



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Food Safety Information Soon to be Available on YouTube

United States
Department of
Agriculture

Food Safety and
Inspection Service

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FSIS received USDA approval to post on YouTube and starting July 31.

The YouTube USDA Food Safety Channel will house food safety videos in English, Spanish and American Sign Language.

This resource will be used to educate consumers on ways to prevent foodborne illness and provide tips and information

about food handling and storage, including the safe preparation of meat, poultry, and processed egg products.

Videos in ASL and Spanish will allow FSIS to reach a more diverse audience.

Go to <http://www.youtube.com/user/USDAFoodSafety> and check out the YouTube USDA Food Safety Channel.

Ask Karen Goes Google for Gadget

Ask Karen Google gadget is an interactive mini-application that has been added to the Google gallery of already pre-built gadgets. It can be added to your personal Google desktop or easily customized and embedded into any Web site. This feature is now available to the millions of Google users worldwide.



Locate the *Ask Karen* gadget by searching “Google Gadgets For Your Web Page” <http://www.google.com/ig/directory?synd=open&q=ask+karen>.

Share this gadget with your friends. Once you add it to your Google desktop, don’t forget to vote for it and leave a comment.

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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:

Russia

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

Register for Web Outreach Seminars

To promote a uniform understanding of FSIS regulations, the agency launched a six part series of Web outreach seminars as a resource to plant owners and operators – especially those of small and very small plants.

On Aug. 19, the agency will host the second seminar, *Using In-Plant Records to Improve Establishments' Food Safety Systems*.

This Web seminar will focus on monitoring an active data analysis system to recognize trends that could indicate a change in food safety or risk.

Three 90-minute sessions will be offered that day via net conferencing to accommodate plant owners and operators nationwide of the following times:

- 11 a.m. ET
- 2 p.m. ET
- 5 p.m. ET

To register for this seminar, go to http://www.fsis.usda.gov/News_&Events/Regulatory_Web_Seminars/index.asp. E-mail questions about upcoming outreach seminars to FSIS.Seminars@fsis.usda.gov.

FSIS Constituent Update is prepared by the Office of Congressional and Public Affairs.

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New Podcasts for Consumers

Tune in and subscribe to podcasts on the selecting, handling and preparing of meat and poultry products to reduce the risk of foodborne illness.

This week, FSIS released podcasts helpful to consumers.

Food Safety at Home: Be Food Safe Clean & Be Food Safe Cook (Spanish)

Check out these new Spanish-language consumer podcasts at www.fsis.usda.gov/En_Espanol/Podcasts_SP/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.

USDA to Host 2010 Food Safety Education Conference

USDA and NSF International are hosting the Food Safety Education Conference, Advancements in Food Safety: Trends, Tools and Technologies, March 23-26, 2010, at the Hyatt Regency in Atlanta.

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 <http://www.fsis.usda.gov/Atlanta2010>.

Meat and Poultry Inspection Seminars Designed for International Government Officials

The agency will host the second of three meat and poultry inspection seminars for international officials in Puerto Rico, from Aug. 10 to 21.

The seminars will familiarize international government officials with U.S. inspection regulations and procedures used by USDA to ensure the nation's meat, poultry and egg products are safe, wholesome and properly labeled.

Seminars will cover issues from farm to table, including the hazard

analysis and critical control point/pathogen reduction (HACCP/PR) rule, animal production, import and export procedures and the roles of the FDA 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/PR regulations.

For more information, visit http://www.fsis.usda.gov/News_&_Events/2009_Meat_&_Poultry_Inspection_Seminars/index.asp.

FSIS Collaborates to Host Conference on Prevention of *E. coli* O157:H7

FSIS' Office of Outreach, Employee Education and Training is partnering with the North American Meat Processors Association to host a conference on the prevention of *E. coli* O157:H7 on Aug. 18 and 19 in Chicago.

The conference will bring together experts from academia, government and industry to discuss requirements, options and technologies to control *E. coli* O157:H7.

Discussions will include information for producers of ground, blade-tenderized, marinated and injected products in the United States, Canada and Mexico.

For more information about the conference, go to http://www.namp.com/images/namp/2009newformatEColi_Update.pdf.

New Policy Updates

FSIS issues notices and directives to protect public health. The following policy updates were recently issued:

Directive 10,010.1, Revision 2 - *Verification Activities for E. coli O157:H7 in raw beef products.*

Notice 51-09, *Routine Sampling and Testing of Beef and Manufacturing Trimmings Derived From Cattle Not Slaughtered in That Establishment (Bench Trim) for E. coli O157:H7.*

All directives and notices are available at http://www.fsis.usda.gov/regulations_&_policies/regulations_directives_&_notices/index.asp.



USDA and HHS Announce New Steps to Better Control Pathogens in Food

The USDA and Department of Health and Human Services are taking new steps to protect consumers from pathogens causing foodborne illnesses.

FSIS will begin conducting routine sampling of bench trim, or leftover pieces of steak and other cuts used to make ground beef. This builds on previous measures FSIS has taken to ensure meat is safe, such as the *E. coli* O157:H7 testing on ground beef. FSIS will also issue streamlined, consolidated instructions to its personnel for inspection, sampling and other actions to reduce *E. coli* O157:H7 in beef.

“Making prevention a priority is critical and is one of the three food safety principles of the President and the Food Safety Working Group,” said Agriculture Secretary Tom Vilsack.

These key actions were included in the Key Findings of the President’s Food Safety Working Group issued on July 7. President Obama created the group on March 14, to foster coordination of food safety efforts throughout the government and ensure laws are being adequately enforced to keep the American people safe from foodborne illness. The FSWG is co-chaired by USDA Secretary Vilsack and HHS Secretary Kathleen Sebelius.

Directive 10, 010.1, Revision 2- *Verification Activities for E. coli O157:H7 in raw beef products*, can be viewed at http://www.fsis.usda.gov/Regulations_&_Policies/10000_Series-Laboratory_Services/index.asp. Notice 51-09, *Routine Sampling and Testing of Beef and Manufacturing Trimmings Derived From Cattle Not Slaughtered in That Establishment (Bench Trim) for E. coli O157:H7*, can be viewed at http://www.fsis.usda.gov/regulations_&_policies/FSIS_Notices_Index/index.asp.