



## USDA Announces Proposed Rule to Amend Egg Products Inspection Regulations

On Jan. 9, 2018, FSIS announced a critical step forward in making egg products safer for Americans to eat. FSIS is proposing to amend the egg products inspection regulations by requiring official plants that process egg products to develop Hazard Analysis and Critical Control Points (HACCP) systems and Sanitation Standard Operating Procedures (Sanitation SOPs) and to meet other sanitation requirements consistent with the meat and poultry regulations. FSIS is proposing that official plants will be required to produce egg products in such a way that the finished product is free of detectable pathogens. The regulatory amendment also uses the Agency's resources more efficiently and removes unnecessary regulatory obstacles to innovation.

FSIS is proposing to eliminate those current regulatory provisions not consistent with that of the meat and poultry regulations. The proposed rule aims to modernize food safety inspection systems at egg products plants. Under the HACCP system, plants will be able to tailor a food safety system that best fits their particular facility and equipment. Furthermore, by removing prescriptive regulations, egg products plants will have the flexibility and the incentive to innovate new means to achieve enhanced food safety.

In addition, FSIS will be further fortifying the safety of the American consumer by taking over jurisdiction of egg substitutes, which pose the same risk as egg products and will be treated with the same level of scrutiny and care.

The impact cost for the proposed rule is mitigated by the fact that 93 percent of egg products plants already use a written HACCP plan that addresses at least one production step in their process, while also alleviating the unnecessary costs associated with the current prescriptive regulations.

There will be a 120-day period for comment once the rule is published in the *Federal Register*.

To view the proposed rule, visit <https://www.fsis.usda.gov/wps/wcm/connect/a63034b9-2204-45ca-a35d-bbb0345b86eb/2005-0015.pdf?MOD=AJPERES>.

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# FSIS Announces Webinar for Posting Individual *Salmonella* Category Status for Poultry Carcass Establishments

On Jan. 16, 2018, FSIS will host a webinar from 10:00 a.m. to 12:00 p.m. ET about the posting of individual *Salmonella* category status for poultry carcass establishments. The webinar will provide an overview of FSIS' sampling practices and explain the category determination process, the expectations for establishments in Category 3 and the time frame as to when FSIS will publicly update the data on its website. To access the webinar, visit <http://ems8.intellor.com/login/802583> and follow the on-screen instructions. Use the following information when logging on: meeting number: 1-877-369-5243 or 1-617-668-3633, access code: 0952499. Please be sure to log on as a participant. The webinar will be recorded and posted on the website upon availability. For questions, contact Jeremy "Todd" Reed at [jeremy.reed@fsis.usda.gov](mailto:jeremy.reed@fsis.usda.gov).

# FSIS Announces Webinar for Trading Partners, Foreign Establishments and Importers

FSIS will host a conference with a simultaneous webinar for our trading partners, foreign establishments and importers on Feb. 20, 2018 from 9:00 a.m. to 12:00 p.m. ET in Washington, D.C. The conference will provide an overview of the Label Submission and Approval System (LSAS), generic labeling regulations, including additional information related to generic label approval. FSIS will also discuss the amenability issues, nutrition labeling, animal raising claims and common problems seen at port-of-entry.

The conference will be held at Patriot's Plaza 3 at 355 E Street, SW in Washington, D.C. in the first level auditorium. Advance notification of participation is required. If you wish to attend, please send a confirmation e-mail with your full name, title, entity that you represent and country to: [internationalcoordination@fsis.usda.gov](mailto:internationalcoordination@fsis.usda.gov). Upon receipt of your registration, FSIS will provide additional logistical information for those unable to attend in person. FSIS intends to provide access via webinar for those that cannot join the conference.

Additionally, for those that cannot participate in person or via webinar, FSIS wishes to inform everyone about the availability of labeling guidance on our webpage. It can be accessed by visiting: <https://www.fsis.usda.gov/wps/portal/ffsis/topics/regulatory-compliance/labeling>.

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

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# 2018 Rate Changes for the Basetime, Overtime, Holiday and Laboratory Services Rates

On Jan. 10, 2018, FSIS announced in the *Federal Register* the 2018 rates it will charge meat and poultry establishments, egg products plants and importers and exporters for providing voluntary, overtime and holiday inspection and identification, certification and laboratory services. The 2018 basetime, overtime, holiday and laboratory services rates will be applied on Jan. 21, 2018.

2017	
Service	Rate (estimates rounded to reflect billable quarters)
Basetime	\$55.84
Overtime	\$70.28
Holiday	\$84.72
Laboratory	\$71.72

2018	
Service	Rate (estimates rounded to reflect billable quarters)
Basetime	\$57.52
Overtime	\$72.24
Holiday	\$86.88
Laboratory	\$73.20

## 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 update was recently issued:

**Notice 03-18** - *Profile Updates at Establishments that Apply High Pressure Processing or Irradiation*

## Export Requirements Updates

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

Republic of Congo

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

# Establishment Specific Datasets Now Available

FSIS has posted a new establishment specific dataset on the FSIS website as announced in the *Federal Register* on July 14, 2016 (Docket No. FSIS-2014-0032). This is the full dataset of FSIS' follow-up microbiological sampling of raw beef products. Prior to publishing this dataset, the sample dataset and corresponding data dictionary were posted on Nov. 13, 2017 and comments were sought until Dec. 26, 2017. FSIS updates existing datasets quarterly, approximately the first Friday of the next quarter, so this dataset will next be updated in April.

The quarterly updates to other establishment specific datasets are now available on the FSIS website:

- Establishment Demographic Data, which supplements the existing MPI Directory
- Ready-to-Eat (RTE) Meat and Poultry Sampling Data
- Egg Product Sampling Data
- Raw Ground Beef Sampling Data
- Raw Beef Trim Sampling Data
- Raw Beef Components

The next new dataset that FSIS will post will be on FSIS' routine microbiological sampling of chicken carcasses. The sample dataset and data dictionary will be posted on the FSIS website on Feb. 9, 2018.

Additional details can be found at: <http://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/data/fsis-datasets>.

## FSIS Posts Updated Dataset on Import Refusals

On Jan. 16, 2018, FSIS will update the publicly posted dataset on import refusals for products regulated by FSIS. 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 15<sup>th</sup> 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>.

**UPDATE:**

## FSIS Testing for *E. coli*



FSIS posts biweekly updates of the Agency's raw ground beef *E. coli* sampling program, which includes testing results of raw ground beef component samples for *E. coli* O157:H7 and Shiga toxin-producing *E. coli* (STECs) from FSIS routine and follow-up sampling programs. Data are also presented for non-O157 STECs by each non-O157 STEC serogroup.

Between June 4, 2012 and Dec. 31, 2017, FSIS laboratory services analyzed a total of 21,356 beef trim samples (17,365 domestic and 3,991 imported), 4,507 routine follow-up samples (4,393 domestic and 114 imported) and 364 non-routine follow-up/traceback samples. 211 samples were found to be positive; 127 were domestic trim samples, 11 were imported trim samples, 69 were domestic follow-up samples, and four were non-routine follow-up/traceback samples. To date, three samples have been positive for both O157:H7 and at least one non-O157 STEC strain, and 11 samples have been positive for two different non-O157 O-groups. To review testing results, visit the *E. coli* data tables at <http://www.fsis.usda.gov/wps/portal/ffsis/topics/data-collection-and-reports/microbiology/ec>.