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# FSIS Constituent Update

April 22, 2016

## FSIS Releases Fiscal Year 2015 Year in Review

FSIS has released the Fiscal Year (FY) 2015 Year in Review which provides information on the Agency's overall performance in FY 2015, including corporate measures, as well as its specific performance related to its strategic goals. Additionally, brief information on FY 2016 activities is provided.

Throughout FY 2015, FSIS pursued an aggressive agenda to combat foodborne illness and protect public health. We have:

- Implemented the New Poultry Inspection System (NPIS) to focus more on proven strategies that strengthen food safety and less on routine quality assurance tasks that have little relationship to preventing pathogens. NPIS allows inspectors the time to remove birds from the evisceration line for close food safety examinations, take samples for testing, check plant sanitation, verify compliance with food safety plans, observe live birds for signs of disease or mistreatment, and ensure plants are meeting all applicable regulations.
- Proposed standards to reduce *Salmonella* and *Campylobacter* in ground chicken and turkey products as well as raw chicken breasts, legs, and wings, which together are expected to potentially prevent up to 50,000 illnesses annually.
- Released the FoodKeeper application to deliver safe food storage and handling information as well guidance to reduce food waste to mobile devices. The app has been downloaded more than 84,000 times from its launch date and the end of the fiscal year and mentioned in more than 200 publications.
- Updated our Food Safety Assessment (FSA) approach, resulting in quicker responses to poorly performing establishments and more focus on public health risks and identifying key vulnerabilities that lead to better supported decisions.
- Issued a best practices guideline for retailers to help them to protect public health by decreasing the potential for *Listeria monocytogenes* (*Lm*) contamination.

The Year in Review report for FY 2015 is available at <http://www.fsis.usda.gov/strategic-planning>. The full report and the executive summary are available at <http://www.fsis.usda.gov/wps/wcm/connect/900e0356-fecb-4fb3-8b72-80089e760034/fy-2015-year-in-review.pdf?MOD=AJPERES>.

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### Export Requirement Updates

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

Macedonia  
Mexico  
South Africa  
Taiwan

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

# FSIS Announces U.S. - Canada Regulatory Cooperation Council Meeting

In the fall of 2014, the United States and Canada released a Joint Forward Plan for regulatory cooperation. The U.S.-Canada Regulatory Cooperation Council will hold a public stakeholder meeting on May 4-5, 2016. U.S. and Canadian senior officials will be seeking stakeholder views on regulated sectors and related opportunities for efforts between regulators. FSIS invites interested stakeholders to register to participate in the meeting.

Preregistration is required and can be completed online at <http://www.us-can-rcc-ccr.com/>. A registration confirmation will follow via e-mail within two business days. Due to space limitations, registrations will be accepted on a first-come-first-served basis.

The meeting will include discussion of (1) Work related to opportunities already underway (i.e., Forward Plan commitments); (2) Anticipated opportunities based on input received from stakeholders (and as further informed in discussions); and (3) Any new areas that may arise through discussion. The sessions will be structured along these areas of work and will provide for an open discussion between regulators and stakeholders.

For updates on the event, please visit [www.trade.gov/rcc](http://www.trade.gov/rcc) or <http://www.us-can-rcc-ccr.com>, as additional information will be posted.

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

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## Food Safety Discovery Zone Tour Continues

On April 23, 2016, the USDA's Food Safety Discovery Zone (FSDZ) is visiting the Jenks Herb and Plant Festival at Main St. Jenks, OK. On April 28 - May 1, 2016, the FSDZ will also be at the Worth Mayfest at 2401 University Drive, Ft. Worth, TX.

The FSDZ, a 40-foot interactive vehicle, 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. For more information, please visit <http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/usda-food-safety-discovery-zone-mobile>.

## Food Recalls and Alerts

For information regarding recalls, please contact the Congressional and Public Affairs Staff at (202) 720-9113. You can also receive e-mail notifications when public health alerts and recalls are issued. Register at: <http://www.fsis.usda.gov/recalls>.

## Policy Updates

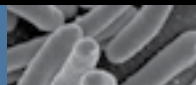
FSIS notices and directives on public health and regulatory issues are available at <http://www.fsis.usda.gov/wps/portal/fsis/topics/regulations>. The following policy updates were recently issued.

**FSIS Directive 1306.9** - *System and Communication Protection Revision 2*

**Docket No. FSIS-2015-0042** - *Eligibility of the Republic of Poland to Export Poultry Products to the United States*

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 17, 2016, FSIS laboratory services analyzed a total of 13,198 beef trim samples (11,333 domestic and 1,865 imported), 3,301 routine follow-up samples (3,187 domestic and 114 imported), and 326 non-routine follow-up/traceback samples. One-hundred and fifty-seven samples were found to be positive; 91 were domestic trim samples, four were imported trim samples, 58 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/>.

## 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/USDAFoodSafety](http://www.twitter.com/USDAFoodSafety).

## 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. You can add or delete your subscription updates at any time and you have the option to password protect your account. Register at <http://www.fsis.usda.gov/subscribe>.

## Twitter En Español

FSIS Twitter en Español mantiene a los consumidores y otras comunidades informados de las últimas noticias y eventos de la agencia y ofrece consejos de seguridad alimentaria. Para más información visite [https://twitter.com/USDAFoodSafe\\_es](https://twitter.com/USDAFoodSafe_es).