



# Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## Register for Codex Public Meeting on Fats and Oils

The Office of Food Safety and the Food and Drug Administration are co-sponsoring a public meeting to receive public comments and draft U.S. positions that will be discussed at the 22nd Session of the Codex Committee on Fats and Oils (CCFO), which will be held in Penang, Malaysia.

The public meeting will be held on Wednesday, Feb. 9, from 1:30 to 4 p.m., at the Food and Drug Administration, Harvey Wiley Building, Auditorium (1A003), 5100 Paint Branch Pkwy, College Park, MD.

To participate via teleconference, dial (866) 859-5767 and enter passcode 2225276. Documents and agenda items related to the 22nd Session of the CCFO will be accessible on the Codex website at [www.codexalimentarius.net/current.asp](http://www.codexalimentarius.net/current.asp). Individuals are invited to submit written comments electronically to [uscodex@fsis.usda.gov](mailto:uscodex@fsis.usda.gov). For more information, contact Marie Maratos at (202) 690-4795 or [marie.maratos@fsis.usda.gov](mailto:marie.maratos@fsis.usda.gov).

## USDA Announces Public Meeting to Seek Comments on Methods of Analysis and Sampling

The Office of Food Safety and the Food and Drug Administration are co-sponsoring a public meeting to receive public comments and draft U.S. positions that will be discussed at the 32nd Session of the Codex Committee on Methods of Analysis and Sampling (CCMAS) to be held in Budapest, Hungary.

The public meeting will be held on Feb. 9, from 11:00 a.m. to 12:30 p.m., at the Harvey Wiley Bldg., Rm. 2B047, 5100

*Continued on page two*

### Inside this Issue

Industry Progress on New <i>Salmonella</i> Standards .....	2
Visit USDA's Blog .....	3
<i>Vet 2011</i> .....	3
Generic Labeling Approval .....	3

United States  
Department of  
Agriculture

Food Safety and  
Inspection Service

Volume 13, Issue 3  
January 21, 2011



## Export Requirement Updates



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

**Egypt**  
**Kazakhstan**  
**Russia**

Complete information can be found at [www.fsis.usda.gov/Regulations\\_&\\_Policies/Export\\_Information/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Export_Information/index.asp).

*FSIS Constituent Update* is prepared by the Congressional and Public Affairs Office.

**Office of Public Affairs and Consumer Education**

*Acting Assistant Administrator*  
 Lisa Wallenda-Picard

**Executive Staff**  
 Carol Blake, CPA Director  
 Greg DiNapoli, Deputy Director

**Editor**  
 Ndidi A. Mojay

**Assistant Editor**  
 Alexandra Tarrant

**Editor-at-Large**  
 Joan Lindenberger

## ...Codex Public Meeting

*Continued from page one*

Paint Branch Pkwy., College Park, MD. To participate via teleconference, dial (866) 859-5767 and enter passcode 2225276.

Documents and agenda items related to the 32nd Session of the CCMAS are available at [www.codexalimentarius.net/current.asp](http://www.codexalimentarius.net/current.asp). Written comments may also be submitted through [uscodex@fsis.usda.gov](mailto:uscodex@fsis.usda.gov). For more information contact Marie Maratos at [marie.maratos@fsis.usda.gov](mailto:marie.maratos@fsis.usda.gov) or (202) 690-4795.

## New Salmonella Standards: A Weekly Industry Progress Update

FSIS recently announced that it is tracking industry performance to see if 90 percent of poultry slaughter establishments would have met updated and tightened *Salmonella* standards for 2010 if they had been in effect. (See the Dec. 17, 2010, issue of the *Constituent Update* at [www.fsis.usda.gov/News\\_&\\_Events/Const\\_Update\\_121710/index.asp](http://www.fsis.usda.gov/News_&_Events/Const_Update_121710/index.asp).)

The President's Food Safety Working Group set the goal of having 90 percent of poultry establishments meet tightened *Salmonella* standards as a tool to reduce human illness caused by *Salmonella*.

The final count for 2010 will include sample sets that started no later than Dec. 31, 2010, and complete no later than March 31, 2011. The table below shows progress as of this week and projects a final "best-case" possible total.

Product Class	Percentage Complete and Passed as of Jan. 1, 2011	Percentage That Could Complete and Pass by March 31, 2011
Young Chickens	86.7	90.2
Young Turkeys	90.9	96.9

This represents no change from last week for both young chickens and young turkeys.

## Updates on FSIS Testing for *E. coli*

Weekly updates for the agency's raw beef *E. coli* sampling program are posted to the FSIS website.

For comparative previous and current year results, go to [www.fsis.usda.gov/Science/Ground\\_Beef\\_E.coli\\_Testing\\_Results/index.asp](http://www.fsis.usda.gov/Science/Ground_Beef_E.coli_Testing_Results/index.asp).

## Check Out the PHIS Resource Page

Information about the dynamic, user-friendly data analytics system, PHIS, is available on the FSIS website at [www.fsis.usda.gov/PHIS](http://www.fsis.usda.gov/PHIS). Read a backgrounder and check out what's new.

FSIS is developing PHIS as part of an effort to collect, consolidate and analyze data. This public health-based approach is in line with the core principles of the President's Food Safety Working Group.

---

### FSIS Policy Update

FSIS issues notices and directives to protect public health. The following policy update was recently issued:

- **Notice 04-11, *Pasteurized Egg Products Imported in Bulk Containers from Canada***

All notices and directives are available at [www.fsis.usda.gov/Regulations\\_&\\_Policies/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/index.asp).

## Visit USDA's Blog

Every day, the USDA Blog shares something new about its expansive mission. The blog provides a rich and diverse look at the work within the department, spanning the nation – and even the world – and highlights the breadth of USDA programs and the role it plays in the lives of every American.

Go to <http://blogs.usda.gov/> and see what's happening within the agency and across the department.

## FSIS Suggests Resources to Reduce Label Review Backlog

Generic Labeling Approval provides flexibility for establishments to use certain labeling without prior approval for making new labels or modifications to existing labels.

The current backlog of labels is 12 days. In an effort to reduce current backlog and to reduce labeling approval to 7 days or less, the Labeling Program Delivery Division (LPDD) encourages plant owners and operators to take advantage of FSIS' Generic labeling Regulations on its website at [www.fsis.usda.gov/regulations\\_&\\_policies/Generic\\_Labeling/index.asp](http://www.fsis.usda.gov/regulations_&_policies/Generic_Labeling/index.asp). (Also see [www.fsis.usda.gov/Regulations\\_&\\_Policies/Label\\_Responsibilities/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Label_Responsibilities/index.asp).)

Additionally, LPDD has recently posted several labeling related topics on *AskFSIS* (<http://askfsis.custhelp.com/>).

## Vet 2011: FSIS Celebrates 250 Years of Veterinary Medicine

This year marks the 250th anniversary of the veterinary profession, and FSIS will be celebrating by acknowledging the opening of the first veterinarian school in 1767 in Lyon, France.

FSIS is the largest employer of veterinarians worldwide and the Animal and Plant Health Inspection Service is the second. FSIS will host a celebration in Washington, D.C., themed *Vet 2011*. Office of Field Operations Assistant Administrator Dr. Kenneth Petersen and American Veterinary Medical Association's Executive Vice President Dr. Ron DeHaven will speak at the ceremony.