



## FSIS Delays Implementation of PHIS Export Module

To ensure adequate testing and outreach, FSIS is delaying the implementation of the Public Health Information System (PHIS) export module. The Agency recognizes that implementing such a system is an important endeavor and one that must be thoroughly tested with all industry stakeholders as well as FSIS. To facilitate the necessary testing, FSIS will extend the implementation date 12 months beyond what was originally published in the June 29, 2016 *Federal Register* Notice [81 FR 125(42225)]. The Notice is available at <https://www.fsis.usda.gov/wps/wcm/connect/8884d1c5-aea2-44ed-b86e-de6ba5a1cbbb/2009-0026.html?MOD=AJPERES>. The new implementation date will be June 29, 2018. The Agency will be issuing a *Federal Register* Notice with the new implementation date.

As part of its outreach efforts, FSIS has made the PHIS Export Module PowerPoint presentations from both the Feb. 14 and March 27, 2017 webinars available to industry. Anyone interested in obtaining either presentation can contact Carole Spencer at [Carole.Spencer1@fsis.usda.gov](mailto:Carole.Spencer1@fsis.usda.gov). FSIS is also producing YouTube videos of both webinars and plans to have them finalized and posted to the FSIS website by the end of May 2017. There will also be an option to request a DVD of those videos. The Agency will also post questions and answers on the basis of those questions received prior to the March 27 webinar.

## FSIS Posts Updated Residue Sampling Plans “Blue Book” for 2017

FSIS is announcing the posting of the publication, *United States National Residue Program for Meat, Poultry, and Egg Products – 2016 Residue Sampling Plans (Blue Book)*. The publication is the latest version of the “Blue Book,” which outlines the residue sampling plans for 2017. The publication describes the 2017 National Residue Program using a three-tier sampling system, initiated in 2012, that identifies the various production classes and compounds FSIS is analyzing, provides access to current methodology and explains the fiscal year reporting cycle. Posting the “Blue Book” is done to provide transparency on U.S. residue sampling of meat, poultry and egg products. For more information, visit <https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/chemistry/blue-books>.

### In This Issue

- 1 FSIS Delays Implementation of PHIS Export Module
- 1 FSIS Posts Updated Residue Sampling Plans “Blue Book” for 2017
- 1 Export Requirements Updates
- 2 FSIS Provides Food Safety Tips for Kitchen Confidence
- 3 Update: Testing for *E. coli*
- 3 Policy Updates
- 3 Get Answers at AskFSIS

### Export Requirements Updates

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

- Costa Rica
- Dominican Republic
- Iraq
- Kyrgyzstan
- New Caledonia

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

# FSIS Provides Food Safety Tips for Kitchen Confidence

On April 14, 2017, FSIS provided food safety tips for improving kitchen confidence this spring. The Centers for Disease Control and Prevention (CDC) estimates that each year approximately 48 million Americans suffer from foodborne illnesses, leading to 128,000 hospitalizations and 3,000 deaths. Many of these illnesses can be prevented by changing behaviors in the kitchen and gaining a little kitchen confidence.

What is kitchen confidence?

Kitchen confidence is simply the confidence in your ability to safely prepare delicious meals for your loved ones and yourself. Even armed with grandma's best recipes, the most experienced cooks can unknowingly make food safety mistakes that can make people sick.

Throughout the spring you'll find blogs, roasting charts, storage guidance, and the latest news on food recalls at [FoodSafety.gov](http://FoodSafety.gov). You'll also have access to a wealth of expertise to help tackle any food preparation challenge.

Among the many tools available on [FoodSafety.gov](http://FoodSafety.gov) is the FoodKeeper. It's available on the website, and as a mobile app for smartphones and tablets. With more than 100,000 downloads onto Android and iOS devices, the FoodKeeper is quickly establishing itself as the go-to quick reference guide for safe food storage. Available in English, Spanish and Portuguese, the FoodKeeper helps limit food waste by providing storage information on more than 400 food items, including produce, baby food, dairy products, eggs, meat, poultry and seafood. The FoodKeeper also offers customizable notifications that sync with smartphone calendars to remind users when it is time to use, freeze, or dispose of products.

Protecting families from foodborne illness is one of the FSIS' primary goals. Our food safety specialists on our Meat and Poultry Hotline can personally answer your food safety questions on weekdays year-round. The hotline receives more than 50,000 calls annually. This toll-free telephone service, which began July 1, 1985, helps prevent foodborne illness by answering questions about the safe storage, handling and preparation of meat, poultry and egg products.

Consumers can learn more about key food safety practices by following FSIS @USDAFoodSafety on Twitter or [www.Facebook.com/FoodSafety.gov](http://www.Facebook.com/FoodSafety.gov) on Facebook. Consumers with questions about food safety can call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) or chat live with a food safety specialist in English or Spanish at [AskKaren.gov](http://AskKaren.gov), available from 10 a.m. to 6 p.m. ET, Monday through Friday.

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

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**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 April 16, 2017, FSIS laboratory services analyzed a total of 17,473 beef trim samples (14,894 domestic and 2,579 imported), 3,951 routine follow-up samples (3,837 domestic and 114 imported) and 342 non-routine follow-up/traceback samples. One hundred eighty-seven samples were found to be positive; 114 were domestic trim samples, six were imported trim samples, 63 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 ten 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/fsis/topics/data-collection-and-reports/microbiology/ec>

## 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 updates were recently issued:

**Notice 21-17** - *Questionnaire for Certain Labeling Claims on Raw Ground Beef, Raw Chicken Parts and Ready-to-Eat Products*

**Docket No. FSIS-2017-0014** - *Notice of Request for Renewal of an Approved Information Collection (Modernization of Poultry Slaughter Inspection)*

## 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 and As.

To view recently posted topics, please visit <http://askfsis.custhelp.com/>.