



FSIS Constituent Update

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Protecting Public Health Through Food Safety and Food Security

New Information on Food Security Workshops

FSIS food security workshops will continue through July 2005. Workshop topics 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 workshops. In an effort to serve you better, reach a wider audience and more effectively communicate our food safety and food security message, FSIS will be holding two webcasts in lieu of our on-site workshops in Savannah and Newark. The webcasts will be held on June 25 at 9 a.m. and on June 27 at 1 p.m. Individuals who have registered for the two on-site workshops will be contacted and given further information. Registration information for the new webcasts is posted at:

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

By participating in 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 will 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 remaining workshop dates are: June 27 (webcast), June 25 (webcast) and July 9, 2005 – onsite and webcast (Philadelphia, Pa.).

Export Requirement Updates

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

Japan
Jordan
Kuwait
Lebanon
People's Republic of
China
Republic of Korea
Russia
Taiwan
United Arab Emirates

Complete information is available online at:

www.fsis.usda.gov/
Regulations_&_Policies/
Export Information/



FSIS Model Food Security Plans: Comments Sought

Recently, FSIS announced the availability of model food security plans to strengthen security measures and prevent potential acts of intentional contamination. FSIS is asking for comments and questions on the four plans.

You may submit comments at: www.fsis.usda.gov/
Food_Security_&_Emergency_Preparedness model_plans_feedback_form
The four model food security plans can be found at: www.fsis.usda.gov/
food_security_and_emergency_preparedness/Security_Guidelines/

Risk Assessments Public Comment Period Extended to July

FSIS held a public meeting in March to present and discuss two draft risk assessments on *Salmonella* in ready-to-eat (RTE) meat and poultry products and *Clostridium perfringens* in both RTE and heat-treated, but not RTE, products.

The comment period has been extended to July 11, 2005. The notice of proposed rulemaking [66 FR 12589], draft risk assessments and a list of current comments are available at: www.fsis.usda.gov/regulations/2005 Notices Index/

Coming Soon: The *Constituent Update* is getting a brand new look, and will remain your best source for timely, accurate information regarding FSIS' activities. Updated features will include improved web links and a new layout making it easier to find valuable FSIS information.

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

THIS WEEK'S HOT WEB LINKS

Attend a Public Meeting

www.fsis.usda.gov/
News_&_Events/
Meetings & Events/

FSIS Science

www.fsis.usda.gov/ Science/

FSIS Food Safety Mobile

www.fsis.usda.gov/ food_safety_education/ food_safety_mobile/



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