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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 November 2, 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 November 4, 2007			As of November 2, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	10,282	24	0.23	9,601	46	0.48
Retail Stores	146	0	0.00	323	0	0.00
Imports	62	0	0.00	38	1	2.63
Raw Ground Beef Components						
Source	As of November 4, 2007			As of November 2, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	589	2	0.34	1,904	16	0.84
Imports	0	0	0.00	470	3	0.64
The above information is based upon data in the FSIS electronic data system as of November 6, 2008. Results are from FSIS routine and follow-up sampling programs.						

The FSIS sampling programs can be broadly classified into routine sampling and follow-up sampling. The vast majority of samples is taken as part of the routine sampling program and involves randomly selected establishments. This has also been called the verification sampling program because it is intended to verify that establishments are operating in a manner that minimizes the occurrence of *E. coli* O157:H7.

Continued on page two

Inside this Issue

NACMPI Membership	2
Export Requirements	2
Podcast Introduces Acting Under Secretary	3
Transcripts Available for August NACMPI Public Meeting	3
FSIS Directive	3

Export Requirement Updates



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

Ecuador

Russia

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

Transcripts for August NACMPI Meeting Now Available

The National Advisory Committee on Meat and Poultry Inspection held a public meeting on August 27 and 28 to review and discuss international equivalence relating to audits associated with determinations of a country's status, equivalence criteria and the reinspection system for imported product.

Transcripts for this public meeting are now available at www.fsis.usda.gov/About_FSIS/NACMPI_Transcripts/index.asp.

E. coli Testing Results ...

Continued from page one

The follow-up programs collect samples from specific establishments based on the occurrence of a positive test result in the routine program. For raw ground beef, a positive in the routine program prompts the scheduling of 16 follow-up samples at the establishment that had the positive. For low-production establishments, eight follow-up samples are collected. In addition, establishments who supplied components that were used in the adulterated lot will also be scheduled for one or more samples.

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 Will Solicit Nominations for the National Advisory Committee on Meat and Poultry Inspection

FSIS will soon solicit nominations for membership on the National Advisory Committee on Meat and Poultry Inspection (NACMPI). Additional details will be provided in upcoming *Constituent Updates*.

Established in 1971, NACMPI was created to advise and make recommendations to the Secretary of Agriculture on meat, poultry and egg products inspection programs. Membership is drawn from a broad range of groups interested in food safety, including industry, academia, State and local government officials, public health organizations and consumer organizations. Committee appointments are made by the Secretary.

The full committee consists of no fewer than 16 and no more than 18 members. Each person selected is expected to serve a two-year term and existing members are permitted to serve three consecutive two-year terms. The committee generally meets twice a year and addresses food safety policy issues affecting USDA.

To learn more about NACMPI, visit FSIS' Web site at www.fsis.usda.gov/About_FSIS/NACMPI/index.asp.

FSIS Issues Directive

On November 6, FSIS issued Directive 12,700.1 titled *Operations Occurring Outside Approved Hours*.

This document provides instructions to inspection program personnel from the Office of Field Operations of how to respond when an official establishment conducts operations or activities that require inspection outside of its approved hours of operation without inspection coverage.

This directive also instructs inspection personnel from the Office of International Affairs on how to respond when an official import inspection facility operates without inspection.

To review this Directive in detail, visit www.fsis.usda.gov/OPPDE/rdad/FSISDirectives/12700.1.pdf.

Podcast Introduces New Acting Under Secretary

Meet Elizabeth Johnson, USDA's new Acting Under Secretary for Food Safety, through a podcast interview released on November 5.

Appointed in late September, Johnson is a registered dietitian who joined USDA in 2002. Tune in to listen to the Acting Under Secretary's goals and expectations.



Throughout October, FSIS also released other podcasts helpful to plant owners and operators:

October 8 - askFSIS, Questions on *E. coli* O157:H7

askFSIS is the Agency's 24-hour Web-based feature providing answers to policy and inspection-related questions. This episode covers a set of posted *askFSIS* questions related to *E. coli* O157:H7.

October 15 - Export Certification Checklist

This episode discusses the *FSIS Export Certification Checklist* and the seven steps it outlines for exporting products.

October 22 - Consumer Complaint Monitoring System Part I

This episode on the Consumer Complaint Monitoring System lists what information is needed to file a complaint and where to call.

October 29 - Consumer Complaint Monitoring System Part II

This episode continues the discussion on the Consumer Complaint Monitoring System and looks at how a complaint is processed and what outcomes can be expected.

Check out these new podcasts on FSIS' Web site at www.fsis.usda.gov/news_&_events/Podcasts/index.asp.