



## 2017 Rate Changes for the Basetime, Overtime, Holiday and Laboratory Services Rates

On Dec. 28, 2016, FSIS announced in the Federal Register (81 FR 95556) the 2017 rates it will charge meat and poultry establishments, egg products plants, and importers and exporters for providing voluntary, overtime, and holiday inspection and identification, certification, and laboratory services. The 2017 basetime, overtime, holiday, and laboratory services rates will be applied on Feb. 5, 2017. The following tables list the 2016 and 2017 rates per hour, per employee, by type of service:

2016	
Service	Rate (estimates rounded to reflect billable quarters)
Basetime	\$54.56
Overtime	\$69.20
Holiday	\$83.84
Laboratory	\$69.96

2017	
Service	Rate (estimates rounded to reflect billable quarters)
Basetime	\$55.84
Overtime	\$70.28
Holiday	\$84.72
Laboratory	\$71.72

### In This Issue

- 1 2017 Rate Changes for the Basetime, Overtime, Holiday and Laboratory Services Rates
- 1 Follow Us On Twitter
- 2 USDA Seeking Nominations to the National Advisory Committee on Meat and Poultry Inspection
- 2 About FSIS
- 3 Policy Updates
- 3 Update: FSIS Testing for E. coli
- 3 Export Requirement Updates
- 3 FSIS Food Recalls and Alerts

### 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).

# USDA Seeking Nominations to the National Advisory Committee on Meat and Poultry Inspection

USDA is extending the period for applications and nominations for membership to the National Advisory Committee on Meat and Poultry Inspection (NACMPI). Membership is encouraged for individuals with knowledge and interest in meat, poultry and egg product safety and other FSIS responsibilities.

Persons from industry; state and local government; public health, scientific and academic communities; and consumers and consumer organizations, are invited to submit nominations. Self-nominations are also acceptable.

For consideration, submit a cover letter indicating your interest in serving as an industry, consumer, state and local government, or academic representative, a resume and USDA Advisory Committee Membership Background Information form AD-755. The resume or curriculum vitae must be limited to five, one-sided pages and should include educational background, expertise and a list of select publications. For submissions received that are more than five, one-sided pages in length, only the first five pages will be reviewed.

USDA Advisory Committee Membership Background Information form AD-755 is available at <http://www.fsis.usda.gov/wps/portal/ffsis/forms>.

Nomination packages can be mailed to Natasha Williams, Dedicated Federal Officer; Office of Outreach, Employee Education and Training; Food Safety and Inspection Service; U.S. Department of Agriculture; 1400 Independence Avenue, S.W.; Mail Stop 3778, Patriots Plaza III, Rm. 9-265A; Washington, D.C. 20250. Attn: National Advisory Committee on Meat and Poultry Inspection.

Nominations, including self-nominations, must be received by January 23, 2017. A Federal Register Notice containing additional details on this Committee and how to apply for membership may be accessed at <http://www.fsis.usda.gov/wps/portal/ffsis/topics/regulations/federal-register/federal-register-notices>.

For more information, contact Natasha Williams, Program Specialist, Designated Federal Officer, via email at [Natasha.Williams@fsis.usda.gov](mailto:Natasha.Williams@fsis.usda.gov) or telephone at 202-690-6531.

General information about the committee may be found at: <http://www.fsis.usda.gov/wps/portal/ffsis/topics/regulations/advisory-committees/nacmpi>.

*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 Lavallee

Acting Director  
Michelle Catlin

Editor  
Veronika Medina

Content & Technical Review Committee  
Autumn Canaday  
Maria Machuca  
Brittany Woodland

# Policy Updates

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

**Notice 94-16 - Changes to E-Authentication Security Questions**

**Notice 95-16 - Hiring Excellence Mandatory Training**

**Notice 96-16 - Hiring Excellence**

**Notice 97-16 - Quarterly Establishment Information Letters about Sampling Results**

**Notice 98-16 - Inspection of Closed-Face Sandwiches for Export to Canada**

**Notice 99-16 - Revised FSIS Form 9135-3 and Instructions for the Signature on Export Certificates for Canada**

**Notice 100-16 - Completion of the PHIS Plant Profile Foreign Country Export Questionnaire**

**Notice 101-16 - Information Technology Procurement Process Improvement**

**Docket No. FSIS-2016-0038 - Notice of Request for Revision of an Approved Information Collection (Sanitation SOPs and Pathogen Reduction-HACCP)**

**Docket No. FSIS-2016-0039 - Notice of Request for Revision of an Approved Information Collection (Procedures for the Notification of New Technology and Requests for Waivers)**

**Docket No. FSIS-2016-0050 - 2017 Rate Changes for the Basetime, Overtime, Holiday, and Laboratory Services Rates**

## Export Requirement Updates

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

Myanmar  
People's Republic of China  
Taiwan

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

## 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 by registering at <http://www.fsis.usda.gov/subscribe>.

## UPDATE: FSIS Testing for *E.coli*

FSIS posts biweekly 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 Shiga toxin-producing *E. coli* (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 Dec. 25, 2016, FSIS laboratory services analyzed a total of 16,147 beef trim samples (13,839 domestic and 2,308 imported), 3,715 routine follow-up samples (3,601 domestic and 114 imported), and 327 non-routine follow-up/traceback samples. One-hundred and eighty samples were found to be positive; 107 were domestic trim samples, six were imported trim samples, 63 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 ten samples have been positive for two different non-O157 O-groups.