

United States
Department of
Agriculture

Food Safety and Inspection Service

Volume 12, Issue 35 September 10, 2010



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Public Meeting to Review Positions of Codex Task Force on Antimicrobial Resistance

Today, the Office of Food Safety announced a public meeting on to draft U.S. positions and receive comments on agenda items for discussion at the fourth session of the Ad Hoc Codex Intergovernmental Task Force on Antimicrobial Resistance, to be held in Muju-kun, Republic of Korea.

The public meeting is scheduled for Sept. 16, from 9 a.m. to noon at the U.S. Food and Drug Administration, Harvey W. Wiley Building, Room 1A-002, 5100 Paint Branch Parkway, College Park, Md.

Among the agenda items to be discussed at the public meeting are draft guidelines for risk analysis of foodborne antimicrobial resistance and information on work conducted by the Food and Agriculture Organization, the World Health Organization and the World Organization for Animal Health on antimicrobial resistance.

To participate through teleconference, dial (866) 692-3158 and enter the passcode 5986642. A complete agenda and documents will be available on the Codex Alimentarius website at http://www.codexalimentarius.net/web/current.jsp. Individuals are invited to submit written comments electronically to uscodexafsis.usda.gov.

For more information concerning the fourth session of the Ad Hoc Codex Intergovernmental Task Force on Antimicrobial Resistance, contact Barbara McNiff at (202) 690-4719 or *Barbara.McNiff@fsis.usda.gov*.

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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:

Mexico Republic of Korea

Complete information can be found at http://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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National Advisory Committee on Meat and Poultry Inspection to Hold Public Meeting

The National Advisory Committee on Meat and Poultry Inspection will hold a public meeting on Sept. 29 and 30. The committee advises the Secretary of Agriculture on matters affecting federal and state inspection program activities.

The public meeting will be held on Sept. 29, from 12:30 p.m. to 5:00 p.m., and Sept. 30, from 9:00 a.m. to 3:30 p.m. The meetings will be held in the conference room at the south end of the USDA South Building cafeteria, 1400 Independence Avenue, S.W., Washington, D.C.

More information, including agenda items, will be made available in future issues of the *FSIS Constituent Update*. Be sure to check the Meetings and Events page at http://www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp.

For more information about the public meeting, contact Josh Stull at (202) 720-9113 or *josh.stull@fsis.usda.gov*.

Comment on Codex Activities

The Office of Food Safety is inviting comments on standard-setting activities of the Codex Alimentarius Commission (Codex). Codex activities announced in the June 4, 2010, *Federal Register* notice include: phytosanitary standard-setting activities, commodity standards, guidelines, codes of practice and revised texts.

For more information, go to http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/2009-0033.htm. Documents pertaining to Codex standard-setting activities are accessible at http://www.codexalimentarius.net/current.asp.

Comments may be submitted by May 31, 2011, through the Federal *eRulemaking* Portal at *http://www.regulations.gov* or to the Docket Clerk, USDA, FSIS, Mailstop 5272, George Washington Carver Center, 5601 Sunnyside Ave., Beltsville, MD 20705.

All items submitted by mail or e-mail must include the agency's name and docket number FSIS-2009-0033. Comments received in response to the docket will be made available for public review.

PHIS Resource Page Now Online

Information about the dynamic, user-friendly data analytics system, the Public Health Information System, is now available on the FSIS website at http://www.fsis.usda.gov/PHIS.

Tweet En Español

The Spanish language Twitter feed keeps consumers and other interested communities informed of the latest agency news and events and provides useful food safety tips.

Follow FSIS' Spanish Twitter account at http://www.twitter.com/usdafoodsafe es.



AskKaren.gov

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at *AskKaren.gov*.

Register for Public Health Information System Web Seminars

FSIS will host a series of web seminars to introduce a new FSIS comprehensive data system called the Public Health Information System (PHIS) as part of its effort to collect, consolidate and analyze data

The presentations provide an overview of PHIS and how it will impact requirements for import certification, export certifications and owners and operators of domestic establishments.

There are two meetings scheduled for each topic:

- Import information sessions will be held on Sept. 20 and 23.
- Export information sessions will be held on Sept. 28 and 30.
- Domestic information sessions will be held on Sept. 21 and 29.

To register for these web seminars, go to http://www.fsis.usda.gov/ News_&_Events/Regulatory_Web_Seminars/index.asp.

Inspection Seminars Designed for International Government Officials

FSIS will host the third meat and poultry inspection seminar for international officials in Washington, D.C., from Sept. 13 through Oct. 1.

The purpose of the seminar is to familiarize international government officials with U.S. inspection regulations and procedures used by USDA to ensure that the nation's meat, poultry and processed egg products are safe, wholesome and properly labeled.

This session, to be held at the River Inn Training Facility, is a 3-week, in-depth seminar for senior international government officials. It will provide an overview of FSIS, including an introduction to HACCP, pathogen reduction, import and export policies and procedures, equivalence, animal production, field visits to import and export locations as well as processing and slaughter plants.

This seminar will be conducted in English, and participation will be limited to 35 individuals.

For more information and to register, visit http://www.fsis.usda.gov/news_&_events/2010_Meat_&_Poultry_Inspection_Seminars/index.asp.

Updates on FSIS Testing for *E. coli*

FSIS has resumed the reporting of weekly updates on raw beef *E. coli* verification sampling program testing results. The temporary suspension of results was due to internal computer upgrades that resulted in some incompatibility in the conversion of data fields.

Go to http://www.fsis.usda. gov/science/Ecoli_Positive_ Results/index.asp for previous and current year results.

FSIS Policy Updates

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

Notice 46-10, Manufacture of Animal Food or Uninspected Articles at Official Establishments

Notice 47-10, Certification Statements on Egg Products Inspection and Grading Certificates, FSIS Form PY-200

Notice 48-10, Ensuring Sample Integrity When Submitting Residue Samples to the Laboratory for Residue Testing

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

Transcripts Available: Public Meeting on Measuring Progress on Food Safety

In collaboration with the Food and Drug Administration and Centers for Disease Control and Prevention, FSIS hosted a public meeting on July 21, in Chicago, Ill., to discuss collaboration on the methodological and data challenges involved in the development of feasibility and effective food safety metrics.

Transcripts from the July 21 meeting are available at http://www.fsis. usda.gov/PDF/Transcript_072110_Progress_on_Food_Safety.pdf.

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. Visit *http://askfsis.custhelp.com/* to find the answers to your questions. Recently posted topics include:

Guidelines for KISTM Testing

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp. php?p_faqid=1424

Establishment Testing of Food Contact Surfaces for *Listeria* monocytogenes or an Indicator Organism

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1425



New Podcasts

Tune in to podcasts on selecting, handling and preparing meat and poultry products to reduce the risk of foodborne illness. FSIS released these podcasts to be helpful consumers.

Food Safety at Home: Preguntele a Karen and FSIS "En Español" Web page (English and Spanish)

Check out this podcast at http://www.fsis.usda.gov/news_&_events/Podcasts/index.asp. Spanish language consumer podcasts are available at http://www.fsis.usda.gov/En_Espanol/Podcasts_SP/index.asp. Video-casts in American Sign Language are available at http://www.fsis.usda.gov/news & events/SignFSIS/index.asp.