



FSIS Constituent Update

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Protecting Public Health Through Food Safety

Food Security Workshops Continue

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 upcoming workshops. In an effort to serve you better, reach a wider audience and more effectively communicate FSIS' 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. Registration for the June 27 webcast has closed. To register for the June 25 webcast and July 9 onsite workshop in Philadelphia, Pa. and webcast call the automated pre-registration line at 1-800-485-4424 or use the online registration forms 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 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 remaining workshop dates are: June 25 via webcast, and July 9, 2005 which will be held in Philadelphia, Pa. and webcast.

Export Requirement Updates

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

Singapore

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



“Is It Done Yet?” Food Thermometer Campaign

“Is it Done Yet?” is the basis of a national campaign to encourage the use of food thermometers when preparing meat, poultry and egg dishes, to prevent foodborne illness. The campaign, which is being led by FSIS is themed, “Is It Done Yet? You Can’t Tell By Looking. Use a Food Thermometer to be Sure!”

Studies have shown that using a food thermometer is the only way to tell if harmful bacteria have been destroyed. For instance, even if they look fully cooked, one in four hamburgers may not be adequately cooked. Despite this disparity, only 6 percent of home cooks use a food thermometer for hamburgers and only 10 percent use a food thermometer for chicken breasts according to the latest data from the Food Safety Survey, which was conducted by FSIS and the Food and Drug Administration.

“FSIS hopes the ‘Is It Done Yet?’ campaign hits home, and reminds everyone to use a food thermometer to cook to safe internal temperatures,” said FSIS Acting Administrator Dr. Barbara Masters. “By using a food thermometer to check whether meat, poultry or egg dishes are done you also prevent overcooking and guesswork. Food cooked to a safe internal temperature is juicy and flavorful. If you use a food thermometer, then you’ll know the answer to: ‘Is It Done Yet?’ We encourage people to get a food thermometer and become a role model in their neighborhood.”

Water Reuse Guidance Document Available

FSIS Notice 38-05 announces the availability of a question and answer guidance document that clarifies FSIS policies pertaining to water and water reuse. This Q&A document addresses the reuse of water, ice, and solutions that come into contact with product, equipment, or other surfaces and that are used again for the same or other purpose within the limits of 9 CFR 416.2(g). It is intended to supplement the Sanitation Performance Standards Compliance Guide as additional guidance on water reuse. The questions and answers are available at: www.fsis.usda.gov/OPPDE/rdad/FSISNotices/Water_Reuse_QA.pdf



“Is it Done Yet?” Food Thermometer Tips

- Insert the food thermometer into the thickest part of the food, making sure it doesn’t touch bone, fat or gristle.
- Cook food until the thermometer shows an internal temperature of 160 ° F for hamburger, pork and egg dishes; 145° F for steaks and roasts; 170° F for chicken breasts and 180° F for whole poultry.
- Clean your food thermometer with hot, soapy water before and after each use.

FSIS has created a Web site to provide consumers with recommended internal temperatures and instructions on how to use a food thermometer:

www.IsItDoneYet.gov.

FSIS is partnering with various organizations, agencies and local groups to help spread this important food safety message. For more information contact Holly McPeak in the FSIS Food Safety Education Office at: (301) 504-0168

North Dakota State Poultry Inspection Program Approved

On June 17, 2005, FSIS published a final rule in the *Federal Register* announcing that the Agency has approved North Dakota to administer a State poultry inspection program (9 CFR Part 381). Pursuant to the final rule, the Secretary has determined that the State of North Dakota has developed and will enforce a State poultry products inspection program in accordance with the provisions of the Poultry Products Inspection Act. State inspection programs for meat and poultry must be “at least equal to” the Federal inspection programs for meat and poultry. For more information, visit: www.fsis.usda.gov/Regulations_&_Policies/.

FSIS Takes Part in the Smithsonian Folk Life Festival

FSIS is taking part in the 39th annual Smithsonian Folklife Festival’s Food Culture USA exhibit on the National Mall. An estimated one million people will visit the *Food Culture USA* exhibit over the course of the 10-day festival. Citizens will get a first hand look at the various ways USDA helps provide the American people with safe, wholesome and affordable food products.

Attendees will also have the opportunity to participate in food safety demonstrations and learn about the ways to protect themselves from foodborne illness. In addition to hands-on learning and interaction with USDA food safety experts, visitors will have the opportunity to participate in narrative sessions including, *Links in the Food Chain: Food Safety*.

Information about USDA’s food safety efforts can be accessed on the Food Safety and Inspection Service’s Web site at www.fsis.usda.gov. Consumer can ask food safety questions by logging on to FSIS’ online automated response system called “Ask Karen.” E-mail inquiries can be directed to MPHotline.fsis@usda.gov.

The Constituent Update will not publish on July 1, 2005 due to the federal holiday.

**To submit comments or questions, contact the editor,
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(202) 720-9113**

THIS WEEK’S HOT WEB LINKS

FSIS Compliance Guide Index

[www.fsis.usda.gov/
Regulations_&_Policies/
Compliance_Guides_Index/](http://www.fsis.usda.gov/Regulations_&_Policies/Compliance_Guides_Index/)

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