# Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## Food Safety Tips Available for Those Recovering from Wildfires, Other Fire Devastation

Due to the potential threat from flames like those recently caused by the High Park wildfire in Colorado and the Whitewater-Baldy Complex wildfire in New Mexico, FSIS is issuing recommendations to minimize the likelihood of foodborne illness during the recovery or clean-up phase after a fire.

Each year, two million American homes and families experience losses from wildfires or flames sparked by accidental fires. "Food safety is a critical public health issue, especially during times of emergency," said USDA Under Secretary for Food Safety Dr. Elisabeth Hagen. "A fire in the home can expose foods to toxic fumes and chemicals, making them unsafe to eat. Loss of power can also create unsafe foods."

Consumers can find more information about how to be food safe after emergencies through *www.AskKaren.gov*. Also check out this press release for more helpful tips at *www.fsis.usda.gov/News_&_Events/NR_061812_01/index.asp*.

## FSIS Updates Chloramphenicol Test Method

The FSIS Chemistry Laboratory Guidebook (CLG) method, Screening for Chloramphenicol by ELISA, has been updated. This screening method has been extended to allow for testing of pork muscle. When implemented, this method will further enhance consumer protection by preventing residue from this antimicrobial compound into the food supply.

This method will be posted to the CLG, with an implementation date no earlier than July 23. To review the method, visit *www.fsis.usda.gov/ Science/Chemistry_Lab_Guidebook/index.asp*.

### Inside this Issue

# Comment Period Extended for HACCP Systems Validation

FSIS is extending 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 August 9. FSIS is extending 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association that stated small businesses with multiple HACCP processing categories need additional time to evaluate the draft guidance document.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.

# Faces of Food Safety: Meet Dr. Regina Tan

Since the launch of Faces of Food Safety, we've come to know inspectors, veterinarians, investigators, administrative assistants and scientists. Our latest spotlight is on Dr. Regina Tan, the director of the Applied Epidemiology Division for FSIS' Office of Public Health Science.

Her office is responsible for detecting health hazards and clusters of disease associated with FSIS-regulated products. She oversees three teams: surveillance, investigations and prevention and control.

To read more about Tan's story, visit *www.fsis.usda.gov/About_ FSIS/Faces_Food_Safety/index.asp*.