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Generically Approved Label Record Assessment Pilot Project to Begin

In 2014, FSIS published a Final Rule expanding the kinds of labels that can be generically approved. In the regulatory text resulting from the final rule, FSIS announced that it would assess compliance of generically approved labels by selecting samples of the labels from establishments [9 CFR 412.2(a)(2)]. In addition, FSIS has received questions about the effectiveness of generic approval at ensuring that meat and poultry product labels comply with regulatory requirements.

The pilot phase of this assessment will take place between August 22 and Sept. 30, 2016. FSIS will select five federal meat and poultry establishments within the commuting area of FSIS headquarters in Washington, DC. FSIS will notify the selected establishments to bring any label records stored off-site into the establishment. FSIS will send two labeling policy subject matter experts (SMEs) and one policy analysis SME to each selected establishment to assess generically approved label records.

The labeling policy SMEs will review all of the generically approved label records and records of label changes. The policy analysis SME will use information gathered during the assessment to finalize a protocol for establishment and label record sampling, label record assessment, and response to deficiencies found in label records. FSIS will use this protocol for periodic assessments of generically approved label records. All establishments selected for assessments will be notified prior to the assessment.

The Standard Operating Procedure for the Generically Approved Label Record Assessment is available at http://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/labeling/labeling-policies/ assessment-generically-approved-label.

For more information, please contact Rosemary Earley of the Labeling and Program Delivery Staff at 301-504-0878 or rosemary.earley@fsis.usda.gov.

## FSIS Announces Webpages for Public **Health Partners**

FSIS is announcing new webpages to provide local, state, federal, and international public health partners with foodborne illness investigation resources. These resources include contact information for the key FSIS officials regarding foodborne illness, a description of the types of information from partners useful to FSIS during investigations, and links to relevant FSIS issuances and other webpages that could be helpful to public health partners. The new webpages are designed to help public health partners quickly and efficiently contact FSIS regarding foodborne illness investigations involving suspected FSIS-regulated products. To view these new resources, please visit http://www.fsis.usda.gov/phpartners.

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## Export Requirement **Updates**

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

> **European Union** Japan Mexico **Republic of Korea** South Africa

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

# Serotypes Profile of Salmonella Isolates from Meat and Poultry Products is Available

The 2014 Salmonella serotype report is now available. This report includes a summary of serotype distributions among product classes tested under the FSIS PR/HACCP program (1998-2014). For more information, please visit http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/ microbiology/annual-serotyping-reports.

### **UPDATE:**

### FSIS Testing for E.coli



FSIS posts bi-weekly 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 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 August 7, 2016, FSIS laboratory services analyzed a total of 14,521 beef trim samples (12,449 domestic and 2,072 imported), 3,533 routine follow-up samples (3,419 domestic and 114 imported), and 326 non-routine follow-up/traceback samples. One-hundred and sixty-five samples were found to be positive; 95 were domestic trim samples, six were imported trim samples, 60 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 at least one has a 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 populations, 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.* 

# 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. For more information, visit *http://www.fsis.usda.gov/subscribe*.

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#### 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/subscribe.