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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Almanza Named FSIS Administrator

Agriculture Secretary Mike Johanns announced on June 27 the appointment of Alfred Almanza as administrator of FSIS.

“Alfred Almanza is an experienced and effective leader who has established and maintained a high standard of excellence during almost 30 years with FSIS,” Johanns said. “He has a strong record as an FSIS manager for recruiting and training the most qualified individuals in order to improve the safety of FSIS-regulated products, and he does not hesitate to take swift and strong regulatory action in order to protect public health.”

Almanza served most recently in the Office of Field Operations as the Dallas district manager, which includes more than 350 federally inspected establishments. A Texas native, Almanza joined FSIS in 1978. Prior to becoming the Dallas district manager, he worked in a variety of positions, including slaughter inspector, labor relations specialist, special assistant to the district manager

and deputy district manager.

Under Secretary for Food Safety Dr. Richard Raymond



applauded the selection. “Mr. Almanza understands the public health mission of FSIS and the importance of the public health data infrastructure we are committed to building,” Raymond stated. “His field experience and ability to communicate with field personnel will be vital as we persevere to protect the public health, prevent foodborne illness and save lives.”

Johanns also thanked Dr. David Goldman for outstanding leadership while serving as acting FSIS administrator since January. Goldman is a captain in the Commissioned Corps of the U.S. Public Health Service and will resume his duties as the head of the Office of Public Health Science.

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Export Requirement Updates



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

Japan

Republic of Korea

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



FSIS to Hold Web Seminars for Small and Very Small Plants

FSIS will hold Web seminars on July 19 and August 8 as part of its initiative to provide outreach to small and very small plants.

The July 19 Web seminar will review agency compliance guidelines for controlling *E. coli* O157:H7. The seminar will be held from 7 to 8 p.m. Registrations will be accepted through July 13.

The August 8 Web seminar will cover the jerky compliance guidelines, and regulatory, practical and scientific approaches for processing safe jerky products. The seminar will be held from 11

a.m. to 12 p.m. Registrations will be accepted through August 3.

A seminar representative will contact persons who register to attend the week of the seminar with instructions on how to join the event. To register by phone, call (800) 336-3747 or send an e-mail to OutreachTSC@fsis.usda.gov.

Online registration forms and information about upcoming Web seminars can be found at http://www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp.

FSIS Announces July Regulatory Education Sessions for Small and Very Small Plants

FSIS will hold regulatory education sessions in July for the owners and operators of small and very small plants.

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

- Tuesday, July 10, from 6:30 p.m. to 8:30 p.m., at the Holiday Inn Midtown, 440 West 57th Street, New York, N.Y.;
- Wednesday, July 11, from 6:30 p.m. to 8:30 p.m., at the Days Inn Gainesville Hotel, 520 Queen City Parkway, Gainesville, Ga.;
- Wednesday, July 11, from 6:30

p.m. to 8:30 p.m., at the Holiday Inn Holidome, 5100 North Stateline Avenue, Texarkana, Ark.;

- Thursday, July 12, from 6:30 p.m. to 8:30 p.m., at the Holiday Inn Hotel & Conference Center, 55 Ariadne Road, Dedham, Mass.;
- Saturday, July 14, from 9 a.m. to 11 a.m., at the Holiday Inn Amherst, 1881 Niagara Falls Place, Amherst, N.Y.; and
- Tuesday, July 17, from 6:30 p.m. to 8:30 p.m., at the Crowne Plaza Suites Dallas Park Central, 7800 Alpha Road, Dallas, TX.

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FSIS Posts *Salmonella* Serotype Data on Web Site

Today FSIS posted to its Web site the third and fourth quarter serotype profile data for *Salmonella* isolates from meat and poultry products from January 1998 through December 2006.

Salmonella testing and serotype data are a basis for comparison with future post-Hazard Analysis and Critical Control Point data collection. Along with complementary data from molecular and phenotypic analyses, it also provides an opportunity to examine the association among serotypes isolated on-farm, from meat and poultry products and from human cases of salmonellosis.

FSIS keeps abreast of serotypes of emerging concern to human health. The most recent U.S. human health surveillance data reveals that *Salmonella* serotypes Typhimurium, Enteritidis, Newport, Javiana and Heidelberg are the most commonly identified serotypes causing human infection in the United States.

The serotype data can be viewed on FSIS' Web site at <http://www.fsis.usda.gov/Science/Microbiology/index.asp>.

July Regulatory Education Sessions...

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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.

FSIS Posts First Quarterly Progress Report on *Salmonella* Testing of Raw Meat and Poultry Products

FSIS posted to its Web site on June 29, the first quarterly progress report on *Salmonella* testing of selected raw meat and poultry products. This report provides preliminary data for the months of January through March 2007.

In February 2006, FSIS posted in the *Federal Register* its intention to publish results quarterly and to change how it used the results from its *Salmonella* verification sampling program for meat and poultry establishments as

a way to enhance public health protection.

FSIS is now providing results from individual *Salmonella* verification sample tests the agency regularly conducts at meat and poultry establishments to establishments that have asked to be informed of various tests.

The quarterly report is available on FSIS' Web site at <http://www.fsis.usda.gov/Science/Microbiology/index.asp>.

FSIS Issues Notice on Certifying Beef Exports to Korea

FSIS issued Notice 39-07 on June 26 titled, *Certifying Beef Exports to Korea*. The notice states that agency personnel are only to certify beef exports to Korea from those locations (e.g., establishments, warehouses, cold storage or shipping facilities) that have been approved by the Agricultural Marketing Service.

In addition to following the instructions set out in FSIS' directives and notices on exports, agency personnel who receive an application for export to issue

- FSIS Form 9060-5, *Meat and Poultry Export Certificate of Wholesomeness*, and FSIS Form 9305-4, *Certificate for Export of Beef and Beef Products to the Republic of Korea* - are to verify that all locations listed on the application are eligible for export to Korea.

Notice 39-07 is available on FSIS' Web site at http://www.fsis.usda.gov/Regulations_&_Policies/FSIS_Notices_Index/index.asp.