



# Constituent Update

Protecting Public Health Through Food Safety and Food Defense

United States  
Department of  
Agriculture

Food Safety and  
Inspection Service

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## USDA Revises Recommended Cooking Temperature for All Whole Cuts of Meat, Including Pork, to 145 °F

USDA is updating its recommendation for safely cooking pork, steaks, roasts and chops by recommending cooking all whole cuts of meat to 145 °F as measured with a food thermometer placed in the thickest part of the meat. The meat must be allowed to rest for 3 minutes before carving or consuming.

This change does not apply to ground meats, including ground beef, veal, lamb and pork, which should be cooked to 160 °F and do not require a rest time. The safe cooking temperature for all poultry products, including ground chicken and turkey, remains at 165 °F.

“With a single temperature for all whole cuts of meat and uniform 3-minute rest time, we believe it will be much easier for consumers to remember and that will result in safer food preparation,” said Under Secretary for Food Safety Elisabeth Hagen. “Now there will only be 3 numbers to remember: 145 for whole meats, 160 for ground meats and 165 for all poultry.”

For more information about raw pork, including storage information, see our fact sheet at [www.fsis.usda.gov/Fact\\_Sheets/Pork\\_From\\_Farm\\_to\\_Table](http://www.fsis.usda.gov/Fact_Sheets/Pork_From_Farm_to_Table). Consumers can also “Ask Karen,” the agency’s virtual food safety representative, at [AskKaren.gov](http://AskKaren.gov) or [m.AskKaren.gov](http://m.AskKaren.gov) (*Mobile Ask Karen*) on your smartphone.



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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:

**Chile**

**Ghana**

**Timor-Leste**

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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## NACMCF Subcommittee to Hold Public Meetings

A subcommittee of the National Advisory Committee on Microbiological Criteria for Foods (NACMCF) will hold public meetings from June 7-9.

The subcommittee on Control Strategies for Reducing Foodborne Norovirus Infections will discuss what controls can be used to reduce the transmission of foodborne Human Noroviruses (HuNoV).

The NACMCF meetings will take place at the Aerospace Building, 901 D St., S.W., Room 369, Washington, D.C., on June 7, from 10:30 a.m. to 5:00 p.m.; June 8, from 8:30 a.m. to 5:00 p.m.; and June 9, from 8:30 a.m. to noon.

To attend, contact Karen Thomas-Sharp at (202) 690-6620 or [karen.thomas-sharp@fsis.usda.gov](mailto:karen.thomas-sharp@fsis.usda.gov). All persons wishing to attend must RSVP in advance.

## FSIS Offers Tips to Reduce Label Review Backlog

The agency posted to its website a list of the most common mistakes that delay FSIS label approvals and offers tips on how to avoid them.

Currently, there is a backlog of 14 business days for evaluation at the Labeling and Program Delivery Division (LPDD). In an effort to reduce this backlog to 10 days or less, LPDD is requesting that label expeditors, plant owners and operators review these helpful tips at [www.fsis.usda.gov/Regulations\\_&\\_Policies/Ten\\_Label\\_Mistakes/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Ten_Label_Mistakes/index.asp).

By reviewing these mistakes (with special attention to numbers 1, 2, 4 and 8) and tips on how to avoid them, the evaluation time can be greatly reduced.

### Check Out the PHIS Resource Page

Information about the Public Health Information System (PHIS) is available on the FSIS website at [www.fsis.usda.gov/PHIS](http://www.fsis.usda.gov/PHIS).

## FSIS Update

The Office of Public Health Science's Accredited Laboratory Program is in the process of moving to a new facility in early July.

As a result, the June 2011 Residue Chemistry Check Sample and July 2011 Food Chemistry Check Sample are being cancelled. Sampling will resume in August 2011 for residue check samples and in September 2011 for food chemistry check samples.

New address and contact information will be provided when finalized.

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## Get Answers at *AskFSIS*

*AskFSIS* is a web-based technology and policy question-and-answer forum on topics such as exporting, labeling, inspection, programs and procedures.

In addition, *askFSIS* offers Really Simple Syndication (RSS) feeds that link back to the Q&As. To view recently posted topics, visit <http://askfsis.custhelp.com/>.

**Animal Identification and Pathology Sampling**  
[http://askfsis.custhelp.com/app/answers/detail/a\\_id/1558](http://askfsis.custhelp.com/app/answers/detail/a_id/1558)

## Begin the Summertime Grilling Season with a Food Safety Home Run

Days are getting warmer, baseball season is in full swing and Memorial Day is the 3 days away—all signs that the summer cookout season is nearly upon us. As you welcome summer at your holiday weekend barbecue this year, USDA reminds you that safe grilling practices are the key to making your cookout a big hit with your guests.

The experts at USDA's Meat and Poultry Hotline have broken down safe cooking and handling practices into four simple steps: Clean, Separate, Cook and Chill. To *Be Food Safe* this summer, round these grilling bases, and your barbecue is sure to be a home run.

To get more information, go to [www.usda.gov/wps/portal/usda/usdahome?contentidonly=true&contentid=2011/05/0221.xml](http://www.usda.gov/wps/portal/usda/usdahome?contentidonly=true&contentid=2011/05/0221.xml).

## Food Safety Tips for Storm-Impacted Areas

Severe weather events can mean power outages, floods and other problems that can affect the safety of food. Knowing what to do before and after a weather event can help you reduce your risk of illness.

“Particularly during times of emergency, food safety can be a critical public health risk,” said FSIS Administrator Al Almanza. “In areas impacted by severe weather, the American public should be aware that information is readily available to help them protect their food supply.”

FSIS offers tips to keep food safe, even when the weather isn't. Check them out at [www.fsis.usda.gov/Fact\\_Sheets/Emergency\\_Preparedness\\_Fact\\_Sheets/index.asp](http://www.fsis.usda.gov/Fact_Sheets/Emergency_Preparedness_Fact_Sheets/index.asp).

Learn about other basic food safety principles by reviewing our fact sheets at [www.fsis.usda.gov/Fact\\_Sheets/index.asp](http://www.fsis.usda.gov/Fact_Sheets/index.asp).

### Updates on FSIS Testing for *E. coli*

Weekly updates for the agency's raw beef *E. coli* sampling program are posted to the FSIS website.

For comparative previous and current year results, go to [www.fsis.usda.gov/Science/Ground\\_Beef\\_E.coli\\_Testing\\_Results/index.asp](http://www.fsis.usda.gov/Science/Ground_Beef_E.coli_Testing_Results/index.asp).