



FSIS Reorganization to Align with USDA Business Center Model

Effective Oct. 14, FSIS will implement a reorganization plan, which is in alignment with the Secretary's business center model, to support a more efficient and effective Department of Agriculture. This update to our organizational structure will establish a strategic framework that will enable us to meet the Secretary's goal of increasing oversight, and improving and expanding customer service.

The changes being made allow FSIS to provide the best possible customer experience, with faster, friendlier, easier access to services. Ultimately, the goal is to improve customer service and allow FSIS to be the most effective in carrying out our mission to protect public health.

The reorganization will not impact in-plant inspection personnel. The impact to our non in-plant organizational components will vary. There will not be any impact on FSIS employee positions, grade levels or salaries, nor will any FSIS employee be required to change duty stations. While some responsibilities may shift, FSIS day-to-day work will remain the same, and we will continue to carry out our important mission of protecting public health.

FSIS Updates Two Chemistry Methods

FSIS has revised two Chemistry Laboratory Guidebook methods. The method, "Determination of Metals by ICP-MS and ICP-OES (Optical Emission Spectrometry)," has been expanded to include arsenic, which means the method can now analyze for a total of 18 different metals. Another method, "Screening and Determination of Multiple Hormones in Beef Muscle by LC/MS/MS," has been updated to allow for screening, not just quantification of hormones in beef muscle. The intended use of this method is for label verification.

FSIS intends to begin using both methods after Nov. 5, 2018. The methods will be available at: <http://www.fsis.usda.gov/wps/portal/fsis/topics/science/laboratories-and-procedures/guidebooks-and-methods/chemistry-laboratory-guidebook>.

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Export Requirements Updates

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

- Canada
- Dominica
- European Union
- French Polynesia
- Kazakhstan
- Guatemala
- New Caledonia
- Singapore
- South Africa
- Western Samoa

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

USDA Highlights New Food Items Added to FoodKeeper App

On Oct. 3, 2018, the U.S. Department of Agriculture (USDA) announced new updates to its popular FoodKeeper application that will provide users with a larger selection of foods and beverages, and their storage information. This update adds 85 new food items to the FoodKeeper app, including chorizo, prosciutto, edamame, fresh salsa, canned tuna, cereal bars, and salad dressings.

The FoodKeeper app educates users about food safety with guidance on the safe handling, preparation and storage of foods. The app also helps reduce food waste by showing users how long foods may last in the refrigerator, freezer or pantry, and allowing consumers to place reminders on their smartphone calendar to use these items before they spoil.

The app is available for Android and Apple devices. For those who do not have access to a smartphone, the FoodKeeper app can also be accessed at: <https://www.foodsafety.gov/keep/foodkeeperapp/>. For more information about the new updates, please visit: <https://www.fsis.usda.gov/wps/portal/ffsis/newsroom/news-releases-statements-transcripts/news-release-archives-by-year/archive/2018/nr-100318-01>.

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Establishment Specific Datasets Now Available

FSIS has updated the establishment specific datasets 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 Sampling Data
- Raw Beef Follow-up Sampling Data
- Raw Chicken Carcasses
- Raw Turkey Carcasses

On Aug. 10, 2018, FSIS posted for comment the sample dataset and corresponding data dictionary on FSIS' routine microbiological sampling of raw chicken parts.

The full dataset will be posted next month when FSIS will begin the web posting of individual establishment categories for Salmonella performance standards for chicken parts and not-ready-to-eat (NRTE) comminuted poultry products.

The next new dataset that FSIS will post will be on FSIS' routine microbiological sampling of raw comminuted chicken. The sample dataset and data dictionary will be posted on the FSIS website around November 16.

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

Reminder: USDA and FDA Will Hold a 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.

Attendees are encouraged to pre-register to attend the meeting. Pre-registration is available at the [Meetings and Events](#) page on the FSIS website. The meeting will be held on Oct. 23 from 8:30 a.m. to 4 p.m., and Oct. 24 from 8:30 a.m. to 3 p.m. in the Jefferson Auditorium in the U.S. Department of Agriculture South Building, 1400 Independence Ave., SW, Washington, D.C. 20250.