



## National Advisory Committee on Meat and Poultry Inspection (NACMPI) to Host Public Meeting

NACMPI will host a 2-day public meeting to review and discuss strengthening agency verification activities pertaining to veal and categorizing FSIS regulations as public health regulations. The meetings will be held on Jan. 16 and 17, from 9 a.m. to 5 p.m. each day. Registration will begin on site at 8:30 a.m. each day.

Next week's meetings will take place in the first floor auditorium of the Patriot Plaza III building, located at 355 E St., SW, Washington, DC 20024. The meeting agenda and additional details are accessible at [www.fsis.usda.gov/About\\_FSIS/NACMPI](http://www.fsis.usda.gov/About_FSIS/NACMPI). For meeting information, contact Sally Fernandez at (202) 690-6524 or [sally.fernandez@fsis.usda.gov](mailto:sally.fernandez@fsis.usda.gov).

In addition, Agriculture Secretary Tom Vilsack announced this week, the appointment of members for the 2012-2014 term. For a list of newly appointed members, go to [www.fsis.usda.gov/About\\_FSIS/NACMPI\\_Members/index.asp](http://www.fsis.usda.gov/About_FSIS/NACMPI_Members/index.asp).

### Inside This Issue

- 2 Third Quarter Progress Report
- 2 Get Answers at AskFSIS
- 2 E. coli Testing Updates
- 3 Food Safety Lessons Learned
- 3 Faces of Food Safety
- 3 PHIS Update

### Export Requirement Updates



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

- Honduras**
- Japan**
- Jordan**
- Peru**
- Taiwan**

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).

### Food Safety Lessons Learned from the Lebanon Bologna Outbreak

FSIS announced on Jan. 8 the availability of a revised compliance guide on the safe production of Lebanon bologna products with respect to *E. coli* O157:H7 and other pathogens.

Specifically, this document contains lessons learned from

the 2011 illness investigation and articulates how industry can meet FSIS expectations regarding the production of Lebanon bologna. During the outbreak investigation, the agency identified that inadequate validation of the Hazard Analysis Critical Control Point (HACCP) system design may have led to the production of adulterated product. To review the revised compliance guide, go to [www.fsis.usda.gov/Regulations\\_&Policies/Compliance\\_Assistance/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/Compliance_Assistance/index.asp).

This version of the guideline is considered final and replaces previous versions of the document. No comments were received during the open comment period for the previous version. However, FSIS made a change to the recommendations related to relative humidity as a result of an AskFSIS question received. FSIS encourages establishments that manufacture Lebanon bologna, as well as those that manufacture other fermented, semi-dry products, to use this guidance document.

# FSIS Posts Third Quarter *Salmonella* and *Campylobacter* Report

On Dec. 28, 2012, the agency posted to its website the third quarterly progress report of calendar year (CY) 2012 on *Salmonella* and *Campylobacter* testing of selected raw meat and poultry products.

This report provides preliminary data from July to September 2012 on all establishments eligible for *Salmonella* testing that have completed at least two sampling verification sets since June 2006.

As of September 2012, of all establishments in all product classes, 80.8 percent are in category 1, which illustrates a decrease from second quarter CY12.

From 167 broiler establishments, 3,403 samples were analyzed with a 4.2 percent positive rate, representing a slight decrease from the 4.3 percent positive rate for second quarter CY12. This table lists percentages of broiler

establishments by category as of September 2012. 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 3 broiler carcass establishment names.

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](http://www.fsis.usda.gov/Science/Quarterly_Salmonella_Results/index.asp).

Note: This is also the fifth quarter to include *Campylobacter* sampling results for young chicken and turkey carcasses. A follow-up *Constituent Update* will be issued to discuss these results in greater detail as more data becomes available.

Plant Category	Category 1	Category 2T	Category 2	Category 3
Percentage of Broiler Establishments	78	4	13	5

## 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 view recently posted topics.

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



FSIS posts bi-weekly updates for the agency's raw ground beef *E. coli* sampling program. Included are testing results of raw ground beef component samples for *E. coli* O157:H7 and STECs from FSIS routine and follow-up sampling programs. Also featured is data for non-O157 STECs by each non-O157 STEC serogroup.

To review testing 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).

### Webinar Available on the Labeling Submission System

FSIS is offering webinars on the Labeling Submission and Approval System (LSAS)—a web-based application for accepting label submissions that launched last May.

The discussion will focus on the steps establishments can take to register and submit label applications. LSAS allows industry to electronically submit the required information to obtain label approval. It also makes it possible to flag application submission errors that could delay the approval process, and allows users to track the progress of their submission.

Webinars are scheduled for 2 p.m. ET on Jan. 23, Feb. 20 and March 20. To access the webinar, go to <https://connect16.uc.att.com/usda/meet/?ExEventID=85277207> and follow the on-screen instructions. For questions, contact Kristin Goodwin at (301) 504-0878 or [kristin.goodwin@fsis.usda.gov](mailto:kristin.goodwin@fsis.usda.gov).

# PHIS Update

FSIS is gearing up to launch the industry functionality of the Public Health Information System (PHIS) to establishments nationwide. This will include the “plant management” role to review and print noncompliance records, respond to noncompliance records and appeal noncompliance records, view industry-specific reports and manage users associated with an establishment. The use of PHIS by industry is optional. For those who are interested in accessing PHIS, you must first establish a USDA eAuthentication (eAuth) Level 2 account. PHIS will not be accessible to anyone without an eAuth account. The steps on obtaining eAuth are:

1. Log onto [www.eauth.egov.usda.gov](http://www.eauth.egov.usda.gov). Complete the online application for approval and submit it. Within a few minutes, you will receive an e-mail message with instructions on how to proceed.
2. You are required to have a Licensed Registration Agent (LRA) verify your identity in person. You must do this before you can receive a password for your eAuth account. Go to the eAuth website at [www.eauth.egov.usda.gov](http://www.eauth.egov.usda.gov) and click on “Find an LRA” at the top right corner of the screen. Then find an agent in your area using the map provided.
3. It is important that you store your eAuth password in a secure location and that you do not share it with others; it is unique to you as an individual.

If you need assistance or have questions about eAuth, contact the USDA eAuth service desk at [eAuthHelpDesk@ftc.usda.gov](mailto:eAuthHelpDesk@ftc.usda.gov) or (800) 457-3642.

## Faces of Food Safety: Introducing Douglas Fulnechek



“Faces of Food Safety”, is an agency initiative that shares the stories of its dedicated workforce.

Fulnechek, the newest Face of Food Safety, says as a Supervisory Veterinary Medical Officer, he takes great pride in

working to prevent foodborne illness and protect public health.

“Because I love my job so much as an Inspector-in-Charge/Supervisory Veterinary Medical Officer at the Food Safety and Inspection Service, I really don’t need an alarm clock to get me up in the morning,” says Dr. Fulnechek. “And I’ve felt this way for 24 years now.”

To read the full story, go to [www.fsis.usda.gov/About\\_FSYS/faces\\_food\\_safety/index.asp](http://www.fsis.usda.gov/About_FSYS/faces_food_safety/index.asp).

USDA is an equal opportunity provider, employer and lender. To file a complaint of discrimination, write: USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, DC 20250-9410 or call (800) 795-3272 (voice), or (202) 720-6382 (TDD).

## FSIS Policy Updates

FSIS issues notices and directives to protect public health. All notices and directives are available at [www.fsis.usda.gov/Regulations\\_and\\_Policies/index.asp](http://www.fsis.usda.gov/Regulations_and_Policies/index.asp). The following policy updates were recently issued:

**Notice 01-13,**  
*Instructions for Verification of Improvest Hogs*

**Directive 8000.1,**  
*Ensuring Integrity of Data in the AssuranceNet/ InCommerce System*

**Directive 9500.1,**  
*Contingency Plan for Import Reinspection When PHIS is Unavailable*

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

**Office of Public Affairs and Consumer Education**

**Assistant Administrator**  
Carol Blake

**Deputy Assistant Administrator**  
Aaron Lavallee

**Editorial Staff**

**Deputy Director**  
Greg DiNapoli

**Editor**  
Ndidi A. Mojay

**Assistant Editor**  
Alexandra Tarrant

**Editor-at-Large**  
Joan Lindenberger