

National Advisory Committee on Meat and Poultry Inspection Meeting
May 16-17, 2000

Quality Hotel & Suites - Court House Plaza
1200 North Court House Road
Arlington, Virginia 22201

Revised 03/17/00

Congress established the National Advisory Committee on Meat and Poultry Inspection in 1971 under authority of the Federal Meat Inspection and Poultry Products Inspection Acts. Both laws require the Secretary of Agriculture to consult with an advisory committee before issuing product standards and labeling changes or on matters affecting federal and state program activities. Membership on the Committee has been broadened to provide a greater representation to state and consumer interests and to add more balance than in previous years. Secretary of Agriculture, Dan Glickman, expects the Committee to serve as a forum for significant sharing of ideas and insight about how our regulatory system can best serve both consumers and industry. The addition of representatives from state and consumer interests will result in more substantial contributions to USDA's regulatory policy development. The public is invited to participate in this process by making comments and suggestions, either at this meeting or in writing. Written comments may be submitted to the Food Safety and Inspection Service (FSIS), Docket Clerk: DOCKET No.XXXX-00, Room 102, Cotton Annex Building, 300 12th Street, SW, Washington, DC 20250. Comments may also be sent by facsimile (202) 205-0381. The comments and official transcript of the meeting will be in the Docket Clerk's office. Transcripts may also be viewed on FSIS Web Site at <http://www.fsis.usda.gov/OPPDE/nacmpi/>

Three standing Sub-Committees have been designated. Each subcommittee will have one or two issues to address during this meeting.

- Proposed Changes to HACCP Final Rule – Industry Petition
- Extending USDA's Meat and Poultry Inspection Program to Additional Species (including the use of nitrates in non-amenable species)
- *E. coli* 0157:H7 Developments
- *Listeria* Developments

Mr. Thomas Billy, Administrator of the Food Safety and Inspection Service (FSIS), chairs the Committee. Dr. Catherine Woteki, Under Secretary of Agriculture for Food Safety will address the Committee on current food safety issues, including the status of the President's Food Safety Council initiatives. Dr. Edward B. Knipling, Associate Administrator, Agricultural Research Service will present and discuss an overview of future food safety research, including research on *E-coli* O157:H7. Top FSIS officials who lead efforts in the policy issues on the agenda will also brief the Committee. Mr. Billy will invite the public to make comments and suggestions on the Committee's proceedings. The Committee will consider these comments and suggestions as it plans its agenda.

National Advisory Committee on Meat and Poultry Inspection Meeting

Tuesday, May 16, 2000

Quality Hotel & Suites - Court House Plaza

Jefferson Room

8:30 - 9:15	Welcome President's Food Safety Council and Bio Security Meeting Agenda/Committee Renewal	Thomas Billy Catherine Woteki Thomas Billy
9:15 - 10:00	Briefings HACCP-based Inspection Models Project	Michael Grasso
10:00 - 10:30	BREAK	
10:30 - 11:00	Briefings (continued) Workforce of the Future (including Consumer Safety Officer initiative, Role of the Veterinarian of the Future, Recruitment and related issues) Plan to Ensure Safety of Meat and Poultry at Retail	Ron Hicks Phil Derfler
11:00 - 11:45	Issue Proposed Changes to HACCP Final Rule – Industry Petition	Daniel Engeljohn
11:45 - 12:45	LUNCH	
12:45 - 1:30	Issue Extending USDA's Meat and Poultry Inspection Program to Additional Species (including the use of nitrates in non-amenable species)	Robert Post
1:30-2:30	An Overview of Future Food Safety Research, including Research on <i>E-coli</i> O157:H7	Dr. Edward B. Knipling Associate Administrator, Agricultural Research Service
2:30 - 3:15	Issue <i>E. coli</i> 0157:H7 Developments	Phil Derfler
3:15 - 3:45	BREAK	
3:45 - 4:30	Issue <i>Listeria</i> Developments	Judy Riggins
4:30 - 5:15	Public Comment and Adjourn	Thomas Billy

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*Quality Hotel & Suites - Court House Plaza
Conference Center*

Evening Sub-Committee Sessions

Standing Sub-Committees Meeting on Issues

7:00 - 9:00 *Standing Sub-Committee Number 1*

Kathleen Hanigan
*Conference Center
Room 2327*

Issue: Proposed Changes to HACCP Final Rule – Industry Petition

7:00 - 9:00 *Standing Sub-Committee Number 2*

Daniel LaFontaine
*Conference Center
Room 2329*

Issue: Extending USDA's Meat and Poultry Inspection Program to
 Additional Species (including the use of nitrates in non-amenable species)

7:00 - 9:00 *Standing Sub-Committee Number 3*

Carol Tucker Foreman
*Conference Center
Room 2331*

Issues:
E. coli 0157:H7 Developments
Listeria Developments

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Jefferson Room

8:30 - 9:30	Standing Sub-Committee Number 1 Briefing on Tuesday Evening Session	Kathleen Hanigan
	Proposed Changes to HACCP Final Rule – Industry Petition	
9:30 - 10:00	BREAK	
10:00 - 11:00	Standing Sub-Committee Number 2 Briefing on Tuesday Evening Session	Daniel LaFontaine
	Extending USDA’s Meat and Poultry Inspection Program to Additional Species (including the use of nitrates in non-amenable species)	
11:00 - 12:00	Standing Sub-Committee Number 3 Briefings on Wednesday Evening Session	Carol Tucker Foreman
	<i>E-coli</i> 0157:H7 Developments <i>Listeria</i> Developments	
12:00 - 1:00	LUNCH	
1:00 - 1:30	Briefing National Advisory Committee on Microbiological Criteria for Foods	Karen Hulebak
1:30 - 3:00	Briefing Policy Issues and Options related to <i>Campylobacter</i> Performance Standards	Daniel Engeljohn
3:00 - 3:30	BREAK	
3:30 - 4:30	Remaining Issues and Plans for Next Meeting November 1-2, 2000	Thomas Billy
4:30 - 5:15	Public Comment, Wrap Up, and Adjourn	Thomas Billy