



FSIS to Release Annual Food Defense Plan Survey Today

As a reminder, FSIS will issue the annual food defense plan survey on April 1, 2016. The survey will run through May 31, 2016, and will be issued to inspection personnel in all FSIS-regulated establishments. The survey will help FSIS determine how many establishments are voluntarily adopting a functional food defense plan and therefore implementing security measures to protect against intentional adulteration. A functional food defense plan is one that is documented, implemented, tested, and reviewed/maintained.

We encourage industry to take advantage of the tools and resources that FSIS has developed to help implement food defense practices. These tools and resources can be accessed at www.fsis.usda.gov/fooddefense. If you have any questions regarding food defense or the upcoming survey, please contact the FSIS Food Defense Assessment Staff at FoodDefense@fsis.usda.gov.

Food Safety Discovery Zone Tour Continues

The USDA's Food Safety Discovery Zone (FSDZ) is visiting the USA Science and Engineering Festival at the Washington Convention Center, 801 Mt. Vernon PI NW, Washington, DC on April 15 -17, 2016.

On April 23, 2016, the FSDZ will be at the Jenks Herb and Plant Festival in Main St. Jenks, OK. They will also be at the Worth Mayfest at 2401 University Drive, Ft. Worth, TX on April 28 - May 1, 2016.

The FSDZ is a 40-foot interactive vehicle that educates consumers about the four food safety messages: Clean, Cook, Separate and Chill from the Food Safe Families campaign. Some of the features in the vehicle include a Hand Washing Station where visitors can learn the proper techniques to washing hands, and a cook station that showcases how to properly use a food thermometer to verify foods have been cooked to a safe internal temperature. More events will be announced in the coming months.

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Export Requirement Updates



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

- Israel
- Jamaica

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

Update to the Microbiology Laboratory Guidebook

FSIS Laboratories have validated a test for screening *Campylobacter jejuni/coliformi* in poultry enrichment broths. The addition is described in a new Microbiology Laboratory Guidebook (MLG) chapter MLG 41A.00, FSIS Procedure for the Use of a Polymerase Chain Reaction (PCR) Assay for Screening *Campylobacter jejuni/coliformi* in Poultry Rinse, Sponge and Raw Product Samples. Associated revised chapters include: 1) MLG 41.04 Isolation and Identification of *Campylobacter jejuni/coliformi* from Poultry Rinse, Sponge and Raw Product Samples; and, 2) MLG 41 Appendix 2.01 FSIS Laboratory Specific Flow Chart for Isolation, Identification, and Enumeration of *Campylobacter jejuni/coliformi* from Poultry Rinse, Sponge and Raw Product Samples: Qualitative Enrichment Analysis.

FSIS intends to begin using the updated method on May 1, 2016. To review the guidebook, please visit <http://www.fsis.usda.gov/wps/portal/fsis/topics/science/laboratories-and-procedures/guidebooks-and-methods/microbiology-laboratory-guidebook>.

National Advisory Committee on Meat and Poultry Inspection's Public Meeting Summary

The USDA's National Advisory Committee on Meat and Poultry Inspection (NACMPI) met this week in Washington, D.C. The objective of the public meeting was to review and determine the steps FSIS should take to ensure better *Listeria monocytogenes* (*Lm*) control at retail. FSIS sought input on whether FSIS should require certain actions by retail stores. NACMPI also reviewed and discussed whether FSIS should pursue mandatory features on the label of processed not ready to eat (NRTE) products that do not appear to be "Not Ready-To-Eat."

Presentation materials, reports and recommendations will be posted in the near future at www.fsis.usda.gov/nacmpi.

Established in 1971, the NACMPI provides advice to the Secretary of Agriculture concerning State and Federal programs with respect to meat, poultry, and processed egg products.

Policy Updates

FSIS notices and directives on public health and regulatory issues are available at <http://www.fsis.usdagov/wps/portal/fsis/topics/regulations>. The following policy updates were recently issued.

Docket No. FSIS-2015-0036 - *Elimination of Trichinae Control Regulations and Consolidation of Thermally Processed, Commercially Sterile Regulations*

We Want to Hear From You

The *Constituent Update* Content and Technical Review Committee seeks feedback from its readers. Please let us know what you think about the *Constituent Update* and send comments and suggestions regarding content to FSISUpdate@fsis.usda.gov. If you aren't regularly receiving the *Constituent Update*, you can sign up for it at <http://www.fsis.usda.gov/wps/portal/fsis/newsroom/meetings/newsletters/constituent-updates>.

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

Assistant Administrator
Carol Blake

Deputy Assistant Administrator
Aaron Lavallee

Editorial Staff

Editor
Veronika Medina

Assistant Editor
Josh Stull

Content & Technical Review Committee
Kristen Booze
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Updated Question and Answer for Mechanically Tenderized Beef

FSIS recently posted an update to a question and answer for mechanically tenderized beef products previously posted on the web site. FSIS revised the response to question 1 concerning required validated cooking instructions for these products. The revised Questions and Answers on Descriptive Designation for Needle-or Blade- Tenderized (Mechanically Tenderized) Beef Products can be found at the following link <http://www.fsis.usda.gov/wps/wcm/connect/e42698a1-1949-4828-9909-5ff919f275c6/FAQs-2008-0017.pdf?MOD=AJPERES>.

No Additional Educational Meetings for Importers of Siluriformes Fish and Derived Products

On February 12, 2016, FSIS announced that it would conduct a series of educational meetings regarding the new final rule, "Mandatory Inspection of Fish of the Order Siluriformes and Products Derived from Such Fish," which was published in the *Federal Register* on Dec. 2, 2015. FSIS has held meetings in Newark, NJ, Los Angeles, CA, and Houston, TX.

At the time of the announcement, FSIS stated that it would hold meetings in Norfolk, VA, and Miami, FL, if there was an expression of interest in such meetings in response to the notice. Because there was virtually no interest in such meetings, the Agency has decided not to schedule additional educational meetings for importers. As a reminder, FSIS does still plan on holding educational sessions in each District Office in the coming months.

The presentation that was given during the three meetings that were held is available on the FSIS website at <http://www.fsis.usda.gov/siluriformes>. Questions regarding the inspection and importing of fish of the order Siluriformes and products derived from such fish may be directed to AskFish@fsis.usda.gov.

Sign Up for Siluriformes Fish Inspection Email Updates

Want the latest news and information about Siluriformes fish inspection? FSIS' email subscription service is an easy way to keep up with Agency news. You can receive e-mail notifications when new Siluriformes fish inspection information is posted. You can add or delete your subscription updates at any time and you have the option to password protect your account. Register at <http://www.fsis.usda.gov/subscribe>.

Food Recalls and Alerts

For information regarding recalls, please contact the Congressional and Public Affairs Staff at (202) 720-9113. You can also receive e-mail notifications when public health alerts and recalls are issued. Register at: <http://www.fsis.usda.gov/recalls>.

Follow Us On Twitter

Find food safety information for at-risk people, along with tips and resources to keep consumers and other interested groups informed of the latest agency news and events. Follow FSIS on Twitter at www.twitter.com/USDAFoodSafety.