FSIS Announces Webinar on the Modernization of Swine Slaughter Inspection Proposed Rule

On March 22, FSIS will host a webinar from 1:00 p.m. to 3:00 p.m. ET on the proposed rule “Modernization of Swine Slaughter Inspection” (83 FR 4780, Feb. 1, 2018). The proposed rule can be found at https://www.fsis.usda.gov/wps/wcm/connect/c17775a2-fd1f-4c11-b9d2-5992741b0e94/2016-0017.pdf?MOD=AJPERES. The purpose of the webinar is to provide an overview of the proposal. FSIS will respond to questions and provide additional information concerning the proposal during the webinar. However, FSIS is not taking comments on the proposal during the webinar.

Comments on the rule may be submitted online via the federal eRulemaking portal, available at http://www.regulations.gov, by mail sent to Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, Patriots Plaza III, Mailstop 3782, Room 8-163A, Washington, D.C. 20250-3700; or by hand or courier delivery to Patriots Plaza III, 355 E St. S.W., Room 8-163A, Washington, D.C. 20250-3700. All items submitted by mail or electronic mail must include the Agency name and docket number FSIS-2016-0017. The comment period will end on May 2, 2018.

To access the webinar, visit http://ems8.intellor.com/login/804384 and follow the on-screen instructions. Use the following information when logging on: Meeting Number: 1-877-369-5243 or 1-617-668-3633, Access Code: 0345695#. Please be sure to log on as a participant. The webinar will be recorded and posted on the website upon availability. To register, contact Cody Kahlig at cody.kahlig@fsis.usda.gov.
FSIS Posts Updated Dataset on Import Refusals

The updated dataset on import refusals for products regulated by FSIS is now available on the FSIS website. Federal law requires every commercial shipment of imported meat, poultry and egg products to be inspected prior to the product entering U.S. commerce. FSIS inspects each shipment to verify labeling, proper certification, general condition, any signs of tampering and to identify product adulterated by transportation damage. FSIS also performs additional activities on a random and/or for-cause basis such as physical product examination and laboratory sampling for pathogens and chemical residues.

Any product that does not meet FSIS requirements is refused entry, and the importer has up to 45 days (30 days for egg products) to have the product destroyed for use as human food, re-exported/returned to the foreign country, converted to animal food or brought into compliance with FSIS requirements, if applicable (e.g., relabeled, remarked, replacement certificate).

This dataset is updated around the 15th of each month and contains each shipment with product that was refused entry. For more information, please visit https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/data.

FSIS Posts Individual *Salmonella* Category Status for Poultry Carcass Establishments and Aggregate Results for Chicken Parts, Comminuted Poultry and Poultry Carcasses Tested for *Salmonella* and *Campylobacter*

On March 20, 2018, FSIS will update the individual establishments’ category status for *Salmonella* performance standards for poultry carcasses at: https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program/establishment-categories. FSIS also will update the aggregate sampling results relative to process control categories for establishments producing young chicken or turkey carcasses, raw chicken parts or Not Ready-To-Eat (NRTE) comminuted poultry products at: https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program/aggregate-data.
FSIS Shares Revised Export Certificates for Industry Awareness

For industry awareness and planning purposes, FSIS is sharing copies of the revised 9060-5 series that will be implemented for all countries on June 29, 2018. The copies can be found below.

**FSIS Form 9060-5** - Meat and Poultry Export Certificate of Wholesomeness

**FSIS 9060-5B** - Meat and Poultry Export Certificate of Wholesomeness

**FSIS-Form 9060-5A** - Export Certificate -Continuation Sheet

**FSIS 9060-5S** - Fish and Fish Products Export Certificate of Wholesomeness

Because it is not possible to have two versions of the 9060-5 certificate series in public circulation, FSIS will start using the revised 9060-5 with all countries on June 29, 2018 – for both those countries for which export forms will be sent through the PHIS export component and those that are not yet included in the PHIS export component.

As stated in FSIS’ September 2017 Federal Register notice, FSIS has made limited revisions to data elements in the FSIS Form 9060-5 to better align with commonly accepted international guidance (Codex Alimentarius, CAC/GL 38-2001) and to ensure importing country requirements are met. When additional space for products or statements is necessary with a 9060-5, PHIS will also generate FSIS Form 9060-5A (product continuation page), which is an existing addendum that FSIS has aligned with the revised 9060-5; and FSIS Form 9060-5B (remarks continuation page), a new addendum to provide more space for additional attestations when required by the importing country. For countries not yet in PHIS, exporters and PHIS will continue to use all of these hard copy forms as necessary. FSIS will start using the updated certification documents with the PHIS Export Component on June 29, 2018. Exporters need to start using the new forms at that time also. More information will be forthcoming on the release of new paper versions of the 9060-5 series to FSIS establishments.

**UPDATE:**  
**FSIS Testing for E. coli**

FSIS posts biweekly updates of the Agency’s raw ground beef *E. coli* sampling program, which includes testing results of raw ground beef component samples for *E. coli* O157:H7 and Shiga toxin-producing *E. coli* (STECs) from FSIS routine and follow-up sampling programs. Data are also presented for non-O157 STECs by each non-O157 STEC serogroup.

Between June 4, 2012 and March 11, 2018, FSIS laboratory services analyzed a total of 22,175 beef trim samples (18,149 domestic and 4,026 imported), 4,660 routine follow-up samples (4,546 domestic and 114 imported) and 364 non-routine follow-up/traceback samples. 213 samples were found to be positive; 128 were domestic trim samples, 11 were imported trim samples, 70 were domestic follow-up samples, and four were non-routine follow-up/traceback samples. To date, three samples have been positive for both O157:H7 and at least one non-O157 STEC strain and 11 samples have been positive for two different non-O157 O-groups. To review testing results, visit the *E. coli* data tables at [http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/ec](http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/ec).