



# Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## Register for Public Meeting on Interagency Risk Assessment for *Listeria monocytogenes*

United States  
Department of  
Agriculture

Food Safety and  
Inspection Service

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FSIS is co-sponsoring a public meeting with the Department of Health and Human Services' 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 stakeholders and organizations to participate in the meeting and comment on this topic.

Written comments on this issue must be received on or before July 7. Comments can be sent to Docket Clerk, U.S. Department of Agriculture, FSIS, 1400 Independence Avenue, S.W., Room 2534, South Building, Washington, D.C. 20250. Comments may also be submitted through the Federal eRulemaking Portal at [www.regulations.gov](http://www.regulations.gov). All submissions must reference FSIS and include the docket number FSIS-2009-0012.

The meeting will be held at the L'Enfant Plaza Hotel, 480 L'Enfant Plaza, S.W., Washington, D.C.

To register and review the agenda and other related information, visit the FSIS Web site at [www.fsis.usda.gov/News\\_&\\_Events/Meetings\\_&\\_Events/index.asp](http://www.fsis.usda.gov/News_&_Events/Meetings_&_Events/index.asp). Pre-registration is encouraged. For further information, contact Sheila Johnson at (202) 690-6498.



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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:

**Malaysia**  
**Mexico**  
**Philippines**  
**Russia**  
**Singapore**  
**St. Kitts & Nevis**

Complete information can be found at [www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/index.asp](http://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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## FSIS Strengthens Policies on Imported Food Products

USDA is strengthening the application, clarity and impact of its policy with regard to food products containing a small amount of meat, poultry and processed egg products ingredients that are imported to the United States.

To ensure approved source requirements are met and to achieve the sanitary processing and prevention of intentional or non-intentional contamination of these potentially exempted products, FSIS has initiated an enhanced enforcement program in cooperation with USDA's Animal and Plant Health Inspection Service.

After June 22, importers must be able to provide documented evidence to support the origin of a meat and/or poultry ingredient used in a food product before an APHIS import permit is issued.

Also, in accordance with normal surveillance procedures of product that has entered the United States (both for products that require APHIS permits and products that do not require an APHIS veterinary permit), the importer will need to provide documentation upon request to demonstrate that the meat or poultry ingredient used in the specific product was derived from an approved source.

Questions may be directed to FSIS at [permits@fsis.usda.gov](mailto:permits@fsis.usda.gov) or at (888) 287-7194.

## 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

#### *Poultry Labeled as Ground*

[http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std\\_adp.php?p\\_faqid=1245](http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1245)

#### *Voluntary Reimbursable Service: Control of Pork During Freezing for Trichinae Certification*

[http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std\\_adp.php?p\\_faqid=1257](http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1257)

## Slaughter Inspection 101

“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](http://www.fsis.usda.gov/Fact_Sheets/Slaughter_Inspection_101/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.



## 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](http://www.fsis.usda.gov/Atlanta2010).

## 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](http://www.fsis.usda.gov/Science/Ground_Beef_E.Coli_Testing_Results/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 both consumers and plant owners and operators.

### Food Safety at Home: Barbecue and Grilling (Spanish)

### Food Defense: Food Vulnerability Assessments Part 1 of 5

Check out these new podcasts on FSIS’ Web site at [www.fsis.usda.gov/news\\_&\\_events/Podcasts/index.asp](http://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](http://www.fsis.usda.gov/En_Espanol/Podcasts_SP/index.asp).