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Food Safety and
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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

National Advisory Committee Makes Recommendations for the Safe Cooking of Poultry Products

Today, FSIS posted a report of recommendations from the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) for consumer guidelines on the safe cooking of poultry products, including a minimum internal temperature requirement for the product to ensure microbiological safety.

NACMCF held public meetings from March 21-24, to discuss cooking parameters for seafood, consumer guidelines for the safe cooking of poultry products and the food safety importance and public health significance of *Mycobacterium avium* subspecies *paratuberculosis*.

At this week's meeting, NACMCF recommended a single, minimum internal product temperature of 165° F at which foodborne pathogens, such as *Salmonella*, *Campylobacter* and the avian influenza virus, would be destroyed.

The committee made several recommendations for the development of consumer guidelines for the safe preparation of frozen, raw poultry entrees. Among these recommendations are:

- The need to point out that a longer cooking time is needed if the product is frozen at the beginning of the cooking process;
- Informing consumers that microwaving a raw chicken product from the frozen state is not advisable unless the package provides substantial further instructions for determining that the product has achieved the recommended final safe temperature; and

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Export Requirement Updates



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

Mexico

People's Republic of China

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

NACMCF Recommendations ...

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- Providing instructions about properly measuring temperature.

The report of NACMCF's recommendations is available on FSIS' Web site at http://www.fsis.usda.gov/PDF/NACMCF_Report_Safe_Cooking_Poultry_032406.pdf.

FSIS Issues Notice on Clarification Regarding Squab Inspection

FSIS issued Notice 17-06 on March 22, to provide inspection program personnel with clarification on whether a squab that is shipped with the head remaining on the carcass is eligible to bear the mark of inspection.

On April 26, 2001, FSIS began mandatory inspection services at establishments processing squabs pursuant to the Poultry Products Inspection Act.

A "squab" is a young pigeon from one to about 30 days of age. Squabs may be considered wholesome, not adulterated, and eligible to receive the mark of inspection when shipped with

the head remaining attached to the carcass provided that the carcass has been satisfactorily bled and eviscerated including the crop. The establishment must also meet all parts of FSIS regulations (9 *Code of Federal Regulations* (CFR) Part 381) that apply to poultry and 9 CFR Parts 416 and 417.

This notice is available on FSIS' Web site at http://www.fsis.usda.gov/Regulations_&Policies/Notice_17-06/index.asp.

If you have any questions regarding Notice 17-06, then contact FSIS' Technical Service Center at (800) 233-3935.

IKE Preliminary Scenario Available Online

FSIS has made preliminary Interactive Knowledge Exchange (IKE) Scenario 04D-06, *Clarification of the Appeal Process for FSIS Personnel and Industry (example: Appeal Denied)*, available for comment through March 31.

This scenario is the second of two that focuses on the appeals process.

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The Facts about Ground Poultry

Question: What is ground poultry?

Answer: There is no established regulatory standard for “ground poultry.” However, the regulations on “boneless poultry” apply to ground poultry -- the product is composed in its entirety of the kind of poultry indicated and the form of the boneless poultry must be labeled. The identity of the raw material and the physical nature of the end product is used in identifying “ground” or “comminuted” poultry.

Question: How should ground poultry be cooked, stored and handled?

Answer: Ground poultry and ground poultry dishes should always be cooked to 165° F internal temperature; leftovers should also be reheated to 165° F or until hot and steaming. Always wash hands, utensils, counters, cuttings boards and sinks with soap and hot water to prevent cross-contamination of cooked food with raw products.

For more information regarding facts about ground poultry, visit FSIS’ Web site at <http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/oa/pubs/grndpoul.htm>.

IKE Preliminary Scenario ...

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The scenario can be viewed on FSIS’ Web site at http://www.fsis.usda.gov/FSIS_Employees/IKE_Comment/index.asp.

If you have questions or comments regarding the preliminary IKE scenario, then contact FSIS’ Technical Service Center at (800) 233-3935 or by electronic mail at ike@fsis.usda.gov.

FSIS to Issue Directives and Notices

FSIS publishes directives and notices to enable the agency to carry out its mission of protecting public health. Within the next month, FSIS expects to issue the following directives and notices:

Directives

- 5000.1, Revision 2 - *Verifying an Establishment’s Food Safety System* (This directive is being revised to remove instructions to enforcement, investigations and analysis officers (EIAOs) because the instructions for EIAOs are being incorporated into the 5100 directives series.)
- 10,220.4 - *Using the FAST Antimicrobial Screen Test (FAST) to Detect Antimicrobial Drug Residues in Cattle and Swine* (This directive is being issued to replace the Swab Test on Premises in swine slaughter establishments. FAST is the preferred in-plant screen test for any slaughter class of swine or cattle. This directive also clarifies FSIS’ policies regarding the use of in-plant residue screening tests for the detection of antimicrobial

drug residues in cattle and swine.)

- 12,600.1 - *Voluntary Reimbursable Inspection Services (Fee-for Service)* (This directive describes voluntary reimbursable services available to facilities such as warehouses, cold storage facilities and off-premise freezers.)

Notices (Numbers are assigned as notices are issued.)

- *PBIS Profile Extension Instructions on Food Defense Plans* (This notice provides instructions to inspectors-in-charge for completing the profile extension about an establishment’s food defense plan.)
- *Donated Foods* (This notice provides instructions regarding circumstances when establishments can donate food which is not in compliance with other consumer protection regulations.)
- *Availability of Cleaning Frequency Questions and*

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Upcoming Directives and Notices ...

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Answers (This set of questions and answers addresses inquiries from inspection program personnel about the circumstances under which meat and poultry establishments are able to employ less than daily cleanups in their operations.)

(This notice provides inspection program personnel who receive sample collection request forms (FSIS Form 10,210-7) with information and instructions for conducting the *Salmonella* verification sampling of turkey carcasses.)

- *Salmonella Verification Sampling of Turkey Carcasses*

**To submit
comments or
questions, contact
the editor,
Faye Smith at:**

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(202) 720-9113

Export Tip of the Week

Many importing countries require additional certification statements that should be placed in the “Remarks” section of FSIS Form 9060-5, *Meat and Poultry Export Certificate of Wholesomeness*, or may require the issuance of an accompanying “Letterhead Certificate.”

Some of the additional statements refer to practices that are under the purview of the Animal and Plant Health Inspection Service (APHIS). For example, a county or region of a state may be considered ineligible to export poultry because of avian influenza restrictions.

When in doubt, inspection officials should check with the local APHIS veterinarian-in-charge to confirm whether or not the product was derived from birds in restricted areas. If restrictions apply, then the health certificate should not be issued.

Visit FSIS’ Web site at www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp to learn more about requirements for exporting products to other countries.