



FSIS to Publish Proposed Rules to List Vietnam, China, and Thailand as Eligible to Export Siluriformes Fish and Fish Products to the U.S.

Next week, FSIS will publish in the *Federal Register* three proposed rules to list Vietnam, China, and Thailand as foreign countries eligible to export Siluriformes fish and fish products to the United States. Once these documents go on public display at the Office of the Federal Register, their scheduled publication dates will be posted here: <https://www.federalregister.gov/public-inspection/current>. The proposed rules announce FSIS' determination that the Siluriformes fish inspection systems in Vietnam, China, and Thailand are equivalent to the U.S. system. The proposals will be open for comment for 30 days.

Vietnam, China, and Thailand are currently exporting Siluriformes fish to the United States under the provisions provided in the December 2015, FSIS final rule that established a mandatory FSIS inspection system for Siluriformes fish ([80 FR 75590](https://www.federalregister.gov/public-inspection/current)). All three countries have submitted documentation to FSIS to establish the equivalence of their Siluriformes fish inspection system and eligibility to export Siluriformes fish to the United States. FSIS reviewed the documentation submitted, conducted on-site audits of these countries, and concluded that, as implemented, the inspection systems are equivalent to that of the United States. Should these proposed rules be made final, Vietnam, China, and Thailand will be listed in the Code of Federal Regulations as being eligible to export Siluriformes fish to the United States.

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 update was recently issued:

Docket No. FSIS-2018-0036 - *Joint Public Meeting on the Use of Cell Culture Technology To Develop Products Derived From Livestock and Poultry*

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USDA and FDA Announce Joint Public Meeting on Use of Animal Cell Culture Technology to Develop Products Derived from Livestock and Poultry

On Sept. 10, 2018, U.S. Secretary of Agriculture Sonny Perdue, DVM and U.S. Food and Drug Administration Commissioner Scott Gottlieb, M.D. announced a joint public meeting to be held on Oct. 23-24, 2018 to discuss the use of cell culture technology to develop products derived from livestock and poultry.

The joint public meeting, hosted by the FSIS and the FDA, will focus on the potential hazards, oversight considerations, and labeling of cell cultured food products derived from livestock and poultry. The first day of the meeting will focus primarily on the potential hazards that need to be controlled for the safe production of animal cell cultured food products and oversight considerations by regulatory agencies. The second day of the meeting will focus on labeling considerations. For further information on the joint public meeting and to register to attend the meeting, please visit the [Meetings and Events page](#) on the FSIS website.

FSIS Names New Chief Scientist

Effective Oct. 1, 2018, Dr. J. Emilio Esteban will serve as Chief Scientist of FSIS. In this role, Dr. Esteban will serve as the primary scientific advisor on matters of public health and food safety that affect the mission of the agency, with primary responsibility for scientific initiatives within the Office of Public Health Science (OPHS).

Dr. J. Emilio Esteban has more than 20 years of experience in the public health field. From 1994 through 2002 he worked for the Centers for Disease Control and Prevention (CDC). In 2002, Dr. Esteban joined the Department of Agriculture's Food Safety and Inspection Service as Director of the Western Laboratory. He most recently served the agency as Executive Associate for Laboratory Services, overseeing all FSIS laboratory activities. Dr. Esteban received his Doctorate in Veterinary Medicine from Mexico's National University (UNAM). He earned a Master's Degree in Business Administration from the Instituto Panamericano de Alta Dirección (IPADE), as well as a Master's Degree in Preventive Veterinary Medicine and a Doctorate in Epidemiology from the University of California at Davis

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Export Requirements Updates

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

Chile
Colombia
Costa Rica
Cuba
Hong Kong
Jamaica
Nicaragua
Peru
Singapore
Taiwan
Trinidad and Tobago

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

FSIS Posts Updated Dataset on Imports

On Sept. 17, 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 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/portallfsis/topics/data-collection-and-reports/data>.

FSIS Posts Individual *Salmonella* Category Status for Poultry Carcass Establishments and Aggregate Results for Chicken Parts, Comminuted Poultry and Poultry Carcasses Tested for *Salmonella*

On Sept. 20, 2018, FSIS will update the individual establishments' category status for *Salmonella* performance standards for poultry carcasses at: <https://www.fsis.usda.gov/wps/portallfsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program/establishment-categories>.

FSIS also will update the aggregate sampling results relative to process control categories for establishments producing young chicken or turkey carcasses, raw chicken parts or not ready-to-eat (NRTE) comminuted poultry products at: <https://www.fsis.usda.gov/wps/portallfsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program/aggregate-data>.

On Aug. 27, 2018, as announced in the [Constituent Update](#), FSIS began testing all raw poultry samples using the enrichment method to detect *Campylobacter* and has discontinued assessing whether establishments meet the current *Campylobacter* performance standards. FSIS will continue to share individual *Campylobacter* sampling results directly with establishments using existing mechanisms, but has temporarily discontinued posting aggregate category results on the FSIS website until sufficient data are generated with the enrichment method and new *Campylobacter* performance standards are in place.