FSIS Constituent Update

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Protecting the Public Health by Significantly Reducing Foodborne Hazards from Meat, Poultry and Egg Products

FSIS to Hold Workshops on *E. coli* O157:H7 Regulations

From May through September 2004, FSIS will hold 11 instructive workshops to discuss information in three recently revised and released FSIS directives dealing with *E. coli* O157:H7. **Directive 10,010.1, Revision 1** Microbiological Testing Program and Other Verification Activities for *Escherichia coli* O157:H7 in Raw Ground Beef Products and Raw Ground Beef Components and Beef Patty Components; **Directive 6420.2** Verification of Procedures for Controlling Fecal Material, Ingesta, and Milk in Slaughter Operations; and **Directive 5000** Review of Establishment Data by Inspection Program Personnel will be among the topics discussed. The workshops are scheduled on Saturdays from 9 a.m. to 2 p.m. They will present the materials in the directives to operators of small and very small federally inspected plants, state inspected plants, federal and state inspection personnel, members of academia and other interested parties. More details will be published soon.

The locations and dates of the *E. coli* O157:H7 workshops are:

- **Toledo, Ohio** May 22
- **Los Angeles, California** June 5
- **Miami, Florida** June 12
- **San Antonio, Texas** June 19
- **Boulder, Colorado** June 26
- **New York, New York** July 10
- **Sacramento, California** July 17
- **St. Louis, Missouri** July 24
- **Montgomery, Alabama** July 31
- **Philadelphia, Pennsylvania** August 28
- **Amarillo, Texas** September 11

Export Requirement Updates

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

- Canada
- European Union
- Mexico
- Nicaragua
- Poland
- Russia

Complete information can be found at:

Uniform Compliance Date Proposed

FSIS is proposing to establish January 1, 2008, as the uniform compliance date for new food labeling regulations that are issued between January 1, 2005, and December 31, 2006. The purpose of this uniform compliance date is to minimize the economic impact of labeling changes by providing for a more orderly industry adjustment to new labeling requirements. For more information go to: http://www.fsis.usda.gov/regulations&_policies/regulations_directives&_notices.htm

NACMCF Subcommittees Meet

The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) Subcommittee on Criteria for Refrigerated Shelf-life Based on Safety will hold public meetings on May 11-13, 2004 from 8:30 a.m. – 5:00 p.m., and on May 14, 2004, from 8:30 a.m. - 12:00 p.m., at the Aerospace Building, 901 “D” St., S.W., Room 369, Washington, D.C.

If you would like to attend any of these meetings, please contact Karen Thomas, Advisory Committee Specialist, at (202) 690-6620. Please note due to increased security measures at the Aerospace Center, all persons wishing to attend must RSVP.

Reminder: Upcoming FSIS Business Registration Deadline

All business, unless operating under federal inspection, are required by law to register with the USDA if it deals in meat or poultry products in, or for, commerce. Since 1970, FSIS has required businesses affected by the Poultry Products Inspection Act and the Federal Meat Inspection Act to maintain business records and to make such records available to FSIS employees upon request. Registration information and business records are critical in any FSIS investigation related to public health, food safety or misbranding of meat or poultry products. This information is particularly vital in tracing the source of pathogens and in preventing the spread of foodborne illnesses. The deadline for all applicable businesses to register with the Agency is May 24, 2004.

All businesses, including those that are currently registered, must complete the new form and submit it to FSIS. The new registration FSIS Form 5020-1 Registration of Meat and Poultry Handlers is available at: http://www.fsis.usda.gov/forms/
Review of Establishment Data by Inspection Program Personnel Directive Now Available

FSIS announces the availability of Directive 5000.2, “Review of Establishment Data by Inspection Program Personnel.” In December 2003, the Agency issued Notice 54-03 “Review of Establishment Data by Inspection Program Personnel” to clarify that FSIS inspection program personnel have access to a wide range of establishment food safety records required under the Hazard Analysis and Critical Control Point (HACCP) systems regulations. FSIS has revised this notice and is reissuing it as a directive.


Upcoming Codex Committee Meetings

On May 10-14, FSIS officials will participate in the Codex Committee on Food Labeling (CCFL) meeting in Montreal, Canada. Issues to be discussed at the meeting include guidelines for the use of health and nutrition claims, labeling of organically produced foods, country of origin labeling, and product tracing. The agenda for this meeting can be viewed at: http://www.codexalimentarius.net/ccfl32/fl04_01e.htm

On May 20, the Codex Committee on Food Import and Export Certification and Inspection (CCFICS) & ad hoc Biotech will hold a public meeting from 2 p.m. - 4 p.m. in Room 107A Whitten Building 1400 Independence Ave. S.W. Washington, D.C., to receive input into two Codex Circular letters. Comments received at the public meeting will be used to assist in the preparation of the U.S. Government’s response to them. For more information go to: http://www.fsis.usda.gov

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Featured Office of the Week

Human Health Sciences Division (HHSD)

The Human Health Sciences Division (HHSD) is under the Office of Public Health Science. HHSD provides scientific leadership in the application of risk assessment, management and communication principles to safeguarding public health. The division coordinates activities of Public Health and Epidemiology Liaison officers, who provide on-site assistance to state and local public health officials in the investigation of foodborne diseases. For more information please visit: http://www.fsis.usda.gov/About_FSIS/OPHS/