



United States Department of Agriculture

Food Safety and Inspection Service

Volume 17 Number 20

# FSIS Constituent Update

PROTECTING PUBLIC HEALTH THROUGH FOOD SAFETY & FOOD DEFENSE

May 23, 2014

## USDA Seeking Nominations to National Advisory Committee on Meat and Poultry Inspection

USDA is seeking applications and nominations for membership to the National Advisory Committee on Meat and Poultry Inspection. Membership is encouraged for individuals with knowledge and interest in meat, poultry and egg product safety and other FSIS responsibilities. Persons from industry; state and federal government; public health, scientific and academic communities; and consumers and consumer organizations, as well as all other interested persons, are invited to submit nominations.

For consideration, submit a resume and USDA Advisory Committee Membership Background Information form AD-755. The resume or curriculum vitae must be limited to five, one-sided pages and should include educational background, expertise and a list of select publications. For submissions received that are more than five, one-sided pages in length, only the first five pages will be reviewed. USDA Advisory Committee Membership Background Information form AD-755 is available at <http://www.ocio.usda.gov/forms/doc/AD-755.pdf>. Nomination packages can be mailed to Secretary Tom Vilsack, USDA, 1400 Independence Ave., S.W., Washington, D.C. 20250, Attn: National Advisory Committee on Meat and Poultry Inspection. Nominations must be received by June 16, 2014. Self-nominations are also welcome.

For additional information, contact Designated Federal Officer Sally Fernandez at 202-690-6524 or [sally.fernandez@fsis.usda.gov](mailto:sally.fernandez@fsis.usda.gov). To read the *Federal Register* notice, go to <http://www.fsis.usda.gov/wps/portal/fsis/topics/regulations/federal-register/federal-register-notices>.

## Update: FSIS Testing for *E. coli*

FSIS posts bi-weekly updates for the agency's raw ground beef *E. coli* sampling program. Included are testing results of raw ground beef component samples for *E. coli* O157:H7 and STECs from FSIS routine and follow-up sampling programs. Also featured is data for non-O157 STECs by each non-O157 STEC serogroup.

Between June 4, 2012 and May 18, 2014, FSIS laboratory services analyzed 5,890 beef trim samples (5,058 domestic and 832 imported); 1,905 routine follow-up samples (1,791 domestic and 114 imported), and 65 non-routine follow-up/traceback samples. Eighty-four samples were found to be positive; 37 were domestic trim samples; 3 were imported trim samples; 40 were domestic follow-up samples; and 4 were non-routine follow-up/traceback samples. To date, two samples have been positive for both O157:H7 and non-O157 STEC and six samples have been positive for two different non-O157 O-groups.

To review testing results, visit the *E. coli* data tables by clicking on Topics/Data Collection and Reports/Microbiology/*E. coli* tabs.

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## Export Requirement Updates



The Library of Export Requirements has been updated to reflect changes in export requirements for the following areas:

- Fiji
- Hong Kong
- Japan (Egg Products)
- Taiwan
- United Arab Emirates

Complete information can be found at <http://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products>.

# FSIS Employee Training Update

The Office of Outreach Employee Education and Training (OOEET) is responsible for ensuring that the regulatory policy taught in the Inspection Methods is accurate and up to date. Some regulatory policies taught in the Food Safety Regulatory Essentials (FSRE) course have changed and new regulatory policies have been implemented since the last time the course was offered to inspection personnel. Therefore, the FSRE training will no longer be available on USDA FSIS' website after June 15, 2014.

OOEET has combined the FSRE and the Public Health Information System (PHIS) training courses into the Inspection Methods training course. The Inspection Methods course covers the essential FSIS inspection verification tasks for newly promoted or newly hired Consumer Safety Inspectors and Public Health Veterinarians. This course provides training on PHIS, and includes hands-on practice using the PHIS system. This course focuses on the essential knowledge needed for these positions; some of the major topics covered include: the PHIS establishment profile, the task calendar, sanitation, Hazard Analysis Verification, Hazard Analysis and Critical Control Point verification, sampling, sanitary dressing procedures, humane handling; raw, ready-to-eat and shelf stable product hazards and preventive measures; *Listeria* regulations, export certification and food defense.

To access the Inspection Methods course, visit <http://www.fsis.usda.gov/wps/portal/fsis/topics/inspection/workforce-training/regional-on-site-training/inspection-methods/>.

## Follow Us on Twitter

Find food safety information for at-risk people, along with tips and resources to keep consumers and other interested groups informed of the latest agency news and events. Follow FSIS on Twitter at [www.twitter.com/USDAFoodSafety](http://www.twitter.com/USDAFoodSafety).

### Also Tweet en Español

The FSIS Spanish language Twitter feed keeps consumers and other interested communities informed of the latest agency news and events and provides useful food safety tips.

## FSIS Food Recalls and Alerts

Stay up-to-date on FSIS' food recall alerts by visiting FSIS' Current Recalls and Alerts Web page at <http://www.fsis.usda.gov/recalls>.

You can also receive e-mail notifications when public health alerts and recalls are issued. Register at <http://www.fsis.usda.gov/subscribe>.

## Get Answers at AskFSIS

*AskFSIS* is a web-based technology and policy question-and-answer forum on topics such as exporting, labeling, inspection, programs and procedures.

In addition, *AskFSIS* offers Really Simple Syndication (RSS) feeds that link back to the Q&As. Visit <http://askfsis.custhelp.com/> to view recently posted topics.

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