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FSIS Constituent Update

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Almanza to Testify Before Appropriations Committee

Deputy Under Secretary Al Almanza will appear before the House Agriculture, Rural Development, FDA, and Related Agencies Subcommittee on Feb. 26, 2015. Almanza, accompanied by Michael Young, USDA Budget officer, will testify before the subcommittee members on the Fiscal Year 2016 Office of Food Safety and FSIS budget request.

Details on the hearing, including written testimony when available and webcast capability, can be found at <http://appropriations.house.gov/calendar/eventsingle.aspx?EventID=394002>.

FSIS Announces New Web-based Self-Reporting Tool

On Feb. 18, 2015, FSIS published a *Federal Register* notice announcing its new web-based Self-Reporting Tool (SRT) for use by foreign countries seeking to obtain or maintain equivalency. The SRT, a questionnaire used to collect information about foreign food safety systems, has been updated based on stakeholder feedback. Previously, the SRT had only been available as a Microsoft Word file. The updated Web-based SRT utilizes the Public Health Information System (PHIS) to allow for a more secure, user-friendly and timely exchange of information.

The notice is available at <http://www.fsis.usda.gov/wps/wcm/connect/3d648d9c-4498-49ae-8a95-8adc4526deff/2014-0039.pdf?MOD=AJPERES>.

FSIS Posts Second Quarter *Salmonella*, *Campylobacter* Report

Today, FSIS posted to its website the second quarterly progress report of calendar year (CY) 2014 on *Salmonella* and *Campylobacter* testing of selected raw meat and poultry products. The report provides preliminary data from April through June 2014 on all establishments eligible for *Salmonella* testing that have completed at least two sampling verification sets since June 2006.

As of June 2014, of all establishments in all product classes (broiler, ground beef, ground chicken, ground turkey and turkey), 86 percent are in category 1, which illustrates an increase from first quarter CY14.

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Export Requirement Updates



The Library of Export Requirements has been updated for the following countries:

Australia (Egg Products)
Canada (Egg Products)
Japan
Kazakhstan
St. Lucia

Complete information can be found at <http://www.fsis.usda.gov/wps/portal/ffis/topics/international-affairs/exporting-products>.

...Second Quarter Pathogen Report

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From 178 broiler establishments, 3,266 samples were analyzed with a 3.1 percent positive rate, representing a decrease from the percent positive rate for first quarter CY14. Ongoing adjustments in category percentages are expected as establishments transition into the July 2011 tightened performance standards. Category 3 rates have not increased during this period. This table lists percentages of broiler establishments by category as of June 2014.

Plant Category	Cat1	Cat2T	Cat2	Cat3
Percentage of				
Broiler Est.	82.0	6.7	6.7	4.5

Monthly, FSIS continues to post the names of broiler establishments demonstrating highly variable process control. The Agency highlights performance for the broiler class because of its negative impact on foodborne illness. Since April 2008, FSIS has been posting category 3 broiler carcass establishment names.

The report also includes *Salmonella* and *Campylobacter* data tables related to the Agency's Commingled Poultry Not-Ready-To-Eat (NRTE) Sampling Project.

The complete report and program details are at <http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/quarterly-reports-salmonella/q2-cy2014/q2-cy-2014>.

NOTE: *Campylobacter* sampling results for young chicken and turkey carcasses continue to be collected. A follow-up *Constituent Update* will be issued to discuss these results in greater detail as more data becomes available.

FSIS, Federal Partners to Hold Public Meeting on Progress Toward Attribution of Foodborne Illness

Public Meeting on the Interagency Food Safety Analytics Collaboration's (IFSAC) Work to Improve Foodborne Illness Source Attribution Estimates

FSIS, the FDA and the CDC will hold a public meeting on Feb. 24, 2015, to update stakeholders on the Interagency Food Safety Analytics Collaboration's (IFSAC) work to improve foodborne illness source attribution. Specifically, IFSAC will provide updates on work to develop harmonized foodborne illness source attribution estimates, as well as other analyses IFSAC has undertaken since its formation in 2011. This work can inform food safety strategies. FSIS, FDA and CDC are also interested in input from stakeholders regarding plans for future IFSAC endeavors.

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Get Answers at askFSIS

askFSIS is a web-based technology and policy question-and-answer forum on topics such as exporting, labeling, inspection, programs and procedures.

In addition, *askFSIS* offers Really Simple Syndication (RSS) feeds that link back to the Q&As. Visit <http://askfsis.custhelp.com/> to view recently posted topics.

FSIS Constituent Update is prepared by the Congressional and Public Affairs Office

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...IFSAC Public Meeting

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The meeting will be held in the USDA's Jefferson Auditorium in the South Building located at 14th & Independence Ave., SW, Washington, D.C., from 8:30 a.m. – 5:00 p.m. ET. For those unable to attend, a live webcast of the meeting will be available. There is no fee to register for the public meeting, but pre-registration is mandatory for participants attending both in-person and viewing via webcast.

In-person attendees must check-in the day of the meeting. Non-USDA employees must enter through the Wing 4 entrance on Independence Avenue and show a photo ID upon entering the building. Only pre-registered attendees will be permitted to enter the building. Attendees are encouraged to register on-line (see information below). You may also contact the person listed below to register.

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For general questions about the meeting, to request an opportunity to make oral public comments, or for special accommodations due to a disability, please contact:

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Early registration is recommended because seating is limited and there will be no on-site registration at the event.

Registration and Additional Information:

- Register online at <http://www.fsis.usda.gov/meetings>
- Federal Register Notice: <http://www.fsis.usda.gov/wps/wcm/connect/90e6a2c0-ea8f-4403-adc7-1c4502335f33/2015-0001.htm?MOD=AJPERES>
 - o FSIS Agency ID: Docket Number FSIS-2015-0001; Document Number: 2015-01566
- IFSAC Web page: <http://www.cdc.gov/foodsafety/lfsac/index.html>

Please note the following important dates:

- Prior to the meeting: Materials will be available on the IFSAC Web page at <http://www.cdc.gov/foodsafety/lfsac/index.html> and on FSIS' website at <http://www.fsis.usda.gov/meetings>
- April 30, 2015: Closing date to submit comments to Docket Clerk

FSIS Food Recalls and Alerts

Stay up-to-date on FSIS' food recall alerts by visiting FSIS' Current Recalls and Alerts Web page at <http://www.fsis.usda.gov/recalls>.

You can also receive e-mail notifications when public health alerts and recalls are issued. Register at <http://www.fsis.usda.gov/subscribe>.

We Want to Hear From You

FSIS wants feedback from its readers. Let us know what you like about the *Constituent Update*.

Please send comments and suggestions regarding content to FSISUpdate@fsis.usda.gov.

If you don't regularly receive the *Constituent Update*, sign up for it at <http://www.fsis.usda.gov/wps/portal/fsis/newsroom/meetings/newsletters/constituent-updates>.

FSIS to Extend Comment Period for Changes to the *Salmonella* and *Campylobacter* Verification Testing Program and for the Proposed Performance Standards for *Salmonella* and *Campylobacter* in NRTE Comminuted Poultry Items

On Jan. 26, 2015, FSIS published a notice in the *Federal Register* to announce and request comment on new pathogen reduction performance standards for *Salmonella* and *Campylobacter* in raw chicken parts and not-ready-to-eat (NRTE) comminuted chicken and turkey products. FSIS is allowing the public to submit comments about the notice until March 27, 2015, an additional 60 days. The Agency will accept comments through the Federal eRulemaking Portal at <http://www.regulation.gov> or by email at FSIS. RegulationsComments@usda.gov.

Next month, the Agency will begin:

- Sampling raw chicken parts to gain information on the prevalence and microbiological characteristics of *Salmonella* and *Campylobacter*;
- Exploratory sampling of raw pork products for pathogens and indicator organisms that are of public health concern;
- Sampling imported poultry carcasses, imported raw chicken parts, and imported NRTE comminuted chicken and turkey for *Salmonella* and *Campylobacter*;
- Using the moving window approach (80 FR at 3946) to assess whether establishments meet established *Salmonella* and *Campylobacter* performance standard; and
- Posting data for NRTE comminuted chicken and turkey as part of the *Salmonella* quarterly report.

Beginning July 1, 2015, the Agency will post individual establishment category information for chicken and turkey carcasses using combined historical set data and sample results. Moreover, FSIS will continue to post existing Category 3 poultry carcass establishments on its website.

The *Federal Register* notice is available at <http://www.fsis.usda.gov/wps/wcm/connect/b711839a-c0b9-420f-9d74-8568310a1352/2014-0023.htm?MOD=AJPERES>.

Follow Us On Twitter

Find food safety information for at-risk people, along with tips and resources to keep consumers and other interested groups informed of the latest agency news and events. Follow FSIS on Twitter at www.twitter.com/USDA-FoodSafety.

Tweet en Español

The FSIS Spanish language Twitter feed keeps consumers and other interested communities informed of the latest agency news and events and provides useful food safety tips.