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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Updates *E. coli* O157:H7 Reports

FSIS has updated *Escherichia coli* (*E. coli*) O157:H7 testing data to include information through October 7, 2008.

Results from Analysis of Raw Ground Beef and Raw Ground Beef Component Samples for *Escherichia coli* O157:H7

Raw Ground Beef						
Source	As of October 7, 2007			As of October 7, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	9,402	19	0.20	8,781	35	0.40
Retail Stores	136	0	0.00	300	0	0.00
Imports	61	0	0.00	38	1	2.63
Raw Ground Beef Components						
Source	As of October 7, 2007			As of October 7, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	479	2	0.42	1,690	12	0.71
Imports	0	0	0.00	417	3	0.72
The above information is based upon data in the FSIS electronic data system as of October 7, 2008. Results are from FSIS routine and follow-up sampling programs.						

The results illustrated represent data from FSIS testing programs, but many establishments also have testing programs in place to test for *E. coli*. Based on results from the FSIS *E. coli* Checklist, conducted toward the end of 2007, about half of beef grinding establishments have some form of a testing program to test finished product. One-third of beef grinding establishments have some form of a testing program to test source materials that are used to produce the ground

Continued on page two

Inside this Issue

Animal Raising Claims Public Meeting	2
Sampling Procedures Public Meeting	3
Transcripts for Irradiation Public Meeting	3

Export Requirement Updates



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

Colombia

Kazakhstan

Philippines

Russia

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

Preparing for a Weather Emergency

Knowing what to do before and after a weather event can help you reduce risk of illness.

FSIS offers information for those who have been, or may be affected by recent storms.

Check out consumer food safety fact sheets and videos at www.fsis.usda.gov/Fact_Sheets/Emergency_Preparedness_Fact_Sheets/index.asp to keep your family safe during an emergency.

E. coli Testing Results ...

Continued from page one

product. Combined, about 62% of beef grinding establishments have some form of testing program in place.

A robust testing program applied to both source materials and finished product is recommended by FSIS as a best practice for beef grinding operations.

More information about testing by establishments (and other practices) can be found in a document called *Results of Checklist and Reassessment of Control for Escherichia coli O157:H7 in Beef Operations* that is available on FSIS' Web site at www.fsis.usda.gov/PDF/Ecoli_Reassessment_&_Checklist.pdf.

Individual positive results from the raw ground beef sampling programs for 2008 are reported on FSIS' Web site at www.fsis.usda.gov/Science/2008_Ecoli_Positive_Results/index.asp.

Register for Public Meeting to Discuss Animal Raising Claims

FSIS and USDA's Agricultural Marketing Service (AMS) will host a public meeting on October 14 to discuss and review its policies on the use of animal raising claims in the labeling of meat and poultry products.

FSIS evaluates animal raising claims by considering information on animal production practices submitted by companies as part of their label approval requests. However, recent events concerning labeling claims related to the use of antibiotics in the raising of poultry have led the Agency to question its ability to verify that labels of meat and poultry products that contain animal raising claims are truthful and not misleading.

Therefore, FSIS and AMS will solicit public input and review its policies on claims related to the use of antibiotics in poultry and on animal raising claims in general.

The meeting will be held from 8:30 a.m. and adjourn at 12:30 p.m. at the L'Enfant Plaza Hotel, 480 L'Enfant Plaza, S.W., Washington, D.C.

Continued on page three

FSIS Amends Directive 7120.1

This week, the Agency issued a transmittal sheet to Directive 7120.1, Attachment 1 titled *Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products*.

This transmittal issues ongoing updates to Attachment 1 for FSIS Directive 7120.1, identifying substances that have been approved in 21 CFR. These substances are used in meat and poultry products as food additives approved in GRAS notices and pre-market notifications — as well as in letters conveying acceptability determinations.

Note that Attachment 1 does not include the use of substances in On-Line Reprocessing (OLR) operations that operate under an experimental exemption listed in 9 CFR 381.3 (c). Establishments operating under this exemption should follow the conditions of use that are specific to their FSIS approved OLR protocol.

Individuals can contact the Risk Management Division of the Office of Policy and Program Development at (202) 205-0210 for more information.

Animal Raising Claims...

Continued from page two

An agenda as well as registration information is available on FSIS' Web site at www.fsis.usda.gov/News_&_Events/meetings_&_events/index.asp. Individuals are encouraged to pre-register. Persons requiring a sign language interpreter or other special accommodations should notify Sheila Johnson at Sheila.Johnson@fsis.usda.gov.

FSIS and Stakeholders to Discuss the Control of *E. coli* O157:H7 - Addressing Sampling Methodologies and Compliance Guidelines

FSIS will host a public meeting on October 14 and 15 regarding control of *E. coli* O157:H7. This one-and-a-half day public meeting will address uniformity and consistency of sampling methodology for *E. coli* O157:H7, both by industry and FSIS.

FSIS will also address *E. coli* O157:H7 compliance guidelines and will use the meeting to gather input from stakeholders on other *E. coli* O157:H7 control issues that need to be addressed which will be compiled into a list of discussion topics for future public meetings.

The meeting will be held from 1:30 to 5:00 p.m. on October 14 and from 8:30 a.m. to 3:30 p.m. on October 15 at the L'Enfant Plaza Hotel, 480 L'Enfant Plaza, S.W., Washington, D.C. Audio hookup is available for those who need to call in to participate. An agenda is available for review at www.fsis.usda.gov/News_&_Events/meetings_&_events/index.asp.

Transcripts Available: The Use of Low Dose Irradiation in Beef Public Meeting

FSIS held a public meeting September 18 to communicate with stakeholders and to receive public comments on what action it should take with respect to a petition from the American Meat Institute (AMI) in July 2005. The petition called for the Agency to recognize the use of low penetration and low dose electron beam irradiation on the surface of chilled beef carcasses as a processing aid.

Transcripts from this meeting are now available on FSIS' Web site at www.fsis.usda.gov/regulations_&_policies/2008_Notices_Index/index.asp for review.