

USDA

FSIS

Constituent Update

Protecting Public Health Through Food Safety and Food Defense

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Food Safety and
Inspection Service

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Ask Karen Ranks As Top Ten Best Federal Mobile Apps

FSIS' Mobile Ask Karen app was recently lauded by *Government Computer News* (<http://gcn.com/Articles/2012/07/16/Agencies-build-digital-government-with-apps.aspx?Page=1>), which ranked it as one of "the 10 best federal mobile apps." The app was heralded as "a perfect example" and was the only app to earn perfect scores in the categories of usefulness, ease of use and coolness factor.

Since its debut in May 2011, the Mobile Ask Karen app has fielded thousands of questions on food safety for consumers. Whether users are seeking information about safe cooking temperatures, or how long food can last during a power outage, Ask Karen provides indispensable advice at your fingertips. One of the features highlighted by *Government Computer News* was that consumers have the option to chat with a live representative for real-time answers.

FSIS has also taken more diverse measures to develop tech savvy and useful mobile apps to help consumers. Last month, FSIS announced the launch of Mobile Pregúntele a Karen, the Spanish-language version of the mobile app. To ask Karen in Spanish, visit m.PregunteleaKaren.gov or PregunteleaKaren.gov.

For the English version, visit Ask Karen, available 24/7 at www.AskKaren.gov or m.AskKaren.gov on your smartphone. Mobile Ask Karen is available for iOS (iPhone and iPad) and Android devices.



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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:

**Iceland
Japan
Netherlands**

Complete information can be found at 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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and Consumer Education**

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USDA To Implement New Residue Testing in August

Last week, FSIS announced new sampling and testing methods to protect the public from harmful levels of chemical residues in meat, poultry and processed egg products.

Details of this new approach, to be implemented Aug. 6, are in the *Federal Register* notice (www.fsis.usda.gov/OPPDE/rdad/FRPubs/2012-0012.pdf).

The agency is also inviting interested persons to submit comment by Aug. 6 at www.regulations.gov/#!documentDetail;D=FSIS-2012-0012-0001, the date the new methods will be implemented.

FSIS Announces New Humane Handling Ombudsman

Mark Crowe, a former Supervisory Compliance Investigator, has been selected to be the Office of Food Safety's Humane Handling Ombudsman. In this position, Crowe will serve as a neutral party within USDA to whom FSIS field personnel and agency stakeholders can report humane handling concerns when the standard reporting mechanisms do not adequately address outstanding issues.

The creation of this Ombudsman position was one of several measures taken by USDA to improve FSIS verification and enforcement of federal humane handling laws. Detailed information about how to file a complaint with the Ombudsman will soon be made available.

For an update on the agency's efforts to improve humane handling, visit www.fsis.usda.gov/News_&_Events/NR_043012_01/index.asp.

Food Safety Discovery Zone!

Visit the USDA Food Safety Discovery Zone. Watch for announcements of upcoming events. For dates, times and more information, go to www.fsis.usda.gov/Food_Safety_Education/Mobile_Events_by_Date/index.asp.

Updates on FSIS Testing for *E. coli*

Updates for the agency's raw beef *E. coli* sampling program are posted on the FSIS website.

Starting this week, the update will include results from the testing of raw ground beef component samples for *E. coli* O157:H7 and STECs from FSIS routine and follow-up sampling programs. A new table will provide the totals for the non-O157 STECs by each non-O157 STEC serogroup.

Starting today, updates will occur every two weeks. The next update will be posted July 27. To review testing results, go to www.fsis.usda.gov/Science/Ground_Beef_E.Coli_Testing_Results/index.asp.

FSIS Policy Update

FSIS issues notices and directives to protect public health. All notices and directives are available at www.fsis.usda.gov/Regulations_&Policies/index.asp. The following policy update was recently issued:

Directive 9900.2, Import Reinspection of Meat, Poultry and Egg Products - Rev. 1

Beyond the Border

As part of the White House–led Beyond the Border (BtB) Action Plan, FSIS is working jointly with the Canadian Food Inspection Agency (CFIA) to implement a pilot program. This program will assess the effectiveness of alternate methods of reviewing import documents prior to the shipment's arrival at the U.S. border and release of shipments destined for further processing at an FSIS official establishment.

The pilot will begin September 2012, and is intended to continue for 1 year. The pilot will include a small number of CFIA—certified establishments that export fresh beef and pork products directly to FSIS—inspected establishments for further processing. The future of the pre-clearance process will be based on analysis of the pilot's results after its conclusion in September 2013.

For more information on BtB, go to www.fas.usda.gov/itp/canada/Dec2011/USDA%20BTB%20Action%20Plan%20Fact%20Sheet.pdf.

In addition, individuals can submit comments on BtB and Regulatory Cooperation Council initiatives at FSIS-RCC-BTB@fsis.usda.gov or CFIAPROGRAMS-ACIAPROGRAMMES@inspection.gc.ca.

Comment Period Extended for HACCP Systems Validation

FSIS extended the comment period until Aug. 9 for the *Federal Register* notice that clarifies requirements for validation and for the guidance document to assist establishments in meeting the validation requirements.

The agency 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 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.