



# Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## Check Your Steps: Clean

Bacteria exist in virtually any environment, and some of them can make people really sick. Illness-causing bacteria exist in or on food, countertops, kitchen utensils, hands, pets and in the dirt where food grows. As part of the *Food Safe Families* campaign, this week’s Check Your Steps blog focuses on cleaning before, during and after preparing and eating food to keep your family safer from food poisoning.

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USDA has featured four new videos on YouTube—Clean, Separate, Cook and Chill. These television public service announcements (PSAs) are depictions of the four key safe food handling behaviors that urge parents to keep

their families safer from food poisoning and deliver clear steps to reduce their risk. This week, the “Clean” PSA reminds consumers to clean kitchen surfaces, utensils and hands with soapy water.

Go to [www.youtube.com/user/USDAFoodSafety](http://www.youtube.com/user/USDAFoodSafety) and check out the YouTube USDA Food Safety Channel. Also, check back every Tuesday for another Check Your Steps blog post and follow #checksteps on Twitter for updates on the *Food Safe Families* campaign.



### Inside this Issue

PHIS Updates .....	2
FSIS Policy Updates .....	2
Get Answers at <i>AskFSIS</i> .....	2
Updates on FSIS Testing for <i>E. coli</i> .....	2

## Export Requirement Updates



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

**Japan**

**Kuwait**

**People's Republic of China**

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.

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## PHIS Updates

FSIS recently posted to its website, questions and answers ([www.fsis.usda.gov/PDF/PHIS\\_QA\\_Industry\\_Meeting\\_071411.pdf](http://www.fsis.usda.gov/PDF/PHIS_QA_Industry_Meeting_071411.pdf)) related to the July 14 Industry meeting. Topics include construction, pre-requisite programs, hazard analysis and non-compliance records.

Also check out more resources and information on the PHIS Resource Page at [www.fsis.usda.gov/PHIS](http://www.fsis.usda.gov/PHIS).

## FSIS Policy Updates

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

**Notice 36-11**, *Temporary Changes in Sampling Frequency for E. coli O157:H7 Testing in Raw Ground Beef*.

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

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

**Cooperative Interstate Shipment Program: Establishment Employee Requirements for the Interstate Shipment Program**  
[http://askfsis.custhelp.com/app/answers/detail/a\\_id/1621](http://askfsis.custhelp.com/app/answers/detail/a_id/1621)

## 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).