



United States  
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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## FSIS Launches Newsletter

FSIS recently launched *Small Plant News*, a monthly newsletter targeted entirely toward owners and operators of small and very small establishments that produce meat, poultry and processed egg products.



*Small Plant News* is the latest in FSIS' efforts to enhance outreach to small businesses, which comprise more than 90 percent of the establishments regulated by the agency. The publication provides meaningful information in an easy-to-read format and is designed to assist industry personnel to implement agency rules and regulations into their daily operations.

best practices, achieving high sanitation standards, maintaining essential paperwork compliance and implementing cost-saving measures.

FSIS encourages small plant owners and operators to contact the agency and share their comments, concerns and ideas.

The newsletter complements many other forms of outreach to small and very small plants. FSIS wants to provide small plants tips on encouraging

Electronic versions of the newsletter will be available at [www.fsis.usda.gov](http://www.fsis.usda.gov). Readers may send questions and comments to [SmallPlantNews@fsis.usda.gov](mailto:SmallPlantNews@fsis.usda.gov) or call (202) 690-6520 for further assistance.

## FSIS Issues Notices

FSIS publishes notices to enable the agency to carry out its mission of protecting public health. The following notices were issued this week:

*Components Other Than Trim and Imported Raw Ground Beef Components or Escherichia coli (E. coli) O157:H7.* This notice informs inspection program personnel that they should begin routine sampling of raw ground beef components (including raw

Notice 68-07 - *Routine Sampling and Testing of Raw Ground Beef*

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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

### Japan

### Russia

Complete information can be found at [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 time to answer questions about safely preparing and cooking foods. The toll-free number is (888) MPHOTline, (888) 674-6854). Recorded messages are available 24 hours a day.

## Notices ...

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beef patty components) other than beef manufacturing trimmings for *E. coli* O157:H7 when they receive a sample request form (FSIS Form 10,210-3) with the MT54 project code.

Notice 69-07 - *Retaining Boneless Beef Product From Ranchers Beef Canadian Establishment 630*. This notice informs inspection program personnel that establishments that are receiving or have received raw boneless beef manufacturing trimmings from Canada should determine whether their establishment has received raw boneless beef manufacturing trimmings from Ranchers Beef Ltd., Canadian Establishment 630. If so, inspection program personnel should take a regulatory control action by placing a "U.S. Rejected - U.S. Retain" tag on any beef manufacturing trimmings or finished product that was made in whole or in part from product from Canadian Establishment 630.

Notice 70-07 - *Revised Attachment 4 for FSIS Notice 65-07*. This notice reissues attachment 4 to FSIS Notice 65-07, *Notice of Reassessment for Escherichia coli O157:H7 Control and Completion of a Checklist for All Beef Operations*. The agency revised attachment 4 by renaming

it as "Risk/Processing Codes" and editing it to only list beef processing codes.

Notice 71-07 - *Update on Hardcopies of FSIS Notice 65-07 and How to Complete the Training*. This notice informs inspection program personnel that on Nov. 2, FSIS will mail a packet to inspection program personnel who have received the *E. coli* O157:H7 Checklist via e-mail and a packet to establishment management that contains:

- a hard copy of FSIS Notice 65-07, *Notice of Reassessment for Escherichia coli O157:H7 Control and Completion of a Checklist for All Beef Operations*, with the original attachments 1, 2, 3, 5, 6 and 7 and the revised attachment 4;
- the training CD; and
- a hard copy of the final version of the *E. coli* O157:H7 Checklist, which inspection program should complete and submit online by Nov. 30.

Inspection program personnel can also access the training on FSIS' Web site at [www.fsis.usda.gov/FSIS\\_Employees/Online\\_References/index.asp](http://www.fsis.usda.gov/FSIS_Employees/Online_References/index.asp).