



# Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## New Expanded Testing to Enhance Consumer Safeguards for Illegal Drug Residues

United States  
Department of  
Agriculture

Food Safety and  
Inspection Service

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This week, FSIS announced new steps to safeguard the food supply and protect consumers nationwide. Later this summer, USDA will launch a new approach to its testing to protect the public from exposure to harmful levels of chemical residues in meat, poultry and egg products.

Through its National Residue Program (NRP), FSIS tests for the presence of chemical compounds, including approved (legal) and unapproved (illegal) veterinary drugs, pesticides, hormones and environmental contaminants that may appear in meat, poultry and egg products. The new, modern, high-efficiency methods that FSIS announced this week will conserve resources and provide useful and reliable results while enabling the agency to analyze each sample for more chemical compounds than previously possible.

One of the multi-residue methods being implemented for veterinary drugs will allow FSIS to screen for chemical compounds that include several types of legal and illegal drugs such as antibiotics, anti-inflammatories and growth promoters. In the past, FSIS would have collected 300 samples from 300 cows and looked for just one chemical at a time. Under the new system, one sample may be tested for as many as 55 pesticide chemicals, 9 kinds of antibiotics, various metals and eventually more than 50 other chemicals. In all, FSIS will assess more compounds per sample using several multi-residue methods.

FSIS is also revamping its scheduled sampling program to increase the annual number of samples per slaughter class from 300 to 800. If an establishment has samples containing illegal



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## Export Requirement Updates



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

### People's Republic of China

### 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).

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## ...Residue Testing

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residue levels, FSIS will notify the FDA, which may review practices of producers supplying the establishment with livestock or poultry, and FSIS may subject the establishment to increased testing and review.

The agency is inviting interested persons to submit comment on the *Federal Register* at [www.regulations.gov](http://www.regulations.gov). The new testing regiment is expected to take effect 30 days after the *Federal Register* notice is published.

## FSIS Updates Pesticides Test Method

FSIS is announcing that it intends to modify the Chemistry Laboratory Guidebook Method for Screening and Confirmation of Pesticides by LC/MS/MS and GC/MS/MS. The new method will be used to analyze for pesticide residues in sheep and goat muscle.

The method will be posted to the FSIS Chemistry Laboratory Guidebook once finalized. The agency intends to begin using the method on Aug. 6. To review the revisions to the guidebook, visit [www.fsis.usda.gov/Science/Chemistry\\_Lab\\_Guidebook/index.asp](http://www.fsis.usda.gov/Science/Chemistry_Lab_Guidebook/index.asp).

## USDA Offers Food Safety Tips In Aftermath of Devastating Storm

FSIS issued food safety recommendations for affected residents recovering from a devastating storm that left millions without power in states stretching from as far west as Ohio through Virginia and West Virginia to New Jersey.

“In the wake of this past weekend’s storms we want to make sure that those without power are taking the necessary precautions to avoid foodborne illness,” USDA Under Secretary for Food Safety Dr. Elisabeth Hagen said.

An FSIS Public Service Announcement (PSA) illustrating practical food safety recommendations for handling and consuming foods stored in refrigerators and freezers during and after a power outage is available in 30- and 60-second versions at [www.fsis.usda.gov/news/Food\\_Safety\\_PSA](http://www.fsis.usda.gov/news/Food_Safety_PSA). News organizations and power companies can obtain hard copy (Beta and DVD) versions of the PSA by contacting FSIS’ Food Safety Education Staff at (301) 344-4757.

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## 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).

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## FSIS Policy Updates

FSIS issues notices and directives to protect public health. All notices and directives are available at [www.fsis.usda.gov/Regulations\\_&Policies/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/index.asp). The following policy updates were recently issued:

**Notice 45-12**, *Seventh Food Defense Plan Survey*

**Directive 7120.1 Rev. 12**, *Safe and Suitable Ingredients Used in the Production of Meat, Poultry and Egg Products*

## ...USDA Food Safety Tips

*Continued from page two*

Videos about food safety during power outages are available in English, Spanish and American Sign Language on FSIS' YouTube channel, [www.youtube.com/USDAFoodSafety](http://www.youtube.com/USDAFoodSafety). Podcasts regarding food safety during severe weather, power outages and flooding are also available in English and Spanish at [www.fsis.usda.gov/News\\_&\\_Events/Food\\_Safety\\_at\\_Home\\_Podcasts](http://www.fsis.usda.gov/News_&_Events/Food_Safety_at_Home_Podcasts).

Consumers with food safety questions can "Ask Karen," the FSIS virtual representative available 24 hours a day at [www.AskKaren.gov](http://www.AskKaren.gov) or [m.AskKaren.gov](http://m.AskKaren.gov) on your smartphone. Mobile Ask Karen can also be downloaded from the Android app store. Consumers can email, chat with a live representative or call the USDA Meat and Poultry Hotline directly from the app. To use these features on the app, simply choose "Contact Us" from the menu. The live chat option and the toll-free USDA Meat and Poultry Hotline, 1-888-MPHotline (1-888-674-6854), are available in English and Spanish from 10 a.m. to 4 p.m. ET Monday through Friday.

## Comment Period Extended for HACCP Systems Validation

FSIS extended the comment period 30 days for the *Federal Register* notice that clarifies requirements for validation and for the guidance document to assist establishments in meeting the validation requirements.

The original deadline to submit comments on both documents was July 9; the new deadline to receive comments is now Aug. 9. FSIS extended the comment period in response to a request from an industry association that stated small businesses with multiple HACCP processing categories need additional time to evaluate the draft guidance document.

Comments may be submitted through the Federal *eRulemaking* Portal at [www.regulations.gov](http://www.regulations.gov) or by mail to the U.S. Department of Agriculture, FSIS, Docket Clerk, Patriots Plaza III, 355 E St. S.W., 8-163A, Mailstop 3782, Washington, DC 20250-3700. All items submitted must include docket number FSIS-2009-0019.