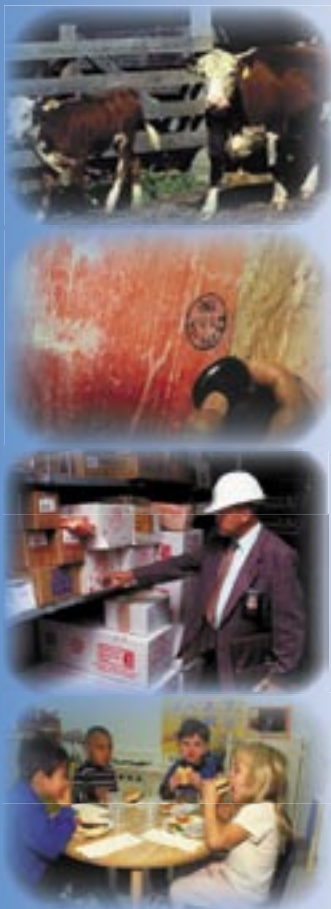




United States
Department of
Agriculture

Food Safety and
Inspection Service

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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Issues Notice on Poultry Labeling Requirements

FSIS issued Notice 75-06 on November 14, titled, *Verification Instructions for Changes in Label Requirements for Uncooked and Raw, Frozen, Breaded, Boneless Poultry Products*.

verify that these establishments have adequate validation to support the cooking instructions that they include on the labels that are applied to these products on or after November 1.

The notice conveys instructions to FSIS inspection program personnel on how to verify that establishments that prepare uncooked and raw, frozen, breaded, boneless, poultry products have made necessary changes in labeling. The notice follows previous guidance that FSIS provided on April 20.

The notice was issued as a result of the March Class 1 recall of several uncooked, breaded, stuffed poultry products. The frozen state, labeling and cooked appearance of these uncooked poultry products may have caused consumers to believe that the products were precooked, and that it was not necessary to cook the product to a safe internal temperature before consumption.

Inspection personnel are to verify that these establishments have new labeling that clearly states the product is uncooked and needs to be cooked to a minimum internal temperature of 165° F, as measured by a thermometer. Inspection personnel should also

Notice 75-06 is available on FSIS' Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/75-06.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:

Canada

Japan

Complete information can be found at: http://www.fsis.usda.gov/Regulations_&Policies/Export_Information/index.asp.

Avian Influenza (AI) Brochure in Spanish

USDA posted to its Web site the Spanish version of the avian influenza (AI) brochure, titled, *Influenza Aviar; Protegemos a Estados Unidos*.

The brochure and information about USDA's AI efforts can be found at www.usda.gov/birdflu and at the U.S. government's comprehensive Web resource, www.avianflu.gov.

FSIS Continues to Solicit and Accept Comments on Risk-Based Inspection

FSIS is soliciting comments on the topics that were discussed during the public meeting on risk-based inspection (RBI).

FSIS held the public meeting on October 10 and 11 to discuss risk-based inspection issues. The meeting provided an overview of FSIS' vision for risk-based inspection.

FSIS is accepting comments until it posts a report in December prepared for the agency by the third party facilitator, Resolve, Inc. The agency will make another

announcement at that time about the report's availability and an opportunity for public comment.

Comments can be submitted by e-mail to RiskBasedInspection@fsis.usda.gov or by fax to (202) 690-6519.

For more information about risk-based inspection, visit FSIS' Web site at http://www.fsis.usda.gov/Regulations_&Policies/Risk_Based_Inspection/index.asp.

USDA-APHIS Extends Comment Period on Bovine Spongiform Encephalopathy Rule

USDA's Animal and Plant Health Inspection Service (APHIS) has reopened the comment period for a proposed rule on bovine spongiform encephalopathy (BSE).

The proposed rule would remove several restrictions regarding the identification of animals and the processing of ruminant materials from BSE minimal-risk regions, as well as BSE-based restrictions on gelatin derived from bovine hides.

The agency is accepting comments until November 24. Comments

can be submitted through the Federal eRulemaking Portal at www.regulations.gov or mailed to Docket No. APHIS-2006-0026, Regulatory Analysis and Development, Policy and Program Development, APHIS, Station 3A-03.8, 4700 River Road, Unit 118, Riverdale, Md. 20737-1238.

The related *Federal Register* notice is available at <http://a257.g.akamaitech.net/7/257/2422/01jan20061800/edocket.access.gpo.gov/2006/E6-19042.htm>.

Hot Links of the Week

FSIS posted to its Web site on November 17 the following items:

- The third quarterly progress report on *Salmonella Testing of Selected Raw Meat and Poultry Products*;
- The *Young Chicken Baseline Data Collection Program* draft study plan; and
- The quarterly report on *Serotyping of Salmonellae from Meat and Poultry Products*.

The reports are available at <http://www.fsis.usda.gov/Science/Microbiology/index.asp>.

Notice on Natural Casings

FSIS issued a notice on November 17, titled, *Interim Notice for Voluntary Inspection and Certification of Natural Casings*.

The notice delays some actions regarding the agency's certification and inspection of natural casings under 9 *Code of Federal Regulations* Part 350.

Notice 76-06 is available at http://www.fsis.usda.gov/regulations_&_policies/Notice_76-06/index.asp.

Regulatory Education Session Postponed for Scranton, Pennsylvania

FSIS has postponed the November 29 regulatory education session. It will be rescheduled in the Spring of 2007.

The next session will be held on December 2, from 10:00 a.m. to 12:00 p.m., in Atlanta, Ga.

The session will cover a regulatory walk-through of sanitation standard operating procedures and the hazard analysis and

critical control point and rules of practice regulations.

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

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.

FSIS to Co-Chair Symposium on Risk Analysis

FSIS will co-chair a symposium during the 2006 Society for Risk Analysis (SRA) annual meeting.

The theme of the meeting is "Risk Analysis in a Dynamic World: Making a Difference."

The symposium will focus on modeling the attribution of foodborne illness in the United States and adaptation of a model for attributing human Salmonellosis to consumption

of meat, poultry and eggs in the United States.

The SRA meeting will be held from December 3 - 6, at the Renaissance Harborplace Hotel, 202 East Pratt Street, Baltimore, Md. 21202.

For more information about the symposium, visit <http://birenheide.com/sra/2006AM/program/singleession.php3?sessid=M3-E>.

Export Tip of the Week

Some countries require the issuance of a Certificate of Free Sale, in addition to a Certificate for Export.

These requests are seeking assurances from a governmental agency that these products offered

for entry into their country comply with the requirements of the U.S. laws for distribution in our domestic commerce.

FSIS Form 9060-5, *Meat and Poultry Export Certificate of Wholesomeness*, serves as a

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Food Safety Tips for Thanksgiving Holiday

FSIS issued a news release on November 14, to provide consumers with key recommendations they can use to help reduce the risk of foodborne illness during the Thanksgiving holiday.

The news release is available on FSIS' Web site at http://www.fsis.usda.gov/News_&_Events/NR_111406_01/index.asp.

Let's Talk Turkey - A Consumer Guide to Safely Roasting a Turkey - Every facet of getting a turkey from the store to the dinner table is included in this publication including buying fresh vs. frozen, safe thawing methods, stuffing, roasting, storing and reheating leftover turkey.

The brochure is available at http://www.fsis.usda.gov/PDF/Lets_Talk_Turkey.pdf.

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. It will be staffed from 8 a.m. to 2 p.m. Eastern Time on Thanksgiving Day. The toll-free number is 1-888-MPHotline (1-888-674-6854). Recorded messages are available 24 hours a day.

Export Tip ...

Continued from page three

Certificate of Free Sale. The form provides assurance to the importing country that the product has been inspected and passed in accordance with USDA's laws and regulations and that it is fit for human consumption.

The certified product bears the mark of inspection and is eligible to enter domestic commerce. Certificates of Free Sale are not issued by FSIS and FSIS personnel should not sign them.

For further information, call FSIS' Office of International Affairs (OIA) at (202) 720-3473.

For more information, visit FSIS' Web site at http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp.

To subscribe to the Export Library, go to http://www.fsis.usda.gov/Regulations_&_Policies/Export_Requirements_EV_Countries/.

**To submit comments or questions,
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or

(202) 720-9113.