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# FSIS Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## FSIS Updates *E. coli* O157:H7 Reports

FSIS has updated *Escherichia coli* (*E. coli*) O157:H7 testing data to include information through October 12, 2008.

### Results from Analysis of Raw Ground Beef and Raw Ground Beef Component Samples for *Escherichia coli* O157:H7

Raw Ground Beef						
Source	As of October 14, 2007			As of October 12, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	9,590	21	0.22	9,005	38	0.42
Retail Stores	137	0	0.00	37	0	0.00
Imports	61	0	0.00	38	1	2.63
Raw Ground Beef Components						
Source	As of October 14, 2007			As of October 12, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	495	2	0.40	1,754	14	0.80
Imports	0	0	0.00	436	3	0.69
The above information is based upon data in the FSIS electronic data system as of October 15, 2008. Results are from FSIS routine and follow-up sampling programs.						

The table above displays results from both routine and follow-up sampling programs. In October 2007, FSIS issued Notice 66-07 titled *Multiple Follow-Up Sampling After FSIS Positive Escherichia Coli (E. Coli) O157:H7 Results*. This notice provided clarification on follow-up sampling in both the raw ground beef and raw ground beef components sampling programs.

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## Export Requirement Updates



The Library of Export Requirements has been updated to reflect changes in export requirements for the following:

### Chile

### Mexico

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

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### Kitchen Companion: Your Safe Food Handbook

This food safety handbook contains all the basic information you need to know about food safety ... some old, some new ... and all in one place.



To view the handbook, go to [www.fsis.usda.gov/PDF/Kitchen\\_Companion.pdf](http://www.fsis.usda.gov/PDF/Kitchen_Companion.pdf).

## *E. coli* Testing Results ...

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Follow-up samples are to be taken as soon as possible following a positive test result and are to be taken without waiting for the establishment to take corrective actions. When possible, samples should be taken a minimum of three times per week and as often as twice per shift per day. Each sample should be taken from a separate lot. Follow-up sample collection is expected to take longer for smaller establishments that may not produce every day or every week.

Follow-up sampling data provides additional information to the Enforcement Investigations and Analysis Officer to consider when performing a food safety assessment.

Individual positive results from the raw ground beef sampling programs for 2008 are reported on FSIS' Web site at [www.fsis.usda.gov/Science/2008\\_Ecoli\\_Positive\\_Results/index.asp](http://www.fsis.usda.gov/Science/2008_Ecoli_Positive_Results/index.asp).

## Comment Period to Discuss Animal Raising Claims is Now Open

FSIS and USDA's Agricultural Marketing Service (AMS) hosted a public meeting on October 14 to discuss and review its policies on the use of animal raising claims in the labeling of meat and poultry products.

FSIS and AMS encourage public input to evaluate its policies on claims related to the use of antibiotics in poultry and on animal raising claims.

All submissions must be received by November 14 and must include docket number *FSIS-2008-0026*. Comments may be submitted through the *Federal eRulemaking Portal* at [www.regulations.gov](http://www.regulations.gov). Submissions may also be mailed to, Docket Clerk, U.S. Department of Agriculture, FSIS Docket Room, 1400 Independence Avenue, S.W. Room 2534, Washington, DC 20250.

A transcript of this meeting will be available on FSIS' Web site at [www.fsis.usda.gov/News\\_&\\_Events/meetings\\_&\\_events/index.asp](http://www.fsis.usda.gov/News_&_Events/meetings_&_events/index.asp).

## FSIS Resources

Tune in and subscribe to audio and video podcasts that offer helpful information on the selection, handling and preparation of meat and poultry products to reduce the risk of foodborne illness.



The Agency offers a *Food Safety at Home* series to help the everyday consumer understand basic principals about food safety like barbecue and grilling tips or the safe handling of leftovers.

Also featured is the *Food Safety for Meat, Poultry and Processed Egg Products* series which targets owners and operators of slaughter and processing establishments, offering a wide variety of lessons like the development of a sound food defense plan.

FSIS even offers a series of *SignFSIS* video-casts translated into American Sign Language designed to provide consumers with an alternative vehicle of receiving food safety materials.

Visit [www.fsis.usda.gov/News\\_&\\_Events/Multimedia/index.asp](http://www.fsis.usda.gov/News_&_Events/Multimedia/index.asp) to view informative food safety videos and featured podcasts that offer another method of obtaining food safety information for meat, poultry and processed egg products.

## FSIS Interested in Stakeholder Input on *E. coli* O157:H7 Issues

This week, FSIS hosted a public meeting regarding the control of *E. coli* O157:H7. Participants addressed *E. coli* related compliance guidelines and consistency of sampling methodology for the pathogen.

FSIS invites stakeholder input about issues discussed at the meeting. Comments may be submitted through the *Federal eRulemaking Portal* at [www.regulations.gov](http://www.regulations.gov). All submission must be received by November 17 and must include docket number *FSIS-2008-0035*.

Submissions may also be mailed to, Docket Clerk, U.S. Department of Agriculture, FSIS Docket Room, 1400 Independence Avenue, S.W. Room 2534, Washington, DC 20250.

A transcript will be available for review. Look to future issues of the *FSIS Constituent Update* for more information.

## Key Leadership Changes in FSIS

This week FSIS Administrator Al Almanza announced key leadership changes within the Agency.

Assistant Administrator of the Office of Management Billy Milton has been assigned to head up the new Catfish Inspection Program. The 2008 Farm Bill established mandatory inspection of catfish, and with less than 18 months to establish the organization and infrastructure for this critical new program, it is important to provide seasoned executive direction to ensure FSIS meets its targets. Karen Messmore will serve as Acting Assistant Administrator for the Office of Management.

In addition, as the Agency continues to manage critical domestic and international inspection activities, Ron Jones has been assigned as the Assistant Administrator to the Office of International Affairs and Bill James to the Executive Associate for Regional Operations, Office of Field Operations.

All assignment changes are effective Monday, October 20.