



United States Department of Agriculture

Food Safety and
Inspection Service

Volume
18

Number
44

FSIS Constituent Update

Aug. 21, 2015

Roaster Proposed Rule Comment Period

On Aug. 19, 2015, FSIS published a proposed rule to amend the definition and standard of identity for the "roaster" or "roasting chicken" poultry class to better reflect the characteristics of roaster chickens in the market today. Roasters or roasting chickens are described by the age and the ready-to-cook (RTC) carcass weight of the bird. Genetic changes and management techniques have contributed to shortened grow-out periods and increased RTC weight for this poultry class. As a result of these changes over time, FSIS is now proposing to amend the roaster definition to remove the 8-week minimum age criterion and increase the RTC carcass weight from 5 pounds to 5.5 pounds. This action is being taken in response to a petition submitted by the National Chicken Council (<http://www.fsis.usda.gov/wps/wcm/connect/adf54579-7a18-4ab2-a9b5-88f1eef65332/Petition-National-Chicken-Council.pdf?MOD=AJPERES>).

The proposed rule is available at <http://www.fsis.usda.gov/wps/wcm/connect/3fc66d17-1b67-4e09-a4a2-5eabb55940a/2015-0026.htm?MOD=AJPERES>.

The deadline for submitting public comments on this proposed rule is Oct. 19, 2015. Comments may be submitted by either of the following methods: Federal eRulemaking Portal, available at <http://www.regulations.gov>; Mail, including CD-ROMs, etc.: Send to Docket Room Manager, U.S. Department of Agriculture, Food Safety and Inspection Service, Patriots Plaza 3, 1400 Independence Ave., SW., Mailstop 3782, Room 8-163A, Washington, DC 20250-3700. Hand- or courier-delivered submittals should be delivered to Patriots Plaza 3, 355 E. St., SW, Room 8-163A, Washington, DC 20250-3700.

FSIS Posts First Quarter *Salmonella* and *Campylobacter* Report

Today, the Agency posted the first quarterly progress report of calendar year (CY) 2015 on *Salmonella* and *Campylobacter* testing of selected raw meat and poultry products. This report provides preliminary data from January through March 2015 on all establishments eligible for *Salmonella* testing that have completed at least two sampling verification sets since June 2006.

As of March 2015, of all establishments in broiler and turkey product classes, 87.1 percent are in Category 1, which illustrates a decrease from fourth quarter CY14. From 177 broiler establishments, 1,327 samples were analyzed with a 3.4 percent positive rate, representing a decrease from the percent positive rate for fourth quarter CY14. Ongoing adjustments in category percentages are expected as

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Export Requirement Updates



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

Canada
Dominica
Nicaragua
Republic of Kiribati
Republic of Macedonia
St. Lucia

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

... First Quarter Report

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establishments transition into the July 2011 tightened performance standards. Category 3 rates have not increased during this period. This table lists percentages of broiler establishments by category as of December 2014.

Plant Category	Cat1	Cat2T	Cat2	Cat3
Percentage of				
Broiler Est.	86.4	4.5	6.2	2.8

FSIS continued to post monthly the names of broiler establishments demonstrating highly variable process control through the first quarter of CY15. The Agency highlights performance for the broiler class because of its negative impact on foodborne illness. Since April 2008, FSIS has been posting Category 3 broiler carcass establishment names. This report also includes *Salmonella* and *Campylobacter* data Tables 5a and 5b related to the Agency's Comminuted Poultry Not Ready-To-Eat (NRTE) Sampling Project.

Raw ground beef sampling sets ended in June 2014 (except for Category 3 establishments) and testing for *Salmonella* was added to the random sampling programs for various raw beef products, as summarized in Table 6 in the complete report. Testing for *Salmonella* in imported raw ground beef data is shown in Table 7 of the report. The report and program details are at <http://www.fsis.usda.gov/wps/wcm/connect/fsis-content/internet/main/topics/data-collection-and-reports/microbiology/quarterly-reports-salmonella/quarterly-progress-reports>.

NOTE: *Campylobacter* sampling results for young chicken and turkey carcasses continue to be collected. A follow-up *Constituent Update* will be issued to discuss these results in greater detail as more data becomes available.

FSIS Posts Annual Progress Report on *Salmonella* and *Campylobacter* Testing

Today, FSIS posted its annual Progress Report on *Salmonella* and *Campylobacter* Testing of Raw Meat and Poultry Products, 1998-2014. This report provides new data for calendar year 2014 on all establishments eligible for *Salmonella* and *Campylobacter* testing.

As of December 2014, 88.3 percent of establishments were in Category 1, which includes establishments whose two most recent set results are equal to or less than 50 percent of the performance standard or guidance. Illustrated in the table below, the following percentages of establishments are in Category 1 based on four product classes.

Plant in Category 1 by Product Class				
Product Class	Broilers	Turkeys	Ground Beef	Ground Turkey
Percentage	88.0	90.6	88.4	100.0

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FSIS Policy Updates

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

Directive 10,010.2,
Verification Activities for Shiga Toxin-Producing Escherichia Coli (STEC) in Raw Beef Products

Directive 10,010.1, Rev. 4,
Sampling Verification Activities for Shiga Toxin-Producing Escherichia Coli (STEC) in Raw Beef Products

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...Annual Progress Report

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Through 2014, FSIS continued to post monthly the names of broiler establishments demonstrating variable or inconsistent process control for *Salmonella*. The 2014 Annual Progress Report includes data related to *Campylobacter* verification sampling in young chickens and turkeys, as well as *Salmonella* Enteritidis (SE) test results in broilers. Data is also included for *Salmonella* and *Campylobacter* related to the Agency's Not Ready-to-Eat (NRTE) Comminuted Poultry Sampling Project, as well as *Salmonella* testing of Domestic and Imported Raw Beef.

The complete report is available at <http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/annual-progress-reports/2014-annual-report>.

Updated FSIS Food Standards and Labeling Policy Book Now Available

On Aug. 19, 2015, FSIS announced the Agency's intent to revise its Food Standards and Labeling Policy Book. Although the Agency will no longer add policy guidance, it will continue to amend or remove entries as necessary, to ensure consistency with Agency policies and regulations. The revised Food Standards and Labeling Policy Book will provide updated information for establishments to use when creating new labels and when modifying existing labels for meat and poultry products.

FSIS recently revised the "Chicken Cordon Bleu" entry in the Food Standards and Labeling Policy Book. In response to a petition submitted to the Agency, FSIS has removed the entry for "Ham, Smithfield" to ensure consistency with the regulations on the use of geographic terminology on labeling (9 CFR 317.8(b)(1)). Other changes FSIS intends to make to the Food Standards and Labeling Policy Book this calendar year include:

- Revising the "Caddies" entry in response to a petition submitted to the Agency to reflect current industry practice.
- Updating the entry for "Heart Meat" to reflect the regulatory definition for meat in 9 CFR 301.2.
- Modifying the entry for "Quality Grade Terms and Subjective Terms on Labels" to make it consistent with the Agricultural Marketing Service policy on such terms.

The current version of the Food Standards and Labeling Policy Book can be found at <http://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/labeling/Labeling-Policies>. The notice is available at <http://www.gpo.gov/fdsys/pkg/FR-2015-08-19/pdf/2015-20435.pdf>.

The date for submitting comments on this proposed rule is October 19, 2015. Comments may be submitted by either of the following methods: Federal eRulemaking Portal, available at <http://www.regulations.gov>; Mail, including CD-ROMs, etc.: Send to Docket Room Manager, U.S. Department of Agriculture, Food Safety and Inspection Service, Patriots Plaza 3, 1400 Independence Avenue SW., Mailstop 3782, Room 8-163A, Washington, DC 20250-3700. Hand- or courier-delivered submittals should be delivered to Patriots Plaza 3, 355 E Street SW, Room 8-163A, Washington, DC 20250-3700.

Food Recalls and Alerts

Stay up-to-date on FSIS' food recall alerts by visiting FSIS' Current Recalls and Alerts Web page at <http://www.fsis.usda.gov/recalls>.

You can also receive e-mail notifications when public health alerts and recalls are issued. Register at <http://www.fsis.usda.gov/subscribe>.

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/USDA-FoodSafety.

Tweet 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.

New askFSIS Q&A Posted

Subject: Enrichment step for *Listeria* analyses

Question: The FSIS Compliance Guideline for Controlling *Listeria monocytogenes* (*Lm*) in Post-lethality Exposed Ready-to-Eat Meat and Poultry Products recommends using an 8 hour enrichment step. However, some methods have a shorter enrichment step (e.g., 6 hours). Would these be appropriate to use?

Answer: That depends. In order to ensure low levels of potentially sub-lethally injured cells can recover and reproduce to a level that can be detected, many of the current bacterial detection methodologies require an 8 hour enrichment step. However, new technologies continue to emerge and in some cases shorter incubation times might be sufficient to allow for the detection of low levels and/or sub-lethally injured bacteria.

FSIS does not require the use of any particular test method. If an establishment can support the use of a detection method with a shorter incubation time is effective, then it can be used. Support FSIS would find acceptable would be a validation of the screen method by a recognized independent body (i.e., AOAC, AFNOR, MicroVal, NordVal), or by using the procedures outlined in the FSIS Guidance for Evaluating Test Kit Performance that the detection method can detect very low levels of bacteria comparable to the appropriate reference method (i.e., FSIS MLG method).

The method would also need to meet the other criteria in the sampling and lab testing section of the *Lm* guideline which can be found at <http://www.fsis.usda.gov/wps/wcm/connect/d3373299-50e6-47d6-a577-e74a1e549fde/Controlling-Lm-RTE-Guideline.pdf?MOD=AJPERES>, i.e., the entire sponge or sampling device must be analyzed. Additionally FSIS does review methods on a case-by-case basis to determine if a specific method is fit for purpose (i.e., validated for the appropriate sample type, sample size, and the applicability of the test results to an establishment's food safety plan). FSIS will ultimately hold the establishment responsible for any 3rd party laboratory results; therefore, if an establishment is unsure whether a testing methodology meets FSIS expectations, it can submit a question through askFSIS.

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.

We Want to Hear From You

FSIS wants feedback from its readers. Let us know what you like about the Constituent Update. Please send comments and suggestions regarding content to FSISUpdate@fsis.usda.gov.

If you don't regularly receive the Constituent Update, sign up for it at <http://www.fsis.usda.gov/wps/portal/fsis/newsroom/meetings/newsletters/constituent-updates>.

FSDZ on the Road Again

The USDA's Food Safety Discovery Zone (FSDZ) is back on the road and will be at the Mexican Fiesta and International Expo at the Henry W. Maier Festival Park in Milwaukee, WI., beginning today through Sunday. On August 26, the FSDZ will be at Wal-Mart in Grand Island, NE., and at the Nebraska State Fair from August 28 through September 7. Please stop by to learn more about the FSDZ!

The FSDZ is a 40-foot interactive vehicle that educates consumers about the four food safety messages--Clean, Cook, Separate and Chill--from the *Food Safe Families* campaign. Some of the features in the vehicle include a Hand Washing Station, where visitors can learn proper hand washing techniques, and the Microscope Station that magnifies harmful bacteria.

Watch for announcements of upcoming events. For dates, times and more information, go to <http://www.fsis.usda.gov/fsdz-schedule>.