



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS to Hold Meat and Poultry Inspection Seminars for International Government Officials

United States
Department of
Agriculture

Food Safety and
Inspection Service

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From May 19 through June 5, the Agency will host the first of three Meat and Poultry Inspection Seminars for International Officials in Puerto Rico.

The purpose of the seminars is to familiarize international government officials with U.S. inspection regulations and procedures used by USDA to assure that the nation’s meat, poultry and egg products are safe, wholesome and properly labeled.

Seminars will cover issues from farm to table, including the Pathogen Reduction/Hazard Analysis and Critical Control Point (HACCP) rule, animal production, import and export procedures, and the roles of the Food and Drug Administration and State and local inspection agencies.

This session, to be held at the University of Puerto Rico in Mayaguez, will cover basic HACCP certification and in-depth review of FSIS verification of HACCP and sanitation requirements. Other topics and activities include: import and export policies and procedures, foreign inspection program equivalence, and field trips to import and export locations and processing and slaughter plants. This seminar will be conducted in the Spanish language. Participation will be limited to thirty individuals.

For more information regarding the seminars, visit FSIS’ Web site at www.fsis.usda.gov/News_&_Events/2009_Meat_&_Poultry_Inspection_Seminars/index.asp.



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Export Requirement Updates



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

Armenia
Azerbaijan
Bahrain
China
Ecuador
European Union
Honduras
Kyrgyzstan
Malaysia
Russia
United Arab Emirates
Uzbekistan

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

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Register for Food Safety Education Conference

Foodborne illnesses are preventable but present a major challenge to both general and at-risk populations. Empowering consumers with knowledge and better safe food handling behaviors is the best line of defense against pathogens causing these illnesses.

To help educate stakeholders, USDA and NSF International are hosting the 2010 Food Safety Education Conference

from March 23 through the 26 at the Hyatt Regency hotel in Atlanta, Georgia. Food safety professionals worldwide will have the opportunity to discover the latest advancements in food safety education, including trends, tools and technologies.

For more information and to register, visit www.fsis.usda.gov/News_&_Events/2010_FSE_Conference/index.asp.

FSIS to Hold Regulatory Education Workshops

The Agency will host two regulatory education workshops in San Juan, Puerto Rico, 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.

The May 15 session, which will focus on *E. coli* O157:H7, will be held at Estación Experimental Agrícola – University of Puerto Rico, Jardín Botánico Sur, 1193 Calle Guayacán, in San Juan, Puerto Rico, from 9:00 a.m. to 11:00 a.m.

The May 23 session will be held at Edificio Darlington – University of Puerto Rico, Mayagüez Campus, 165 Oeste Calle Méndez Vigo, from 9:00 a.m. to 11:00 a.m. HACCP and sanitation standard operating procedures will be discussed during this meeting.

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.

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.

Get Answers at *askFSIS*

AskFSIS is searchable by visitors for answers related to diverse topics such as exporting, labeling and inspection-related policies, programs and procedures.

Visit FSIS' Web site to view recent questions and answers at <http://askfsis.custhelp.com>.

Updates on H1N1 Influenza

In response to an intensifying outbreak of H1N1 influenza, USDA has posted frequently asked questions and answers to its Web site at www.usda.gov.

Also, be sure to visit the Centers for Disease Control and Prevention at www.cdc.gov for more updates and to learn more about H1N1 Influenza.

FSIS Issues Policy Updates

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

- Directive 10,000.1, *New Technology Summaries Intranet Site*;
- Directive 6410.1, *Verifying Sanitary Dressing Procedures in Slaughter Operations of Cattle of Any Age*;
- Notice 34-09, *Revised Notice for Certifying Products Under Export Verification Programs*;
- Notice 35-09, *Contacting the Policy Development Division*;
- Notice 36-09, *Export of Poultry Product Produced For Russia*;
- Notice 37-09, *Synchronization of Field Computers*;
- Notice 38-09, *Verification of Carcasses That an Establishment Further Processes Without an Official Inspection Legend*; and
- Notice 39-09, *Electronic Sample Phase I - Reporting In-Plant Fast Antimicrobial Screen Test Results*.

All directives and notices are available on the FSIS Web site at www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/index.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 - Food Safety During a Power Outage (Spanish)

Humane Handling - Inhumane Handling of Livestock, Part 6 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.