

# FSIS Constituent Update

Volume 6, Issue 18

June 3, 2005

Protecting Public Health Through Food Safety and Food Security

## Johanns Names Members to National Advisory Committee

Agriculture Secretary Mike Johanns has named 17 members to the National Advisory Committee on Meat and Poultry Inspection (NACMPI). The membership of this advisory committee is drawn from a broad range of groups interested in food safety, including producers, processors and marketers of meat, poultry and egg products, as well as those in academia, state government officials and consumers.

NACMPI was established in 1971 to provide advice and recommendations to the secretary of agriculture about meat and poultry inspection programs.

NACMPI members include:

Dr. Gladys Bayse  
Spelman College  
Stone Mountain, Ga.

Dr. James Denton  
Univ. of Arkansas  
Fayetteville, Ark.

Mr. Mike Finnegan  
State of Montana Meat  
Inspection  
Helena, Mont.

Dr. Joseph J. Harris  
Southwest Meat Assoc.  
College Station, Texas

Dr. Jill Hollingsworth  
Food Marketing Institute  
Washington, D.C.

Dr. Irene Leech  
Va. Citizens Consumer  
Council  
Elliston, Va.

Mr. Michael Kowalczyk  
Safe Tables Our Priority  
Mount Horeb, Wisc.

Mr. Kevin Elfering  
Minnesota Dept. of  
Agriculture  
St. Paul, Minn.

Mr. Michael Govro  
Oregon Dept. of Agriculture  
Lake Oswego, Ore.

Mr. Charles Link  
Cargill Value Added Meats  
Wichita, Kan.

Dr. Catherine Logue  
North Dakota State Univ.  
Fargo, N.D.

Dr. Elizabeth Krushinskie  
U.S. Poultry & Egg Assoc.  
Tucker, Ga.

Dr. Andrea Grondahl  
North Dakota Dept. of  
Agriculture  
Bismarck, N.D.

Ms. Sandra Eskin  
Public Policy  
Consultant  
Bethesda, Md.

Dr. David Carpenter  
Southern Illinois Univ.  
School of Medicine  
Springfield, Ill.

Mr. Darin Detwiler  
Lake Washington  
School District  
Camano Island, Wash.

Mr. Mark Schad  
Schad Meats, Inc.  
Cincinnati, Ohio

## Export Requirement Updates

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

**Bulgaria**

**Canada**

**Republic of Korea**

**Russia**

Complete information is available online at:  
[www.fsis.usda.gov/  
Regulations\\_&Policies/  
Export\\_Information/](http://www.fsis.usda.gov/Regulations_&Policies/Export_Information/)



## Food Security Workshop Update

FSIS food security workshops will continue through July 2005. Workshop topics will include food security awareness, the FSIS Industry Self-Assessment Checklist for Food Security and the development of model food security plans.

There have been changes to two upcoming registration dates. Workshops scheduled for June 11 in Savannah, Ga. and June 25 in Newark, N.J. have been cancelled. In lieu of those on-site workshops, FSIS will be holding two webcasts on June 25 at 9 a.m. and on June 27 at 1 p.m. Individuals who have registered for the two cancelled workshops will be contacted and given further information. Registration information for the new webcasts will be posted at: [www.fsis.usda.gov/News\\_&\\_Events/meetings\\_&\\_events/](http://www.fsis.usda.gov/News_&_Events/meetings_&_events/)

The remaining workshop dates are: June 4, 2005 (Chicago, IL), July 9, 2005 – onsite and webcast (Philadelphia, PA), June 25 (webcast) and June 27 (webcast).

## National Advisory Committee to Hold Public Meeting

The National Advisory Committee on Meat and Poultry Inspection (NACMPI) will meet June 16 and 17, 2005. The full committee will meet from 8:30 a.m. to 2 p.m. on Thursday, June 16 and Friday, June 17. Subcommittees will hold public meetings on Thursday, June 16, from 3 p.m. to 6 p.m.

Agenda items for the full committee meeting include: How can FSIS best share information on new technology with small and very small plants?; What guidance can be provided to industry to ensure that plants hold product when FSIS tests product for an adulterant?; and How can risk-based sampling most effectively be conducted in small and very small plants? Further information on agenda items will be available at: [www.fsis.usda.gov/About\\_FSYS/NACMPI/](http://www.fsis.usda.gov/About_FSYS/NACMPI/).

To register for the meeting contact Sonya L. West at (202) 690-1079 or by e-mail [at sonya.west@fsis.usda.gov](mailto:sonya.west@fsis.usda.gov). Pre-registration is highly encouraged.

Subcommittees will hold public meetings in rooms 1160 and 0161 of the South Building. All committee meetings will take place in the conference room at the south end of the USDA South Building Cafeteria, 1400 Independence Ave S.W., Washington, DC. To gain access to the meeting, please enter the South Building through the first wing on Independence Avenue. You will need to sign in at the security desk.

## THIS WEEK'S HOT WEB LINKS

### About FSIS

[www.fsis.usda.gov/  
About\\_FSYS/](http://www.fsis.usda.gov/About_FSYS/)

### FSIS Seasonal Food Safety

[www.fsis.usda.gov/  
Fact\\_Sheets/  
Seasonal\\_Food\\_Safety\\_  
Fact\\_Sheets/](http://www.fsis.usda.gov/Fact_Sheets/Seasonal_Food_Safety_Fact_Sheets/)

### FSIS Constituent Groups

[www.fsis.usda.gov/  
Constituent\\_Groups/](http://www.fsis.usda.gov/Constituent_Groups/)



## Extension of Effective Date for BSE FSIS Notices

FSIS is extending the expiration date for the following FSIS Notices until June 1, 2005:

FSIS Notice **28-04**, FSIS Sample Collection from Cattle Condemned during Ante-Mortem Inspection for Bovine Spongiform Encephalopathy (BSE) Surveillance Program

FSIS Notice **29-04**, Questions and Answers for FSIS Notice 28-04 Regarding Ante-Mortem Condemned Cattle

While these notices were due to expire June 1, 2005, they will remain in effect until FSIS takes final action on the interim final rule, "Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle." Once final action is taken, FSIS will reissue the relevant information from these notices in an FSIS Directive.

## HACCP Plan Reassessments for Mechanically Tenderized Beef Products

FSIS has issued Notice 32-05 informing establishments that produce mechanically tenderized beef products that their annual Hazard Analysis and Critical Control Point (HACCP) plan reassessment must take into account *E. coli O157:H7* outbreaks associated with these products.

Several *E. coli O157:H7* outbreaks involving mechanically tenderized beef products have taken place in the past five years. The occurrence of these outbreaks represents a change that affects the hazard analysis and could alter the HACCP plans of establishments that produce mechanically tenderized beef products. Therefore, establishments that produce such products should consider the significance of the outbreaks and ensure that their HACCP plans adequately address relevant biological hazards, particularly *E. coli O157:H7*.

This reassessment requirement applies to HACCP plans for raw and cooked mechanically tenderized beef products, including such products that are injected with marinade or "enhanced" products.

FSIS invites comments on this notice. Written comments may be submitted to the FSIS Docket Room, Reference Docket #04-042N, U.S. Department of Agriculture, Food Safety and Inspection Service, Room 102, Cotton Annex, Washington, DC, 20250. To read the *Federal Register* notice in its entirety visit: [www.fsis.usda.gov/OPPDE/rdad/FRPubs/04-042N.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/04-042N.pdf)

## Availability of Q&As Regarding FSIS Directives

On June 1, FSIS announced the availability of two question and answer (Q&A) documents concerning FSIS Directives 5000.2 ("Review of Establishment Data by Inspection Program Personnel"), 6420.2 ("Verification of Procedures for controlling Fecal Material, Ingesta, and Milk in Slaughter Operations") and 10,010.1, Revision 1 ("Microbiological Testing Program and Other Verification Activities for *Escherichia coli O157:H7* in Raw Ground Beef Products and Raw Ground Beef Components and Beef Patty Components").

The Q&A documents are available at:

[www.fsis.usda.gov/Regulations\\_Policies/5000\\_Series-Program\\_Services/](http://www.fsis.usda.gov/Regulations_Policies/5000_Series-Program_Services/)

[www.fsis.usda.gov/Regulations\\_Policies/6000\\_Series-Slaughter\\_Inspection/](http://www.fsis.usda.gov/Regulations_Policies/6000_Series-Slaughter_Inspection/)

[www.fsis.usda.gov/Regulations\\_Policies/10000\\_Series-Laboratory\\_Services/](http://www.fsis.usda.gov/Regulations_Policies/10000_Series-Laboratory_Services/)

## Public Meeting to Discuss U.S. Positions for 28th Codex Session

A public meeting will be held on June 9, 2005 to discuss and receive comments on agenda items that will be discussed at the 28th Session of the Codex Alimentarius Commission (CAC) in Rome, Italy, July 4-9, 2005.

The public meeting is scheduled from 1 p.m. to 4 p.m. in Room 107A, Whitten Building, U.S. Department of Agriculture, 1400 Independence Avenue, S.W., Washington, DC.

Codex was created in 1963 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 food trade practices and promote coordination of food standards work undertaken by international governmental and non-governmental organizations.

At the June 9 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)

For further information or for a sign language interpreter, contact F. Edward Scarbrough, Ph.D., U.S. Manager for Codex, U.S. Codex Office, South Agriculture Building, 1400 Independence Ave SW, Washington, DC, at (202) 205-7760 or by fax at (202) 720-3157.

## Codex Sanitary and Phytosanitary International Standard-Setting Activities

Sanitary and phytosanitary standard-setting activities of the Codex Alimentarius Commission (CAC) have been published in the Federal Register. The Federal Register notice also provides a list of other standard setting activities of Codex, including commodity standards, guidelines, codes of practice and revised texts. This notice, which covers the time periods from June 1, 2004, to May 31, 2005 and June 1, 2005, to May 31, 2006, seeks comments on standards currently under consideration and recommendations for new standards.

Codex carries out activities related to international sanitary and phytosanitary standard-setting aimed at ensuring food products are free from adulteration and are correctly labeled.

To submit comments contact the FSIS Docket Room, Docket #05-003N, U.S. Department of Agriculture, Washington, DC 20250-3700. Comments may also be posed at: [www.fsis.usda.gov/regulations/2005\\_Notices\\_Index/](http://www.fsis.usda.gov/regulations/2005_Notices_Index/)

For further information, contact Edward Scarbrough, Ph.D., U.S. Manager for Codex, at (202) 205-7760 or via e-mail at [ed.scarbrough@fsis.usda.gov](mailto:ed.scarbrough@fsis.usda.gov).



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

The USDA Food Safety Mobile travels continuously throughout the United States to educate consumers about the risks associated with mishandling food and steps they can take to reduce their risk of foodborne illness. The food safety mobile's next dates and locations are as follows:

### June 10-12, 2005

Taste of Omaha  
(Omaha, Neb.)

### June 23-25

American Association of Family & Consumer Sciences (AAFCS) 96th Annual Conference & Expo  
(Minneapolis, MN)

**To submit comments or questions, contact the editor,**

**Crystal Straughn at:**

[fsisupdate@fsis.usda.gov](mailto:fsisupdate@fsis.usda.gov)

(202) 720-9113