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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 28, 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 28, 2007			As of October 26, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	10,076	22	0.22	9,404	45	0.48
Retail Stores	144	0	0.00	316	0	0.00
Imports	61	0	0.00	38	1	2.63
Raw Ground Beef Components						
Source	As of October 28, 2007			As of October 26, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	550	2	0.36	1,829	16	0.87
Imports	0	0	0.00	460	3	0.65
The above information is based upon data in the FSIS electronic data system as of October 28, 2008. Results are from FSIS routine and follow-up sampling programs.						

When the sampling program for raw ground beef components began in March 2007, it originally sampled only beef trimmings, as stated in Notice 18-07 titled *Routine Sampling of Beef Manufacturing Trimmings Intended for Use in Raw Ground Beef*.

In October 2007, Notice 68-07 titled *Routine Sampling and Testing of Raw Ground Beef Components Other Than Trim and Imported Raw Ground Beef Components for Escherichia coli (E. coli) O157:H7* was

Continued on page two

Inside this Issue

2008 Blue Book	2
Transcripts Available for October Public Meetings	3
October Podcasts	3

Export Requirement Updates



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

Japan

Taiwan

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

USDA Meat and Poultry Hotline

Food safety experts are available year-round from 10 a.m. to 4 p.m. Eastern Time to answer questions about safely preparing and cooking foods.

The Hotline is closed on Federal government holidays. The toll-free number is 1-888-MPHotline (1-888-674-6854). Recorded messages are available 24 hours a day.

E. coli Testing Results ...

Continued from page one

issued instructing FSIS personnel to collect raw beef components other than trimmings under a different sampling program. Sample collection under this notice was initiated in December 2007.

The data presented in the table above represents results from both sampling programs. The initiation of the components sampling program in December 2007 is one reason why the number of samples analyzed for 2008 is greater than the same period in 2007.

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.

FSIS Releases New Consumer Podcasts for October

This month, the Agency released the following podcasts helpful to the everyday consumer:

- October 1 - *Tailgating*

Robert Tuverson, Director of the Food Safety Education Staff, tells you everything you need to *Be Food Safe* and avoid foodborne illness when tailgating.



- October 8 - *Teens Talk About Food Safety*

Two high school teenagers participate in a lively dialog with Gertie Hurley, Public Affairs Specialist with the Food Safety Education Staff, on how to *Be Food Safe* when preparing lunches for school and when preparing after-school snacks.

- October 15 - *Taking the Mystery out of Food Labels*

Diane Van, Manager of the USDA Meat & Poultry Hotline, explains food labels and what they mean to consumers for food safety at home.

- October 22 - *Halloween Food Safety*

The USDA Meat & Poultry Hotline's Manager gives helpful tips on having a food safe Halloween.

- October 29 - *Safe Use of Cutting Boards*

The USDA Meat & Poultry Hotline's Manager provides tips for food safety when using cutting boards.

Check out these new podcasts on FSIS' Web site at www.fsis.usda.gov/News_&_Events/Food_Safety_at_Home_Podcasts/index.asp.

FSIS Issues Directive

FSIS issued Directive 9000.2 titled *Inspection and Export Certification of Livestock Intestines or Casings* on October 27.

This directive instructs inspection program personnel how to determine whether intestines or casings from livestock are eligible to receive the mark of inspection and how to certify intestines or casings for export.

This document cancels Notice 11-07, *Continuation of Interim Period for Voluntary Inspection and Certification of Natural Casings*, dated February 15, 2007.

To view all FSIS directives, visit www.fsis.usda.gov/Regulations_&_Policies/Directives/index.asp.



AskKaren.gov

Transcripts from October Public Meetings Now Available

FSIS hosted two public meetings this month to address issues on Animal Raising Claims as well as Sampling and Testing Methodologies - Compliance Guidelines/N-60 Labeling. Transcripts for these meetings are now available on the Agency's Web site at www.fsis.usda.gov/News_&_Events/past_events/index.asp.

Comments for both meetings must be received on or before November 14 and 17, respectively, through the Federal eRulemaking Portal at www.regulations.gov. Submissions may also be mailed to Docket Clerk, U.S. Department of Agriculture - FSIS, 1400 Independence Avenue S.W., Room 2534, South Building, Washington, DC 20250.

All submissions received must reference the Food Safety and Inspection Service and include docket number FSIS-2008-0026 or FSIS-2008-0035.

2008 Residue "Blue Book" Now Available

The 2008 FSIS National Residue Program Scheduled Sampling Plan Book, also known as the 2008 Blue Book, presents a comprehensive explanation of the process used to design the FSIS National Residue Program (NRP) sampling plans for the year 2008.

The 2008 NRP scheduled sampling plans were modified to increase the analytical testing of randomly selected animals. Some modifications include:

- Arsenic and sulfonamides testing for egg products;
- Flunixin testing for bulls and dairy cows; and
- The inclusion of Zilpaterol in laboratory methodology for beta-agonist compounds for the entire calendar year.

In addition to the annual NRP, this resource has traditionally included two useful tables. The first table provides a list of issues required for laboratory analysis. The second table lists all methods for residues of drugs, pesticides and environmental contaminants that the Agency has implemented and considers to be an official method. These two tables are updated annually and appear as appendices in this publication.

The 2008 *Blue Book* is available on FSIS' Web site at www.fsis.usda.gov/Science/2008_Blue_Book/index.asp.