



United States Department of Agriculture

Food Safety and
Inspection Service

FSIS Constituent Update

PROTECTING PUBLIC HEALTH THROUGH FOOD SAFETY & FOOD DEFENSE

February 6, 2013

Special Alert

Teleconference on “Hold and Test” of Imported Meat Products

FSIS’ Office of Policy and Program Development will hold a teleconference to discuss the new FSIS policy requiring producers to hold shipments of non-intact raw beef, intact raw beef products intended for non-intact use and all ready-to-eat products containing meat and poultry until they pass agency testing for foodborne adulterants.

While the mark of inspection may continue to be applied, the importer of record must maintain ownership and not allow the product to enter commerce until negative results are received. FSIS will test for Shiga toxin-producing *Escherichia coli*, *Listeria monocytogenes* and *Salmonella* and anticipates most negative test results will be determined within two days.

The teleconference will be held Feb. 7 from 2-3 p.m. (EST). The call-in number is (888) 858-2144 and the participant pass code is 5277207. Callers will be permitted to ask questions at the end of the call. For more information, contact Kurt Krusekopf at (979) 862-4381 or kurt.krusekopf@fsis.usda.gov.

FSIS Constituent Update is prepared by the Congressional and Public Affairs Office

Office of Public Affairs and Consumer Education

Assistant Administrator
Carol Blake

Deputy Assistant Administrator
Aaron Lavalley

Editorial Staff

Deputy Director
Greg DiNapoli

Editor
Ndidi A. Mojay

Assistant Editor
Alexandra Tarrant

Editor-at-Large
Joan Lindenberger