



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Releases

Third Quarter *Salmonella* Report

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

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

As of September 2010, of all establishments in all product classes, 83 percent are in category 1, which illustrates no change from second quarter CY10.

From 172 broiler establishments, 1,519 samples were analyzed with a 7.4 percent positive rate, up from a positive rate of 5.5 percent in the second quarter CY10. This table lists percentages of broiler establishments by category as of September 2010.

Plant Category	Category 1	Category 2T	Category 2	Category 3
Percentage of Broiler Establishments	84	7	7	2

FSIS continues to post monthly the names of broiler establishments demonstrating variable or inconsistent process control. The agency highlights performance for the broiler class because of its negative impact on foodborne illness.

Since April 2008, FSIS has been posting category 2 and category 3 broiler carcass establishment names. FSIS had not been posting names for turkey carcass establishments because, until early 2010, 90 percent of the establishments met the current performance

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Export Requirement Updates



There are no updates reflected in this week's Export Library Requirements.

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

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Office of Public Affairs and Consumer Education

Acting Assistant Administrator
Lisa Wallenda-Picard

Executive Staff
Carol Blake, CPA Director
Greg DiNapoli, Deputy Director

Editor
Ndidi A. Mojay

Assistant Editor
Alexandra Tarrant

Editor-at-Large
Joan Lindenberg

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standard, and there were no establishments in category 3. 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 control. The complete report and program details are at www.fsis.usda.gov/Science/Quarterly_Salmonella_Results/index.asp.

New Salmonella Standards: A Weekly Industry Progress Update

FSIS recently announced that it 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 President's Food Safety Working Group set the goal of having 90 percent of poultry establishments to meet tightened *Salmonella* standards as a tool to reduce human illness caused by *Salmonella*.

The final count for 2010 will include sample sets that started no later than Dec. 31, 2010, and complete no later than March 31, 2011. The table below shows progress as of this week and projects a final "best-case" possible total.

Product Class	Percentage Complete and Passed as of Jan. 1, 2011	Percentage That Could Complete and Pass by March 31, 2011
Young Chickens	87.3	91.4
Young Turkeys	90.9	96.9

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.

Get Ready for PHIS Access

With the upcoming launch of PHIS, it is important for establishments, import and export brokers and other businesses to be ready to access the system and take advantage of interacting electronically with FSIS.

FSIS mailed step-by-step instructions on preparing to access PHIS (obtaining a Level 2 USDA eAuthentication account). For more information on PHIS and to view a copy of the letter, go to www.fsis.usda.gov/PHIS.

FSIS Policy Updates

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

- **Notice 01-11**, *Instructions for Verifying All Steps in the Processing of Ready-To-Eat Meat and Poultry Products*
- **Notice 02-11**, *Changes in FedEx Service for the Delivery of Sample Supplies*
- **Directive 7120.1 - Revision 5**, *Safe and Suitable Ingredients Used in the Production of Meat and Poultry Products*

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

Meat and Poultry Guidelines for Obtaining Federal Inspection Now Available in Spanish

FSIS is now providing the *Small Plant News Guidebook Series—Guidelines for Obtaining a Federal Grant of Inspection for Meat and Poultry Plants* in Spanish as an additional resource for many small and very small plant owners and operators.

The Spanish language version, titled *Guía de la Serie Noticias Para Pequeñas Plantas—Directrices Para Obtener la Concesión Federal de Inspección Para Plantas de Carne y Carne de Aves*, is on the FSIS website at www.fsis.usda.gov/PDF/Federal_Grant_of_Inspection_Guide_SP.pdf.

The English version of the guide is also available at www.fsis.usda.gov/regulations_&_policies/Grant_of_Inspection_Guideline/index.asp.

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

Generic Labeling Approval – Repackaged Products

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1459

Generic Labeling Approval – Single Ingredient Cuts Beef

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1460

Generic Labeling Approval – Coupons

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1461

Generic Labeling Approval – Nutrition Facts Panel

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1462

Generic Labeling Approval – Signature Line

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1463