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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 21, 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 21, 2007			As of October 19, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	9,831	21	0.21	9,170	41	0.45
Retail Stores	142	0	0.00	310	0	0.00
Imports	61	0	0.00	38	1	2.63
Raw Ground Beef Components						
Source	As of October 21, 2007			As of October 19, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	517	2	0.39	1,782	14	0.79
Imports	0	0	0.00	454	3	0.66
The above information is based upon data in the FSIS electronic data system as of October 21, 2008. Results are from FSIS routine and follow-up sampling programs.						

When a positive occurs in an establishment, one of the actions taken by FSIS is to schedule follow-up sampling. In addition, suppliers to that establishment are identified and scheduled for follow-up sampling as well.

If the supplying establishment is a sole supplier, or has been identified as a supplier to more than one establishment testing positive in the past 120 days, that supplier will be scheduled for 16 follow-up

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Export Requirement Updates



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

The People's Republic of China

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

FSIS Podcasts

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



Visit www.fsis.usda.gov/News_&_Events/Multimedia/index.asp to view informative food safety podcasts.

E. coli Testing Results ...

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samples. If the supplying establishment is not a sole supplier and has not been identified more than once in the past 120 days, then a single follow-up sample is scheduled. Details about follow-up sampling of supplying slaughter establishments can be found in Notices 17-07, 62-07 and 66-07.

Individual positive results from the Raw Ground Beef sampling programs for 2008 are reported on the FSIS website at www.fsis.usda.gov/Science/2008_Ecoli_Positive_Results/index.asp.

FSIS Posts Draft Labeling Policy Guidance for N-60 Testing Claims

The Agency has posted draft labeling policy guidance for the use of N-60 testing claims for boneless beef manufacturing trimmings concerning *E. coli* O157:H7. The draft guidance provides information to establishments concerning the conditions needed to use such claims on their raw beef products.

The use of labels bearing such claims are voluntary, however; they must be approved by FSIS. Also, labels bearing this claim would not be approved on products sold at retail or direct sale to consumers. Most importantly, these claims could provide the company receiving the product with greater assurance regarding prior controls for *E. coli* O157:H7 than certificates of analysis (COAs) currently provide.

Many small and very small establishments have indicated that they have difficulty receiving COAs either from the distributor or supplier establishment.

The draft guidance was discussed at the October 14 and 15 public meeting regarding *E. coli* O157:H7 sampling and testing procedures. FSIS is requesting comments on the document and will consider any suggestions received during the 30-day comment period. If appropriate, the Agency will revise the document based on the comments received. To review this compliance guideline, visit FSIS' Web site at www.fsis.usda.gov/PDF/Labeling_Guidance_N60_Testing.pdf.

Comments are to be submitted on or before November 15. Stakeholders are encouraged to submit their comments to the Office of Policy and Program Development, Labeling and Program Delivery Division at FSISGuidanceDocumentComments@fsis.usda.gov. All submissions will be posted to the Agency's Web site.

FSIS Issues Notice

FSIS issued Notice 70-08 announcing the final rule allowing bar-type cut turkey operations to use j-type cut maximum line speeds on October 20.

Under this final rule, there are no new responsibilities for inspection program personnel. As under the current regulations effective October 8, the inspector in charge is to reduce line speeds when, in his or her judgment, the prescribed inspection procedure cannot be adequately performed within the time available because of the health conditions of a particular flock or because of other factors. Such factors include the manner in which birds are being presented to the inspector and the level of contamination among the birds on the line.

To review this notice in detail, visit www.fsis.usda.gov/OPPDE/rdad/FSISNotices/70-08.pdf.

Codex Public Meeting to Discuss Food Import and Export Inspection and Certification Systems

USDA's Office for Food Safety and the U.S. Department of Health and Human Services' Food and Drug Administration's (FDA) have announced a public meeting to discuss agenda items which will be communicated at the 17th Session of the Codex Alimentarius Committee on Food Import and Export Inspection and Certification Systems (CCFICS), to be held in Cebu, Philippines from November 24 to 28.

The public meeting will be held on November 6 from 2 to 4 p.m. at 1400 Independence Avenue, S.W., South Building, Room 0161, Washington, D.C.

Agenda items will include the proposed *Principles and Guidelines for the Conduct of Foreign On-Site Audits and Inspection, Generic Model Health Certificate*, the annex to the "Guidelines for Design, Production, Insurance and Use of Generic Official Certificates."

Also on the agenda are discussion papers on the need for guidance for national food inspection systems, the need for further guidance on traceability and product tracing and development of guidance on the prevention of international contamination of food.

Documents and agenda items related to the 17th Session of the CCFICS are available at the Codex Web site at www.codexalimentarius.net/current.asp.

For further information concerning the 17th Session of the CCFICS, contact Mary Stanley at (202) 720-0287 or Mary.Stanley@fsis.usda.gov. Individuals are also invited to submit their comments electronically to Michael.Wehr@fda.hhs.gov.

Got Food Safety Questions?

Ask Karen



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Hotline: 1-888-MPHOTLINE
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