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Food Safety and
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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Seeking Comments on Topics on Risk-Based Inspection

FSIS is seeking comments on the topics to be discussed at the public meeting on risk-based inspection.

The public meeting will be held next week on October 10 and 11 to discuss risk-based inspection issues. Presentations and discussions will focus on measuring establishment risk control, measuring inherent product risk and risk-based inspection implementation.

The meeting is scheduled for October 10, from 9:30 a.m. - 5:30 p.m. EST, and October 11, from 9:30 a.m. - 4:30 p.m. EST. It will be held at George Mason University, Arlington Campus, 3401 Fairfax Drive, Arlington, Va. 22201.

Background information on the relative risks of meat and poultry product: an expert elicitation and relative risk of illness per serving among 24 types of processed meat and poultry products are available on FSIS' Web site. Attendees are also strongly encouraged to read the technical papers on measuring inherent product risk for risk-based inspection and measuring establishment risk control for risk-based inspection.

The agency is accepting comments until October 27. Comments can be submitted either by e-mail to riskbasedinspection@fsis.usda.gov or by fax to (202) 690-6519.

Members of the public are required to pre-register for the meeting, which will also be broadcast as a Net meeting. For more information about risk-based inspection, the background and technical papers and the public meeting, visit FSIS' Web site at http://www.fsis.usda.gov/Regulations_&_Policies/Risk_Based_Inspection/index.asp. For further information about the public meeting or for special accommodations, contact Ellen Blumberg at (202) 720-0087.

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Export Requirement Updates



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

Australia

Barbados

Japan

Mexico

St. Kitts and Nevis

Taiwan

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

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

The National Advisory Committee on Meat and Poultry Inspection will hold public meetings on October 12 and 13.

The purpose of these meetings is to discuss using risk to direct in-plant inspection activities in processing assignments and using risk in slaughter operations.

Subcommittees will hold open meetings on October 12, from 2 - 6 p.m., to discuss these issues after the full committee session.

The full committee will hold public meetings on October 12

and 13 from 8:30 a.m. - 2:00 p.m.

All committee meetings will be held in the conference room at the south end of the USDA South Building cafeteria, 1400 Independence Avenue, SW., Washington, D.C. 20250.

For more information about the public meetings, contact Loraine Cannon at (202) 690-6647 or by e-mail at NACMPI@fsis.usda.gov.

FSIS Issues Notice on Installation of Satellite Dishes on Establishment Premises

FSIS published a *Federal Register* notice on October 6, to inform federally inspected meat and poultry establishments that the agency has determined that, under certain circumstances, the installation of a satellite dish on establishment premises by the agency is essential to the efficient conduct of inspection.

The notice titled, *Facilities for Inspection*, also advises these establishments that, where these circumstances exist, FSIS expects that the establishments will provide space on their premises for FSIS to install a satellite dish.

Because the use of information technology has become an integral part of FSIS' inspection process, FSIS has determined that inspection personnel must have reliable, high-speed Internet access to more efficiently and effectively perform their duties. The agency intends to use satellite technology to provide high-speed Internet access to inspection personnel in approximately 2000 establishments nationwide.

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FSIS Post Q & As on Export Certification

FSIS has posted on its Web site questions and answers (Q & As) that FSIS personnel have raised regarding FSIS Directive 9000.1, Revision 1, *Export Certification*; FSIS Directive 9040.1, Revision 3, *Reinspection of Product Intended for Export*; and FSIS Notice 19-06, *Revised Notice for Certifying Products under Export Verification (EV) Programs*.

The Q & As can be viewed on FSIS' Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/65-06.pdf>.

The Technical Service Center (TSC) serves as FSIS' center for technical assistance, advice and guidance regarding the implementation of national policies, programs, systems and procedures.

If you have additional questions regarding the Q & As or their subject matter, then contact the TSC at (800) 235-3935.

Installation of Satellite Dishes...

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For more information, contact Assistant Administrator for the Office of Field Operations Dr. Kenneth Petersen on (202) 720-8803, or by e-mail at kenneth.petersen@fsis.usda.gov.

The *Federal Register* notice is available on FSIS' Web site at <http://www.fsis.usda.gov/Frame/FrameRedirect.asp?main=http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2006-0026.htm>.

IKE Scenarios Available Online

FSIS has made three Interactive Knowledge Exchange (IKE) scenarios available for comment through October 13.

Scenario 07D-06, *Verification Procedures Involving E. coli O157:H7*, as described in FSIS Notice 63-06, reminds inspection program personnel how to assess information to ensure that the total food safety system is functioning as intended.

Scenario 08D-06, *Verification Procedures Involving E. coli O157:H7*, as described in FSIS Notice 63-06 reminds inspection program personnel how to assess information to ensure that the total food safety system is functioning as intended.

Scenario 09D-06, *Verification Procedures Involving E. coli O157:H7*, as described in FSIS Notice 63-06, reminds inspection

program personnel how to assess information to ensure that the total food safety system is functioning as intended.

These IKE's assist inspection program personnel in verifying that the establishment is reacting appropriately to the information generated for *E. coli* O157:H7 in raw beef manufacturing trim intended for use as ground beef.

The three scenarios can be viewed on FSIS' Web site at http://www.fsis.usda.gov/About_FSIS/Technical_Service_Center/index.asp.

If you have questions or comments regarding these IKE scenarios, contact FSIS' Technical Service Center at (800) 233-3935 or by e-mail at Ike@fsis.usda.gov.

FSIS Revises List of Safe and Suitable Ingredients

FSIS amended Directive 7120.1 on October 5, to revise the list of safe and suitable ingredients for meat and poultry products.

The directive titled, *Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products*, identifies the substances that have been approved in the *Code of Federal Regulations* for use in meat and poultry products as food additives, approved in generally recognized as safe notices, pre-market notifications and approved in letters conveying acceptability determinations.

FSIS will continue to issue updates to the list as needed. For further policy information regarding the substances, contact FSIS' Labeling and Consumer Protection Staff at (202) 205-0279.

This directive is available on FSIS' Web site at <http://www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/7120.1Amend9.pdf>.

FSIS to Hold Regulatory Education Sessions for Small and Very Small Plants

FSIS will hold regulatory education sessions on October 18 for the owners and operators of small and very small plants in California and North Carolina.

The sessions will cover a regulatory walk-through of sanitation standard operating procedures and the hazard analysis and critical control point and rules of practice regulations.

The regulatory education sessions will be held at the following locations:

October 18, from 5:00 - 7:00 p.m. at the Holiday Inn Sacramento Northeast, 5321 Date Avenue, Sacramento, Calif.;

October 18, from 6:30 - 8:30 p.m. at the Sheraton Raleigh Capital Center Hotel, 421 South Salisbury Street, Raleigh, N.C.;

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

Additional regulatory education sessions will be held on October 24 in Jackson, Miss., and Denver, Colo.

Export Tip of the Week

Following receipt of reports from the Animal and Plant Health Inspection Service, Mexico and Korea have lifted the ban on poultry meat from the State of Michigan; however, Russia continues to maintain restriction of this product.

As stated in the September 23 USDA press release, these mute swans were resident wild birds, not migratory birds, and there was no reason to believe the birds that tested positive had any connection with any commercial poultry.