

## **SECTION 8. PLANNING THE 2000 FSIS DOMESTIC MONITORING PLAN AND SPECIAL PROJECTS, AND IMPORT RESIDUE PLAN: ENVIRONMENTAL CONTAMINANTS**

The candidate environmental and processing contaminants of concern selected by members of the Surveillance Advisory Team (SAT) were as follows:

*--Environmental Contaminants:*

- II dioxins
- II heavy metals
- II mycotoxins

*--Processing Contaminants:*

- II nitrosamines
- II maillard reaction products (from charring)
- II compounds migrating from packaging
- II polyaromatic hydrocarbons
- II breakdown products of oils used in deep frying

Following discussion by the SAT, it was decided that none of the processing contaminants were appropriate for inclusion in the 2000 Food Safety and Inspection Service (FSIS) National Residue Program (NRP). If required, processing contaminants can be analyzed as part of an FSIS Emergency Response Project. FSIS will initiate Special Projects to analyze for environmental contaminants, as needed. Projects currently under consideration include a baseline study for levels of heavy metals in meat and poultry, and a Special Project to analyze for lead in raw meat products used in baby food, and in baby food containing vegetable root material.