



United States
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Food Safety and
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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 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 November 11, 2007			As of November 9, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	10,506	24	0.23	9,798	46	0.47
Retail Stores	152	0	0.00	327	0	0.00
Imports	62	0	0.00	38	1	2.63
Raw Ground Beef Components						
Source	As of November 11, 2007			As of November 9, 2008		
	Number Analyzed	Number Positive	Percent Positive	Number Analyzed	Number Positive	Percent Positive
Federal Plants	619	3	0.48	1,994	16	0.80
Imports	0	0	0.00	471	3	0.64
The above information is based upon data in the FSIS electronic data system as of November 12, 2008. Results are from FSIS routine and follow-up sampling programs.						

No new positives have been identified in the past week. The percent positive rate continues to be higher in 2008 compared to 2007 and FSIS continues to monitor these results.

When FSIS tests product, the initial test results in a “presumptive positive” and prompts a confirmatory test. If the confirmatory test is positive, then the sample result is a “confirmed positive” and the

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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

Japan

Mexico

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 ...

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product is considered adulterated. If the confirmation is negative, then the sample result is a “confirmed negative” and the product may be released into commerce. Establishments are notified of presumptive positives to inform the establishment that the product may be adulterated and enable them to take any necessary steps.

In the table above, the “number positive” represents the number of confirmed positives from FSIS testing.

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 *FSIS 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.