



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Posts Annual Progress Report on *Salmonella* Testing

On June 5, 2009, FSIS posted to its Web site the *Progress Report on Salmonella Testing of Raw Meat and Poultry Products, 1998-2008*. This report provides new data for calendar year 2008 on all establishments eligible for *Salmonella* testing.

The Agency has established as its goal that by 2010, 90 percent of establishments eligible for *Salmonella* testing should be in Category 1, which means they demonstrate consistent process control. As of December 2008, 81 percent of establishments were in Category 1. Illustrated in the table below, the following percentages of establishments are in Category 1 based on eight product classes.

Product Class	Broilers	Market Hog	Cow/Bull	Steer/Heifer	Ground Beef	Ground Chicken	Ground Turkey	Turkey
Percentage	82	86	81	86	76	50	71	97

In calendar year 2008, subcategory “2T” was created to represent establishments with the most recent set less than or equal to 50 percent of the performance standard or guidance and a prior set greater than 50 percent of the performance standard or guidance. The Agency considers these establishments to be transitioning to Category 1.

Also in calendar year 2008, FSIS started rounding down the allowable positives for Category 1 for product classes having odd numbered performance standards or guidance: turkey, ground turkey and ground beef. The Agency believes that this more stringent policy is necessary and an important incentive to improve performance in controlling *Salmonella*.

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United States
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Food Safety and
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Export Requirement Updates



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

Armenia

Russia

Uzbekistan

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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Salmonella Report ...

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To better allocate testing resources toward higher risk establishments, beginning in the second quarter of 2008, FSIS began sampling very low volume establishments that produce raw ground beef for *Salmonella* when it samples them for *E. coli* O157:H7 (one sample two tests). FSIS no longer schedules these establishments under the traditional verification sampling program.

FSIS continues to post monthly the names of broiler establishments demonstrating variable or inconsistent process control. Turkey establishments are exempt from posting because this product class meets the criteria of at least 90 percent of all establishments being in Category 1 and having no establishments in Category 3.

The complete report is available on FSIS' Web site at www.fsis.usda.gov/Science/Microbiology/index.asp#salmonella.

Codex Seeks Comments on Sanitary and Phytosanitary International Standard-Setting Activities

On June 1, FSIS announced the publication of a notice of sanitary and phytosanitary standard-setting activities of the Codex Alimentarius Commission (Codex).

The notice also provides a list of other standard-setting activities of Codex, including commodity standards, guidelines, codes of practice and revised texts.

Codex develops food standards, guidelines and codes of practice in order to protect the health of consumers, ensure fair food trade practices and promote coordination of food standards undertaken by international governmental and non-governmental organizations.

Comments can be sent to the Docket Clerk, U.S. Department of Agriculture-FSIS, 1400 Independence Avenue, S.W., South Building, Room 2534, Washington, D.C., 20250-3700. Submissions may also be received through the Federal eRulemaking Portal at www.regulations.gov.

For further information, contact Karen Stuck, United States Manager for Codex, at (202) 205-7760. Documents pertaining to Codex are accessible via the Codex Alimentarius Web site at www.codexalimentarius.net/current.asp.

“How To” Workshops for Small and Very Small Plants

The Agency hosted a series of “how to” workshops to provide practical tools and methods for proper application and compliance. Resource handouts from these workshops are available in PowerPoint or PDF formats on the FSIS Web site at www.fsis.usda.gov/Science/Workshop_SmallPlants_HowTo/index.asp.

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

Ask Karen



Consumers with food safety questions can “Ask Karen,” the FSIS virtual representative available 24 hours a day at AskKaren.gov.

FSIS to Host Public Meeting on Interagency Risk Assessment for *Listeria monocytogenes*

FSIS is co-sponsoring a public meeting with the Department of Health and Human Service’s Food and Drug Administration (FDA) on June 23, from 8:30 a.m. to 5:00 p.m., to present background, approach, scope and data needs for a recently initiated interagency risk assessment of the public health impact of foodborne *Listeria monocytogenes* (*Lm*) in some ready-to-eat foods that are sliced, prepared or packaged in retail facilities.

The purpose of this meeting is to ascertain the effect on public health where current practices and potential interventions reduce or prevent *Lm* contamination in ready-to-eat foods. FSIS and FDA are inviting interested individuals, organizations and other stakeholders to participate in the meeting and comment on this topic.

The meeting will be held at the L’Enfant Plaza Hotel, 480 L’Enfant Plaza, S.W., Washington, D.C. More information, including the agenda, is available on the “Meetings and Events” page of FSIS’ Web site at www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp.

Public Meeting to Address Agenda Items for the 32nd Session of the Codex Alimentarius Commission

The Office of the Under Secretary for Food Safety is sponsoring a public meeting to provide information and receive public comments on agenda items and draft U.S. positions that will be discussed in Rome, Italy at the 32nd Session of the Codex Alimentarius Commission (CAC).

The public meeting is scheduled for Monday, June 8, from 1 to 4 p.m., Room 107-A, Jamie Whitten Federal Building, 1400 Independence Avenue, S.W., Washington, D.C.

Documents and agenda items related to the 32nd Session of CAC, to be held from June 29 to July 4 will be available at www.codexalimentarius.net/current.asp.

Written comments may be submitted by e-mail to *Barbara McNiff* at McNiff@fsis.usda.gov. For further information concerning the 32nd Session of the CAC, contact Barbara McNiff by e-mail, by phone (202) 690-4719 or by fax at (202) 720-3157.

To view the related press release, visit the FSIS Web site at www.fsis.usda.gov/News_&_Events/NR_060309_01/index.asp.

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

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 Issues Notice

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

Notice 44-09, *Changes in Sampling Frequency for E. coli O157:H7 Testing in Raw Ground Beef*

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



FSIS Extends Outreach with Educational Meetings on Enhanced Enforcement of Imported Products

The Agency will conduct educational meetings in June 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.

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.

For more information and to register, contact the Office of Outreach, Employee Education and Training at (800) 336-3747.

Also, be sure to check the "Meetings and Events" page of FSIS' Web site at www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp for more updates.

June 9	June 16
7:00 p.m. to 10:00 p.m. Doubletree Hotel 200 Marina Boulevard Berkley, California.	1:00 p.m. to 4:00 p.m. Hilton Newark Airport 1170 Spring Street Elizabeth, New Jersey

USDA to Host 2010 Food Safety Education Conference

To help educate stakeholders, USDA and NSF International are hosting the 2010 Food Safety Education Conference, *Advancements in Food Safety: Trends, Tools and Technologies*, from March 23 to 26 at the Hyatt Regency in Atlanta, Georgia.

Food safety educators and other professionals worldwide will have the opportunity to discover the latest advancements in food safety education, including trends, tools and technologies.

For more information, visit www.fsis.usda.gov/Atlanta2010.

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.

Be Food Safe!

The *Kitchen Companion: Your Safe Food Handbook* contains all the basic information you need to know about food safety... some old, some new... and all in one place.



To view the handbook, go to www.fsis.usda.gov/PDF/Kitchen_Companion.pdf.

Get Answers at AskFSIS

AskFSIS is searchable by visitors and designed to help answer policy-related questions on topics such as exporting, labeling, inspection, programs and procedures. Visit <http://askfsis.custhelp.com> to find the answers to your questions.

Recently Posted Questions and Answers

Disposition of Cattle that Become Entrapped in Livestock Handling Areas After Receiving Ante-Mortem Inspection

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1241

Antibiotic Screening Tests

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1242

Residue or Other Tissue Collection

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1243

Violative Residue Sample Results

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1244

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 both consumers and plant owners and operators.

Food Safety at Home: Food Recalls (Spanish)

Notice of Intended Enforcement: Options After Receiving an NOIE—Appeal, Part 3 of 4

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.