



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS to Hold Educational Meeting on Enhanced Enforcement of Imported Products

On May 7, the Agency will be conducting an educational meeting regarding the recently enhanced enforcement program for imported products containing small amounts of meat or poultry ingredients.

FSIS is enhancing its programs to ensure approved source requirements are met and to achieve the sanitary processing and prevention of intentional or non-intentional contamination.

“We believe this is an excellent opportunity to share some important information with the industry,” said Karlease Kelly, Assistant Administrator of the Office of Outreach, Employee Education and Training (OOEET). Affected industry organizations, importers and manufacturers of food products containing small amounts of meat or poultry ingredients will learn what will be required for these products to enter the United States after June 22.

The May 7 meeting will be held from 1:00 from 4:00 p.m. at the Holiday Inn, Historic District, 400 Arch Street, Philadelphia, Pennsylvania.

For more information and to register, contact OOEET at (800) 336-3747.

Register for Codex Public Meeting

The USDA’s Office of the Under Secretary for Food Safety and the Department of Health and Human Services’ Food and Drug Administration will hold a public meeting on April 29, to provide information and receive public comments on agenda items to draft U.S. positions that will be discussed at the 18th Session of the Codex Committee on Residues of Veterinary Drugs in Foods (CCRVDF). The CCRVDF session is scheduled for May 11-15 in Natal, Brazil.

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United States
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Food Safety and
Inspection Service

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Export Requirement Updates



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

Hong Kong

Singapore

Taiwan

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

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

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Codex Public Meeting ...

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The April 29 public meeting will be from 10 a.m. to 1 p.m. in Room 107-A of the Jamie Whitten Federal Building, 1400 Independence Avenue, S.W., Washington, D.C.

Attendees must pre-register and present photo identification at the door. To pre-register, please send your name, organization, mailing address, phone number

and e-mail address to Jasmine Matthews at uscodex@fsis.usda.gov or call (202) 690-1124. Individuals may also fax items to (202) 720-3157.

Documents and agenda items related to the 18th Session of CCRVDF will be available on the Codex Alimentarius Web site at www.codexalimentarius.net/current.asp.

FSIS Policy Updates

FSIS issues directives and notices to enhance the Agency's efforts in protecting public health. The following policy updates were issued this week:

- 1) Directive 6100.1 Revision 1, *Ante-Mortem Livestock Inspection*;
- 2) Directive 6910.1, *District Veterinary Medical Specialist (DVMS) – Work Methods*;
- 3) Notice 29-09, *Discuss Requirements at the Next Weekly Meeting for the Disposition of Cattle that Become Non-Ambulatory Disabled Following Ante-Mortem Inspection*; and
- 4) Notice 30-09, *Survey for Ground Poultry Production*.

All directives and notices are available on FSIS' Web site at www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/index.asp.

Updates on FSIS Testing for *E. coli*

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.



USDA Meat and Poultry Hotline

Food safety experts are available year-round from 10 a.m. to 4 p.m. Eastern time to answer questions in English and Spanish about safely preparing and cooking foods.

The toll-free number is **1-888-MPHotline (1-888-674-6854)**. Recorded messages are also available 24 hours a day.

FSIS to Host Regulatory Education Workshop

On May 6, FSIS will hold a regulatory education workshop in Little Rock, Arkansas, for owners and operators of small and very small plants.

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

The session will be held at the Doubletree Hotel, 424 West Markham, Little Rock, Arkansas, from 6:30 a.m. to 8:30 p.m.

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

FSIS Posts New Podcasts



Tune in and subscribe to podcasts that offer information on the selection, handling and preparation of meat and poultry products to reduce the risk of foodborne illness.

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

Food Safety at Home - Lamb and Lamb Food Safety (English and Spanish)

Humane Handling of Livestock - Stunning Methods, Part 3 of 7

Check out these new podcasts on FSIS' Web site 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.