

**FSIS Report to the CFP Executive Board  
San Antonio Texas, April 11-16, 2008****FSIS Posts Supplementary Guidance to Control *Listeria monocytogenes***

FSIS posted on the FSIS Web site “Supplementary Guidance on the Use of Antimicrobial Agents to Control *Listeria monocytogenes* in Post-lethality Exposed Ready-to-Eat Meat and Poultry Products.” This guidance was developed in response to the 2007 recall of RTE cooked chicken products because of *L. monocytogenes* (Lm). The investigation showed that the establishment failed to maintain sanitary practices, and that it had applied antimicrobial agents that failed to suppress Lm growth in challenge studies. FSIS developed this guidance to help prevent recurrence of Lm positive products and recalls attributable to these causes. It also provides recommendations on the validation and application of antimicrobial agents and processes and sanitation practices to control LM in RTE operations.

To view the complete document, visit [www.fsis.usda.gov/OPPDE/rdad/FRPubs/97-013F/Lm\\_Supplementary\\_Guidance.pdf](http://www.fsis.usda.gov/OPPDE/rdad/FRPubs/97-013F/Lm_Supplementary_Guidance.pdf)

**FSIS Establishes Outreach Training Program Area to Assist Establishments and Educate Employees**

The U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) today announced a new program office dedicated to supporting the agency's continued efforts in outreach to small and very small plants and education of FSIS personnel.

The Office of Outreach, Employee Education and Training (OOEET) will provide consolidated access, resources and technical support for small and very small plants to better assist them in providing safe and wholesome meat, poultry and processed egg products. This program area also will ensure that all FSIS personnel have the necessary training to effectively carry out their assigned duties. OOEET will collaborate with state inspection programs to share training materials, provide technical advice and conduct outreach activities. This reorganization will consolidate the Agency's existing outreach, training and state program liaison functions and staff into a unified outreach program area and will enhance the consistency, efficiency and utilization of resources.

In 2005, FSIS embarked on this effort by hosting listening sessions to learn what these establishments needed most. What followed was a rigorous outreach program to assist plants in improving their HACCP plans and, overall, to achieve greater regulatory compliance through education and information. OOEET will serve as a key partner with industry in this important and worthwhile effort.

**ASKFSIS**

The FSIS Office of Policy and Program Development started a new web-based tool where stakeholders can submit questions concerning a variety of issues such as inspection policies, FSIS issuances, sampling programs and methods, labeling, export requirements,

and food defense among other topics. FSIS staff will provide timely and accurate responses to questions received. To access the tool, go to *askfsis.custhelp.com*