



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

How to Apply for a Federal Grant of Inspection

The Office of Outreach, Employee Education and Training will be co-sponsoring two meetings with the Washington and Oregon departments of agriculture regarding steps an establishment must take to apply for a FSIS Federal Grant of Inspection.

Oregon residents should contact Karen Apiado at the Oregon Department of Agriculture’s Food Safety Division by Aug. 21 for more details. Call (503) 986-4719 or *e-mail kapiado@oda.state.or.us* to register.

Washington residents must register by Aug. 24 with the Washington State Department of Agriculture’s Food Safety Program. Contact Shari Elliff at (360) 902-1967 or *selliff@agr.wa.gov*.

Both meetings, which are free, run from 9 a.m. to 4 p.m.

Meeting Dates and Locations

| Aug. 25 | Aug. 27 |
|---|---|
| Sheraton Portland Airport Hotel 8235 NE Airport Way Portland, OR 97220 Phone: (503) 281-2500 | Shilo Inn 50 Comstock St. Richland, WA 99352 Phone: (509) 946-4661 |

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

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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:

Barbados

Hong Kong

Russia

Singapore

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

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Get E-mail Updates on Retail Distribution Lists for Recalls

FSIS monitors recalls of meat and poultry products produced by federally inspected establishments. In August 2008, the agency began listing on its Web site retail stores and locations that received products subject to Class I recalls—providing more comprehensive information to consumers.

For large volume recalls, it may take several days to assemble the initial list. However, this resource is updated as additional information becomes available.

This information is also available through Twitter and e-mail subscription. Sign up today at http://www.fsis.usda.gov/news_&_events/Email_Subscription/index.asp.

FSIS' email subscription service is an easy way to keep up with food safety news. When you subscribe, you'll get an update when changes have been made to your selected pages. You can add or delete items at any time and you have the option to password protect your account.

FSIS to Post Quarterly Reports for Increased Sampling of Routine Risk-based *Listeria monocytogenes* (RLm)

As reported in the Feb. 6 issue of the *Constituent Update*, FSIS Directive 10,240.4, Revision 2, was reissued to accommodate a new 4-year scheduling cycle for food safety assessments, increasing samples the agency collected for the RLm program from 17 to 45 per month, effective Aug. 1.

A quarterly report for RLm sampling results will be available at <http://www.fsis.usda.gov/Science/Microbiology/index.asp>.

The sampling program is designed to test product, food contact surfaces and environmental sites from ready-to-eat (RTE) meat and poultry establishments. The increase in sampling ensures that all RTE establishments have an FSA at least once every 4 years.

This increase in RLm sampling will also provide FSIS with more data regarding *Lm* harborage points in establishments and allow the agency to take steps proactively to detect contaminated product before it goes to retail.

To review the revised Directive 10,240.4 Revision 2, *Verification Procedures for Consumer Safety Inspectors for the Listeria Monocytogenes (Lm) Regulation and Lm Sampling Programs*, go to http://www.fsis.usda.gov/Regulations_&_Policies/10000_Series-Laboratory_Services/index.asp.

FSIS Issues Policy Updates

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

Notice 54-09, *New Performance Based Inspection System PBIS Procedure Code and Results Codes.*

Directive 9500.5, *Laboratory Sampling Program for Imported Meat and Poultry Products.*

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

The Agency Provides Resource to Plant Owners and Operators

To provide the latest list of FSIS tools on foodborne hazards, up-to-date procedures and proven technologies, the agency released the 2009 Food Safety Resources Brochure.

This brochure was recently mailed to plant owners and operators, offering information on issues like FSIS Generic HACCP models, guidance documents and materials on *Listeria monocytogenes*, *E. coli*

O157:H7, food defense and other food safety topics. Many of materials are now available on DVD and some are also available in Spanish.

To read about the resources available and access the online order form, go to http://www.fsis.usda.gov/Science/HACCP_Resources_Brochure/index.asp or call (202) 690-6520 or fax (202) 690-6519.

FSIS to Co-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 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.

Get Answers at *AskFSIS*

AskFSIS is a Web-based question and answer forum for policy and technical topics such as exporting, labeling, inspection, programs and procedures.

In addition, askFSIS offers Really Simple Syndication (RSS) feeds that link back to the Q&As.

Recently posted questions and answers:

Pasteurized Egg Products Exported from Storage Warehouses

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1272

Visit <http://askfsis.custhelp.com> to find the answers to your questions.

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.

Register for Web Outreach Seminars

To promote a uniform understanding of FSIS regulations, the agency launched a six-part series of Web outreach seminars for 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 seminar will focus on monitoring 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 - Separate (Spanish)

Industry: Import Permit Policies - Part 2

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.