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FSIS Constituent Update

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Raw Pork Products Exploratory Sampling Program Announced

Next month, FSIS will launch the Raw Pork Products Exploratory Sampling Program to collect data on the presence of *Salmonella*, other pathogens, and indicator organisms in various pork products. In Fiscal Year 2014, FSIS completed a small-scale retail pork sampling program to gain an idea of the presence of *Salmonella* in retail products before beginning the sampling program. Seven of 120 samples collected tested positive for *Salmonella* in retail-ready consumer packages, including one isolate resistant to eight different antimicrobial drugs.

The Agency will begin sampling various pork products in federally-inspected slaughter and processing establishments on May 1, 2015. FSIS field employees will collect approximately 1,200 samples of raw intact and non-intact pork products over a projected five-month timeframe from establishments producing greater than 1,000 lbs. of pork products daily.

Sample collection during exploratory Phase 1 will consist of two pounds of various pork products being collected and shipped to a contract laboratory (Food Safety Net Services) for analysis. Product categories identified include: Intact Cuts (including bone-in and boneless), Intact Other, Non-intact Cuts (including bone-in and boneless), Non-intact Other, and Comminuted (Ground, Mechanically Separated and Other Comminuted) products.

FSIS will collect data on several foodborne microorganisms. All 1,200 samples will be analyzed for *Salmonella sp.* and indicator bacteria including Aerobic Plate Count (APC), Enterobacteriaceae,

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Export Requirement Updates



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

Colombia
Dominican Republic
Ecuador
El Salvador
Guatemala
Honduras
Kazakhstan
Mexico
Nicaragua
Peru
Republic of Macedonia
Singapore

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

FSIS Policy Updates

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

Notice 23-15, *Raw Pork Products Exploratory Sampling Project (RPPESP)*

Notice 24-15, *Export of Product with a Country Label Designation Different From the Export Certificate Designation*

...Exploratory Sampling Program

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coliforms, and generic *E. coli*. The first 200 samples will be analyzed for additional pathogens including *Toxoplasma gondii*, *Methicillin-Resistant Staphylococcus aureus* (MRSA), *Yersinia enterocolitica*, *Campylobacter sp.*, and Shiga toxin producing *E. coli*. FSIS will use the collected results to 1) determine which pork products have the greatest prevalence for *Salmonella* and indicator organisms, 2) to determine future sampling for pork products in Phase 2, contingent on Agency priorities and funding, and 3) to develop options for reducing salmonellosis attributable to pork products and thereby meet Healthy People 2020 goals of reducing *Salmonella* illnesses by 25 percent by 2020, as outlined in FSIS' *Salmonella* Action Plan.

For more information on the program, visit <http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/special-sampling-projects>.

To read the Agency's *Salmonella* Action Plan: A One Year Update, visit <http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/foodborne-illness-and-disease/salmonella/sap-one-year>.

FSIS Posts Compliance Guideline Procedures on New Technology Notifications and Protocols

On April 17, 2015, FSIS posted a revised guideline on New Technology that is designed to help manufacturers and users of new technology in FSIS-regulated establishments to understand how the Agency defines New Technology. The updated document also includes information that helps manufacturers develop New Technology notifications and protocols.

FSIS is seeking comments on this guideline as part of its efforts to continuously assess and improve the effectiveness of policy documents. All interested persons may submit their comments regarding any aspect of the document including, but not limited to content, readability, applicability and accessibility.

Comments may be submitted by one of the following methods: Federal eRulemaking Portal, available at <http://www.regulations.gov>; Mail, including CD-ROMs, etc., should be mailed to Docket Room Manager, U.S. Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Ave., SW, Mailstop 3782, Room 8-163B, Washington, DC 20250-3700. Hand- or courier-deliver submittals should be delivered to Patriots Plaza 3, 355 E. St., SW, Room 8-163B, Washington, DC 20250-3700.

The guide can be viewed at <http://www.fsis.usda.gov/wps/wcm/connect/c64d8f3b-56aa-49c9-91f3-daf0caaba6bd/New-Technology-Protocols-042015.pdf?MOD=AJPERES>.

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.

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