



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

IKE Preliminary Scenario Available Online

United States
Department of
Agriculture

Food Safety and
Inspection Service

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Through April 30, FSIS has made available for comment a draft preliminary Interactive Knowledge Exchange or IKE.

The draft scenario 02D-09: FSIS Directive 5000.2, Revision 2 titled, *Review of Data Generated by Microbiological Testing Programs, Which May Affect the Hazard Analysis and Food Safety in Poultry Processing*, provides guidance to inspection program personnel about the verification and recordkeeping of establishments' testing data.

The draft scenario can be viewed on FSIS' Web site at www.fsis.usda.gov/FSIS_Employees/IKE_Comment/index.asp.

A final IKE scenario 01-09 titled, *Conducting Weekly Meetings to Discuss the Review of Data Generated by Prerequisite Programs that May Affect the Hazard Analysis and Food Safety*, has also been posted to the Agency's Web site.

IKE scenario 01-09 is available for review at www.fsis.usda.gov/FSIS_Employees/IKE_Scenarios/index.asp.

If you have questions or comments contact the Policy Development Division at 800-233-3935 or ike@fsis.usda.gov.

FSIS to Host Regulatory Education Workshops

The Agency will hold two regulatory education workshops in Little Rock, Arkansas, and Atlanta, Georgia, 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 (HACCP), sanitation performance standards, sanitation standard operating procedures, rules of practice, food defense strategies and *E. coli* O157:H7.

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Export Requirement Updates



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

Australia

Japan

New Zealand

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 (CPA).

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Regulatory Workshops ...

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

The May 9 session will be held at the Sheraton Atlanta, 165 Courtland Street, Atlanta, Georgia, from 10:00 a.m. to 12:00 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 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 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 p.m. to 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.

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.

FSIS Emphasizes Food Safety Education

FSIS conducts outreach and develops food safety education resources to help consumers understand the importance of foodborne illness. Teaching students, in particular, lessons about food safety helps them learn what behaviors to embrace and those to avoid early on in life.

As part of this outreach, on April 21-22, FSIS hosted a two-day food safety camp in Beltsville, Maryland for students from local elementary schools. The camp featured hands-on demonstrations by USDA scientists and food safety experts.

In addition to outreach activities such as the food safety education camp, FSIS develops fun and interactive tools to teach children about food safety. One popular tool, *The Food Safety Mobile Game*, takes kids on a virtual ride as they “fight BAC©” and answer questions about proper food handling and preparation.

This, along with other food safety education resources for kids and teens, are available at www.fsis.usda.gov/Food_Safety_Education/For_Kids_&_Teens/index.asp.



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.

The April 29 public meeting will be from 10 a.m. to 1 p.m. in Room 107-A of the Jamie L. Whitten 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 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 - Mail Order (Spanish)

Humane Handling of Livestock - Ritual Slaughter, Part 4 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.