



## Reminder: PHIS Export Component Launches Today, June 29

Today, the Food Safety and Inspection Service (FSIS) began the gradual implementation of the Public Health Information System (PHIS) Export Component, which provides for an electronic export application and certification system. As previously announced, FSIS has begun implementing the PHIS automated export component with a limited number of countries, and then will gradually expand to additional countries. Countries in this first phase include: Afghanistan, Andorra, Bahamas, Bolivia, Burundi, Cape Verde, Cook Islands, Ethiopia, French Guiana, Gambia, Guinea, Liberia, Mozambique, San Marino, Tanzania, and Uganda. Export applications entered through PHIS began processing at 12:01 a.m., June 29.

FSIS proxy services are available to enter paper applications via the contact information below for those who choose not to use the automated system. No paper applications will be approved for this group of 16 countries by the FSIS in-plant inspector. For those applicants not using PHIS, they are to submit a paper export application, FSIS Form 9060-6, to the FSIS Proxy by one of the following methods:

Email: [FSCEXport.Recon@fsis.usda.gov](mailto:FSCEXport.Recon@fsis.usda.gov)

Mail: U.S. Department of Agriculture, Food Safety and Inspection Service, FMD, Financial Services Center, P.O. Box 9205, Des Moines, IA 50306-9948

Fax: 1-844-378-1048

FSIS would like to remind you that all parties doing business in PHIS are required to have electronic Authentication Level 2, which is managed by the U.S. Department of Agriculture. You can register online and find the steps to complete this process here: <https://www.eauth.usda.gov>.

Information, including updated user guides for Industry and additional videos on the application submittal process, are now available on the FSIS website at <https://www.fsis.usda.gov/wps/portal/FSIS/topics/inspection/phishis>. Please continue to monitor this website and read the *Constituent Update* for any upcoming information. For questions concerning the PHIS export functionality, industry may submit those to [PHISTechnicalQA@fsis.usda.gov](mailto:PHISTechnicalQA@fsis.usda.gov).

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### Export Requirements Updates

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

- Barbados
- Chile
- Costa Rica
- Curacao
- Honduras
- Jamaica
- Mexico
- New Caledonia
- Nicaragua
- People's Republic of China
- South Africa
- Taiwan
- Trinidad & Tobago
- Western Samoa

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

# FSIS to Implement PHR Update for Scheduling PHREs

FSIS uses a number of decision criteria described in [Directive 5100.4](#) to prioritize establishments for Public Health Risk Evaluations (PHREs). At the meeting of the National Advisory Committee on Meat and Poultry Inspection (NACMPI) in January 2013, FSIS presented its plans to implement a food safety assessment (FSA) scheduling criterion called Public Health Regulations (PHRs). In June 2013, FSIS implemented the PHR criterion. Periodic re-analysis of the PHRs is one of the recommendations from the 2013 NACMPI report.

This year, FSIS has analyzed the most current data and is revising the list of PHRs as well as the cut points used. FSIS posted on its [website](#) the Fiscal Year (FY) 2019 list of PHRs and their corresponding cut-points. The Agency will implement this updated set of PHRs at the start of FY 2019. The PHRs will be used by FSIS to inform inspection personnel when non-compliance with this set of regulations exceeds the lower cut point and also to prioritize PHREs when the higher cut point is exceeded.

## Study Shows Most People Are Spreading Dangerous Bacteria Around the Kitchen and Don't Even Realize It

A new study from the U.S. Department of Agriculture shows that when it comes to handwashing before meals, consumers are failing to properly clean their hands 97 percent of the time. Rushed handwashing can lead to cross-contamination of food and other surfaces, resulting in foodborne illness. The preliminary results of the observational study, conducted by USDA in collaboration with RTI International and North Carolina State University, showed some concerning results. For more information, visit: <https://www.usda.gov/media/press-releases/2018/06/28/study-shows-most-people-are-spreading-dangerous-bacteria-around>.

## Policy Updates

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

**Notice 33-18** - *Fiscal Year 2018 Continuing Education Program for Public Health Veterinarians*

**Notice 34-18** - *Assessment and Verification Reviews of an Official Livestock Establishments Robust Systematic Approach for Humane Handling and Slaughter*

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