

Food Safety and Inspection Service FSIS Constituent

## **FSIS Consumer Research on the** Safe Handling Instructions Label

The Food Safety and Inspection Service (FSIS) is planning to collect information in the form of consumer research that will include a web-based experimental study and a behavior change study to help inform potential revisions to the current Safe Handling Instructions (SHI) label and assess whether a label revision would improve consumer food safety behaviors. FSIS also will collect information on consumer use and understanding of the labeling on ready-to-eat (RTE) and not-ready-to-eat (NRTE) meat and poultry products, in particular consumers' ability to discern between the two types of products and to ensure that NRTE products that may appear to be ready to eat are thoroughly cooked.

FSIS is requesting comments on the proposed research by September 17, 2018. To view this notice, please visit https://www.federalregister.gov/documents/search?conditions%5Bagencies%5D=foodsafety-and-inspection-service&conditions%5Bpublication\_date%5D%5Bgte%5D=06%2F19%2F201 8&conditions%5Bterm%5D=food+safety+and+inspection+service#.

Comments may be submitted by one of the following methods:

- Federal eRulemaking Portal: Go to http://www.regulations.gov and follow the online instructions at that site for submitting comments.
- Mail, including CD-ROMs, etc.: Send to Docket Clerk, U.S. Department of Agriculture, Food Safety and Inspection Service, 1400 Independence Avenue SW, Mailstop 3758, Room 6065, Washington, D.C. 20250-3700.
- Hand and courier-delivered submissions can be delivered to 1400 Independence Avenue S.W., Room 6065, Washington, D.C. 20250-3700.

All items submitted by mail or electronic mail must include the agency name and docket number FSIS-2018-0021. Comments received in response to this docket will be made available for public inspection and posted without change, including any personal information, to http://www.regulations.gov.

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### **Export** Requirements **Updates**

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

Barbados **European Union** New Caledonia South Africa Taiwan Western Samoa

For a complete list of countries, visit https://www.fsis.usda. gov/wps/portal/fsis/topics/ international-affairs/exportingproducts.

# FSIS Food Defense Vulnerability Questionnaire

FSIS is planning to collect information from food industry and academic experts on vulnerabilities and research activities related to food defense for FSIS-regulated food products. The purpose of this information collection is to inform FSIS food defense efforts to help protect against an intentional attack on the food supply.

FSIS is requesting comments on: (a) Whether the proposed collection of information is necessary for the proper performance of FSIS' functions, including whether the information will have practical utility; (b) the accuracy of FSIS' estimate of the burden of the proposed collection of information, including the validity of the method and assumptions used; (c) ways to enhance the quality, utility, and clarity of the information to be collected; and (d) ways to minimize the burden of the collection of information, including through the use of appropriate automated, electronic, mechanical, or other technological collection techniques, or other forms of information technology.

The agency is requesting comments by September 17, 2018. To view this notice, please visit: https://www.federalregister.gov/documents/search?conditions%5Bagencies%5D=food-safety-and-inspection-service&conditions%5Bpublication\_date%5D%5Bgte%5D=06%2F19%2F2018&conditions%5Bterm%5D=food+safety+and+inspection+service#.

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- Hand- or courier-delivered submittals: Deliver to 1400 Independence Avenue SW, Room 6065, Washington, D.C. 20250-3700.

All items submitted by mail or electronic mail must include the agency name and docket number FSIS-2018-0020. Comments received in response to this docket will be made available for public inspection and posted without change, including any personal information, to http://www.regulations.gov.

# **Policy Updates**

FSIS notices and directives on public health and regulatory issues are available at: https://www.fsis.usda.gov/wps/portal/fsis/topics/regulations. The following policy update was recently issued:

**Notice 37-18 -** How to Handle Obsolete Export Certificates

# FSIS Posts Individual Salmonella Category Status for Poultry Carcass Establishments and Aggregate Results for Chicken Parts, Comminuted Poultry and Poultry Carcasses Tested for Salmonella and Campylobacter

FSIS has updated the individual establishments' category status for *Salmonella* performance standards for poultry carcasses at: <a href="https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program/establishment-categories">https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program/establishment-categories</a>.

FSIS also will update the aggregate sampling results relative to process control categories for establishments producing young chicken or turkey carcasses, raw chicken parts or not ready-to-eat (NRTE) comminuted poultry products at: <a href="https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program/aggregate-data">https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program/aggregate-data</a>.

## **FSIS Personnel Updates**

Frank Mays has been reassigned to the Office of Management (OM) Assistant Administrator position. He most recently served as the acting Assistant Administrator for OM and as the Deputy Assistant Administrator there as well. He joined FSIS in March 2017, after 34 years in the United States military. During his final tour, he served as the Commanding Officer (CO) of Joint Base Anacostia-Bolling (JBAB) in Washington, D.C., where he led a 1,200 member workforce.

Pete Bridgeman has been reassigned to the Executive Associate of Employee Experience position in the Office of Outreach, Employee Education and Training (OOEET). Previously, he was on detail to the Office of the Assistant Secretary for Administration to help stand up the Office of Customer Experience. Before his detail, Pete served as the OM Assistant Administrator. Pete has been with FSIS for over 32 years and served in various senior leadership positions within the Office of Investigation, Enforcement and Audits (OIEA), OM, Office of the Chief Financial Officer (OCFO), Office of Public Health Science (OPHS), and Office of Field Operations (OFO).

Anna Gallegos has been reassigned to OFO's Regulatory Operations where she will be focusing upon OFO export re-inspection, certification, country interaction, audits, and implementation of the current and future PHIS inclusion of countries. She will also be assisting in OFO food defense responsibilities as well as other special projects.

Dr. Yudhbir Sharma, District Manager Alameda is Acting Denver District Manager.

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