



Constituent Update

Protecting Public Health Through Food Safety and Food Defense

USDA Targeting Six Additional Strains of *E. coli* in Raw Beef Trim Starting Monday

Action Represents Another Significant Food Safety Measure Under the Obama Administration

United States
Department of
Agriculture

Food Safety and
Inspection Service

Volume 14, Issue 21
June 1, 2012

FSIS will begin instituting a zero-tolerance policy for six additional strains of *E. coli* that are responsible for human illness. Starting this coming Monday, FSIS will routinely test raw beef manufacturing trim, which is a major component of ground beef, for the six additional strains of *E. coli*. Trim found to be contaminated with these pathogens will not be allowed into commerce and will be subject to recall.

Illnesses due to *E. coli* serogroups other than O157:H7, which caused a high-profile illness outbreak in 1993, outnumber those attributed to O157:H7. FSIS declared O157:H7 an adulterant in 1994.

“These strains of *E. coli* are an emerging threat to human health, and the steps we are taking are entirely focused on preventing Americans from suffering foodborne illnesses,” said Agriculture Secretary Tom Vilsack. “We cannot ignore the evidence that these pathogens are a threat in our nation’s food supply.”

The additional strains that will be treated as adulterants are Shiga-toxin producing *E. coli* (STEC) serogroups O26, O45, O103, O111, O121 and O145. Like *E. coli* O157:H7, these serogroups can cause severe illness and even death, and young children and the elderly are at highest risk.

Continued on page two

Inside this Issue

LSAS Enrollment	2
FSIS <i>E. coli</i> Testing Updates	2
USDA Seeks Nominations for NACMPI	3
FSIS Policy Updates	3



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

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.

Office of Public Affairs and Consumer Education

Assistant Administrator
Carol Blake

Executive Staff
Brian Mabry, Acting CPA Director
Greg DiNapoli, Deputy Director

Editor
Ndidi A. Mojay

Assistant Editor
Alexandra Tarrant

Editor-at-Large
Joan Lindenberger

...Routine Sampling for Non-O157

Continued from page one

FSIS posted on its website this week a *Federal Register* notice confirming that sampling for the six additional strains will begin June 4. The *Federal Register* notice also includes responses to comments on the September 20, 2011, *Federal Register* notice, Shiga Toxin-Producing *Escherichia coli* in Certain Raw Beef Products regarding the June 4, 2012, implementation of STEC sampling; and related issues. A copy of the *Federal Register* notice may be found at www.fsis.usda.gov/Regulations_&_Policies/Federal_Register_Notices/index.asp.

Clarification Regarding LSAS Enrollment

Last week, FSIS launched a new web-based label approval system called the Label Submission Approval System (LSAS). In order to use this new system you must have a Level 2 eAuthentication (eAuth) account. Once you have an eAuth account, you will have to go through an enrollment process to activate your account with LSAS. Instructions to do so can be found on FSIS' website at www.fsis.usda.gov/PDF/LSAS_Enrollment_Screen_Guide.pdf. Please follow these instructions carefully to successfully activate your account.

During the enrollment process you will see PHIS mentioned in a number of places. This is because the enrollment screens for PHIS and LSAS are shared. In Step 2 of the enrollment process, you will be prompted to select an "Account Type," and will be given the following two options to choose from: "LSAS Submitter" and "Domestic." Choose "LSAS Submitter." The "Domestic" account type is inactive right now, as PHIS is currently unavailable for industry use. We will keep you posted on the timeline for PHIS implementation to industry users.

For questions about LSAS, email LSAS@fsis.usda.gov or call 301-504-0837.

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.

FSIS Makes Changes in its Laboratory Testing Methods

The FSIS CLG Method, Screening and Confirmation of Beta-Agonists by HPLC-MS-MS (High Performance Liquid Chromatography – Mass Spectrometry), has been updated. The method now allows muscle samples to be prepared either by grinding with dry ice or with blending.

The method will be posted to the FSIS Chemistry Laboratory Guidebook once finalized, with an effective date no earlier than 30 days from today. To review the guidebook, visit www.fsis.usda.gov/Science/Chemistry_Lab_Guidebook/index.asp.

New Podcast

Tune in to podcasts on selecting, handling and preparing meat and poultry products to reduce the risk of foodborne illness. FSIS released this podcast helpful to consumers.

Food Safety and the Cutting Board (Spanish)

Spanish language consumer podcasts are available at www.fsis.usda.gov/En_Espanol/Podcasts_SP/index.asp.

USDA Solicits Nominations for NACMPI

USDA is accepting nominations for the National Advisory Committee on Meat and Poultry Inspection (NACMPI). All applications need to be received by June 20 for consideration.

Nominations for membership to the Committee are being sought from individuals representing academia, public health organizations, industry, state and local governments, consumer organizations and the public. Federally registered lobbyists will not be considered for membership.

Established in 1971, NACMPI meets on food safety concerns and advises the Secretary of Agriculture on matters affecting federal and state inspection program activities. The advisory committee also contributes to USDA's regulatory policy development. Recommendations made by NACMPI are sent to USDA's Under Secretary for Food Safety for consideration and reviewed by the Secretary of Agriculture. For more information about NACMPI, visit www.fsis.usda.gov/About_Fsis/NACMPI.

Application packages should include a cover letter, resume and USDA Advisory Committee Membership Background Information form AD-755 (www.fsis.usda.gov/forms/index.asp). The resume or curriculum vitae must be limited to five, typed, one-sided pages and should include educational background and expertise. Application packets should be sent to Thomas Vilsack, Secretary, U.S. Department of Agriculture, 1400 Independence Ave. S.W., Washington, D.C. 20250, Attn: National Advisory Committee on Meat and Poultry Inspection.

FSIS Policy Updates

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

Notice 36-12, *FSIS Verification of Lebanon Bologna Processes*

Notice 37-12, *New Documentation Procedures for Certifying Exports to China*

Directive 9900.1, *Imported Product Shipment Presentation*

Directive 9900.7, *Physical Examinations of Cooked Meat from Regions Where Rinderpest or Foot and Mouth Disease Exists*

Directive 9920.1, *Reinspection of Imported Shell Eggs (Packed in Containers Destined for Consumers and for Breaking)*

All notices and directives are available at www.fsis.usda.gov/Regulations_&Policies/index.asp.