



New HACCP Model Now Available

As stated in the [October 2, 2020 Constituent Update](#), FSIS has updated its Hazard Analysis and Critical Control Point (HACCP) guide and multiple generic HACCP models. The agency has also developed a new Sanitation Standard Operating Procedures (SSOP) guide. The guides and the models are intended to assist establishments in meeting regulatory requirements to produce safe and wholesome products. Additional models will be posted as they are revised.

The updated guides and models reflect changes in FSIS policy and lessons learned about implementing HACCP since its inception. The materials include updated scientific references and footnotes containing explanatory guidance and links to related sources of information. Consistent with the previous models, each model includes a product description, ingredients list, production flow diagram, hazard analysis and HACCP plan.

The revised [Guideline for the Preparation of HACCP Plans](#) leads an establishment through the process of developing a HACCP plan according to seven principles and provides links to additional reference materials. Templates are provided in the guide so the establishment can capture the product-specific information as demonstrated in the guide.

Additional models will be posted as they are revised. The following model was recently added:

- [Generic HACCP Model for Poultry Slaughter](#)

Policy Update

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:

Directive 5610.1 Revision 2 - Management of Consumer Complaints in the Consumer Complaint Monitoring System

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Export Requirements Update

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

- Australia
- Colombia
- Curacao
- Hong Kong
- Japan
- Jordan
- Korea, Republic of
- Peru
- Qatar
- Taiwan

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

FSIS to Post Updated Dataset on Import Refusals

On November 16, 2020, FSIS will update the publicly posted dataset on import refusals for products that the agency regulates. Federal law requires every commercial shipment of imported meat, poultry, and egg products to be re-inspected prior to product entering U.S. commerce. FSIS re-inspects each shipment to verify labeling, proper certification, general condition, and any signs of tampering and to identify product adulterated by transportation damage. FSIS also performs additional activities on a random and/or for-cause basis, such as physical product examination and laboratory sampling for pathogens and chemical residues.

Any product that does not meet FSIS requirements is refused entry, and the importer has up to 45 days (30 days for egg products) to have the product destroyed for use as human food, re-exported/returned to the foreign country, converted to animal food, or brought into compliance with FSIS requirements, if applicable (e.g., relabeled, remarked, or issued a replacement certificate).

This dataset is updated around the 15th of each month and contains each shipment with product that was refused entry. To access these datasets or view more information about them, please visit the [FSIS Datasets page](#).

FSIS to Post Individual Category Status and Aggregate Results for Poultry Carcasses, Chicken Parts, and Comminuted Poultry Tested for *Salmonella*

On November 20, 2020, FSIS will update the individual establishment *Salmonella* performance standard category information for raw poultry carcasses, raw chicken parts and comminuted poultry products at <https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program/establishment-categories>.

Additionally, FSIS will post the aggregate sampling results showing the number of establishments in categories 1, 2, or 3 for establishments producing young chicken or turkey carcasses, raw chicken parts or not ready-to-eat (NRTE) comminuted poultry products at <https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program/aggregate-data>.

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