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Food Safety and
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Constituent Update

Protecting Public Health Through Food Safety and Food Defense

Meat and Poultry Inspection Seminars for International Government Officials

The agency will host the second of three meat and poultry inspection seminars for international officials 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 processed 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 to Cohost 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 ways 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.

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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:

European Union

People's Republic of China

Japan

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

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

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Register for Web Outreach Seminars, Part 2 on Aug. 19

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.

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

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 via net conferencing at 11 a.m., 2 p.m. and 5 p.m. (all ET) to accommodate plant owners and operators nationwide.

To register, 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.



New Podcasts

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

This week, FSIS released podcasts helpful to consumers as well as plant owners and operators.

Food Safety at Home:

Be Food Safe While Boating and Fishing (English and Spanish)

Industry:

Import Permit Policies Part 1

Check out these new podcasts at http://www.fsis.usda.gov/news_&events/Podcasts/index.asp. Spanish language consumer podcasts are available at http://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.

For more information, visit <http://www.fsis.usda.gov/Atlanta2010>.

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:

Subject: FSIS Notice 51-09, MT55 Sampling Program Eligibility

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1271

Tips to Prevent Foodborne Illness During Severe Weather

Severe weather events can mean power outages, floods and other problems that can affect the safety of food. Knowing what to do before and after a weather event can help you reduce your risk of illness.

FSIS offers tips to keep food safe, even when the weather isn't. Check them out at http://www.fsis.usda.gov/Fact_Sheets/Preparing_for_Weather_Emergency/index.asp.

Learn about other basic food safety principles by visiting FSIS' fact sheets at http://www.fsis.usda.gov/Fact_Sheets/index.asp.

FSIS Issues Directive

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

Directive 5420.1, Rev. 6: *Homeland Security Threat Condition Response, Food Defense Verification Procedures*

All notices and directives are available at http://www.fsis.usda.gov/Regulations_&_Policies/index.asp.