



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS to Provide Same Source Supplier List

To enhance the agency’s efforts in protecting public health, FSIS will post a “Same Source Supplier” listing on FSIS’ Web site.

The information is aimed to help plant owners and operators as well as inspection personnel identify residue history of livestock suppliers.

Livestock supplier information for this listing is provided by federally inspected slaughter plants.

The report also includes residue testing results from the National Residue Program where FSIS tests meat, poultry and egg products for chemicals, antibiotics, sulfonamides and various other drugs as well as pesticides and environmental chemicals.

Information will be updated weekly and can be reviewed at <http://www.fsis.usda.gov/Science/Chemistry/index.asp>.

Look to future issues of the *Constituent Update* for additional guidance to FSIS inspection personnel.

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 third seminar, *In-Plant Validation of Food Safety Interventions in Beef Products*, on Sept. 10.

This seminar will illustrate methods of determining the effectiveness of food safety interventions in small and very small beef establishments.

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United States
Department of
Agriculture

Food Safety and
Inspection Service

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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:

Taiwan

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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Web Seminars ...

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Three 90-minute sessions will be offered via net conferencing at 11 a.m., 2 p.m. and 5 p.m. (EST) 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.

How to Apply for a Federal Grant of Inspection

The Office of Outreach, Employee Education and Training will co-sponsor two meetings with the Washington and Oregon departments of agriculture on 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 (PST).

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.

Clean, Separate, Cook and Chill

Clean: When preparing food, wash hands and surfaces often.

Separate: Don't cross-contaminate.

Cook: Cook food to a safe minimum internal temperature using a food thermometer.

Chill: Promptly refrigerate or freeze leftovers.

For more helpful tips to prepare a safe and wholesome meal, go to http://www.fsis.usda.gov/Fact_Sheets/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 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:

Directive 6410.1- Sanitary Dressing of Species Other Than Cattle

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1277

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



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: Back to School Food Safety Update (English and Spanish)

Industry: Import Permit Policies - Part 3

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*

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.