



FSIS Constituent Update

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Protecting Public Health Through Food Safety and Security

Register Now for Upcoming Workshops

FSIS food security workshops begin May 14 and continue through July 2005. The workshops will address food security topics and concerns currently affecting the U.S. meat, poultry, egg products and import industries.

By participating in one of six FSIS Food Security Workshops, you will be:

- **Provided the most current food security information available.**
- **Afforded the ability to interact with federal regulators and gain first-hand information on new FSIS Directives that affect you.**
- **Furnished the tools and technical expertise to design a Food Security Plan.** Senior officials from FSIS' Office of Food Security and Emergency Preparedness (OFSEP) will present interactive training and provide step-by-step instruction to help you develop your own Food Security Plan.
- **Ahead of the curve.** FSIS considers food security plans to be essential. The Agency considers these plans to be so important that it is monitoring the extent to which plants adopt them.
- **Making a difference.** Ultimately, everyone's goal is to reduce the likelihood of intentional contamination of food. But, we need your help. By participating in the workshops, you can make a difference. Ensuring the security of our nation's food supply is a test that none of us can afford to fail.

The workshop dates are: May 14 (Dallas, TX), May 21 (Oakland, Calif.), June 4 (Chicago, Ill. or its suburbs), June 11 (Savannah, Ga.), June 25 (Newark N.J.) and July 9 (Philadelphia, Pa.). The workshops in Oakland and Philadelphia will be web cast. Pre-registration is highly encouraged.

For more information visit:

www.fsis.usda.gov/News_&_Events/meetings_&_events/

Export Requirement Updates

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

- **Canada**
- **Chile**
- **South Africa**

Complete information is available online at:

www.fsis.usda.gov/Regulations_&_Policies/Export_Information/



FSIS Proposes Adding Chile to Export List

FSIS is proposing to add Chile to the list of countries eligible to export meat and meat products to the U.S. FSIS has completed an extensive review of Chile's laws, regulations and other materials to ensure that its meat inspection system includes requirements equivalent to all provisions in the Federal Meat Inspection Act (FMIA). Under the new proposal, meat and meat products processed in certified Chilean establishments may be exported to the U.S. The products will be subject to re-inspection at U.S. ports-of-entry by FSIS inspectors.

Even if Chile is listed as eligible to export meat and meat products, its products must also comply with all other U.S. requirements, including those of the U.S. Customs Service and the Animal and Plant Health Inspection Service (APHIS) relating to the importation of meat and meat products from foreign countries into the U.S. FSIS and APHIS work closely together to ensure that meat and meat products imported into the U.S. comply with the regulatory requirements of both agencies.

FSIS is asking interested persons to submit comments on the proposed rule. Comments must be received on or before July 11, 2005.

To read the proposed rule in its entirety visit:

www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices

Collecting and Reporting Information on Raw Ground Beef Products Found *E. coli O157:H7* Positive

On May 12, 2005 FSIS issued Notice 29-05 to clarify what information inspection program personnel are to collect when FSIS confirms that a raw ground beef product sample is positive for *E. coli O157:H7* and the sampled product's source materials include product from a foreign establishment. This notice also includes procedures for the District Office to follow, including contacting the Office of International Affairs, when the Agency makes such a finding. FSIS intends to incorporate the information in this notice into Directive 10,010.1, Revision 1.

To read the notice in its entirety visit:

www.fsis.usda.gov/regulations_&_policies/FSIS_Notices_Index/

To submit comments or questions, contact the editor, Crystal Straughn at: fsisupdate@fsis.usda.gov (202) 720-9113



Safe Grilling

Cooking outdoors was once only a summer activity shared with family and friends. Now more than half of Americans say they are cooking outdoors year round. So it's important to follow food safety guidelines to prevent harmful bacteria from multiplying and causing foodborne illness. Use the following recommendations for grilling food safely.

- Make a food thermometer your "must have" tool.
- Keep meat and poultry in the refrigerator or in an insulated cooler with a cold source until ready to grill.
- Cook ground beef to 160 °F. Roasts and steaks may be cooked to 145 °F for medium rare or to 160 °F for medium. Cook chicken breasts to 170 °F.
- Don't cross-contaminate! Never place cooked food back on the same plate or cutting board that previously held raw food without washing it first.

For more tips visit:

www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety/