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Constituent Update

Protecting Public Health Through Food Safety and Food Defense

FSIS Posts Annual Progress Report on Salmonella and Campylobacter Testing

Today, FSIS posted on its website the annual Progress Report on *Salmonella* and *Campylobacter* Testing of Raw Meat and Poultry Products, 1998-2011. This report provides new data for calendar year 2011 on all establishments eligible for *Salmonella* and *Campylobacter* testing.

As of December 2011, 84 percent of establishments were in Category 1. Illustrated in the table below, the following percentages of establishments are in Category 1 based on 5 product classes.

Product	Broilers	Turkey	Ground	Ground	Ground
Class			Beef	Chicken	Turkey
Percentage	87	82	83	75	100

FSIS continues to post monthly the names of broiler establishments demonstrating variable or inconsistent process control for *Salmonella*.

The 2011 report (www.fsis.usda.gov/PDF/Progress_Report_ Salmonella_Testing_1998-2011.pdf) also includes summary information on Salmonella Enteritidis test results in broilers.

Information related to *Campylobacter* verification sampling in young chickens and turkeys will be published at a later date once a sufficient volume of data has been accrued.

*Note: In the third quarter of 2011, sampling was discontinued until further notice for three product classes: market hog, cow/bull and steer/heifer.

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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:

Chile

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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FSIS Conducts Food Defense Plan Survey

FSIS is conducting its 7th annual Food Defense Plan Survey through Aug. 10, 2012, to determine how many FSIS-regulated processed egg products plants, meat and poultry slaughter and processing establishments, and official import inspection establishments have voluntarily adopted a functional food defense plan.

Results from the July 2011 survey indicated that approximately 75 percent of all plants have adopted plans. While this represents an increase from prior years, FSIS has established an agency performance goal for 2015 to have at least 90 percent of establishments with a functional plan.

This year is the first year FSIS will have the ability to conduct the survey through PHIS. Inspection personnel at domestic and import establishments will be able to schedule the questionnaire as a task on their calendar, which will help them plan their time.

For guidance and documents related to food defense, go to www. fsis.usda.gov/Food_Defense_&_Emergency_Response/index.asp.

For questions and additional assistance, contact the Small Plant Help Desk at (877) FSIS-HELP, (877-374-7435). Any policy-related questions can also be addressed through the Policy Development Division at http://askfsis.custhelp.com or (800) 233-3935.

USDA To Implement New Residue Testing in August

The FSIS Chemistry Laboratory Guidebook (CLG) method, Swab Test for Antimicrobial Drug Screen, has been updated. This screening method, which uses the Kidney Inhibition Swab (KISTM) test kit, has been extended to allow for testing of goat kidney.

When implemented along with Notice 43-12 (www.fsis.usda. gov/OPPDE/rdad/FSISNotices/43-12.pdf), this method will further enhance consumer protection by preventing residues from antimicrobial compounds into the food supply.

This method will be posted to the CLG, with an implementation date of Aug. 19. To review the method, visit www.fsis.usda.gov/Science/Chemistry_Lab_Guidebook/index.asp.

Beyond the Border: New Resources

Last week, FSIS announced the White House-led Beyond the Border (BtB) Action Plan—an initiative in which the agency is working with the Canadian Food Inspection Agency to implement a pilot program.

A new fact sheet explaining the project may be found at www.fas.usda.gov/
itp/canada/Dec2011/
Beyond_the_Border_Fact_
Sheet_7-16-12.pdf.

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.

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. Visit http://askfsis.custhelp.com/ to view recently posted topics.