



# Constituent Update

Protecting Public Health Through Food Safety and Food Defense

## USDA Announces Proposed Rule to Better Label Raw Meat and Poultry Containing Added Solutions

United States  
Department of  
Agriculture

Food Safety and  
Inspection Service

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FSIS is proposing a new rule to establish common names for raw meat and poultry products that include injections, marinades or have otherwise incorporated added solutions that may not be visible to the consumer.

The agency has determined that some labels do not clearly identify if a solution has been added to a raw product to enhance flavor or texture. As a result, consumers may be purchasing raw meat and poultry products with a higher sodium content than they realize.

Currently, raw meat and poultry products that contain added solutions, such as water, teriyaki sauce, salt or a mixture thereof, may have the same name on their labels as products that do not contain added solutions. The agency has tentatively concluded that, without specific, clear and conspicuous information about the percentage of added solution incorporated into the product, the labeling of these raw meat or poultry products is likely to mislead consumers.

The proposed rule would require that the common or usual name of these products include an accurate description of the raw meat or poultry component, the percentage of added solution and the individual or multi-ingredient components in the added solution. The print for such labels would be presented in a font, size and color that are easily visible to consumers.

The agency invites comments on the proposed rule, which is intended to clarify these products' labels so consumers can easily

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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:

### Peru

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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distinguish them from raw meat and poultry that do not contain added solutions.

A copy of the proposed rule was posted on the FSIS website at [www.fsis.usda.gov/regulations\\_&\\_policies/Proposed\\_Rules/index.asp](http://www.fsis.usda.gov/regulations_&_policies/Proposed_Rules/index.asp) and soon will publish in the *Federal Register*.

Comments must be received on or before 60 days from publication in the *Federal Register* and may be submitted through the Federal eRulemaking Portal at [www.regulations.gov](http://www.regulations.gov). Individuals may also mail the U.S. Department of Agriculture, FSIS Docket Clerk, Room 2-2127, George Washington Carver Center, 5601 Sunnyside Ave., Mailstop 5272, Beltsville, M.D. 20705. All comments must identify FSIS and docket number FSIS-2010-0012.

## PHIS Updates

FSIS recently posted on its website, PowerPoint slides related to a July 14 meeting with industry representatives.

Topics include establishment profile policy and features ([www.fsis.usda.gov/PDF/PHIS\\_Establishment\\_Profile\\_Policy\\_and\\_features.pdf](http://www.fsis.usda.gov/PDF/PHIS_Establishment_Profile_Policy_and_features.pdf)); HACCP verification ([www.fsis.usda.gov/PDF/PHIS\\_HACCP\\_Verification.pdf](http://www.fsis.usda.gov/PDF/PHIS_HACCP_Verification.pdf)) and inspection verification features ([www.fsis.usda.gov/PDF/PHIS\\_Inspection\\_Verification\\_Features.pdf](http://www.fsis.usda.gov/PDF/PHIS_Inspection_Verification_Features.pdf)).

Also check out additional resources and information on the PHIS Resource Page at [www.fsis.usda.gov/PHIS](http://www.fsis.usda.gov/PHIS).

### 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](http://www.fsis.usda.gov/Science/Ground_Beef_E.coli_Testing_Results/index.asp).

## **FSIS Expands Antibiotic Testing**

Effective July 2, 2011, the agency expanded the analytical methods of testing for antibiotics by extending the “Screening and Confirmation of  $\beta$ -Lactam Antibiotics by HPLC-MS/MS” method ([www.fsis.usda.gov/PDF/CLG\\_BLAC\\_03.pdf](http://www.fsis.usda.gov/PDF/CLG_BLAC_03.pdf)) to include bovine and porcine muscle and kidney.

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## **FSIS Policy Updates**

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

**Directive 5420.4-Revision 6,**  
*Food Defense Verification and Surveillance Procedures and National Terrorism Advisory System Alert Response for the Office of International Affairs Import Inspection Division*

All notices and directives are available at [www.fsis.usda.gov/Regulations\\_&Policies/index.asp](http://www.fsis.usda.gov/Regulations_&Policies/index.asp).

## **FSIS Conducts Food Defense Plan Survey**

The agency is conducting its annual Food Defense Plan Survey through July 31, 2011, to determine how many FSIS-regulated establishments have voluntarily adopted a functional food defense plan. Similar to 2010, this year’s survey covers meat and poultry slaughter and processing establishments, processed egg products plants and official import inspection establishments.

Results from the August 2010 survey indicated that approximately 74 percent of all plants have voluntarily implemented functional food defense plans. While this represents a significant 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.

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.

## **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. To view recently posted topics, visit <http://askfsis.custhelp.com/>.

**Salmonella Sample Collection and FSIS Notice 31-11**  
[http://askfsis.custhelp.com/app/answers/detail/a\\_id/1631](http://askfsis.custhelp.com/app/answers/detail/a_id/1631)