



FSIS Extends Comment Period on Proposed Changes to *Salmonella* Performance Standards for Ground Beef and Beef Manufacturing Trimmings

In October, FSIS announced it was seeking comments on a proposal to update *Salmonella* performance standards for raw ground beef and new *Salmonella* performance standards for beef manufacturing trimmings, a primary component of raw ground beef ([Changes to the Salmonella Verification Testing Program: Proposed Performance Standards for Salmonella in Raw Ground Beef and Beef Manufacturing Trimmings and Related Agency Verification Procedures](#), 84 FR 57688, October 28, 2019). FSIS is proposing both standards to ensure that establishments are consistently controlling or reducing *Salmonella*, a harmful bacteria not ordinarily considered an adulterant in raw beef products.

FSIS received a request from an industry association for an extension of the comment period. The agency has decided to extend the comment period by an additional 30 days. This extension should provide interested members of the public with sufficient time to review the agency's risk assessment and proposed performance standards. The comment period will now end on January 27, 2020.

Comments may be submitted online via the federal eRulemaking portal, available at <http://www.regulations.gov>; by mail sent 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, or by hand or courier delivery 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-2018-0045.

In This Issue

- 1 FSIS Extends Comment Period on Proposed Changes to *Salmonella* Performance Standards for Ground Beef and Beef Manufacturing Trimmings
- 1 Export Requirements Update
- 2 FSIS Posts Quarterly Sampling Reports on *Salmonella* Percent Positives
- 2 Policy Updates

Export Requirements Update

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

- Barbados
- Canada
- Chile
- China, People's Republic of
- European Union
- Japan
- Korea, Republic of
- Hong Kong
- Morocco
- North Macedonia, Republic of
- Singapore
- South Africa

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

FSIS Posts Quarterly Sampling Reports on *Salmonella* Percent Positives

FSIS has posted quarterly reports on the percent positives from sampling projects that test for *Salmonella* for fiscal year (FY) 2016 through FY 2019. The reports include the total sample counts and positive sample counts by sampling project and establishment Hazard Analysis and Critical Control Point (HACCP) size. This report will next be updated by February 2020 with first quarter FY 2020 information. FSIS also plans to release other quarterly sampling reports, the next of which will be the percent positives for ready-to-eat sampling projects in late December 2019.

The reports can be found on the Quarterly Progress Reports on *Salmonella* and *Campylobacter* Testing of Selected Raw Meat and Poultry Products web page at <https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/quarterly-reports-salmonella/quarterly-progress-reports>.

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 updates were recently issued:

Docket No. FSIS-2018-0027 - Publication Method for Lists of Foreign Countries Eligible To Export Meat, Poultry, or Egg Products to the United States

FSIS Notice 47-19 - Poultry and Poultry Products Export Certification to the People's Republic of China (China)

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