

To: Our Clients and Friends

May 25, 2010

Food, Dietary Supplement and Cosmetic Regulatory and Policy Bulletin



Top News

FDA Transparency Task Force Unveils Draft Proposals on Agency Disclosure Policies; Invites Comments

On May 19, 2010, [FDA's Transparency Task Force](#) released 21 draft proposals for public comment on public disclosure policies aimed at helping consumers, stakeholders, and others understand how the agency operates and makes decisions. The proposals are part of the second phase of the FDA's Transparency Initiative launched last summer by FDA Commissioner Margaret Hamburg and reflect the review of more than 1,500 public comments received by the FDA after two public meetings held by the task force and extensive consideration and discussion within the agency.

Comments are due by July 20, 2010 and the Transparency Task Force will then review them before deciding which proposals to recommend for implementation. [The FDA press release, including links to supporting documents, are posted on the FDA web site.](#) See Regulatory Notices section below for Federal Register notice information.

New FDA Web Site Portal Provides Entry to Three Key FDA Safety Reporting Systems

FDA and the National Institutes of Health (NIH) [launched a new Web site for industry to report food safety problems](#) or adverse events involving FDA-regulated foods and animal feeds, pet foods and pet treats, animal drugs, and human gene transfer research. The new site, called the Safety Reporting Portal (SRP), is the next step in FDA's effort to expand online reporting options. The SRP opened on May 24, 2010 at www.safetyreporting.hhs.gov.

FDA Issues 2nd Edition of Draft Guidance for Industry on Reportable Food Registry

FDA has published [Draft Guidance for Industry: Questions and Answers Regarding the Reportable Food Registry as Established by the Food and Drug Administration Amendments Act of 2007 \(Edition 2\)](#). The guidance is a draft of the second edition of guidance intended to assist those parties responsible for complying with the Reportable Food Registry requirements prescribed by the Food and Drug Administration Amendments Act of 2007. Most notably the guidance adds a section on Foreign Facility Information, however significant amendments and additions are made throughout.

FDA Announces Urgent Nationwide Alfalfa Recall

After the [CDC linked raw alfalfa sprouts to 22 cases of salmonella in 10 states](#), FDA [issued a press release announcing an urgent nationwide recall](#) of raw alfalfa sprouts produced by Caldwell Fresh Foods under the brand names of Caldwell Fresh Foods, Nature's Choice, and California Exotics. FoodSafety.gov has created a [page discussing the risks of alfalfa sprouts](#) with links to relevant FDA and CDC information about the recall and salmonella outbreak.

Feinstein Continues to Advocate for BPA Ban; New Report Finds More BPA in Cans

On May 18, 2010, Senator Dianne Feinstein (D-CA) and a national coalition of public health and environmental group called a press conference and released a report, [No Silver Lining](#), to advocate for a bisphenol A (BPA) ban to be included in the pending food safety legislation, The Food Safety Modernization Act (S. 510). The report finds that [92 percent of the 50 sample cans](#) that the study collected from stores and pantries in 19 states and one Canadian province had detectable levels of BPA, some at levels higher than previously reported.

GAO: FDA Gaps Remain in Food Safety Research

On May 24, 2010, GAO made its latest report on FDA and food safety available to the public. [Food Safety: FDA Has Begun to Take Action to Address Weaknesses in Food Safety Research, but Gaps Remain](#) focuses primarily on FDA's: (1) progress in addressing selected recommendations identified by the Science Board; (2) incorporation of scientific and risk analysis into its oversight of the accuracy of food labeling, fresh produce, and the safety of dietary supplements; and (3) new computer screening tool that may improve its efforts to screen imports using a risk-based approach. GAO found that FDA has begun to address selected Science Board recommendations, but gaps in scientific information have hampered FDA's oversight of food labeling, fresh produce, and dietary supplements. A [summary of the report](#) is available on GAO's web site.

Food Companies Pledge to Cut 1.5 Trillion Calories from Food Products by 2015

In collaboration with Michelle Obama and the Partnership for a Healthier America (part of the first lady's Let's Move! Campaign), the Healthy Weight Commitment Foundation, which includes more than 80 retailers and manufacturers, including Kellogg, Kraft, and General Mills, [pledged to reduce the number of calories in food products by 1.5 trillion in the next five years](#).

Gulf Oil Spill Poses Significant Risks to Seafood Safety; Senate Appropriations Committee Approves \$2 Million for FDA to Step Up Monitoring and Inspections

[USA Today](#) reports that "The danger posed by the Gulf oil spill to the U.S. food supply is worse than previously thought, and could make testing of seafood necessary for decades to come, officials and scientists say." As part of an emergency supplemental appropriations measure, the Senate Appropriations Committee approved \$2 million for FDA to ensure the safety of seafood originating from the Gulf of Mexico. [President Obama requested the funding](#) from law makers in order to give FDA the resources it needs to monitor and respond to the environmental impact of the oil on seafood fished from the gulf and surrounding areas. These efforts could include, but are not limited to, testing and deploying technology to speed the analysis of seafood samples for contamination that could harm consumers.

FDA Searching for Solutions to Food Safety Data Sharing Between Feds and States

FDA is meeting with state officials and other stakeholders to discuss how the federal agency can better share information with states without compromising the federal confidentiality standards, which are sometimes in conflict with state freedom of information laws. The conflict between the laws often prevents FDA from sharing important information with states, who must then use additional time and resources to find the information on their own, prolonging the public health risk while states searching for the data.

USDA Announces Availability of Compliance Guide for Mobile Slaughter Units

As part of the USDA's "Know Your Farmer, Know Your Food" initiative, USDA's Food Safety and Inspection Service (FSIS) [announced the availability of the compliance guide for mobile slaughter units](#). The [Mobile Slaughter Unit Compliance Guide](#) is available on USDA's web site.

New Standards for Ground Beef for Federal Food and Nutrition Assistance Programs

Last week, USDA announced that the agency had completed [new food safety standards](#) for ground beef purchased by the Agricultural Marketing Service (AMS) for federal food and nutrition assistance programs, including school lunches. This past February, a series of initiatives were announced to improve the safety of food purchased for school lunch and nutrition assistance programs. These standards are the result of a joint review by USDA's Agricultural Research Service and FSIS that has been ongoing since the February announcement mark the completion of one of those initiatives. The new requirements will be applicable to AMS ground beef contracts awarded on or after July 1.

USDA Identifies Gaps, Releases Maps Detailing U.S. Local Meat Processing Facilities

On May 25, 2010, [USDA released a preliminary study](#) revealing existing gaps in the regional food systems regarding the availability of slaughter facilities to small meat and poultry producers. The study by USDA's Food Safety and Inspection Service (FSIS) is a first attempt to identify areas in the U.S. where small livestock and poultry producers are concentrated but may not have access to a nearby slaughter facility. [Slaughter Availability to Small Livestock and Poultry Producers – Maps](#) presents a county-by-county view of the continental United States, indicating the concentration of small farms raising cattle, hogs and pigs, and chicken, and also noting the location of nearby state slaughter facilities and small and very small federal slaughter establishments.

FSIS Publishes New Technology Information Table

USDA's Food Safety and Inspection Service (FSIS), as part of its compliance assistance, has published a [table of new technology information](#) in order to increase public and industry awareness of the new technologies being used by small and very small plants in particular, towards improving the safety of meat, poultry, and egg products. FSIS defines "new technology" as new, or new applications of, equipment, substances, methods, processes, or procedures affecting the slaughter of livestock and poultry or processing of meat, poultry, or egg products.

Senate Hearing on Confirmation of Hagen as Undersecretary of Food Safety at USDA

On Wednesday, May 26, 2010, at 9:30 a.m. in Russell Senate Office Building Room 328-A, the Senate Agriculture, Nutrition, and Forestry Committee will hold a full committee hearing on the nomination of Elisabeth Ann Hagen to be the Under Secretary for Food Safety, among other nominations.

Senate Hearing on What Seniors Need to Know About Dietary Supplements

On Wednesday, May 26, 2010 at 2 p.m. in Dirksen Senate Office Building Room 562, U.S. Senator Herb Kohl, Chairman of the Special Committee on Aging, will [hold a hearing on dietary supplements](#), which include a wide range of products such as vitamins, minerals, fiber, fatty acids, or amino acids.

American Academy of Pediatrics Wants Choking Hazard Warnings on Food Labels

Noting that choking is a leading cause of injury and death among children, the American Academy of Pediatrics issued a policy statement [Prevention of Choking Among Children](#), calling upon FDA to require warning labels on all foods that pose a high choking risk and calling on food manufacturers to design new food and redesign existing food to minimize choking risk. Although the statement was issued in February, a May 25, 2010 [New York Times article](#) has brought heightened attention to the new the policy.

Canada Proposes Exemptions for Certain Natural Health Products Awaiting License

In 2004, Health Canada's Natural Health Product Regulations went into effect, requiring all natural health products to have a product license. However, in order to accommodate the many products that have applied for the license, but not received one, Health Canada is proposing an exemption that would allow those products to be sold so long as the product has completed the initial assessment for safety, quality, and efficacy. Health Canada has published a [consumer fact sheet](#) with more information.

EFSA Will Delay Its Decision on BPA Safety

The European Food Safety Authority (EFSA) announced that it will postpone its decision on the safety of bisphenol A (BPA) to July, instead of issuing the decision this month as anticipated. EFSA experts will use the additional time to consider hundreds of additional studies.

Briefly Noted

[USDA Food and Nutrition Service recently updated their Best Practices for Handling Fresh Produce.](#)

[Latest FDA Gulf of Mexico Oil Spill Update with Q&As added as of May 21, 2010.](#)

[CDC's Final Investigation Update of the multistate E. coli O145 outbreak linked to shredded romaine lettuce.](#)

[Produce Safety Project examines EU food safety data collection and analysis systems, makes recommendations for U.S.](#)

[Washington, DC considers Soda Tax while New York seeks to provide a tax exemption for diet soda.](#)

[Wisconsin Governor vetoes raw milk legislation.](#)

Recent Recalls

[Fresh Express Romaine-based ready-to-eat salads](#) due to Salmonella (May 25, 2010).

[Caldwell Fresh Foods, Nature's Choice, and California Exotics Alfalfa Sprouts](#) due to Salmonella (May 21, 2010).

[VanLaw Valu Time Ranch Dressing](#) due to undeclared egg (May 20, 2010).

[Rise 'N Roll Bakery Gourmet cookie Mixes](#) due to undeclared milk (May 20, 2010).

[Rise 'N Roll Bakery Peanut Butter Spread](#) due to undeclared egg (May 20, 2010).

[Juanita's Brand Cuernos, Pan Huevo and Ojos Mexican breads](#) due to undeclared milk, soy, and wheat (May 18, 2010).

[Montclair Meat Co. ground beef products](#) due to possible E. coli O157:H7 contamination (May 15, 2010).

[Sampco, Inc. beef products](#) due to presence of animal drug Ivermectin (May 14, 2010).

[Amish Wedding Foods Pumpkin Butter and Sweet Potato Butter](#) due to potential clostridium botulism (May 13, 2010).

Recently Posted Warning Letters

FDA warned [Dolce LLC](#) that an FDA inspection documented serious violations of the seafood Hazard Analysis and Critical Control Point (HACCP) regulation that renders the firm's fish or fishery products adulterated.

FDA warned [Templeton Feed & Grain Inc.](#) that FDA inspectors documented the use of animal drugs in a manner that was not consistent with FDA approval as well as significant deviations from current Good Manufacturing Practice, which cause the medicated feed produced by the firm to be adulterated.

FDA warned [Roxy Trading Inc.](#) that products that it offered for import into the United States products that were adulterated with Rhodamine B (formerly known as D&C Red 19), a suspected carcinogen and non-permitted food color additive and for re-importing into the United States products that were initially refused entry by FDA.

FDA warned [C.V. Foods Corporation, dba Yo Lily Cheesecake](#) that FDA investigators documented significant violations of the Current Good Manufacturing Practice (CGMP) regulation for foods.

New Regulatory Notices

USDA Publishes New Performance Standards for Salmonella and Campylobacter in Young Chicken and Turkey Slaughter Establishments; New Compliance Guides

In the [May 14, 2010 Federal Register](#), USDA's Food Safety and Inspection Service (FSIS) announced new performance standards for the pathogenic micro-organisms Salmonella and Campylobacter for use in young chicken and turkey slaughter establishments. The new performance standards were developed in response to a charge from the Food Safety Working Group. The Agency tentatively plans to implement these new performance standards for chilled carcasses in July 2010. The new standards are based on recent FSIS Nationwide Microbiological Baseline Data Collection Programs: The Young Chicken Survey and the Young Turkey Survey. The Agency invites comments on the new performance standards. FSIS is also announcing that it has posted on its Web site the third edition of the compliance guide for controlling Salmonella and Campylobacter in poultry and a compliance guide on pre-harvest management to reduce E. coli O157:H7 contamination in cattle. Interested parties must submit electronic or written comments by **July 13, 2010**.

Use of Turkey Shackle in Bar-Type Cut Operations; Correcting Amendment

In the [May 19, 2010 Federal Register](#), USDA's Food Safety and Inspection Service (FSIS) announced that it is amending the Federal poultry products inspection regulations to correct an inadvertent error in the required shackle width for Bar-type cut turkey operations that use J-type cut maximum line speeds. The amendment is effective **May 19, 2010**.

FDA Extends Comment Period for Fresh Produce Packing and Production

In the [May 20, 2010 Federal Register](#), FDA announced that the agency is extending to July 23, 2010, the comment period for a notice that appeared in the Federal Register of [February 23, 2010](#). In that notice, FDA established a docket to obtain comments and information about current practices and conditions for the production and packing of fresh produce. The agency is extending this comment period to give interested parties additional time to provide the information requested by FDA in that notice. Interested parties must submit electronic or written comments by **July 23, 2010**.

FDA Transparency Task Force Publishes Draft Proposals; Seeks Comments

In the [May 21, 2010 Federal Register](#), FDA announced that, as part of the second phase of the Transparency Initiative, the FDA is announcing the availability of a report entitled "FDA Transparency Initiative: Draft Proposals for Public Comment Regarding Disclosure Policies of the U.S. Food and Drug Administration." The report includes 21 draft proposals about expanding disclosure of information by the agency while maintaining confidentiality of trade secrets and individually identifiable patient information. FDA is seeking public comment on the draft proposals, as well as on which draft proposals should be given priority. Some of the draft proposals may require extensive resources to implement, and some may require changes to regulations or legislation. Interested parties must submit electronic or written comments by **July 20, 2010**.

FSIS Proposing to Permit the Use of Air Inflation of Meat Carcasses and Parts

In the [May 24, 2010 Federal Register](#), USDA's Food Safety and Inspection Service (FSIS) proposed to revise the Federal meat inspection regulations to permit establishments that slaughter livestock or prepare livestock carcasses and parts to inflate carcasses and parts with air if they develop, implement, and maintain written controls to ensure that the procedure does not cause insanitary conditions or adulterate product. FSIS is proposing to require that establishments incorporate these controls into their Hazard Analysis and Critical Control Point (HACCP) plans or Sanitation standard operating procedures (Sanitation SOPs) or other prerequisite programs. In addition, FSIS is proposing to amend its regulations to remove the approved methods for inflating livestock carcasses and parts by air and to remove the requirement that establishments submit requests to FSIS for approval of air inflation procedures not listed in the regulations. Interested parties must submit comments by **June 23, 2010**.

FDA Issues Second Edition of Draft Guidance for Industry on Reportable Food Registry

In the [May 25, 2010 Federal Register](#), FDA announced the availability of a draft guidance, “Questions and Answers Regarding the Reportable Food Registry as Established by the Food and Drug Administration Amendments Act of 2007 (Edition 2).” The draft guidance provides information to the industry in complying with the Reportable Food Registry requirements prescribed by the Food and Drug Administration Amendments Act of 2007 (FDAAA). Further, the draft guidance addresses inquiries that the agency has received through its Reportable Food Registry help desk and/or by other means since the implementation of the Reportable Food Registry on September 8, 2009, and provides information on the new Safety Reporting Portal. The agency is also seeking comments from industry on the Reportable Food Registry requirements, and specifically on the issue of “transfer” as discussed in the current Edition 1, and draft Edition 2 guidance.

FSIS Announces Compliance Guide for Mobile Slaughter Units

In the [May 25, 2010 Federal Register](#), USDA’s Food Safety and Inspection Service (FSIS) announced the availability of a compliance guide on mobile slaughter units. FSIS will post this compliance guide on its Significant Guidance Documents Web page http://www.fsis.usda.gov/Significant_Guidance/index.asp. FSIS encourages those who own or manage mobile slaughter units to avail themselves of this guidance document in meeting the pertinent regulatory requirements. FSIS is also soliciting comments on this compliance guide. The Agency will consider carefully all comments submitted and will revise the guide as warranted. Interested parties must submit comments by **July 26, 2010**.

FSIS Policy Updates

FSIS recently published the following revised export requirements and plant lists:

- [European Union](#) (May 24, 2010)
- [Russia \(Pork\) Plant List](#) (May 19, 2010)
- [Korea, Republic of](#) (May 18, 2010)
- [Japan](#) (May 18, 2010)
- [Japan \(Egg Products\)](#) (May 18, 2010)

Regulatory Notices with Open Comment Periods

FDA Reopens Comment Period on Quality Standard for Bottled Water

On April 1, 2010, FDA reopened until June 1, 2010 the comment period for the proposed rule, published in the August 4, 1993 Federal Register, amending the quality standard for bottled water (found at 21 CFR 165.110(b)). Additional information is available in the [Federal Register Notice](#). Electronic or written objections and requests for a hearing may must be submitted by **June 1, 2010**.

FDA Seeks Comments on Information Collection for Firms Exporting to Countries that Require an Export Certificate as a Condition of Entry for FDA-Regulated Products

In the [March 31, 2010 Federal Register](#), FDA issued a notice of information collection seeking comments on information collection requirements imposed on firms that intend to export to countries that require an export certificate as a condition of entry for FDA-regulated products, pharmaceuticals, biologics, and devices as indicated in the Federal Food, Drug, and Cosmetic Act as amended. Electronic or written objections and requests for a hearing may must be submitted by **June 1, 2010**.

FDA Information Collection Concerning Guidance for Industry on Submitting A Notice of Intent to Slaughter for Human Food Purposes in Electronic Format

In the [April 30, 2010 Federal Register](#), FDA announced that it has submitted a proposed collection of information concerning guidance for industry on submitting a notice of intent to slaughter for human food purposes in electronic format to the Office of Management and Budget (OMB) for review and clearance under the paper work reduction act. Interested parties must submit written or electronic comments by **June 1, 2010**.

FDA Announces Proposed Information Collection on Consumers' Knowledge and Behavior During Foodborne Illness Outbreaks or Food Recalls

In the [May 4, 2010 Federal Register](#), FDA announced a proposed collection of information concerning a real-time survey of consumers knowledge and perceptions, as well as reported behavior, during foodborne illness outbreaks or food recalls, has been submitted to the Office of Management and Budget (OMB) for review and clearance under the Paperwork Reduction Act of 1995. Interested parties must submit written or electronic comments by **June 3, 2010**.

FDA Issues Notice and Request for Comments on Bisphenol-A Safety Assessment

In the [April 5, 2010 Federal Register](#), FDA announced the availability of five documents related to FDA's continuing assessment of Bisphenol A (BPA) and soliciting public comments on the four documents prepared by FDA's Center for Food Safety and Applied Nutrition (CFSAN). These documents do not represent an agency opinion or position on BPA, on which an [interim update](#) was recently provided. Rather, these documents provide perspectives and opinions that are being considered by FDA as it continues its safety assessment of BPA. This action will enable FDA to consider comments from the public in its assessment of BPA for food contact applications. Written or electronic information and comments must be submitted by **June 4, 2010**. More information is available in the [Federal Register Notice](#).

FDA Seeks Comments on Information Collection Provisions for Fish Processors

In the [April 9, 2010 Federal Register](#), FDA announced a notice of information collection that also solicits comments on the information collection provisions of FDA's regulations requiring reporting and recordkeeping for processors and importers of fish and fishery products. Written or electronic information and comments must be submitted by **June 8, 2010**.

FDA Seeks Comments on Requests for Exemption from Food Additive Listing Regs

In the [April 9, 2010 Federal Register](#), FDA announced a notice of information collection that also solicits comments on requests for exemption from the food additive listing regulation requirements that are submitted under part 170 (21 CFR part 170). Written or electronic information and comments must be submitted by **June 8, 2010**.

FDA Seeks Comments on Collection of Information on Food Code Implementation

In the [April 14, 2010 Federal Register](#), FDA announced it is soliciting comments on the collection of information from local, State, and tribal governmental agencies concerning their adoption of, or plans to adopt, all or portions of the FDA Food Code or its equivalent by regulation, law, or ordinance. Written or electronic information and comments must be submitted by **June 14, 2010**.

FSIS Extends Comment Period for HACCP Systems Validation Documents

In March, FSIS made available three documents on the validation of HACCP systems on its Web site at http://www.fsis.usda.gov/PDF/HACCP_Validation_Ltrs.pdf (PDF Only). The comment period has been extended to **June 19, 2010**. Interested parties should submit their comments to DraftValidationGuideComments@fsis.usda.gov, or mail comments to the Docket Clerk, USDA, FSIS, George Washington Carver Center, Room 2-2127, 5601 Sunnyside Ave., Beltsville, MD 20705. The agency will review comments received and decide how it will proceed with respect to the validation of HACCP systems.

FDA Requests Comments and Data to Inform Risk Profile for Pathogens in Spices

In the [April 20, 2010 Federal Register](#), FDA issued a request for comments and scientific data and information that would assist the agency in its plans to conduct a risk profile for pathogens and filth in spices. The purpose of the risk profile is to ascertain the current state of knowledge about spices contaminated with microbiological pathogens and/or filth, and the effectiveness of current and potential new interventions to reduce or prevent illnesses from contaminated spices. Interested parties must submit electronic or written comments and scientific data and information by **June 21, 2010**.

FDA Seeks Comments on Proposed Information Collection on Infant Formula

In the [May 4, 2010 Federal Register](#), FDA announced that it is soliciting comments on information collection regarding the manufacture of infant formula, including infant formula labeling, quality control procedures, notification requirements, and recordkeeping. Interested parties must submit written or electronic comments by **July 6, 2010**.

FDA Issues Advance Notice of Proposed Rulemaking to Implement 2005 SFTA

In the [April 30, 2010 Federal Register](#), FDA announced an advance notice of proposed rulemaking to implement the Sanitary Food Transportation Act of 2005 (2005 SFTA, see top news story above). FDA is specifically requesting data and information on the food transportation industry and its practices. FDA also is requesting data and information on the contamination of transported foods and any associated outbreaks. FDA is taking this action as part of its implementation of the 2005 SFTA, which requires the Secretary of HHS to issue regulations setting forth sanitary transportation practices to be followed by shippers, carriers by motor vehicle or rail vehicle, receivers, and others engaged in food transport. This action is also part of a larger agency effort to focus on prevention of food safety problems throughout the food chain. The regulations would address the risks to human or animal health associated with the transportation of food. Interested parties must submit electronic or written comments by **August 30, 2010**.

Upcoming Meetings

USDA to Hold Meat and Poultry Inspection Seminars for International Officials

Between May 18 and June 4, [USDA will host the first of three meat and poultry inspection seminars for international officials](#) in Puerto Rico. The purpose of the seminars is to familiarize international government officials with U.S. inspection regulations and procedures used by USDA to assure that the nation's meat, poultry and egg products are safe, wholesome and properly labeled. This seminar will be conducted in Spanish and participation is limited. USDA has a [web page with more information and registration](#). Additional seminars will be held in August and September.

USDA Announces Meeting to Discuss U.S. Positions for Codex Meeting

On Tuesday, **June 8, 2010**, USDA's Office of Food Safety is sponsoring a [public meeting to provide information and receive public comments on agenda items and draft U.S. positions](#) that will be discussed at the 33rd Session of the Codex Alimentarius Commission (CAC), to be held in Geneva, Switzerland, July 5-9, 2010. The meeting was also announced in the [May 19, 2010 Federal Register](#).

FDA Announces Food Protection Workshop

FDA's Office of Regulatory Affairs (ORA), Southwest Regional Office (SWRO), in cosponsorship with the University of Arkansas (UA) Institute of Food Science and Engineering, is announcing "Food Protection Workshop," a public workshop to provide information about food safety, food defense, the regulations authorized by the Public Health Security and Bioterrorism Preparedness and Response Act of 2002, and other related subjects to the Food Protection Plan as it relates to food establishments such as farms, manufacturers, processors, distributors, retailers, and restaurants. This public workshop will be held on **June 9 and 10, 2010**. Additional information is available in the [Federal Register Notice](#) announcing the workshop.

FSIS to Host Livestock Slaughter Inspection Training Designed for State Inspectors

USDA's FSIS is partnering with the [International Food Protection Training Institute \(IFPTI\)](#) in Battle Creek, Mich., and the [Association of Food and Drug Officials](#) to provide FSIS meat and poultry inspection training courses for state inspection personnel. This week-long session, "Livestock Slaughter Inspection Training" will be held **July 12 to 16, 2010** and is at no cost to the states. Applications should be sent directly to IFPTI and must be received by May 28. To download and submit an application, visit http://www.ifpti.org/20100712bc_distributed.pdf.

2010 Scientific Meeting of the National Antimicrobial Resistance Monitoring System

In the [April 2, 2010 Federal Register](#), FDA announced a public meeting entitled "2010 Scientific Meeting of the National Antimicrobial Resistance Monitoring System." The meeting will discuss results from the National Antimicrobial Resistance Monitoring System (NARMS) and related antimicrobial resistance monitoring and research, including activities in other national programs. The public meeting will be held on **July 15 and 16, 2010** in Atlanta, Georgia. Interested parties may submit written comments to the docket up to 30 days after the meeting. Additional information, including about registration, requests for oral presentations, and the meeting agenda, is available in the [Federal Register Notice](#).

USDA Workshops to Explore Competition and Regulatory Issues

Between March 12 and December 8, 2010, the Department of Justice and USDA will hold [five joint public workshops that will explore competition and regulatory issues in the agriculture industry](#). The workshops target issues of concern to farmers and the poultry, dairy, livestock industries. The final workshop will focus on price margins.

More Information

Archived issues of the Bryan Cave Food, Dietary Supplement, and Cosmetic Regulatory and Policy Bulletin are available at www.bryancave.com on the [FDA Practice Bulletins web page](#). If you have any questions regarding any of these issues, please contact:

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