



# FSIS Constituent Update

Volume 6, Issue 9

March 18, 2005

Protecting Public Health Through Food Safety and Security

## North Dakota to Establish State Inspection Program

FSIS published a proposed rule in the Federal Register amending the poultry products inspection regulations regarding the designation of North Dakota under the Poultry Products Inspection Act (PPIA). In 1971, the designation specified that the U.S. Department of Agriculture is responsible for providing poultry products inspection at eligible establishments in North Dakota and for enforcing provisions under the PPIA with respect to intrastate activities. Since 1971, USDA has provided inspection to all eligible poultry facilities in the state.

This proposed rule states that effective November 8, 2004, North Dakota will be in a position to administer a state poultry inspection program that includes requirements that are at least equal to those imposed under the federal poultry products inspection program for poultry and poultry products distributed in interstate commerce.

FSIS invites interested persons to submit comments on this proposed rule. Comments must be received on or before April 13, 2005. All comments submitted in response to this proposed rule, as well as research and background information used by FSIS in developing this document, will be available at:

[www.fsis.usda.gov/regulations\\_&\\_policies/2005\\_Proposed\\_Rules\\_Index/](http://www.fsis.usda.gov/regulations_&_policies/2005_Proposed_Rules_Index/).

## U.S. Government Requests Appeal In Minimal-Risk Rule Case

The U.S. Department of Justice, on behalf of the USDA, filed a request with the U.S. Court of Appeals for the 9th Circuit asking that the court overturn the decision issued by the U.S. District Court in Montana that granted a preliminary injunction to delay the implementation of USDA's minimal-risk regions rule, which would re-establish trade with Canada for beef products and live cattle under 30 months of age.

USDA's rule ensures that human and animal health are fully protected. The Department remains confident that the requirements of the minimal-risk rule, in combination with the animal and public health measures already in place in the United States and Canada, provide the utmost protection to both U.S. consumers and livestock. To read the full news release visit: [www.usda.gov/](http://www.usda.gov/)

## Export Requirement Updates

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

**European Union**

**Ivory Coast**

**Spain**

**St. Kitts & Nevis**

Complete information is available online at:

[www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/)



## Time Out for Food Safety

### *Handle Food Safely During Easter and Passover*

“As Easter and Passover are observed with family meals, they should be remembered for their religious significance, rather than foodborne illness,” said Susan Conley, director of Food Safety Education for FSIS. “So we are urging folks to handle and cook spring foods safely.”

**EGGS.** Hard-cooked eggs - a part of both Easter and Passover celebrations- should be cooked thoroughly. Refrigerate eggs within two hours of cooking and use them within a week. For the Passover Seder, keep the plate of eggs refrigerated until time to set them on the table.

**DYEING AND HUNTING EGGS.** If you plan to eat the Easter eggs you decorate, be sure to use only food grade dye. (Some people make two sets of eggs – one for decorating and hiding, another for eating. Others use plastic eggs for hiding.) For an Easter egg hunt, avoid cracking the egg shells. If the egg shells crack, bacteria could enter and contaminate the inside. Also, hide eggs in places that are protected from dirt, pets and other bacteria sources and keep hard cooked eggs chilled in the refrigerator until just before the hunt. The total time for hiding and hunting eggs should be no more than two hours. Then be sure to refrigerate the “found” eggs right away until you eat them. Eggs found hours later or the next day should be thrown out — not eaten!

**BEEF and LAMB.** If the meat will be marinated, it should remain in the refrigerator and can be kept there up to five days before cooking. Roasts, steaks, and chops should be cooked to at least 145 °F in an oven set no lower than 325 °F. Ground meats, on the other hand, should be cooked to 160 °F.

**THE PASSOVER SEDER.** Serving the traditional Passover meal on the first night presents some food safety challenges as the entire meal must be prepared ahead so that everyone can participate in the Seder ceremony.

“Cold food can be arranged on platters ahead of time and served directly from the refrigerator,” Conley explained. “The brisket, for example, can be thoroughly cooked ahead, sliced and refrigerated in a shallow pan. If the brisket will be served hot, it should be thoroughly reheated to 165 °F just before serving.”

**HANDLING LEFTOVERS.** Conley cautioned that no perishable foods should stand at room temperature for more than two hours. “Place leftovers in shallow containers, refrigerate and use or freeze within three to four days. Thoroughly reheat leftovers to 165 °F.”

For more information “Ask Karen” at:  
[www.fsis.usda.gov/food\\_safety\\_education/ask\\_karen](http://www.fsis.usda.gov/food_safety_education/ask_karen)

## THIS WEEK'S HOT WEB LINKS

### FSIS Risk Assessments

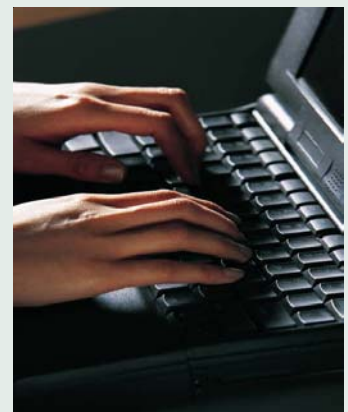
[www.fsis.usda.gov/  
Science/Risk\\_Assessments](http://www.fsis.usda.gov/Science/Risk_Assessments)

### FSIS Speeches and Presentations

[www.fsis.usda.gov/  
News\\_&\\_Events/  
2005\\_Speeches/](http://www.fsis.usda.gov/News_&_Events/2005_Speeches/)

### FSIS Data Collection and Reports

[www.fsis.usda.gov/  
Science/  
Data\\_Collection\\_&\\_Reports/](http://www.fsis.usda.gov/Science/Data_Collection_&_Reports/)



## Reminder: Public Meeting to Discuss *Salmonella* and *Clostridium perfringens* Risk Assessments

FSIS will hold a public meeting to present and discuss two draft risk assessments. The first is a quantitative risk assessment of *Salmonella* in ready-to-eat (RTE) meat and poultry products. The second is a quantitative risk assessment of *Clostridium perfringens* in both RTE and heat-treated, but not RTE, products.

The public meeting is scheduled for March 24 from 9 a.m. to 5 p.m. It will be held at the Holiday Inn on The Hill at 415 New Jersey Avenue, NW Washington, D.C. 20001. The phone number is (202) 638-1616.

The notice of proposed rulemaking [66 FR 12589] will be available at:  
[www.fsis.usda.gov/regulations\\_&\\_policies/2005\\_Notices\\_Index/](http://www.fsis.usda.gov/regulations_&_policies/2005_Notices_Index/)

For information concerning the public meeting or to request a sign language interpreter, contact Diane Jones at (202) 720-9692 or by email at [Diane.Jones@fsis.usda.gov](mailto:Diane.Jones@fsis.usda.gov)

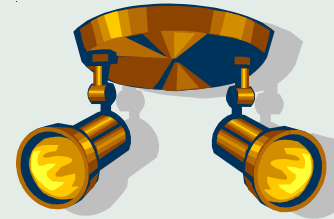
## Public Meeting to Address Codex Committee on General Principles

The Office of the Under Secretary for Food Safety, United States Department of Agriculture and the Food and Drug Administration, Department of Health and Human Services will hold a public meeting on March 29, 2005 to provide information and receive comments on agenda items that will be discussed at the 22<sup>nd</sup> Session of the Codex Committee on General Principles (CCGP) in Paris, France, on April 11-15, 2005.

The public meeting will be held from 1 p.m. - 4 p.m. in the back of the USDA South Building Cafeteria at 1400 Independence Ave, SW, Washington, D.C.

The Codex Committee on General Principles was established to address procedural and general matters referred by the Codex Alimentarius Commission and is hosted by the government of France.

At the March 29, 2005 public meeting, attendees will have the opportunity to pose questions and offer comments on the agenda items listed at:  
[www.codexalimentarius.net/current.asp](http://www.codexalimentarius.net/current.asp)



### Pathogen Spotlight: *Salmonella*

#### How does *Salmonella* bacteria on food make people sick?

Bacteria can grow in meat, poultry, seafood, eggs and dairy products, as well as vegetables and fruits. To survive, bacteria need time and the right conditions: food, moisture, and warm temperatures. To prevent foodborne illness:

#### **Clean: Wash hands and surfaces often**

Wash your hands with hot soapy water before handling food. Wash your cutting boards, dishes, etc. with hot soapy water after preparing each food item.

#### **Separate: Don't cross contaminate**

Never place cooked food on a plate which previously held raw meat, poultry, and seafood.

#### **Cook: Cook food to proper temperatures**

Use a clean thermometer to make sure meat, poultry and other foods are cooked all the way through.

#### **Chill: Refrigerate Promptly**

Refrigerate or freeze perishables, prepared foods, and leftovers within two hours or sooner.