



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Releases

Fourth Quarter *Salmonella* Report

This week, the agency posted to its website the fourth quarterly progress report of calendar year (CY) 2010 on *Salmonella* testing of selected raw meat and poultry products.

This report provides preliminary data from October to December 2010 on all establishments eligible for *Salmonella* testing that have completed at least two sampling verification sets since June 2006.

As of December 2010, 84 percent of all establishments in all product classes are in Category 1. This illustrates a slight increase from the third quarter of CY10. From 172 broiler establishments, 1,152 samples were analyzed with a 9.5 percent positive rate—an increase from a positive rate of 7.4 percent in third quarter CY10.

This table lists percentages of broiler establishments by category as of December 2010.

Plant Category	Category 1	Category 2T	Category 2	Category 3
Percentage of Broiler Establishments	85	5	7	3

The agency continues to post monthly the names of broiler establishments demonstrating variable or inconsistent process controls. FSIS highlights the performance of the broiler classes because of its negative impact on foodborne illness. Since April 2008, FSIS has posted the names of broiler carcass establishments in Category 2 and Category 3.

The agency did not post the names for turkey carcass establishments because, until 2010, 90 percent met the current performance standard, and there were no establishments in

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United States
Department of
Agriculture

Food Safety and
Inspection Service

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Export Requirement Updates



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

Canada
Hong Kong
Japan
Mexico
Russia
South Africa

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

FSIS Constituent Update is prepared by the Congressional and Public Affairs Office.

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Category 3. However, based upon results accumulated during recent quarters, FSIS has begun to post Category 2 and Category 3 turkey carcass establishments within the *Salmonella* Verification Testing Program.

FSIS will continue to post monthly the names of poultry establishments demonstrating variable or inconsistent process controls. The complete report and program details are available at www.fsis.usda.gov/Science/Quarterly_Salmonella_Results/index.asp.

NACMCF Subcommittee to Hold Public Meeting

A subcommittee of the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) will hold public meetings from April 5-7.

NACMCF's subcommittee on the Study of Microbiological Criteria as Indicators of Process Control or Insanitary Conditions is meeting to develop guidance to assist the Department of Defense (DoD). DoD will use this guidance in developing refined microbiological and other criteria to better evaluate process control and insanitary conditions at the point of production.

The meetings will take place on Tuesday, April 5, from 11:00 a.m. to 5:00 p.m.; Wednesday, April 6, from 8:30 a.m. to 5:00 p.m.; and Thursday, April 7, from 8:30 a.m. to noon at the Aerospace Building, 901 D St., SW, Room 369, Washington, DC.

To participate, contact Karen Thomas-Sharp at (202) 690-6620 or karen.thomas-sharp@fsis.usda.gov. Due to increased security measures, all persons wishing to attend must RSVP in advance.

First Phase of FSIS Circuits Scheduled for Implementation

FSIS is preparing to launch the Public Health Information System (PHIS). The system's components will be implemented in sequential stages, starting with the domestic component.

The domestic component will be implemented in four phases. The first phase of FSIS circuits are scheduled to begin using PHIS on April 11. Go to www.fsis.usda.gov/PHIS/ for a list of the circuits in this first phase of implementation.

New *Salmonella* Standards: A Weekly Industry Progress Update

Product Class	Percent Completed and Passed as of 3/21/11	Percent That Could Complete and Pass by 3/31/11
Young Chickens	87.3 (0.6)	87.4 (-0.6)
Young Turkeys	90.9 (0.0)	93.9 (0.0)

FSIS is tracking industry performance to see if 90 percent of poultry slaughter establishments would have met updated and tightened *Salmonella* standards for 2010 if they had been in effect. (See the Dec. 17, 2010, issue of the *Constituent Update* at www.fsis.usda.gov/News_&_Events/Const_Update_121710/index.asp.)

The table above shows progress as of this week projecting a final best-case possible total with changes from last week indicated in the parentheses.

USDA Announces Codex Public Meeting on Fresh Fruits and Vegetables

The Office of Food Safety and the Agricultural Marketing Service will co-sponsor a public meeting to receive public comments and draft US positions that will be discussed during the 16th Session of the Codex Committee on Fresh Fruits and Vegetables to be held in Mexico.

The meeting is scheduled for April 5, from 10:30 a.m. to noon in room 2068 of USDA's South Building, 1400 Independence Ave., SW, Washington, DC. To participate via teleconference, dial (866) 692-3158 and enter the pass code 5986642.

Agenda items and related documents will be accessible on the Codex website at www.codexalimentarius.net/current.asp. To submit written comments or request copies of documents, contact Kenneth Lowery at (202) 690-7760 or kenneth.lowery@fsis.usda.gov.

FSIS Policy Update

FSIS issues notices and directives to protect public health. The following policy update was recently issued:

- **Notice 12-11**, *How to Proceed in Establishments That Have Multiple FSIS Laboratory Confirmed Residue Violations From the Same Source Supplier*

All notices and directives are available at www.fsis.usda.gov/Regulations_&_Policies/index.asp.