United States
Department of
Agriculture

Food Safety and
Inspection Service

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FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Register for Codex Public Meeting on Methods of Analysis and Sampling

FSIS and the Department of Health and Human Services' Food and Drug Administration announced a public meeting to discuss information and receive public comments on agenda items to draft U.S. positions that will be discussed at the 30th Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS) of the Codex Alimentarius Commission, to be held in Balatonalmadi, Hungary.

The meeting will be held February 25 from 1 p.m. to 2:30 p.m. in the Harvey W. Wiley Federal Building Auditorium (Room 1A001), FDA, 5100 Paint Branch Highway, College Park, Maryland.

Documents and agenda items related to the 30th Session of CCMAS will be available on the Codex Alimentarius Web site at *www.codexalimentarius.net/current.asp*.

For further information about the meeting or to request special accommodations, contact Syed Ali at (202) 205-7760 or *Syed.Ali@fsis.usda.gov*. Pre-registration is encouraged to expedite entry into the building and its parking area.

FSIS Offers "How To" Workshops for Small and Very Small Plants

The Agency is hosting a series of "how to" workshops to provide practical tools and methods for proper application and compliance.

These outreach workshops will cover various information on Specified Risk Materials (SRMs), developing controls for *Salmonella* and *Campylobacter,* establishing effective sanitation practices, developing food defense plans, ensuring humane handling of livestock and conducting product recalls.

Visit *www.fsis.usda.gov/News_&_Events/Outreach_Sessions_SVS_Plants/index.asp* to register for a workshop. Individuals may also

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Export Requirement Updates

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

Switzerland

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

Check out USDA's Food Safety Quiz for Parents and Kids

Before you let kids have the run of the kitchen, USDA advises you to take a little quiz together, visit *www.fsis.usda.gov/News_&_Events/NR_090704_01/index.asp*.

"How To" Workshops ...

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register by phone at 1-800-336-3747. Pre-registration is not required but it is highly encouraged.

March 2 **New York, New York** 7:00 a.m. - 12:00 p.m. Hilton New York 1335 Avenue of the Americas (Food Defense Plans)	**March 3** **Des Moines, Iowa** 7:00 a.m. - 12:00 p.m. Renaissance Savery Hotel 401 Locust Street (Humane Handling)
March 5 **Alameda, California** 7:00 a.m. - 12:00 p.m. Courtyard Oakland Airport 350 Hegenberger Road (Sanitation Practices)	**March 6** **Alameda, California** 7:00 a.m. - 12:00 p.m. Courtyard Oakland Airport 350 Hegenberger Road (Recalls)
March 9 **Springdale, Arkansas** 1:00 p.m. - 6:00 p.m. Holiday Inn & Northwest Arkansas Convention Center 1500 South 48th Street (Developing Controls)	

FSIS' Role in State Inspection Programs

In order to protect the public health, FSIS cooperates with states to develop and administer state meat and poultry inspection (MPI) programs that impose mandatory inspection and sanitation requirements that are "at least equal to" those in the Federal Meat Inspection Act and the Poultry Products Inspection Act, and "at least equal to" the requirements of the Humane Methods of Slaughter Act.

Under these cooperative agreements, 27 states currently provide inspection services to approximately 1,900 meat and poultry establishments. State-inspected meat and poultry products produced under this cooperative program are prohibited from being shipped across state lines.

In 2003, FSIS began comprehensive reviews of state MPI programs to determine their "at least equal to" status. The process includes an annual review of each state's self-assessment and verification through an on-site review. FSIS conducts the on-site review once every three years for each state program.

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

The Agency regularly samples raw beef from establishments and tests for the presence of *E. coli* O157:H7 at its laboratories.

Weekly updates feature a table to illustrate year-to-date information for 2008 and 2009 for raw ground beef and raw ground beef components.

Results are posted to the Agency's Web site. Go to *www.fsis.usda.gov/Science/Ground_Beef_E.Coli_Testing_Results/index.asp* to find FSIS testing results for *E. coli* O157:H7 in raw ground beef sampling programs.

Slaughter Inspection 101 Fact Sheet

"Slaughter Inspection 101" describes the mission of FSIS, the basics of inspection, and the duties performed by FSIS inspectors in meat and poultry slaughter facilities.

Have questions? View details at *www.fsis.usda.gov/Fact_Sheets/Slaughter_Inspection_101/index.asp*.

State Inspection Programs ...

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In the annual self-assessment, a state shows any changes in the inspection program and explains how the program intends to maintain an "at least equal to" status over the next 12 months. An FSIS team thoroughly analyzes the assessment and the team's official findings on each self-assessment and are published in an Annual Review and Determination Report along with official recognition of the status.

Once FSIS deems a state's self-assessment of the program to be "at least equal to" the federal requirements, that state is then subject to on-site review by the FSIS Federal-State Audit Branch. The on-site review provides a control measure to verify that state meat and poultry inspection programs are effectively implementing the inspection, sanitation and humane handling requirements that are demonstrated in their self-assessments.

The determination of "at least equal to" status through the process is based on nine components: statutory authority and food safety regulations, inspection, product sampling, staffing and training, humane handling, non-food safety consumer protection, compliance, civil rights and financial accountability.

On July 14, 2008, FSIS published *"At Least Equal to" Guidelines for State Meat and Poultry Cooperative Inspection Programs*, which describes the policies and procedures for conducting comprehensive reviews to assist State MPI programs in establishing and maintaining inspection programs.

For more information about state meat and poultry inspection programs, visit *www.fsis.usda.gov/regulations_&_policies/state_inspection_programs/index.asp*.

FSIS Posts New Podcasts

This week, the Agency released podcasts helpful to the everyday consumer. FSIS also released other podcasts helpful to plant owners and operators.

Food Safety for People with Cancer

Appealing Noncompliance Records Part II

Check out these new podcasts on FSIS' Web site at *www.fsis.usda.gov/news_&_events/Podcasts/index.asp*.