



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

HHS Seeks Comments on Healthy People 2010

United States
Department of
Agriculture

Food Safety and
Inspection Service

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Every 10 years, the Department of Health and Human Services (HHS) assesses lessons learned over the previous decade and couples that knowledge with current data, trends and innovations. Out of the information gleaned come the Healthy People (HP) objectives for the next decade.

HP 2020 reflects assessments of major risks to health and wellness, changing public health priorities and emerging issues related to our nation’s health preparedness and prevention.

FSIS is working closely with HHS on setting realistic targets to reduce specific foodborne illnesses by 2020. To that end, three public meetings were scheduled to seek input:

- Oct. 22 was in Kansas City, Kan.
- Nov. 7 will be in Philadelphia
- Nov. 20 will be in Seattle.

Comments may also be submitted via the HP2020 Web site at <http://www.healthypeople.gov/hp2020> or by e-mail through HP2020@hhs.gov. Comments will be accepted through Dec. 31.



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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:

Azerbaijan
Hong Kong
Kuwait
Russia

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 Public Meeting to Address Codex Committee on Food Hygiene

USDA and the Food and Drug Administration announced a public meeting to receive comments on agenda items and draft U.S. positions that will be discussed at the 41st Session of the Codex Committee on Food Hygiene (CCFH).

The public meeting is scheduled for Oct. 28, from 1 to 4 p.m., in Room 1A-003, Harvey Wiley Federal Building, 5100 Paint Branch Pkwy., College Park, Md.

For further information about the public meeting, contact Jasmine Matthews at (202) 690-1124 or at Jasmine.Matthews@fsis.usda.gov. Preregistration is encouraged.

A complete agenda and documents relating to the 41st Session of CCFH will be available on the Codex Alimentarius Web site at <http://www.codexalimentarius.net/current.asp>.

Public Meetings: Teleconferences to be Held on Interstate Shipment

In an effort to solicit comments on the proposed rule for interstate shipment, FSIS will hold two teleconference calls for its stakeholders in October and November.

The teleconference format is being used to provide easier access for all individuals and to ensure widespread participation.

The first meeting will be held on Oct. 27, from 12:30 to 4:30 p.m. ET. The other is scheduled for Nov. 5, from 12:30 to 4:30 p.m. ET.

Preregistration for a meeting is required on the FSIS Web site at http://www.fsis.usda.gov/News_&_Events/meetings_&_events/index.asp to receive conference call information. The agency encourages participants to join 10-15 minutes before the meeting begins. Based on participation, a time limit will be set for comments. Additional comments may also be submitted in writing to become part of the record as specified in the related *Federal Register* notice published on Sept. 16.

Comments may be submitted through the *Federal eRulemaking* portal at <http://www.regulations.gov>, or by mail to: FSIS Docket Room, USDA, FSIS, OPPD, Docket Clearance Unit, 5601 Sunnyside Ave., Stop 5272, Beltsville, MD 20705.

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 and receive automatic updates.

Recently posted topics include:

Get E-mail Updates from FSIS Web Site

http://askfsis.custhelp.com/cgi-bin/askfsis.cfg/php/enduser/std_adp.php?p_faqid=1308

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.

Interstate Shipment ...

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All comments must identify FSIS and docket number FSIS-2008-0039 and be submitted on or before Nov. 16. Comments will be available for review at http://www.fsis.usda.gov/regulations_&_policies/2009_Interim_&_Final_Rules_Index/index.asp.

FSIS Continues Educational Outreach on Imported Products

The agency will conduct an educational meeting on Oct. 28 regarding the enhanced enforcement program for imported products containing small amounts of meat or poultry ingredients.

FSIS enhanced its programs earlier this year to ensure approved source requirements are met and to achieve sanitary processing and prevention of intentional or unintentional contamination.

The Oct. 28 meeting will be held at the Port of Seattle Conference Center, Seattle-Tacoma International Airport, 17801 International Blvd. South, Seattle, Wash., Central Auditorium, Mezzanine level, from 1 to 4 p.m PT.

Participants may also listen by phone toll free at (888) 469-1930, passcode: import.

For more information and to register, contact the Office of Outreach, Employee Education and Training at (800) 336-3747.

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

USDA to Host 2010 Food Safety Education Conference

USDA and NSF International are hosting the 2010 Food Safety Education Conference, *Advancements in Food Safety: Trends, Tools and Technologies*, Mar. 23-26, at the Hyatt Regency in Atlanta.

Food safety educators and other professionals worldwide will have the opportunity to discover the latest advancements in food safety education, including trends, tools and technologies.

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

Recent Policy Updates

FSIS issues notices and directives to protect public health.

The following policy update was recently issued:

Directive 5000.5, *Verification of Less than Daily Sanitation Procedures*.

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

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 temperatures as 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.

FSIS Hosting 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 fifth seminar, *Selecting Scientific Documentation to Support Establishments' HACCP Plan*, is on Oct. 27.

Meat and poultry processors are required to provide supporting documentation for all HACCP decisions. These decisions in hazard analysis, critical control points, monitoring, validation and related issues utilize scientific documentation.

The sixth session is scheduled for Nov. 5 on selecting good manufacturing practices and sanitation performance standards.

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. E-mail questions about upcoming outreach seminars to FSIS.Seminars@fsis.usda.gov.



New Podcast

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

This week, FSIS released this podcast helpful to plant owners and operators.

Industry: Federal Grant of Inspection, Part I

Check out this new podcast and renew your subscription 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. Video-casts in American Sign Language are available at http://www.fsis.usda.gov/news_&_events/SignFSIS/index.asp.

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