



# Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## FSIS Posts First Quarter *Salmonella* and *Campylobacter* Report

Today, the agency posted on its website the first quarterly progress report of calendar year (CY) 2012 on *Salmonella* and *Campylobacter* testing of selected raw meat and poultry products.

This report provides preliminary data from January to March 2012 on all establishments eligible for *Salmonella* testing that have completed at least two sampling verification sets since June 2006.

As of March 2012, of all establishments in all product classes, 83.7 percent are in category 1, which illustrates a decrease from fourth quarter CY11. From 168 broiler establishments, 1,688 samples were analyzed with a 3.8 percent positive rate, representing a decrease from the 4.3 percent positive rate for fourth quarter CY11. This table lists percentages of broiler establishments by category as of March 2012.

Plant Category	Category 1	Category 2T	Category 2	Category 3
Percentage of Broiler Establishments	85	4	9	2

FSIS continues to post monthly the names of broiler establishments demonstrating variable or inconsistent process control. The agency highlights performance for the broiler class because of its negative impact on foodborne illness. Since April 2008, FSIS has been posting category 3 broiler carcass establishment names.

FSIS will continue to post monthly the names of poultry establishments demonstrating variable or inconsistent process control.

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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

### Macedonia

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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## ...First Quarterly Progress Report

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The complete report and program details are at [www.fsis.usda.gov/Science/Quarterly\\_Salmonella\\_Results/index.asp](http://www.fsis.usda.gov/Science/Quarterly_Salmonella_Results/index.asp).

Note: This is also the third quarter to include *Campylobacter* sampling results for young chicken and turkey carcasses. As more data becomes available, additional information will be published in future issues of the *Constituent Update*.

## 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](http://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.

## 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](http://www.fsis.usda.gov/Food_Safety_Education/Mobile_Events_by_Date/index.asp).

## Updates on FSIS Testing for *E. coli*

FSIS posts bi-weekly updates for the agency's raw ground beef *E. coli* sampling program. Included are testing results of raw ground beef component samples for *E. coli* O157:H7 and STECs from FSIS routine and follow-up sampling programs. Also featured is data for non-O157 STECs by each non-O157 STEC serogroup.

To review testing 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 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](http://www.fsis.usda.gov/Regulations_&_Policies/index.asp). The following policy update was recently issued:

**Notice 46-12, Notification of Availability of Revised Jerky Guidelines**

## 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](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.

## Faces of Food Safety: Meet Nonnie Holliman

Since the launch of Faces of Food Safety, we've come to meet veterinarians, investigators, administrative assistants and scientists. Our latest spotlight is on Consumer Safety Inspector Nonnie Holliman, a 42-year employee of FSIS.

A lot has changed since Holliman began his career on the inspection line in the early 1970s. Some good, he said. And some even better than he could have predicted. "We are doing a better job and finding problems early."

To read more about Holliman's story, visit [www.fsis.usda.gov/About\\_Fsis/Faces\\_Food\\_Safety/index.asp](http://www.fsis.usda.gov/About_Fsis/Faces_Food_Safety/index.asp).

## 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.