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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Transcripts and Presentations from May 15th Meeting are Now Available on FSIS' Web Site

FSIS hosted a public meeting with its partners titled *Better Communications, Better Public Health Outcomes: Strategies for Improved Coordination During Foodborne Outbreaks* to discuss strategies on improved information sharing and coordination during multi-jurisdictional foodborne outbreak investigations on May 15 and 16.

The summit also featured an invitation-only simulation exercise which included representation from member organizations of the Council to Improve Foodborne Outbreak Response, as well as other stakeholders like industry, consumer groups, federal, state and local public health/regulatory agencies.

Federal, state and local public health partners as well as consumer groups and industry were invited to share their perspectives on best practices and challenges to coordinate effectively during these outbreaks.

A transcript and the powerpoint presentations from the public meeting are available for review at www.fsis.usda.gov/Regulations_&_Policies/RD_2008-0013/index.asp.

FSIS Issues Notices

FSIS issued Notice 39-08 on June 6, titled *Collecting Information On Receiving Establishment Escherichia Coli O157:H7 Testing*.

ground beef components supplied by another establishment.

This notice instructs inspection program personnel to collect information about the results of *E. coli* O157:H7 testing performed by receiving establishments on incoming trim and other raw

The Agency is preparing to begin a new testing program at establishments that supply trim and other components of raw ground beef in response to increased positive findings and recalls associated with *E. coli* O157:H7 in 2007.

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Export Requirement Updates



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

Cuba

Hong Kong

Japan

Republic of Korea

Taiwan

Complete information can be found at www.fsis.usda.gov/Regulations_&Policies/Export_Information/index.asp.



Learn more about basic food safety principles by visiting FSIS' facts sheets at www.fsis.usda.gov/Fact_Sheets/index.asp.

FSIS Notices...

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Before beginning this program, the Agency needs to collect information on receiving establishments' *E. coli* O157:H7 test results (including laboratory testing on behalf of the establishment) of trim and other raw ground beef components received from a supplying establishment.

The Agency also released Notice 40-08 on June 9, titled *Nationwide Young Turkey Microbiological Baseline Data Collection Program – Update*.

This notice announces the launch of FSIS' Nationwide Young Turkey Microbiological Baseline Data Collection Program.

In addition, this notice also details the end of a 90-day

training ("shake down") period as referenced in FSIS Notice 55-07, *Nationwide Young Turkey Microbiological Baseline Data Collection Program*.

Finally, this notice cancels Notice 55-07 dated August 31, 2007. Inspection program personnel should note that this new notice only applies to establishments that are included as part of the FSIS Nationwide Young Turkey Microbiological Baseline Data Collection Program. The sampling instructions from the previous notice are included and have been slightly modified.

These notices are available on FSIS' Web site at www.fsis.usda.gov/regulations_&policies/FSIS_notices_index/index.asp.

Upcoming Podcasts for Industry Offer Tips on Food Defense

The first food defense podcast was posted on June 11, describing the functions of FSIS' Office of Food Defense and Emergency Response.

Additional topics to be posted will include: *What It Means to You* (June 18) and *How to Develop a Food Defense Plan* (June 25). The following month's topics include, *Reducing the Insider Threat* (July 2) and *Emergency Support Function 11* (July 16), which provides information of how USDA serves as the lead federal agency in coordinating emergency support with industry, state and local governments when meat, poultry and processed egg products are involved in large-scale incidents – whether natural disasters or man-made, such as riots, demonstrations or acts of terrorism.

These podcasts are available on FSIS' Web site at www.fsis.usda.gov/news_&events/Food_Safety_Inspection_Podcasts/index.asp. For questions or suggestions for future podcasts, send an email to podcast@fsis.usda.gov.

Food Defense Plans



FSIS will conduct a survey on August 1 to determine how many FSIS-regulated slaughter and processing plants have voluntarily adopted functional food defense plans.

A documented set of procedures will improve an establishment's ability to respond quickly. A food defense plan also helps to maintain a safe working environment for employees, provide a quality product to customers, and be particularly helpful during emergencies.

Visit FSIS' Web site at <http://askfsis.custhelp.com> and select "Food Defense Plans in FSIS Inspected Facilities" to review common questions and answers.

Also be sure to visit www.fsis.usda.gov/Food_Defense_&Emergency_Response/Guidance_Materials/index.asp to review guidelines for completing a functional defense plan.

FSIS to Hold Regulatory Education Workshop in Philadelphia

FSIS will hold a regulatory education workshop for owners and operators of small and very small plants in Philadelphia on June 25 as part of the Agency's outreach to these establishments.

The workshop will cover a variety of topics and prerequisite programs, including hazard analysis and critical control points, sanitation performance standards, sanitation standard operating procedures, rules of practice, food defense strategies, *E. coli* O157:H7 workshops and the following notices:

- 65-07, *Notice of Reassessment for Escherichia coli O157:H7 Control and Completion of a Checklist for all Beef Operations;*
- 66-07, *Multiple Follow-Up Sampling After FSIS Positive Escherichia coli O157:H7 Results;* and
- 68-07, *Routine Sampling and Testing of Raw Ground Beef Components Other Than Trim and Imported Raw Ground Beef Components for Escherichia coli O157:H7.*

The June 25 session will be held at the Holiday Inn - Historic District, 400 Arch Street, Philadelphia, Pennsylvania from 6:30 to 8:30 p.m.

To register by phone, call (800) 336-3747. Online registration forms and information about upcoming sessions can be found at www.fsis.usda.gov/News_&Events/Outreach_Sessions_SVS_Plants/index.asp.

Comments on the April 9-10 *E. coli* Public Meeting are Available on the Web

FSIS held a public meeting titled "*E. coli* O157:H7 – Addressing the Challenges, Moving Forward With Solutions" on April 9-10 in Washington, DC.

Participants at the meeting explored broad perspectives on the challenges of addressing *E. coli* O157:H7, including illness and recall trends, progress on non-O157:H7 Shiga Toxin-Producing *E. coli* (STEC) and proposed next steps to lower the prevalence of *E. coli* O157:H7 and non-O157:H7 STECs.

Stakeholders were given an opportunity to submit comments on any of the topics discussed during the meeting so that the Agency could consider these before moving forward with any initiatives. A list of commenters and their submissions are now available for review at www.fsis.usda.gov/regulations_&policies/RD_2008-0011/index.asp.