

## OOEET Staffer Helps in Flood Recovery Efforts



*LTJG Kazuhiro Okumura surveys a house on July 28 in Minot, N.D., that was completely moved off of its foundation.*

As a U.S. Public Health Service Commissioned Corps officer, one of the duties I can expect is to be deployed to disaster areas. After being in the Commissioned Corps for 2 years, my number was called. I was deployed from July 21 to Aug. 3, along with 9 other officers, to Minot, N.D., to assist the city and county in their recovery efforts after the Souris River floodwater engulfed the town in 11-12 feet of water. This natural disaster affected 4,000 homes, and only 20 percent of the homeowners had flood insurance.

When we first arrived in Minot, there were many areas that were impassable because of the

floodwater. Devastation surrounded us. We later settled into what would be our home for the next few days – the Red Cross shelter at the local university’s basketball arena.

On our first day, the Ward County government instructed us to conduct environmental health surveys of all homes in the affected areas. We looked for water damage; mold growth; any compromises in utilities; imminent hazards, such as leaking pipes or chemicals; and exterior hazards, such as sink holes. Every officer was paired up with one

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## FSIS E-mail and Blackberry Service to Migrate to USDA’s Enterprise Messaging System-Cloud Service

*By Jennifer Dallis  
Contributing Writer, OCIO*

FSIS began migrating agency e-mail and Blackberry service from FSIS to USDA’s Enterprise Messaging System-Cloud Service (EMS-CS) on Aug. 15. E-mail will now be hosted as a Cloud Service by Microsoft for all USDA agencies. Cloud services are a new mandate by the White House’s Office of Management and Budget.

In layman’s terms, “cloud” computing simply refers to

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## Tell Us Your FSIS Stories!

You can tell the stories of FSIS better than anyone! Send us your articles, photos and feedback. It's simple. Just prepare an article and include: who, what, when, where, why and how. Have your program area review the article, then e-mail it to us at [FSIS.News&Notes@fsis.usda.gov](mailto:FSIS.News&Notes@fsis.usda.gov). Photos must be submitted as a separate attachment in .jpg format. Candid photos preferred.

*FSIS News & Notes* is prepared by the Congressional and Public Affairs Office for FSIS employees.

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Supervisors are encouraged to share *FSIS News & Notes* with other FSIS employees and to post it where feasible.

Submit contributions to [FSIS.News&Notes@fsis.usda.gov](mailto:FSIS.News&Notes@fsis.usda.gov), telephone (202) 720-9113 or fax (202) 690-0460.

The deadline for submissions is **Friday by 3 p.m. ET.**

We reserve the right to edit all submissions for content or length.

Information should be cleared by staff and/or program area officials before submission.

## Photo of the Week



Employees from OM's Administrative Services Division recently spent a morning volunteering at the Capital Area Food Bank in support of the "Feds Feed Families" food drive. The group had the unique opportunity to learn about what happens to donated items after they are placed in collection bins. They also helped pack 9,000 pounds of food into boxes for various charitable organizations to distribute. Pictured (from left): Cathy Martin, Shaina Fisher, John Paul Antonetti, Pam Veal, Ina Mendoza-Wilson, Paul DeOca, Valerie Dinkel, Jim Miller, DeShanta Rhea and Marnie Miller. Photo contributed by Ina Mendoza-Wilson.



Employees are still encouraged to participate in the third annual "Feds Feed Families" Food Drive. Food banks have reported record numbers of families, children, individuals and first-time visitors seeking food assistance. Your donations go directly to families and children in need in your community.

To date, 400,000 pounds of food has been collected, but we still need your help to reach our goal of 500,000 by Aug. 31. For a list of the most wanted items, go to [www.fedsfeedfamilies.gov/mostwantedlist.pdf](http://www.fedsfeedfamilies.gov/mostwantedlist.pdf). For headquarters employees, collection boxes are located throughout the buildings. Field employees can participate in food drives being organized in their districts.

More than 1,600 USDA offices across the country have registered to establish food drives. To set one up, go to <http://tinyurl.com/USDAFeedsFamilies>. Track USDA's progress at [www.fedsfeedfamilies.gov](http://www.fedsfeedfamilies.gov). For more information about getting involved, contact Jim Miller at [james.miller7@fsis.usda.gov](mailto:james.miller7@fsis.usda.gov).

## Flood Recovery Efforts...

*(Continued from page 1)*

or two structural engineers, who examined the structural integrity of all the homes. During the course of the 2 weeks, we surveyed close to 4,000 homes and disseminated flood recovery information to affected citizens. We worked 12-hour days for 12 straight days. It was unlike any work environment I had ever been a part of because of the high stress, demanding situations and the ever-changing conditions.

It was a moving experience to see a natural disaster with my own eyes and experience a disaster deployment. It made me realize the importance of preparing for these types of events. I hope to use this experience to assist further the next time I deploy.

*Story contributed by LTJG Kazuhiro Okumura, USPHS, OOEET*

## Migrating to the “Cloud”...

*(Continued from page 1)*

resources and applications that are available on the Internet from just about any Internet connected device.

There will be minimal changes to Outlook once the migration occurs. Your e-mail address will stay the same, as will the “look and feel” of your mailbox. There are a couple benefits. Your mailbox size will be larger (up to 5 GB), and you will have access to all 140,000 USDA employees.

FSIS will be migrating in a phased approach. OCIO has already migrated to work out any issues. Once the issues have been resolved, the Lawrence district office will go next. When their issues are resolved, the full migration process will begin with over 400 federal and state employees and contractors moving each night.

Before you migrate, you will receive an e-mail message announcing the start date of the

migration for your program area, along with instructions on how to create a backup of your mailbox before the migration. Creating a backup “personal storage file” or “PST file” is a simple task, but could take 30 minutes or longer to complete, depending on the size of your mailbox.

Blackberry users also will receive instructions on the Blackberry migration and how to back up data to prevent its loss.

If you have a Voice over Internet Protocol (VoIP) phone, you also may receive specific guidance on changes to your voicemail retrieval.

You will see changes to how distribution lists and people in your address book display; however, no one’s e-mail address will change.

To ensure this transition goes smoothly, OCIO formed an Integrated Project Team (IPT) with representatives from each program area to better understand



*My sleeping arrangements at the Red Cross shelter in Minot, N.D.*

*Photo contributed by LTJG Kazuhiro Okumura, USPHS, OOEET.*

their needs and share important information about the transition. To find out more information regarding the migration schedule, including how to back up your e-mail PST file, Blackberry files, FAQs and EMS-CS Tech Tips to help prepare you for the migration, visit the EMS SharePoint site at <http://collaboration/EMS-CS>.

After the migration, continue to use the Service Desk and Footprints to report e-mail and other technical issues. If you have any questions or comments, contact your program area representative listed below.

**OA/OPACE:** Fatima Weaver  
**ODIFP:** Annette Vanderhall  
**OFO:** Drew Lorenz, Carlton Quist, Jessica Forshee  
**OIA:** Darlene Riden, Nancy Hakenson  
**OM:** Jeremy Roper  
**OOEET:** Charles White  
**OPEER:** Vincent Fayne  
**OPHS:** Kristal Southern, Dare Akingbade, Moshe Dreyfus  
**OPPD:** Val Jefferson, Jennifer Web

## PHIS User Information: Multi-Enhancements

Several PHIS users asked for enhancements to specific screens to make them more user-friendly. As promised in the PHIS User Notice sent on Aug. 19, several enhancements were made to the system. You should have received a user notice notifying you of those enhancements on Aug. 24. Both user notices can be found on the intranet at <https://inside.fsis.usda.gov/fsis/emp/static/health/phis/phis.jsp>.

### PHIS Tips

**Question:** Is every noncompliance record (NR) that has been associated in the linking process, or just the most recent one, cited in block 10?

**Answer:** In block 10, you can now document your justifications for associating each of the particular NRs or previously linked NRs identified in Box 6a by providing numbers, dates, discussion(s) with management, or failure of corrective measures to prevent, because there has been a design change in the record. In the inspector notes, you list all associated NRs and include in the agenda to discuss the developing or present trend with plant management and be able to refer back to these earlier NRs to build a stronger case for further enforcement action. Under PBIS, we only cited the most recent similar NR that fits all the criteria for linking.

For more information, see the excerpt on pp. 95-96 from the PHIS version of FSISDIR 5000.1.



## Policy Pal Posted



The job of Policy Pal is to remind you of important policies that you may have lost sight of in the press of normal business. The following Policy Pal has been posted on *InsideFSIS* on the Policy and Guidance site:

### Alcoholic Beverages as Ingredients

[www.inside.fsis.usda.gov/fsis/emp/static/health/policy/policyPal/policyPal.jsp](http://www.inside.fsis.usda.gov/fsis/emp/static/health/policy/policyPal/policyPal.jsp).

Follow-up questions regarding specific Policy Pals and suggestions for future Policy Pals can be submitted through *askFSIS* and should include “Policy Pal Question” or “Policy Pal Suggestion” in the subject line. If your suggested topic is used, you will receive a Policy Pal T-shirt!

## Food Safe Families Toolkit Now Available

To help families prevent foodborne illnesses and food poisoning in the home, the *Food Safe Families* campaign has developed videos for the four critical food safety behaviors—Clean, Separate, Cook and Chill—that will soon be shown in Wal-Mart stores.

The *Food Safe Families* campaign is a joint national multimedia public service campaign by FSIS and the Ad Council, in partnership with FDA and CDC, to help families prevent food poisoning in the home.

Also, the *Food Safe Families* toolkit, with icons, activity materials and guidance, is now available on the Ad Council’s *Food Safe Families* campaign website for free downloading to educators and organizations performing food safety outreach. Check out the toolkit at <http://foodsafety.adcouncil.org/>.

## PHIS Training Students Help Feed Families



*From left (front row): Larry Cuba (Hotel Banquet Manager), Hotel Chef Kiyomi and Sheena Espinoza (Lawrence district). (Middle row) Diana Huston, Elizabeth Newton and Yumi Cmelik-Bibler (Des Moines district), Kenny Clark (Lawrence district), Juan Ramos (Alameda district) and Lynn Yeretizian (Hotel Food and Beverage Director). (Back row) Leonard Graves, Gerald Strasburg, Justin Begley and Becky Long (Lawrence district). Some students who participated in the food drive effort are not pictured.*

*By Kate Kjome  
Contributing Writer, OFO*

The “Feds Feed Families” food drive got an additional boost from the FSIS employees at the PHIS training session in Burbank, Calif., Aug. 1-12.

At the hotel where the PHIS training was held, it is the hotel’s standard procedure to collect leftover food from guests and donate it to the local Salvation Army.

To help with the “Feds Feed Families” food drive, the PHIS training students were encouraged to donate leftovers from their week’s groceries and also make a special trip to a nearby grocery store to buy a little more for those in need. More than 242 pounds of food were collected by the end of class. An additional 30 pounds were purchased with cash donations, for a grand total of more than 272 pounds!

The hotel helped out by shuttling the students to and from the store so they could purchase the groceries. They also made arrangements with the Salvation Army to pick up the food.

An additional 101 pounds of food was donated by the employees at the PHIS training site in Dallas.

All in all, it was a very productive 2 weeks. Thanks to everyone for their contribution.

## North Carolina Establishment Helps the Food Drive Effort

*By Sylvia Miller  
Contributing Writer, OFO*

Inspection personnel from establishment P-9197 in Lewistown, N.C., have joined in the “Feds Feed Families” food drive effort taking place this summer for the Ahoskie Food Pantry, located in Ahoskie, N.C. Their goal is to collect 500 pounds of food products for the pantry.

During June and July, the inspection team collected a total of 395 pounds of food products. In June, they collected 230 pounds of canned food and basic boxed

items for the pantry. In July, they collected 165.10 pounds of dry goods, including rice, beans, flour, sugar, crackers and cornmeal. This month, personnel are focusing on specific products such as ketchup, mayonnaise, peanut butter, jelly, cake mixes, canned milk, juice and canned fruit. Nonperishable food products are being accepted as well.

The inspection team at P-9197 is awesome! This is an example of people coming together and helping out the community. If our donations keep one person from

going to bed hungry, then it has been well worth the effort.



*From left: FIs Retha Vick, Shirley Lynch, Gloria Hall, Bertha Mitchell and Ernestine Hunter from establishment P-9197 with food donations collected over the summer.*

## Students Tour USDA in Beltsville



Students eagerly raise their hands to answer Dr. Lewis Ziska's question at one of the exhibits at the BARC Student Discovery Garden in Beltsville, Md. Photo and story by Bridgette Keefe, OPACE.

Students from the *Kids in His Care* Summer Day Care Program toured USDA's Beltsville Agricultural Research Center's (BARC) Student Discovery Garden and the Food Safety Discovery Zone (FSDZ) in Beltsville, Md., on Aug. 11, to learn about food safety from farm to table. The FSDZ is a 40-foot long interactive, hands-on food safety learning experience bringing food safety information to towns and cities throughout the nation.

The tour was part of the *Start! Walking* program's *Kid Safety Zone*, sponsored by Holy Cross Hospital in Silver Spring, Md., which focuses on promoting wellness through activities related to food safety, nutrition and fitness.

The Beltsville Area Diversity Taskforce (BADT) led the group into the Discovery Garden to visit the seven learning sections that exhibit a different aspect of BARC research, from the breeding

of native crops to urban garden containers.

"As you can see, we grow flowers, fruits and vegetables in our garden," BADT's Dr. Lewis Ziska said as he guided the group to a section. "Here, we have tomato plants. We grow and donate them to local homeless shelters so hungry families can eat." More than 325 pounds of assorted produce and herbs were donated to local shelters this year.

Students then examined plants on their own. A young boy bent down to look at softball-sized dark green balls. "What are these balls?" he asked FSIS Public Affairs Specialist Donna Karlsons. "Those are baby watermelons. They take about 4 months to develop," she responded.

Before the tour concluded, Plant Physiologist Martha Tomecek showed the children how to plant

seeds in plastic containers filled with dirt. "You can take your plastic container home and look after it. The seed you just put in it should begin sprouting in a few days," Tomecek said. "Be sure to give them plenty of sunlight!"

The students then visited the farmers market at the George Washington Carver Center, and Peggy Campanella, from Harris Orchard, explained how peaches are grown.

Afterwards the students got to see the Discovery Zone and learned about the science of food safety through interactive lessons on Clean, Separate, Cook and Chill. They were also taught how to pack safe lunches to prevent foodborne illness and the importance of eating nutritious lunches and snacks.

"We were amazed! They were constantly raising their hands saying they know the answers to our food safety questions. Our food safety messages are circulating. This means we are doing our job right," said FSIS Public Affairs Specialist Mary Harris.

### USDA Blog

Last week, FSIS launched an initiative called *Faces of Food Safety*.

Check out the new USDA blogs at <http://blogs.usda.gov/2011/08/23/face-of-food-safety-dr-katherine-ralston/> and <http://blogs.usda.gov/2011/08/19/faces-of-food-safety/>.

## CSIs Talk Food Safety With Store Customers



CSI Tommie Olson (left) shows FSIS food safety materials to retail store manager, James Butler. Photo contributed by John Cottier, OFO.

CSI John Cottier and I visited a retail store on Aug. 13 in Delavan, Wis., to meet with customers and talk to them about food safety.

They distributed brochures in English and Spanish on the safe handling and storage of meat and poultry food products, food safety information for older adults and why it's important to wash your hands. They also handed out information about the new recommended cooking temperature of 145 °F for all whole cuts of meat. The children were excited to receive USDA Food Safety Mobile coloring books and stickers.

Many customers asked about the recent ground turkey recall, and the CSIs explained that ground turkey should be cooked to an internal temperature of 165 °F.

Flyers with information on the USAJOBS website were handed out to the customers interested in employment with USDA.

Assistant Store Manager James Butler said it was important to educate consumers about food safety and welcomed the CSIs back anytime.

While they were there, the CSIs also collected 130 non-perishable food items for the "Feds Feed Families" food drive. It was a good day all around.

*Story contributed by Tommie Olson, OFO*

## FSIS Policy Updates

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

**FSIS Directive 5000.9,**  
*Verifying Video or Other Electronic Monitoring Records*

**FSIS Directive 5100.1, Rev. 3,**  
*Enforcement, Investigations and Analysis Officer (EIAO) Food Safety Assessment Methodology*

**FSIS Notice 46-11,**  
*Communicating With the Office of Inspector General*

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

## Reminder: Read Wednesday Newsline

The *Wednesday Newsline* is e-mailed to headquarter and field employees every Wednesday with important information about the agency.

Be sure to read this valuable resource every week to stay up to date with agency happenings. To submit an item to the *Wednesday Newsline*, please send it to [wednesdaynewsline@fsis.usda.gov](mailto:wednesdaynewsline@fsis.usda.gov).

## Supervisors

Please remember to print and post *News & Notes* for employees without access to e-mail.

## Learning About IDPs

By Kim Butler  
Contributing Writer, OM

This article is the first in a series on Individual Development Plans (IDPs). This series will provide an opportunity to learn about IDPs and hear directly from fellow FSIS employees who have IDPs.

USDA issued Department Regulation 4040-410, which governs IDP requirements for its agencies.

IDPs have been part of the fabric of the federal government for many years. It is a useful tool to help employees plan their careers, guide development and assess progress toward career goals and objectives.

To be most effective, the IDP should be:

- A clear statement of an employee's career goals;
- A map for attaining goals that specifies immediate and long-range developmental needs; and
- An individually tailored action plan to develop specific competencies needed to improve performance in a present position or to prepare for new responsibilities.

USDA requires IDPs for Presidential Management Fellows, Senior Executive Service Candidate Development Program participants and all non-bargaining unit employees. Members of a bargaining unit can also request an IDP at any time from his/her supervisor.

The Labor-Management Agreement (LMA) addresses IDPs in the "Training and Career Development" section. Employees impacted by the LMA are encouraged to develop an IDP for career self-development.

FSIS Form 4410-1, *Individual Development Plan*, is available for employees' use while developing their plan.

When developing their plan, employees should seek counseling and advice from their immediate supervisor or e-mail Kim Butler at [kim.butler2@fsis.usda.gov](mailto:kim.butler2@fsis.usda.gov).

## Mythbusters: Learn the Truth About Food Safety in Your Home

Food safety myths may not sound very serious. But they may cause food handling mistakes that can lead to food poisoning, severe illness and even death. So it's important to get the facts straight.

Check out some food safety mythbusters at [www.foodsafety.gov/blog/mythbusters.html](http://www.foodsafety.gov/blog/mythbusters.html).

## Reminder: Veterinary Profession at the Turn of the Century Trivia Contest

How much do you know about the veterinary profession during the 20th century and into the 21st century?

Test your knowledge and explore how this important food safety position made significant contributions to public health and animal safety by going to *InsideFSIS* at <https://inside.fsis.usda.gov/fsis/emp/static/global/news/vet2011/vet2011Trivia/vet2011Trivia.jsp>. Then enter the August Vet2011 trivia contest by answering the questions and e-mailing your answers to [Vet2011@fsis.usda.gov](mailto:Vet2011@fsis.usda.gov) by Aug. 31. Anyone employed by FSIS is eligible to enter the contest and receive prizes.

Also, don't forget to nominate a deserving veterinarian for one or more of the Vet2011 awards at <https://inside.fsis.usda.gov/fsis/emp/static/global/news/vet2011/vet2011.jsp>. Entries will be accepted until Sept. 30.

For more information about Vet2011, visit [www.vet2011.org](http://www.vet2011.org). You can also get updates on Vet2011 through Facebook at [www.facebook.com/USDA](http://www.facebook.com/USDA) or Twitter at [www.twitter.com/USDAFoodSafety](http://www.twitter.com/USDAFoodSafety).

## FSIS Posts New Podcast



Tune into podcasts on selecting, handling and preparing meat and

poultry products to reduce the risk of foodborne illness. This week, FSIS released a podcast helpful to consumers.

### **Food Safety at Home: Food Safety After a Fire (English and Spanish)**

This new audio file on the subject of food safety after a fire is available at [http://www.fsis.usda.gov/News\\_&\\_Events/Food\\_Safety\\_at\\_Home\\_Podcasts/index.asp](http://www.fsis.usda.gov/News_&_Events/Food_Safety_at_Home_Podcasts/index.asp).

Check out this new Spanish consumer podcast at [www.fsis.usda.gov/En\\_Espanol/Podcasts\\_SP/index.asp](http://www.fsis.usda.gov/En_Espanol/Podcasts_SP/index.asp). Video-casts in American Sign Language are available at [www.fsis.usda.gov/news\\_&\\_events/SignFSIS/index.asp](http://www.fsis.usda.gov/news_&_events/SignFSIS/index.asp).

## Get Answers to 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.

## North Carolina Firm Recalls Ground Beef Products

Approximately 1,642 pounds of ground beef products that may contain foreign material were recalled on Aug. 19 by Vantage Foods, a Lenoir, N.C., establishment.

The products were produced on Aug. 15 and distributed to retail outlets in North Carolina, South Carolina and Virginia.

The problem was discovered by a consumer who found pieces of blue plastic in the product and returned it to the retail establishment. The retail establishment then notified Vantage Foods.

FSIS and the company have received no reports of adverse reactions due to eating these products.

## California Firm Recalls Chicken Sausage Products

Approximately 28,782 pounds of chicken sausage products were recalled on Aug. 26 by Silva Sausage Co., a Gilroy, Calif., establishment. The products were misbranded and contained an undeclared allergen, cultured whey, an ingredient in the spice blend.

The 14-ounce retail packages were produced between July 5 and Aug. 25 and were sold to retail establishments in the San Luis Obispo, Calif., area. The products contained in the 10-pound cases were produced between March 24 and Aug. 25 and were distributed to retail establishments and institutions in the Sacramento and San Luis Obispo, Calif., areas.

The problem was discovered by an FSIS inspector while conducting a label review, and occurred because the spice blend used in the products contained cultured whey as an ingredient, which the company inadvertently left off the product labels.

FSIS and the company have received no reports of adverse reactions due to eating of these products.