



United States  
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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

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## FSIS Launches 100 Years Commemorative Web Page

Today, FSIS launched a new Web page to commemorate the 100th anniversary of the Federal Meat Inspection Act (FMIA). The new Web site is dedicated to the milestones, both large and small, that have followed FSIS from its beginnings in 1906 to the public health agency it is recognized as today.

On June 30, 1906, President Theodore Roosevelt signed the FMIA into law and on June 28, FSIS will commemorate that momentous event with a 100 year anniversary celebration. The FMIA was the first national law requiring federal inspection of meat products for human consumption. The mandate that meat be produced under sanitary conditions, something that seems self-evident to us today, was first established by this law.

The Web page provides much more than an overview of the rich and complex history of the agency. The people that shaped policy, the evolving nature of its authorities and its relationship to other units of USDA, as well as other federal agencies are chronicled in an engaging and entertaining format.

In addition to its entertaining look at history, visitors on the Web page will be able to explore the USDA Personalized Apparel Store where clothing, baby gear and hats can be customized with the 100 Years theme art.

To access FSIS' 100 Years commemorative Web page, visit <http://www.fsis.usda.gov/100years/>.

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## Export Requirement Updates



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

### Peru

### Russia

Complete information can be found at: [http://www.fsis.usda.gov/Regulations\\_&Policies/Export\\_Information/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/Export_Information/index.asp).

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### USDA Meat and Poultry Hotline

Food safety experts are available year-round Monday through Friday from 10 a.m. to 4 p.m. eastern standard time to answer questions about safely preparing and cooking foods.

Information is provided in English and Spanish.

The toll-free number is 1-888-MPHotline or 1-888-674-6854, TTY: 1-800-256-7072. Recorded messages are available 24 hours a day.

## National Advisory Committee on Meat and Poultry Inspection to Hold Public Meeting

The National Advisory Committee on Meat and Poultry Inspection will hold a public meeting on May 23-24, to discuss issues related to building a more robust risk-based inspection system.

Subcommittees will hold open meetings on May 23, from 3 p.m. to 6 p.m.

The full committee will hold a public meeting on both days, from 8:30 a.m. to 2 p.m.

All committee meetings will be held in the conference room at the south end of the cafeteria located in the USDA South Building, 1400 Independence Avenue, SW., Washington, D.C.

For further information about the public meeting, contact Robert Tynan at (202) 690-6522, or electronic mail at [robert.tynan@fsis.usda.gov](mailto:robert.tynan@fsis.usda.gov).

## Extension of Comment Period on Proposed Rule on List of Retail Consignees

FSIS has extended the comment period on the proposed rule on the availability of lists of retail consignees during meat or poultry product recalls.

FSIS held a public meeting on April 24, to solicit comments on its proposal to make available to the public lists of retail consignees of meat and poultry products that have voluntarily been recalled by a federally inspected meat or poultry establishment if product has been distributed to the retail level.

The agency is accepting comments on the proposed rule until June 11. Comments may be submitted through the Federal eRulemaking Portal at <http://www.regulations.gov> or by electronic mail at [fsis.regulationscomments@fsis.usda.gov](mailto:fsis.regulationscomments@fsis.usda.gov).

For more information on the agency's proposed rule, go to <http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2006-0009.htm>.

A transcript from the public meeting is available on FSIS' Web site at [http://www.fsis.usda.gov/PDF/04-006P\\_Transcript.pdf](http://www.fsis.usda.gov/PDF/04-006P_Transcript.pdf).

## Freezing and Food Safety

### **Question: What can you freeze?**

You can freeze almost any food. Some exceptions are canned food or eggs in shells. However, once the food (such as a ham) is out of the can, you may freeze it.

### **Question: Is frozen food safe?**

Food stored constantly at 0° F will always be safe. Only the quality suffers with lengthy freezer storage. Freezing keeps food safe by slowing the movement of molecules, causing microbes to enter a dormant stage. Freezing preserves food for extended periods because it prevents the growth of microorganisms that cause both food spoilage and foodborne illness.

For more information regarding freezing and food safety, visit FSIS' Web site at [http://www.fsis.usda.gov/Fact\\_Sheets/Focus\\_On\\_Freezing/index.asp#1](http://www.fsis.usda.gov/Fact_Sheets/Focus_On_Freezing/index.asp#1).

## IKE Preliminary Scenarios Available Online

FSIS has made two preliminary Interactive Knowledge Exchange (IKE) Scenarios available for comment through May 12.

Scenario 05D-06, *Condensation Over a Kettle Cook Process*, provides inspection program personnel with a thought process for determining noncompliance when condensation occurs in an official establishment.

Scenario 06D-06, *Extended Cleanup*, provides guidance to FSIS personnel and industry regarding alternative/extended

cleaning of equipment and facilities.

The scenarios can be viewed on FSIS' Web site at [http://www.fsis.usda.gov/FSIS\\_Employees/IKE\\_Comment/index.asp](http://www.fsis.usda.gov/FSIS_Employees/IKE_Comment/index.asp).

If you have questions or comments regarding these preliminary IKE scenarios, contact FSIS' Technical Service Center at (800) 233-3935, or by electronic mail at [ike@fsis.usda.gov](mailto:ike@fsis.usda.gov).

## Reminder of Public Meeting on Methods of Analysis and Sampling

USDA's Office of the Under Secretary for Food Safety and the Department of Health and Human Services' Food and Drug Administration will hold a public meeting on May 9.

The purpose of the meeting is to provide information and receive public comments on agenda items and draft U.S. positions that will be discussed at the 27th Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS) of the Codex Alimentarius Commission (Codex), which will be held from May 15-19, in Budapest, Hungary.

The public meeting will be held from 10:30 a.m. to noon, in Room 1A-002 of the Harvey W. Wiley Federal Building, 5100 Paint Branch Parkway, College Park, Md. 20740.

For further information about the public meeting, contact Syed Amjad Ali, international issues analyst, U.S. Codex Office, FSIS, at (202) 205-7760.