



United States  
Department of  
Agriculture

Food Safety and  
Inspection Service

Volume 7, Issue 42  
October 20, 2006



# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

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

FSIS will hold regulatory education sessions on October 24, for the owners and operators of small and very small plants in Mississippi and Colorado.

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 24, from 6:30 - 8:30 p.m. at the Clarion Hotel Jackson, 5075 Interstate 55

North Frontage Road, Jackson, Miss.; and

- October 24, from 6:30 - 8:30 p.m. at the Four Points by Sheraton, 6363 E. Hampden Avenue, Denver, Colo.

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](http://www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp).

Additional regulatory education sessions will be held in November and December in Pennsylvania, Georgia and Texas.

## FSIS Solicits Comments on Risk-Based Inspection

FSIS is soliciting comments on the topics that were discussed during the public meeting on risk-based inspection (RBI).

FSIS held the public meeting on October 10 and 11, to discuss risk-based inspection

issues. The meeting provided an overview of FSIS' vision for risk-based inspection. Agenda items also included discussions on measuring establishment risk control, measuring inherent product risk and risk-based inspection implementation.

*Continued on page two*

### ***Inside this Issue***

Upcoming Directives and Notices . . . . .	2
Export Tip . . . . .	3

## Export Requirement Updates



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

### European Union

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).

## *Risk-Based Inspection...*

*Continued from page one*

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

For more information about risk-based inspection, the

workshop meeting materials and background and technical papers, visit FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&Policies/Risk-Based\\_Inspection/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/Risk-Based_Inspection/index.asp).

## FSIS to Issue Directives and Notices

The agency revised Directive 5420.5 on October 19, titled, *Homeland Security Threat Condition Response Intelligence Reports and Communications*.

This directive details the procedures that FSIS' Office of Food Defense and Emergency Response should follow when the Department of Homeland Security declares a threat condition yellow, orange or red.

FSIS also issued Notice 69-06, on October 20, titled, *Export Certification of Imported Natural Casings*. The notice instructs inspection program personnel on what is required to certify for export natural casings that were imported from other countries.

The directive and notice can be viewed on FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&Policies/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/index.asp).

Within the next month, FSIS expects to issue the following directives and notices:

### Directives

- 5000.3 - *Segregation of Adulterated Product*. This directive provides inspection program personnel with instructions for verifying that an establishment identifies, segregates and properly holds adulterated product that has been returned to or received by the establishment for further processing. This directive also addresses products that an establishment holds pending receipt of FSIS or establishment testing results.

- 7000.1 - *Verification of Non-Food Safety Consumer Protection Regulatory Requirements*. This directive provides updated instructions for verifying compliance with the regulatory requirements designed to provide consumer protections other than food safety. This directive also issues new inspection system procedures for all the 04 and 05B procedures.

*Continued on page three*

## Foodborne Illness: What Consumers Need to Know

Foodborne illness often presents itself as flu-like symptoms such as nausea, vomiting, diarrhea or fever, so many people may not recognize the illness is caused by bacteria or other pathogens in food.

Bacteria that cause disease are called pathogens. When certain pathogens enter the food supply, they can cause foodborne illness. Millions of cases of foodborne illness occur each year. Most cases of foodborne illness can be prevented. Proper cooking or processing of food destroys bacteria.

Age and physical condition place some persons at higher risk than others, no matter what type of bacteria is implicated. Very young children, pregnant women, the elderly and people with compromised immune systems are at greatest risk from any pathogen. Some persons may become ill after ingesting only a few harmful bacteria; others may remain symptom free after ingesting thousands.

For more information about foodborne illness, visit FSIS' Web site at [http://www.fsis.usda.gov/Help/FAQs\\_Hotline\\_Illness/index.asp#2](http://www.fsis.usda.gov/Help/FAQs_Hotline_Illness/index.asp#2).

## Upcoming Directives and Notices...

*Continued from page two*

### Notices (Numbers are assigned as notices are issued.)

- *Use of Training Material.* This notice clarifies the appropriate use of FSIS workforce training material.
- *Use of Results from Non-Food Safety and Inspection Service*

*(FSIS) Laboratories.* This notice describes the decision-making process FSIS uses when determining whether it is appropriate to rely on results from a non-FSIS laboratory.

## Export Tip of the Week

### The following is a correction to the "Export Tip of the Week" that appeared in last week's issue of the *Constituent Update*.

Since the reopening of markets to U.S. boneless beef, it has become clear that some countries implement defect criteria for boneless beef which include bone fragments.

While FSIS does not consider this to be a food safety issue, exporters should be aware that this policy does exist in certain countries.

It is imperative that exporters work closely with importers to determine if such policies exist and, if so, that boneless beef products exported to these countries will meet their requirements and will be allowed entry upon their arrival at the port.

FSIS inspection officials should continue to certify boneless beef products, provided the product meets all USDA regulatory requirements (including labeling) as a boneless beef product.

FSIS re-inspection activities related to exports of meat products should continue to be applied as they are today; that is, in accordance with FSIS policy as outlined in FSIS Directive 9040.1, Revision 3, *Re-inspection of Product Intended for Export* (PDF only).

Visit FSIS' Web site at [http://www.fsis.usda.gov/Regulations\\_&Policies/Export\\_Information/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/Export_Information/index.asp) to learn more about requirements for exporting products to other countries.