



FSIS Announces Webinars for the Compliance Guideline for Label Approval

FSIS will host webinars on the recently posted Compliance Guideline for Label Approval on Sept. 21 and Sept. 27, 2017, at 2 p.m., EST. The webinar will provide an overview of the generic labeling regulations, including additional information related to generic label approval. The webinar also will include a discussion about the changes to the Compliance Guideline for Label Approval. To access the webinar, go to <https://www.teleconference.att.com/servlet/ATTClogin> and follow the on-screen instructions. Use the following information when logging on: Meeting Number: 888-844-9904 Code:2956126. Please be sure to log on as a participant. For questions, contact Gianfranco Santaliz at 301-504-0878 or Gianfranco.Santaliz@fsis.usda.gov.

Additionally, the docket number for the Compliance Guideline for Label Approval is FSIS-2017-0040-0001. This docket may be accessed at <http://www.regulations.gov>. Comments on this revised guideline may be submitted through the Federal eRulemaking Portal at <http://www.regulations.gov> or by mail to the U.S. Department of Agriculture, FSIS, Docket Clerk, Patriots Plaza III, 355 E St. S.W., 8-163A, Mailstop 3782, Washington, D.C. 20250-3700. All comments submitted must include docket number: 2017-0040. The comment period will end on Oct. 23, 2017. For questions or concerns, please contact the Labeling and Program Delivery Staff at 301-504-0878 or via ASKFSIS.

Availability of the Beef and Veal Carcass Baseline Survey Report

FSIS has posted the results from the Beef and Veal Carcass Baseline Survey (BVCBS) conducted from August 2014 to December 2015, to estimate the percentage of positive samples for pathogens – *Salmonella*, *E. coli* O157:H7, non-O157 Shiga Toxin-Producing *E. coli* (non-O157 STEC), and indicator bacteria on beef and veal carcasses. For this survey, FSIS collected swab samples from steers, cows, bulls, dairy cows, heifers, and veal carcasses (bob veal, formula-fed veal, non-formula fed veal, and heavy calves) at two different stages of the slaughtering process—post-hide removal/pre-evisceration and pre-chill. FSIS used the BVCBS data to estimate the national prevalence of selected pathogens and to evaluate the pre-evisceration and pre-chill dressing procedures and slaughter process controls. This information may be further used to develop compliance guidance and other regulatory policies. The report can be found at:

<https://www.fsis.usda.gov/wps/wcm/connect/b03963cc-0845-4cfe-b94e-2c955ee5e2ef/Beef-Veal-Carcass-Baseline-Study-Report.pdf?MOD=AJPERES>.

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Food Safety Information During Hurricane Response

FSIS continues to push its food safety education messages on its [English](#) and [Spanish](#) Twitter accounts. The social media messages relate to food safety recommendations before, during, and after severe storms or hurricanes. In addition to sharing [A Consumer's Guide to Food Safety, Severe Storms & Hurricanes](#), FSIS has continued to emphasize to consumers not to eat food that has come in contact with flood waters. FSIS is also ensuring consumers know they are able to contact the Meat and Poultry Hotline with food safety concerns as well as FSIS' Office of Investigation, Enforcement and Audit's regional office in Dallas to report suspicious food activity. Additionally, FSIS continues to share the messages coming from USDA and the Secretary's Twitter accounts.

FSIS Posts PHV Refresher Training on Consciousness and Stunning

As part of its FY 2017 Annual Goals, FSIS provided refresher training to Public Health Veterinarians (PHVs) on how to identify animals that have returned to full consciousness and the appropriate regulatory actions to take. From Goal 2 of the FSIS FY2017-2021 Strategic Plan, Modernize Inspection Systems, Policies, and the use of Scientific Approaches, FSIS developed Result 9: Increase Adoption of Humane Handling Best Practices. One of the key Actions from Result 9 was to develop and implement a plan for delivering refresher training to IPP on recognizing signs of consciousness in livestock. The training is available at <https://www.fsis.usda.gov/wps/wcm/connect/bd0306ae-68ce-4337-ad3e-61da08eabbaa/PHV-Refresher-Training-Consciousness-Stunning.pdf?MOD=AJPERES>.

FSIS Posts Aggregate Results for Chicken Parts, Comminuted Poultry and Poultry Carcasses Tested for *Salmonella* and *Campylobacter*

On Sep. 20, 2017, FSIS will update the publicly posted aggregate sampling results (not individual establishments) relative to process control categories for establishments producing young chicken or turkey carcasses, raw chicken parts and Not Ready-To-Eat (NRTE) comminuted poultry products at <http://www.fsis.usda.gov/wps/portal/ffsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program>. FSIS intends to resume individual establishment category web posting in the future once additional results from follow-up sampling for establishments that are in Category Three have been used to help assess establishment corrective actions. FSIS will be regularly assessing the aggregate data to determine if the follow-up sampling is working effectively.

FSIS Constituent Update is prepared by the Congressional and Public Affairs Staff, Office of Public Affairs and Consumer Education

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Export Requirements Updates

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

Benin
Colombia
Iraq
Israel
Japan
Peru

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

FSIS Posts Updated Dataset on Imports

The updated dataset on import refusals for products regulated by FSIS is now available on the FSIS website. Federal law requires every commercial shipment of imported meat, poultry, and egg products to be inspected prior to product entering U.S. commerce. FSIS inspects each shipment to verify labeling, proper certification, general condition, 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, replacement certificate). This dataset is updated around the 15th of each month and contains each shipment with product that was refused entry. For more information, please visit <https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/data>.

Identifying Regulatory Reform Initiatives at USDA

On July 17, 2017, USDA published a request for information, “Identifying Regulatory Reform Initiatives,” in pursuant with Executive Order 13777—Enforcing the Regulatory Reform Agenda. USDA is requesting ideas from the public on how to provide better customer service and remove unintended barriers to participation in our programs in ways that least interfere with our customers and allow us to accomplish our mission. USDA is asking for public ideas on regulations, guidance documents, or any other policy documents that are in need of reform, for example, ideas to modify, streamline, expand, or repeal those items.

Comments and information are requested on or before July 17, 2018. USDA will review comments in four batches over a one-year period. The cut-off period for comments for the first, second, third and fourth batches are Sept. 15, 2017, Nov. 14, 2017, Feb.12, 2018 and July 17, 2018, respectively.

Comments can be submitted the following two ways:

- Electronic Submission of Comments: you may submit comments electronically through the Federal eRulemaking Portal: <http://www.regulations.gov>.
- Submission of Comments by Mail, Hand delivery, or Courier: paper, disk, or CD-ROM submissions should be submitted to regulations@obpa.usda.gov, Office of Budget and Program Analysis, USDA, Jamie L. Whitten Building, Room 101-A, 1400 Independence Ave. SW., Washington, D.C. 20250.

For proper delivery, in your comment specify “Identifying Regulatory Reform Initiatives.” For more information, please visit <https://www.federalregister.gov/documents/2017/07/17/2017-14920/identifying-regulatory-reform-initiatives>.

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:

Notice 46-17 -
Considering Interim Ratings and Advisory Assessments in Final Ratings of Record

Notice 47-17 - FSIS
Standardized Performance Evaluation Model