 1 p.m. in Room 107-A of the USDA Jamie Whitten

Building, 1400 Independence Avenue, SW., Washington, D.C. The Whitten Building is located adjacent to the Mall exit of the Smithsonian Station on Metro's Orange and Blue Lines. Attendees should use the Mall entrance, located on Jefferson Drive.

Pre-registration is recommended. The session will be simultaneously connected to an audio conference call. To register online or participate in the audio cast, go to [http://www.fsis.usda.gov/News\\_&\\_Events/Meetings\\_&\\_Events/index.asp](http://www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp). An agenda will soon post to FSIS' Web site.

For more information, contact Keith Payne at (202) 690-6522 or by e-mail at [keith.payne@fsis.usda.gov](mailto:keith.payne@fsis.usda.gov).

## FSIS to Request Revision of Currently Approved Information Collection

FSIS issued two *Federal Register* notices on June 15.

- *Notice of Request for Revision of a Currently Approved Information Collection (Advanced Meat Recovery)*. This notice announces the agency's intent to request a revision of an approved information collection regarding the regulatory requirements associated with the production of meat from Advanced Meat Recovery systems to reflect its

most recent plant data, which support a finding of fewer total burden hours.

- *Notice of Request for Revision of a Currently Approved Information Collection (Specified Risk Materials)*. This notice announces the agency's intent to request a revision of an approved information collection concerning the regulatory requirements relating to specified risk materials in cattle to reflect the most recent

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## FSIS Issues Notice on Verification of Annual HACCP Plan Reassessment

FSIS issued Notice 35-07, *Verification of the Annual Hazard Analysis and Critical Control Point (HACCP) Plan Reassessment Requirement*, on June 14.

This notice instructs establishments how to complete necessary documentation for annual reassessment requirements of its HACCP plans. In doing so, personnel are to perform Performance Based Inspection System (PBIS) procedure 03A01.

When performing this procedure, inspection program personnel are to verify that officials from the establishment have signed and dated each of its HACCP plans sometime during the calendar year.

Notice 35-07 is available on FSIS' Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/35-07.pdf>

## Federal Register Notices ...

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plant data, which support a finding of more total burden hours.

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

regulationscomments@fsis.usda.gov.

These notices will be available on FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&Policies/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/index.asp).

## FSIS to Host Web Seminars

FSIS is endeavoring to reach out to small and very small plants through four Web seminars during the third and fourth quarters of fiscal year 2007.

This initiative was developed by an Outreach Task Force, comprised of representatives from each FSIS program area and directed by Chief Training Officer Dr. Karlease Kelly. The task force has been working on creating ways to streamline access to important regulatory information and improve its delivery to the owners and operators of small and very small plants.

The seminars are being offered through the Office of Policy, Program and Employee Development as a part of its agency mission to assess and develop all FSIS domestic policy. These meetings follow up last year's Regulatory Education Sessions. The two-hour sessions were given in 14 different cities, and were held at night or on weekends so plant owners and operators were free to participate without having to miss work.

The Web seminars are scheduled for:

- July 19, from 7 to 8 p.m., on agency compliance guidelines for controlling *E. coli* O157:H7 in small and very small meat and poultry plants;
- August 13, from 11 a.m. to 12 noon, on agency compliance guidelines for controlling *Salmonella* in small and very small plants that produce raw poultry product;
- September 6, from 7 p.m. to 8 p.m., on agency compliance guidelines for controlling *Listeria Monocytogenes* in small and very small establishments that produce ready-to-eat product; and
- Date and time to be determined, on the production of safe meat and poultry jerky products in small and very small plants.

Continue to read the *FSIS Constituent Update* for additional information.