



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Comment Period Extended on the Classes of Poultry Supplemental Proposed Rule

On July 13, 2009, the agency re-proposed the definition and standard for “roaster” and “roasting chicken” that was previously proposed in its rule on U.S. poultry classes originally published Sept. 29, 2003.

FSIS originally requested comments on re-proposed provisions by Aug. 12, 2009. However, the agency is now extending the comment period an additional 30 days, through Sept. 11, 2009, to provide sufficient time for commentators to evaluate changes and to proceed with the rulemaking process.

All submissions received must reference docket number FSIS-2007-0048. The agency will review and evaluate all public comments to develop the final rule for official U.S. classes of poultry. FSIS will not publish a comment period extension in the *Federal Register*.

The supplemental notice is posted on the FSIS Web site at http://www.fsis.usda.gov/regulations_&_policies/2009_Proposed_Rules_Index/index.asp.

Comments can be sent to the Docket Clerk, USDA, FSIS, Room 2-2127, George Washington Carver Center, 5601 Sunnyside Ave., Beltsville, MD 20705. Submissions may also be received through the Federal e-rulemaking portal at www.regulations.gov.

For further information, contact the Labeling and Program Delivery Division at (301) 504-0878 or by fax at (301) 504-0872.

United States
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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:

China
European Union
Japan
Russia

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

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

**Office of Public Affairs
and Consumer Education**

Assistant Administrator
Terri Nintemann

Deputy Assistant Administrator
Robert Tynan

Executive Staff
Carol Blake, CPA Director
Greg DiNapoli, Deputy Director
Laura Reiser, Supervisor

Editor
Ndidi A. Mojay

Assistant Editor
Alexandra Tarrant

Editor-at-Large
Paul Koscak

DOT Safety Inspectors Look for Potential Food Contamination During Transportation

Federal and state commercial motor vehicle and rail safety inspectors from the Department of Transportation (DOT) are now being trained to identify food contamination during their routine safety inspections.

Now required by the Safe, Accountable, Flexible and Efficient Transportation Equity Act signed in August 2005; DOT will work with the Department of Health and Human Services as well as USDA to set procedures within transportation safety inspections to identify and report tainted food.

Also known as the Sanitary Food Transportation Act of 2005, this legislation requires transportation inspectors to report incidents of contamination or adulteration that may lead to potential food safety or food defense concerns.

FSIS' Offices of Data Integration and Food Protection; Outreach, Employee Education and Training; and Program Evaluation, Enforcement and Review has worked closely with DOT to develop the training.

Web-based training is being delivered to more than 11,000 federal and state motor carrier and rail inspectors, including highway and state police. Mexican and Canadian transportation inspectors will also be offered the training.

To review the agency's food defense and emergency response efforts in protecting public health and enhancing food safety, visit http://www.fsis.usda.gov/Food_Defense_&_Emergency_Response/index.asp.

USDA to Host 2010 Food Safety Education Conference

USDA and NSF International are hosting the 2010 Food Safety Education Conference, *Advancements in Food Safety: Trends, Tools and Technologies*, March 23-26, at the Hyatt Regency in Atlanta.

Food safety educators and other professionals worldwide will have the opportunity to discover the latest advancements in food safety education, including trends, tools and technologies.

For more information, visit <http://www.fsis.usda.gov/Atlanta2010>.

New Policy Updates

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

Directive 5420.1, Revision 5 - *Homeland Security Threat Condition Response - Food Defense Verification Procedures.*

All directives and notices are available at http://www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/index.asp.

Ask Karen



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

CFL Launches New Series of Web Outreach Seminars

To promote a uniform understanding of FSIS regulations, the agency offers resources such as regulatory education workshops and Web seminars, to plant owners and operators – especially those of small and very small plants. FSIS continues to streamline access to important regulatory information and improve communication to these owners and operators.

FSIS’ Center for Learning has launched a new series of Web outreach seminars that address issues like microbiological testing, effective manufacturing practices, food safety interventions and record keeping.

The first seminar in this series, *Issues Regarding Effective Microbiological Testing for E. coli O157:H7 for Small and Very Small Plants*, will be held July 29.

This Web seminar will focus on the development of effective microbiological testing programs. Discussions will include: N60 testing methods; how microbiological testing programs fit into food safety systems; limitations of microbiological testing; and interpretations of test results and product handling pending test results.

All sessions are 90 minutes and will be offered three times that day via net conferencing to accommodate plant owners and operators nationwide. Web seminars are scheduled for:

- 11 a.m. ET
- 2 p.m. ET
- 5 p.m. ET

To register for this seminar, go to http://www.fsis.usda.gov/News_&_Events/Regulatory_Web_Seminars/index.asp. E-mail questions about

Register for Regulatory Education Workshop

The agency will host a regulatory education workshop in Peabody, Mass., for owners and operators of small and very small plants.

The workshops will cover a variety of topics and prerequisite programs, including hazard analysis and critical control points, sanitation performance standards, sanitation standard operating procedures, rules of practice, food defense strategies and *E. coli* O157:H7.

The July 28 session, focusing on *E. coli* O157:H7, will be held at the Springhill Suites - Boston Peabody, 43 Newbury St., Peabody, Mass., from 5:30 p.m. to 7:30 p.m.

Registration forms and information about upcoming sessions can be found at http://www.fsis.usda.gov/News_&_Events/Registration_Regulatory_Ed_Sessions/index.asp. Pre-registration is encouraged, but not required.

FSIS Collaborates to Host Conference on Prevention of *E. coli* O157:H7

FSIS' Office of Outreach, Employee Education and Training is partnering with the North American Meat Processors Association to host a conference on the prevention of *E. coli* O157:H7 on Aug. 18 and 19 in Chicago.

The conference will bring together experts from academia, government and industry to discuss requirements, options and technologies to control *E. coli* O157:H7.

Discussions will include information for producers of ground, blade-tenderized, marinated and injected products in the United States, Canada and Mexico.

For more information about the conference, go to http://www.namp.com/images/namp/2009newformatEColi_Update.pdf.

Meat and Poultry Inspection Seminars Designed for International Government Officials

The agency will host the second of three meat and poultry inspection seminars for international officials in Puerto Rico, from Aug. 10 to 21.

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

Seminars will cover issues from farm to table, including the hazard analysis and critical control point/pathogen reduction (HACCP/PR) rule, animal production, import and export procedures, and the roles of the Food and Drug Administration and state and local inspection agencies.

The session, to be held at the River Inn Training Facility in Washington, D.C., will focus on verification and enforcement of HACCP/PR regulations.

For more information, visit http://www.fsis.usda.gov/News_&_Events/2009_Meat_&_Poultry_Inspection_Seminars/index.asp.

Tips to Prevent Foodborne Illness During Severe Weather

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.

FSIS offers tips to keep food safe, even when the weather isn't. Check them out at http://www.fsis.usda.gov/Fact_Sheets/Preparing_for_Weather_Emergency/index.asp.

Learn about other basic food safety principles by visiting FSIS' fact sheets at http://www.fsis.usda.gov/Fact_Sheets/index.asp.

Updates on FSIS Testing for *E. coli* O157:H7

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

For comparative 2008 and 2009 results, go to www.fsis.usda.gov/Science/Ground_Beef_E.Coli_Testing_Results/index.asp.

Get Answers at AskFSIS

AskFSIS is searchable by visitors and designed to help answer policy-related questions on topics such as exporting, labeling, inspection, programs and procedures. Visit <http://askfsis.custhelp.com> to find the answers to your questions.

Recently posted questions and answers:

Residue Sample Form Documentation if Plant Elects to Condemn Animal

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1259

Directive 12,700.1 - Inedible Product for Pet Food

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1267

Directive 12,700.1 - Providing Notification to FSIS

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1268



New Podcasts for Consumers

Tune in and subscribe to podcasts on the selecting, handling and preparing of meat and poultry products to reduce the risk of foodborne illness.

This week, FSIS released podcasts helpful to consumers.

Food Safety at Home: Removing Odors from Refrigerators and Freezers (English and Spanish)

Check out this new podcast at www.fsis.usda.gov/news_&_events/Podcasts/index.asp. Spanish-language consumer podcasts are available at www.fsis.usda.gov/En_Espanol/Podcasts_SP/index.asp.