



FSIS Constituent Update

Volume 6, Issue 2

January 14, 2005

Protecting Public Health Through Food Safety

Public Meeting to Address Codex Committee on Meat Hygiene

On January 21, 2005 a public meeting will be held to provide information and receive comments on agenda items that will be discussed at the 11th Session of the Codex Alimentarius Commission's Committee on Meat Hygiene (CCMH), February 14-18 in Christchurch, New Zealand.

The public meeting will be held from 2-4 p.m. in Room 0161, South Building, U.S. Department of Agriculture, 1400 Independence Ave., S.W., Washington, D.C. Agenda items to be discussed include a draft code of hygienic practices for meat and matters referred from the Codex Alimentarius Commission and other Codex Committees. Agenda items for the meeting can be found at: www.codexalimentarius.net/current.asp.

The Codex Executive Committee (CEC) at its 47th Session in 2000 asked that the CCMH reconvene to redraft the existing codes on meat hygiene so that they reflect contemporary developments. The CEC also asked that the scope of the existing codes be broadened to include poultry meat hygiene. These recommendations were confirmed by the 24th Session of the Codex Alimentarius Commission in July 2001.

Codex was created in 1962 by two United Nations organizations: the Food and Agriculture Organization (FAO) and the World Health Organization (WHO). Codex develops food standards, guidelines and codes of practice in order to protect the health of consumers, ensure fair trade practices in the food trade and promote coordination of food standards work undertaken by international governmental and non-governmental organizations.

For information concerning the public meeting or for a sign language interpreter, contact Edith Kennard, Codex Committee Analyst, U.S. Codex Office, FSIS, at (202) 720-5261 or fax (202) 720-3157.

Export Requirement Updates

The [Library of Export Requirements](#) has been updated to reflect changes in export requirements for the following:

Egypt

Malaysia

Mexico

New Caledonia

Philippines

Vietnam

Complete information is available online at: www.fsis.usda.gov/Regulations_&Policies/Export_Information/



FSIS Notice on Performance Based Inspection System

On January 13, 2005, FSIS issued Notice 4-05 which announces that in January 2005, inspection program personnel, including import inspectors, will begin using Performance Based Inspection System (PBIS) Version 5.1, which is an updated and enhanced version of the electronic field version of PBIS.

FSIS has been using PBIS since 1989. Over the past fifteen years, numerous enhancements have been implemented and executed within this application, including introduction of the electronic field version of PBIS 5.0 in 2001.

For more information on the new features of the PBIS system visit: www.fsis.usda.gov/Regulations_&_Policies/Notice_04-05/

Updates to Generic HACCP Model and Compliance Guideline are Now Available

The Generic Hazard Analysis and Critical Control Point (HACCP) Model for Heat Treated, Shelf Stable Meat and Poultry Products (Model #10) has been updated and is now available at: www.fsis.usda.gov/Science/Generic_HACCP_Models/. This is the second revision of this generic HACCP model. It was originally published in September 1999 and it is consistent with the Food Safety Regulatory Essentials (FSRE) training.

In addition, the Compliance Guideline for Meat and Poultry Jerky has also been updated and is now available at: www.fsis.usda.gov/Science/Generic_HACCP_Models/. It was originally developed in response to an outbreak of salmonellosis linked to beef jerky. The updated Compliance Guideline provides more detailed explanation concerning the need for humidity during cooking, a description of simple and practical measures an establishment can use to meet this need and an expanded description of customized processes.

The Constituent Update will not publish on January 21, 2005 due to the federal holidays.

THIS WEEK'S HOT WEB LINKS

Food Safety Fact Sheets

www.fsis.usda.gov/fact_sheets/

Subscribe to FSIS

Newsletters

www.fsis.usda.gov/News_&_Events/Newsletters/

FSIS Image and Video Libraries

www.fsis.usda.gov/News_&_Events/Image_&_Video_Libraries/



FSIS Notice on the Electronic Animal Disposition Reporting System (eADRS)

On January 12, 2005 FSIS issued Notice 03-05 which explains how the National Agricultural Statistics Service (NASS) receives data from the Electronic Animal Disposition Reporting System (eADRS) and provides inspection program personnel with procedures to ensure that NASS does not receive duplicate or conflicting data. It also informs inspection program personnel that NASS may contact them with questions about the data and explains when and who can make the changes in eADRS.

NASS uses daily reports from all FSIS establishments to compile a report of aggregated totals and to validate livestock production and disposition estimates. The report is provided weekly to the Agricultural Marketing Service (AMS). Based on this data, AMS releases the "Livestock, Meat, and Wool Weekly Summary" and the "Daily Estimated Slaughter of Broiler/Fryers," among other reports. These reports are used by various groups and provide the best available information to Congress and to the public on the number of animals and birds commercially slaughtered. For more information visit: www.fsis.usda.gov/Regulations_&_Policies/Notice_03-05/

FSIS Announces Pilot Program for Sharing Isolates

FSIS will launch a one-year pilot program to allow third parties to request that the agency share isolates from bacteria recovered from sampled meat, poultry and egg products and from samples of the environment in which these products were produced. The pilot program was developed in response to occasional requests for isolates from third parties, and because the agency has not had a policy for consideration of these requests. The pilot will begin on February 1, 2005. Requestors of isolates will have to explain why public health will be advanced by granting their request. They will also need to comply with pertinent laws and regulations regarding shipment of such samples.

FSIS will monitor the costs and problems associated with implementing such a program, as there is currently no means available to the agency to recoup its personnel and supply expenditures. The actual costs of shipment will be borne by the requestor. If the agency's costs become excessive, FSIS may need to terminate the program. A detailed description of the program can be found at: www.fsis.usda.gov/Science/Pilot_Program_Isolates/

To submit comments or questions, contact the editor at:

fsisupdate@fsis.usda.gov (202) 720-9113



The USDA Food Safety Mobile: Taking Food Safety Education on the Road

Correction: This is an update to the schedule printed in the Dec. 30th edition of the Update.

Jan. 15-16, 2005

NBC 5 Health and Fitness Expo
Dallas, TX

Jan. 21-23, 2005

Yuma Lettuce Days
Yuma, Ariz.

Jan. 29-30, 2005

Holtville 58th Annual Carrot Festival
Holtville, Calif.