



United States
Department of
Agriculture

Food Safety and
Inspection Service

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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

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

FSIS will hold regulatory education sessions on Sept. 12 for the owners and operators of small and very small plants.

sanitation standard operating procedures, and hazard analysis and critical control point and rules of practice regulations.

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

- Radisson Suites, 1211 E. Garvey Street, Covina, Calif., from 6:30 to 8:30 p.m. This session will cover a regulatory walk-through of sanitation standard operating procedures, and hazard analysis and critical control point and rules of practice regulations.

- Holiday Inn New Philadelphia, 131 Bluebell Drive SW., New Philadelphia, Ohio, from 6:30 to 8:30 p.m. This session will cover a regulatory walk-through of sanitation standard operating procedures, and hazard analysis and critical control point and rules of practice regulations.

- Holiday Inn Select, 549 S. Rock Road, Wichita, Kan., from 6:30 to 8:30 p.m. This session will cover a regulatory walk-through of sanitation performance standard regulations and food defense.

- Crown Plaza Suites, Dallas Park Central, 7800 Alpha Road, Dallas, Texas, from 6:30 to 8:30 p.m. This session will cover a regulatory walk-through of sanitation performance standard regulations and food defense.

- Holiday Inn Convention Center, 3321 S. 72nd Street, Omaha, Neb., from 6:30 to 8:30 p.m. This session will cover a regulatory walk-through of

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.

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Export Requirement Updates



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

European Union

People's Republic of China

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



FSIS to Hold Web Seminar for Small and Very Small Plants

FSIS will hold a Web seminar on Sept. 6 as part of its initiative to provide outreach to small and very small plants.

The seminar will cover the review of FSIS compliance guidelines for controlling *Listeria monocytogenes* in small and very small establishments that produce ready-to-eat product. The seminar will be held from 7 to 8 p.m. Registrations will be accepted through Aug. 30.

A seminar representative will contact registered individuals

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 Updates Instructions on Dioxin Survey 08

FSIS issued Notice 52-07 on Aug. 23 titled *Dioxin Survey 08 - Revised*.

The notice was issued to update some of the instructions in FSIS Notice 51-07, *Dioxin Survey 08*.

The revisions are as follows:

- On the 15th of each month after receipt of this notice, the districts' designees (district analyst or district veterinary medical specialist and not inspection program personnel as stated in FSIS Notice 51-07) should check the list of establishments that are to be sampled to determine whether establishments in their district are included in the dioxin

survey for the following month. The district designee will notify the inspector-in-charge at each establishment in the district that is scheduled for dioxin sampling, or if supplemental information is provided.

- At establishments where public health veterinarians (PHV) are unable to collect the sample, other non-PHV inspection program personnel can take the sample with PHV support.

- If an establishment absolutely does not allow glass in the production area, inspection program personnel should transfer the specimen from the carcass onto an acceptable clean and dust-free material, such

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Food Safety Education for Kids and Teens

USDA Food Safety Mobile Coloring Book (PDF Only)

Meet Thermy™, BAC! and
some other

colorful
characters on
these pages
while you
learn four
important
food safety

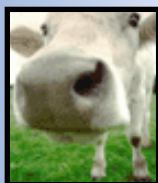


steps: Clean, Separate, Cook
and Chill. Tell grown-ups
to use Thermy™, a food
thermometer, when they
cook!

Food Safety Mobile Game

The Food Safety Mobile is
about to take a ride through
Safe Food Park.

The invisible
enemy is called
BAC!. Fight
him as you
make your way
through this
mobile game!



To view the mobile coloring
book, food safety mobile
game and obtain additional
information for kids and
teens, visit FSIS' Web site
at [http://www.fsis.usda.gov/
Food_Safety_Education/For_
Kids_&_Teens/index.asp](http://www.fsis.usda.gov/Food_Safety_Education/For_Kids_&_Teens/index.asp).

Dioxin Survey 08...

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as stainless steel or aluminum
foil. (Note: Plastic or paper
is not acceptable.) Inspection
program personnel should
transfer the specimen into the
glass jar in an area acceptable
to the establishment. (Note:
While transferring the specimen,

inspection program personnel
should ensure that the specimen
does not get contaminated.)

Notice 52-07 is available on
FSIS' Web site at [http://www.
fsis.usda.gov/OPPDE/rdad/
FSISNotices/52-07.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/52-07.pdf).

Public Health Based Slaughter Inspection Meeting Transcript Available on Web Site

FSIS has posted on its Web site a
transcript from the Aug. 7 public
meeting on public health based
inspection in slaughter.

other public health concerns.

The transcript is available on
FSIS' Web site at [http://www.
fsis.usda.gov/News_&_Events/
past_events/index.asp](http://www.fsis.usda.gov/News_&_Events/past_events/index.asp).

This meeting addressed
Campylobacter, *Salmonella* and

**To submit comments or questions,
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(202) 720-9113.**