



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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The Agency will host the second of three Meat and Poultry Inspection Seminars for International Officials in Puerto Rico from August 10 through 21.

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.

The session, to be held at the River Inn Training Facility in Washington, D.C., will focus on verification and enforcement of HACCP and pathogen reduction regulations.

Fluency in English is a prerequisite for this seminar. Participation will be limited to 35 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 countries:

Peru

Ukraine

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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Independence Day: Drills for the Grill

Many will celebrate the Fourth of July with a day of outdoor activities and tasty meats from the grill. FSIS is providing food safety recommendations for the chef of your household.

“Safe food handling is always important,” says FSIS Administrator Al Almanza, “but during the warm summer months—peak grilling season—there is an increased need for awareness of safe food handling practices.” The five foods grilled most often are hamburgers, steak, chicken, hot dogs and ribs. FSIS gives the following advice for smoking and grilling food safely.

To ensure meat and poultry are smoked safely, two types of thermometers are needed: one for the food and one for the smoker. The heat in the smoker or grill should stay between 225 and 300 degrees Fahrenheit throughout the cooking process. It’s important to keep the air hot enough to destroy bacteria

as the meat cooks. Oven-safe thermometers can be inserted in the meat and remain there during smoking. Use an instant-read thermometer after the meat is removed from the smoker. It can take anywhere from four to eight hours to smoke meat or poultry, so it’s imperative to use thermometers to monitor temperatures.

For more information on smoking and barbecuing, go to www.fsis.usda.gov/Fact_Sheets/Barbecue_Food_Safety/index.asp and www.fsis.usda.gov/Fact_Sheets/Smoking_Meat_and_Poultry/index.asp.

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). Consumers can also “Ask Karen,” the FSIS virtual representative available 24 hours a day at, AskKaren.gov.



FSIS Posts New Podcast

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 this podcast helpful to plant owners and operators.

Food Defense: Protecting Food During Transportation Part 3 of 5

Check out new podcasts weekly on FSIS’ Web site at www.fsis.usda.gov/news_&_events/Podcasts/index.asp.