



# Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## FSIS Moves Ahead on Rulemaking for Use of “Natural” in Labeling

United States  
Department of  
Agriculture

Food Safety and  
Inspection Service

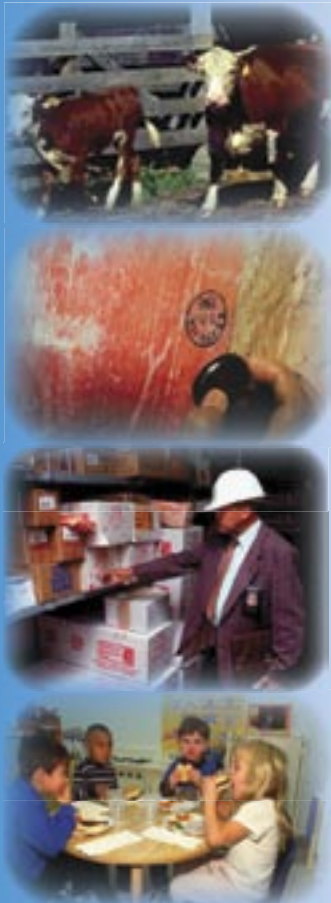
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FSIS submitted today an advance notice of proposed rulemaking (ANPR), “Use of the Voluntary Claim ‘Natural’ in the Labeling of Meat and Poultry Products,” to the *Federal Register* for publication as early as the week of Sept. 7. The agency is using the notice to solicit further public comments as FSIS seeks to define the conditions under which it would permit the voluntary claim “natural” to be used in the labeling of meat and poultry products.



FSIS has reviewed a high volume of comments that expressed divergent views on the use of the claim “natural” following the December 2006 public meeting. Therefore, the agency is seeking additional comments to clarify and resolve issues surrounding the “natural” claim, including how best to coordinate FSIS’ regulation of “natural” claims with the Agricultural Marketing Service’s (AMS) voluntary “naturally raised” marketing claim standard.

Look to future issues of FSIS’ *Constituent Update* for more information.



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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

### Mexico

Complete information can be found at [http://www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/index.asp](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 Codex Public Meeting

The Office of Food Safety and the Agricultural Marketing Service will co-sponsor a public meeting to receive comments on agenda items and draft U.S. positions for discussion at the 15th session of the Codex Committee on Fresh Fruits and Vegetables (CCFFV).

The meeting is scheduled for Sept. 17 from 10 a.m. to noon at USDA's South Building, 1400 Independence Ave., S.W., Room 2068, Washington, D.C.

Pre-registration is required. For more information, contact Doreen Chen-Moulec at (202) 205-7760 or [doreen.chen-moulec@fsis.usda.gov](mailto:doreen.chen-moulec@fsis.usda.gov).

Documents related to the 15th session of the CCFFV will be accessible on the Codex Alimentarius Web site at <http://www.codexalimentarius.net/current.asp>.

## FSIS to Hold Meat and Poultry Inspection Seminars for International Government Officials

The agency will host the final 2009 *Meat and Poultry Inspection Seminar for International Officials* in Washington, D.C., from Sept. 8 to 25.

This 3-week seminar will provide an overview of Hazard Analysis and Critical Control Point (HACCP), pathogen reduction, import/export policies and procedures, equivalence and animal production. There will also be field visits to import and export locations as well as processing and slaughter plants.

September's seminar will be held at the River Inn Training Facility in Washington, D.C. It's designed to help familiarize international government officials with U.S. inspection regulations and procedures used by USDA to ensure that the nation's meat, poultry and egg products are safe, wholesome and properly labeled.

Fluency in English is required. Participation is limited to 35 individuals.

For more information, visit [http://www.fsis.usda.gov/News\\_&\\_Events/2009\\_Meat\\_&\\_Poultry\\_Inspection\\_Seminars/index.asp](http://www.fsis.usda.gov/News_&_Events/2009_Meat_&_Poultry_Inspection_Seminars/index.asp).

## Recent Policy Updates

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

Notice 60-09, *Ensuring Sample Integrity When Submitting Residue Samples to the Laboratory for Residue Testing*.

All notices and directives are available at [http://www.fsis.usda.gov/Regulations\\_&\\_Policies/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/index.asp).

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## 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>.

## FSIS to Host 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.

Three 90-minute sessions will be offered via net conferencing at 11 a.m., 2 p.m. and 5 p.m. (ET) to accommodate plant owners and operators nationwide.

To register, go to [http://www.fsis.usda.gov/News\\_&\\_Events/Regulatory\\_Web\\_Seminars/index.asp](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](mailto: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: Food Irradiation (Spanish)

### Industry: Risk Assessments - Introduction

Check out these new podcasts at [http://www.fsis.usda.gov/news\\_&\\_events/Podcasts/index.asp](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](http://www.fsis.usda.gov/En_Espanol/Podcasts_SP/index.asp).

## Updates on FSIS Testing for *E. coli* O157:H7

Weekly updates for the FSIS raw beef *E. coli* sampling program are posted to the agency's Web site.

For comparative 2008 and 2009 results, go to [http://www.fsis.usda.gov/Science/Ground\\_Beef\\_E.Coli\\_Testing\\_Results/index.asp](http://www.fsis.usda.gov/Science/Ground_Beef_E.Coli_Testing_Results/index.asp).

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### Clean, Separate, Cook and Chill

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

**Separate:** Don't cross-contaminate.

**Cook:** Cook food to safe minimum internal as temperatures checked with 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](http://www.fsis.usda.gov/Fact_Sheets/index.asp).

## Get Answers at *AskFSIS*

*AskFSIS* is a Web-based technology and policy question-and-answer forum on 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. Visit <http://askfsis.custhelp.com/> to find the answers to your questions.

### Recently posted topics include:

#### **Responsibilities of Inspection Program Personnel (IPP) in Determining Functionality of an Establishment's Food Defense Plan**

[http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std\\_adp.php?p\\_faqid=1278](http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1278)

[http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std\\_adp.php?p\\_faqid=1279](http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1279)

#### **Correctly Interpreting the Kidney Inhibition Swab (KIS™) Test**

[http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std\\_adp.php?p\\_faqid=1280](http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1280)

#### **FSIS Directive 5930.1, Rev. 4 - Recordkeeping Requirements for Cooking and Cooling in Custom Exempt Operations**

[http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std\\_adp.php?p\\_faqid=1281](http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1281)

#### **FSIS Directive 5930.1, Rev. 4 - SSOP Recordkeeping Requirements in Custom Exempt Operations**

[http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std\\_adp.php?p\\_faqid=1282](http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1282)