



United States Department of Agriculture

Food Safety and
Inspection Service

Volume
19

Number
25

FSIS Constituent Update

April 8, 2016

Eligibility of Honduras to Export Poultry Products to the United States

FSIS is proposing to add Honduras to the list of countries eligible to export poultry products to the United States. The FSIS review of Honduras' laws, regulations, and inspection system provides a basis to conclude that Honduras' poultry slaughter inspection system is equivalent to the system FSIS has established under the Poultry Products Inspection Act (PPIA) and its implementing regulations.

Under this proposal, Honduras would be eligible to export raw poultry products, such as whole carcasses, to the United States. However, Animal and Plant Health Inspection Service (APHIS) animal disease regulations prohibit Honduras from shipping raw poultry to the U.S. Thus, should this rule become final, no product would be shipped until these animal disease restrictions are lifted.

Comments must be received within 60 days of publication in the *Federal Register* and may be submitted online via the Federal eRulemaking Portal at <http://www.regulations.gov>, by mail sent to Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW., Mailstop 3782, Room 8-163A, Washington, DC 20250-3700, or by hand- or courier-delivery to Patriots Plaza 3, 355 E Street SW., Room 8-163A, Washington, DC 20250-3700. All items submitted by mail or electronic mail must include the Agency name and docket number FSIS 2015-0016.

FSIS Publishes New Definition for Roaster Chicken

The U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service published a final rule amending the definition of the roaster chicken class. FSIS removed the minimum age requirement and increased the minimum carcass weight of roaster chickens from 5 pounds to 5.5 pounds. Improvements in breeding and poultry management techniques that have continued since FSIS established the current "roaster" poultry class standard have enabled producers to raise chickens with the characteristics of roasters in under 8 weeks. The physical attributes of roaster chickens remain the same. A roaster chicken is now defined as "a young chicken (less than 12 weeks of age), of either sex, with a ready-to-cook carcass weight of 5.5 pounds or more, that is tender-meated with soft, pliable, smooth-textured skin and breastbone cartilage that is somewhat less flexible than that of a broiler or fryer." This final rule updates the definition of a roaster chicken to better reflect the characteristics of roaster chickens in the market today. The full text of the final rule can be found at <http://www.fsis.usda.gov/wps/portal/fsis/topics/regulations/federal-register/interim-and-final-rules>.

In This Issue

- 1 Eligibility of Honduras to Export Poultry Products to the United States
- 1 Export Requirements
- 1 FSIS Publishes New Definition for Roaster Chicken
- 2 Food Safety Discovery Zone Tour Continues
- 2 We Want to Hear from You
- 2 Policy Updates
- 2 Sign up for Siluriformes Fish Inspection Updates
- 2 FSIS Testing for *E. coli*

Export Requirement Updates



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

Dominican Republic

For a complete list of countries, visit <http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products>.

Food Safety Discovery Zone Tour Continues

USDA's Food Safety Discovery Zone (FSDZ) is visiting the USA Science and Engineering Festival at the Washington Convention Center, 801 Mt. Vernon Pl NW, Washington, DC on April 15 -17, 2016.

On April 23, 2016, the FSDZ will be at the Jenks Herb and Plant Festival in Main St. Jenks, OK. They will also be at the Worth Mayfest at 2401 University Drive, Ft. Worth, TX on April 28 - May 1, 2016.

The FSDZ is a 40-foot interactive vehicle that educates consumers about the four food safety messages: Clean, Separate, Cook and Chill from the Food Safe Families campaign. Some of the features in the vehicle include a Hand Washing Station where visitors can learn the proper techniques to washing hands, and a cook station that showcases how to properly use a food thermometer to verify foods have been cooked to a safe internal temperature. More events will be announced in the coming months.

Policy Updates

FSIS notices and directives on public health and regulatory issues are available at <http://www.fsis.usdagov/wps/portal/fsis/topics/regulations>. The following policy updates were recently issued.

FSIS Directive 1306.2- *Information System Security Assessment and Authorization Revision 1*

Sign Up for Siluriformes Fish Inspection Email Updates

Want the latest news and information about Siluriformes fish inspection? FSIS' email subscription service is an easy way to keep up with Agency news. You can receive e-mail notifications when new Siluriformes fish inspection information is posted. Register at <http://www.fsis.usda.gov/subscribe>.

Update: FSIS Testing for *E. coli*

FSIS posts bi-weekly updates of the Agency's raw ground beef *E. coli* sampling program. Included are testing results of raw ground beef component samples for *E. coli* O157:H7 and STECs from FSIS routine and follow-up sampling programs. Also featured is data for non-O157 STECs by each non-O157 STEC serogroup.

Between June 4, 2012 and April 3, 2016, FSIS laboratory services analyzed a total of 13,022 beef trim samples (11,181 domestic and 1,841 imported), 3,281 routine follow-up samples (3,167 domestic and 114 imported), and 326 non-routine follow-up/traceback samples. One-hundred and fifty-three samples were found to be positive; 88 were domestic trim samples, four were imported trim samples, 57 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 nine 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/>.

We Want to Hear From You

The *Constituent Update* Content and Technical Review Committee seeks feedback from its readers. Please let us know what you think about the *Constituent Update* and send comments and suggestions regarding content to FSISUpdate@fsis.usda.gov. If you aren't regularly receiving the *Constituent Update*, you can sign up for it at <http://www.fsis.usda.gov/wps/portal/fsis/newsroom/meetings/newsletters/constituent-updates>.

FSIS *Constituent Update* is prepared by the Congressional and Public Affairs Staff, Office of Public Affairs and Consumer Education

Assistant Administrator
Carol Blake

Deputy Assistant Administrator
Aaron Lavalley

Editorial Staff

Editor
Veronika Medina

Assistant Editor
Josh Stull

Content & Technical Review Committee
Kristen Booze
Maria Machuca
Katherine Scheidt
Brittany Woodland