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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Issues Notice for Food Defense Plans

FSIS published Notice 47-08 on July 14 to inform inspection program personnel of the third Food Defense survey through the Performance-Based Inspection System (PBIS) beginning August 1.

FSIS inspectors will gather data about an establishment's food defense plan for thirty days and provide a report of voluntary food defense plans adopted by establishments.

The August 2006 survey results established a 27 percent adoption rate and the November 2007 survey showed a small increase to 31 percent.

FSIS expects at least 90% of establishments to adopt functional food defense plans provided the information and resources made available through communication in the *FSIS Constituent Update* and its Web site.

The Agency will consider moving forward with rulemaking to mandate functional food defense plans if this goal is not achieved. Currently, there is no regulatory requirement for an establishment to develop a functional food defense plan. However, FSIS strongly encourages establishments to create and maintain one to minimize the risks of intentional contamination to food products.

In addition, having a functional food defense plan will maintain a safe working environment for employees, contribute to the protection of consumer health, provide additional process control and expedite the establishment's ability to respond quickly during emergencies.

To review this notice in detail, visit www.fsis.usda.gov/OPPDE/rdad/FSISNotices/47-08.pdf. Also, be sure to visit www.fsis.usda.gov/Food_Defense_&_Emergency_Response/Guidance_Materials/index.asp to review guidelines for completing a food defense plan.



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Export Requirement Updates



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

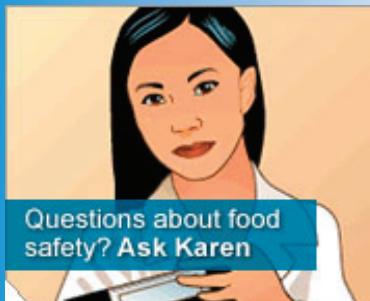
El Salvador

Indonesia

Taiwan

Ukraine

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



AskKaren.gov

FSIS Updates *E. coli* O157:H7 Reports

FSIS' has updated *E. coli* O157:H7 testing data to include information through July 20, 2008.

Results from Analysis of Raw Ground Beef and Raw Ground Beef Component Samples for *Escherichia coli* O157:H7

Raw Ground Beef						
Source	As of July 22, 2007			As of July 20, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	6,483	15	0.23	6,471	21	0.32
Retail Stores	102	0	0.00	244	0	0.00
Raw Ground Beef Components						
Source	As of July 22, 2007			As of July 20, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	262	2	0.76	1,066	3	0.28
Imports	0	0	0.00	305	0	0.00
The above information is based upon data in the FSIS electronic data system as of July 22, 2008. Results are from FSIS routine and follow-up sampling programs.						

As mentioned in Notice 11-03 titled, Update to FSIS Directive 10,010.1, Microbiological Testing Program for *E. coli* O157:H7 in Raw Ground Beef, FSIS has observed that the percent positive of *E. coli* O157:H7 begins to rise in April and May. This "high prevalence season" generally runs from April through September. During this period, the frequency of positive test results is typically higher than the rest of the year. A change in the number of positives from week to week may occur at this time of the year. FSIS recognizes that the number of positives is higher at this point in time this year than in 2007 and continues to monitor and act on these results.

As shown in the table, the number of analyzed samples from federal plants for raw ground beef was greater in 2007 (6,483) than for 2008 (6,471). This is the first week that the number of samples analyzed was greater in 2007 than for 2008. The reason, FSIS sampling was increased for the month of July 2007 in response to a number of positive test results that occurred in a short period of time.

This increased sampling was one of several actions that are

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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 is particularly helpful during emergencies.

Visit www.fsis.usda.gov/Food_Defense_&_Emergency_Response/Guidance_Materials/index.asp to review guidelines for completing a food defense plan.

FSIS *E. coli* Test Results...

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summarized in a news release titled "Comprehensive List of Actions" by FSIS to Reduce *E. coli* O157:H7 dated October 23, 2007. Visit www.fsis.usda.gov/News_&_Events/NR_102307_01_att/index.asp to review in detail. Also, be sure to review Notice 41-07 titled Increase in Scheduled Mt03 Samples In July dated for July 6, 2007.

Individual positive results for 2008 are reported on FSIS' Web site at www.fsis.usda.gov/Science/2008_Ecoli_Positive_Results/index.asp.

Register for Regulatory Education Workshop in Seattle

FSIS will hold a regulatory education workshop for owners and operators of small and very small plants in Seattle on July 29.

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 July 29 session will be held at the Holiday Inn Express - Seattle, 19621 International Boulevard, Seattle, Washington 98188 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.

FSIS Issues Notices and Directives

FSIS issues notices and directives to enhance the agency's efforts in protecting public health.

This week, the Agency issued a transmittal sheet to Directive 7120.1 – Amendment 15 titled Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products.

This transmittal issues on-going updates to Attachment 1 for FSIS Directive 7120.1, identifying substances that have been approved in 21 CFR. These substances are used in meat and poultry products as food additives approved in GRAS notices and pre-market notifications – as well as in letters conveying acceptability determinations.

In addition the following notices and directives were recently issued:

- Notice 43-08 - FSIS CNS Type Tissue Sample Verification Instructions for Raw Beef Produced Using Advanced Meat Recovery Systems;
- Directive 5420.3, Revision 5 - Homeland Security Threat Condition Response Surveillance of Establishments and Products in Commerce;

Notices and directives are available on FSIS' Web site at www.fsis.usda.gov

FSIS Issued *Federal Register* Notice

This week, FSIS issued a *Federal Register* notice titled Allowing Bar-Type Cut Turkey Operations to use J-Type Cut Maximum Line Speeds.

This rule amends Federal poultry products inspection regulations to provide that turkey slaughter establishments that open turkey carcasses with Bar-type cuts may operate at the maximum line speeds established for J-type cuts if the establishment uses the specific type of shackle described in this final rule.

Under this rule, as under current regulations, the inspector in charge will reduce line speeds when the prescribed inspection procedure cannot be adequately performed within the time available because of the health conditions of a particular flock or because of other factors. Such factors include the manner in which birds are being presented to the inspector and the level of contamination among the birds on the line.

For more information contact Patrick Burke at (202) 720-7974.

National Advisory Committee on Meat and Poultry Inspection to Hold Public Meetings

The National Advisory Committee on Meat and Poultry Inspection will hold a public meeting on August 27 and 28 to review and discuss international equivalence relating to audits associated with determinations of a country's status, equivalence criteria, and the reinspection system for imported product.

The Committee will hold a public meeting on Wednesday, August 27, from 8:30 a.m. to 5:00 p.m. and Thursday, August 28, from 8:30 a.m. to 12:30 p.m. The meetings will be held in the conference room at the south end of the USDA South Building cafeteria, 1400 Independence

Avenue, S.W., Washington, D.C. 20250.

More information, including agenda items, will be made available in future issues of the FSIS Constituent Update. Also, be sure to check the Meetings and Events page of FSIS' Web site at www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp for more updates.

For further information about the public meeting, contact Keith Payne at (202) 690-6522 or send an email to keith.payne@fsis.usda.gov.

FSIS Offers Tips to Prevent Foodborne Illness During Severe Weather

Severe weather events can mean power outages, floods and other problems that can affect the safety of food. Knowing what to do before and after a weather event can help you reduce your risk of illness.

FSIS offers tips that can help you minimize the amount of food that may be lost due to spoilage. Check them out at www.fsis.usda.gov/Fact_Sheets/Preparing_for_Weather_Emergency/index.asp.

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



Before you let kids have the run of the kitchen, USDA advises you to take a little quiz together. Visit www.fsis.usda.gov/News_&_Events/NR_090704_01/index.asp.



Register to Attend the 2008 Meat and Poultry Inspection Seminars for International Government Officials

FSIS will host the second of three meat and poultry inspection seminars for international officials in Texas between August 4 and 15.

This two-week seminar will be held at the Texas A&M University, AgriLife Center Extension and Research facility in Amarillo, Texas and will provide substantial information for senior international government officials focusing on verification and enforcement of Hazard Analysis and Critical Control Point and pathogen reduction regulations.

The intention of these seminars is to familiarize international government officials with inspection regulations and procedures used by USDA to assure that the nation's meat, poultry and processed egg products are safe, wholesome and properly labeled.

Other topics and activities include foreign inspection program equivalence as well as field trips to import and export locations and processing and slaughter plants. For more information regarding the seminars, visit FSIS' Web site at www.fsis.usda.gov/News_&_Events/2008_Meat_&_Poultry_Inspection_Seminars/index.asp.