USDA-FSIS Agency Report 2014 Biennial Conference for Food Protection

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USDA Food Safety and Inspection Service

USDA FSIS

FSIS Mission*

As the public health regulatory agency in USDA, FSIS is responsible for ensuring that the nation's commercial supply of meat, poultry, and processed egg products is:

- Safe
- Wholesome
- Correctly labeled and packaged

*Jurisdiction – ~8,000 inspectors at ~6,000 slaughter, further processing, and import facilities operating under daily inspection every shift; shared jurisdiction with FDA in-commerce at distribution points of sale/storage outside of Federal establishments; public health focus embraced in mid-1990's through introduction of HACCP and pathogen reduction performance standards with a focus on biological, chemical, and physical food[2] safety hazards; also ensure the humane handling of all animals presented for slaughter

FSIS Strategic Plan FY2011 – FY2016

Goals

1. Ensure that food safety inspections align with risks
2. Maximize compliance with food safety practices
3. Enhance public education and outreach
4. Strengthen collaboration among stakeholders
5. Effectively use science
6. Implement effective policies
7. Empower employees
8. Use innovative methodologies

Corporate Performance Measures -- ***Here's What We Track for Assessing Progress and Reporting to Stateholders***

1. Total # All Illnesses from FSIS products (tracking *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella*)
2. % of broiler plants passing pathogen standard
   (*Salmonella* Action Plan FY2014 – announced in December 2013)
3. % of establishments with a food defense plan
4. % of plants with effective humane handling
5. % of consumers following "best practices"

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U.S. HEALTHY PEOPLE 2020

	2006-2008	2013	2020
Pathogen	Baseline Case Rate (infections from all foods per 100,000 population)*	Actual FoodNet Case Rate	Healthy People Targets*
Campylobacter	12.7	13.82	8.5
Escherichia coli O157:H7	1.2	1.15	0.6
Listeria monocytogenes	0.3	0.26	0.2
Salmonella	15.0	15.19	11.4

Food Safety: http://healthypeople.gov/2020/topicsobjectives2020/objectiveslist.aspx?topicId=14 ; applies to all food sources, not just meat, poultry, and processed egg products

* http://www.healthypeople.gov/2020/topicsobjectives2020/objectiveslist.aspx?topicId=14

U.S. HEALTHY PEOPLE 2020

(continued)

Food	2006-2008 Baseline reported outbreak-associated infections from STEC O157, *Campylobacter*, *Listeria monocytogenes*, and *Salmonella*	2020 Target for reported outbreak-associated infections *
Beef	200	180
Poultry	258	232

Food Safety: http://healthypeople.gov/2020/topicsobjectives2020/objectiveslist.aspx?topicId=14
*Represents a 10% decrease from baseline

SALMONELLA ACTION PLAN

- Publish the Poultry Slaughter Final Rule – estimate that 4,286 illnesses could be avoided by focusing on new inspection methods off-line
- Initiate new verification testing
- Sample a broader group of comminuted product other than "ground"; collect samples without prior notification
- Improve in-plant Strategies
- Provide inspection personnel with comparison of establishment's performance with other establishments in the circuit/District/nationally
- Publish on the web the Category status of more than just the failing establishments
- Conduct in-depth assessments at all comminuted poultry operations to identify level of process control
- Establish new pathogen reduction performance standards for comminuted poultry and chicken parts (begin a focus on pork and beef)

FSIS Authority at Retail

- FSIS has the authority to sample product and food contact surfaces at retail to ascertain sanitary conditions and to ensure that meat and poultry are not adulterated; activities are through the FSIS in-commerce surveillance program

- At retail, the FSIS burden for establishing adulteration is different than it is at Federal plants

  - At retail, FSIS has to prove that product in commerce is adulterated whereas in official establishments product cannot enter commerce until FSIS determines that product is not adulterated
  - FSIS focus is on high risk practices (e.g., grinding beef steaks and roasts not intended for grinding)

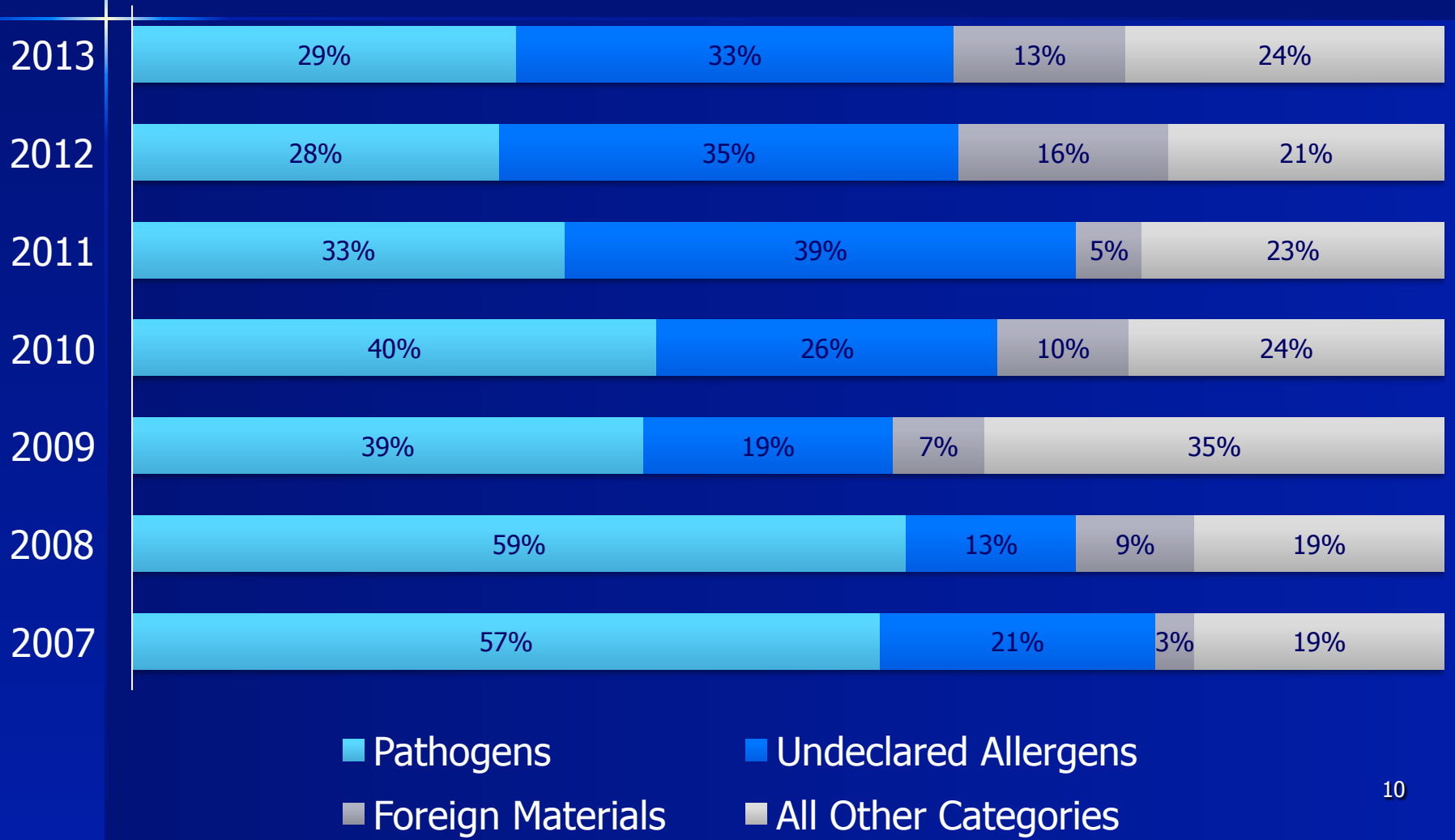
Mechanically Tenderized Meat and Poultry Products

- The Agency expects to publish a final rule in 2014 that would require raw, needle or blade mechanically tenderized beef products bear certain labeling features
  - Would require the descriptive designation "mechanically tenderized" on the labels of raw or partially cooked needle- or blade-tenderized beef products, including beef products injected with a marinade or solution, unless such products are destined to be fully cooked at an official establishment
  - Product destined for household consumers, hotels, restaurants, or similar institutions would need to include validated cooking instructions

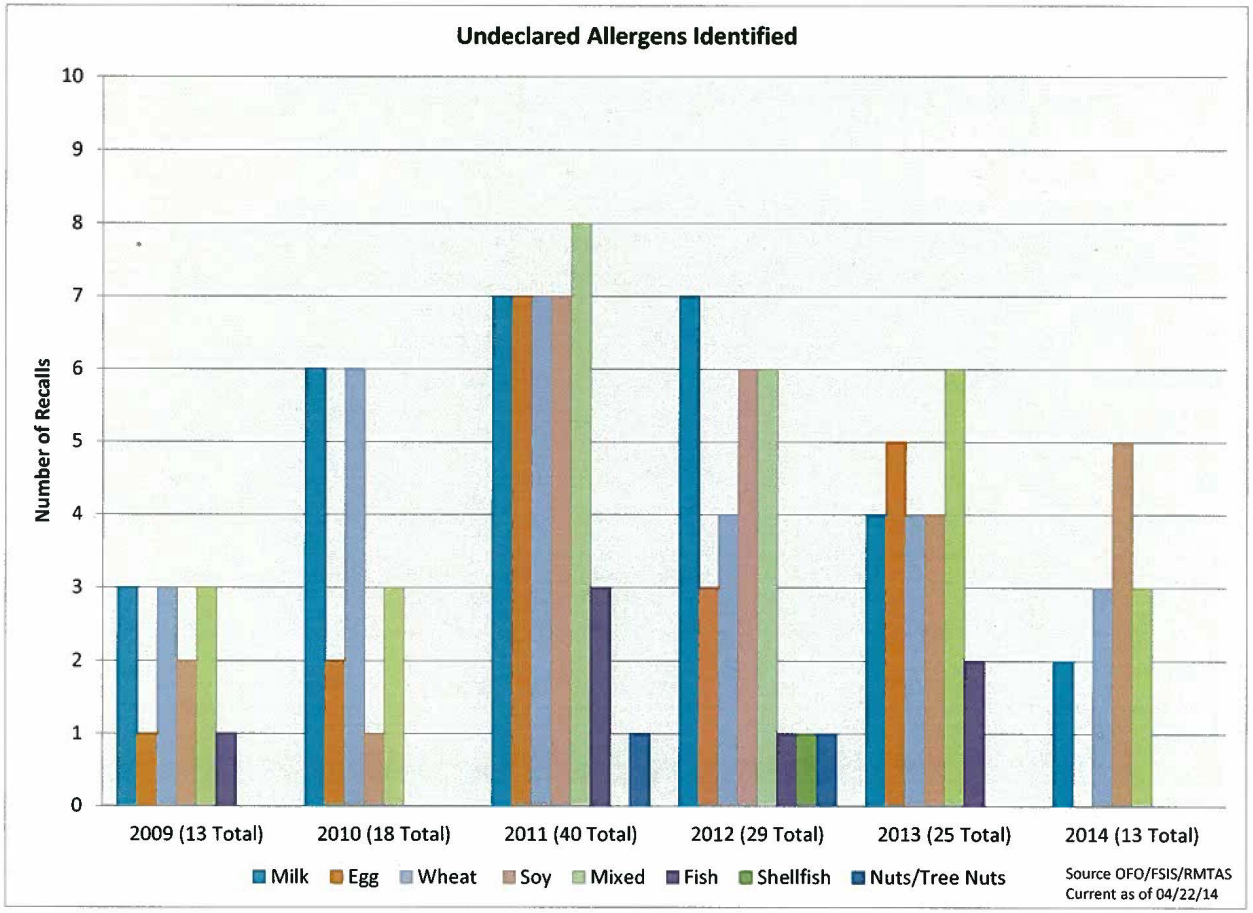
Retail Recordkeeping for Ground Beef

- FSIS expects to propose in 2014 precedent-setting recordkeeping regulations applicable to retail operations in which operators must maintain grinding log records for raw ground beef production, including evidence of sanitary control
  - This action will significantly improve the ability of FSIS to conduct effective traceback investigations

Allergens Related Recalls: 2007-2013

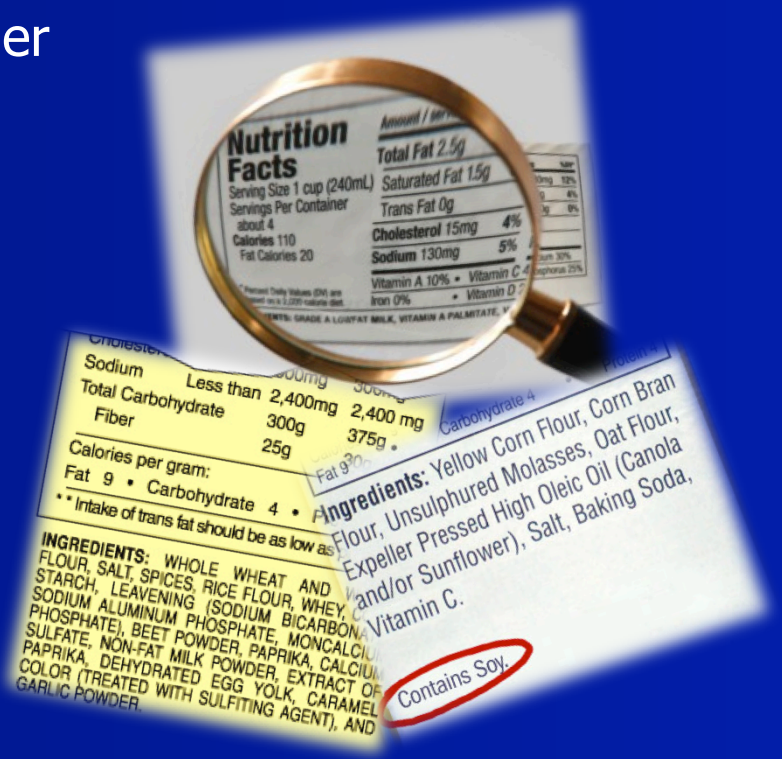


Allergens


Undeclared Allergens Identified
Number of Recalls
0
1
2
3
4
5
6
7
8
9
10
2009 (13 Total)
2010 (18 Total)
2011 (40 Total)
2012 (29 Total)
2013 (25 Total)
2014 (13 Total)
Milk
Egg
Wheat
Soy
Mixed
Fish
Shellfish
Nuts/Tree Nuts
Source OFO/FSIS/RMTAS
Current as of 04/22/14

What is Causing Undeclared Allergen Recalls?

- Changes in ingredient and/or supplier
- Misprinted labels
- Products in wrong package
- Product reformulated
- Ingredient reformulated



ALWAYS make sure ALL ingredients and sub-ingredients are declared on the finished product label

- Persistent recalls have identified that establishments are not carefully assessing new labels and new supplies of ingredients for changes

FSIS Allergen Initiatives

- 2011 and 2013: Inspection personnel documented discussion and verification tasks
  - Gathered data to inform policy and further actions
- 2014: Issued "Allergens and Ingredients of Public Health Concern" compliance guidelines
  - Available on FSIS website for review and comment
- 2014: Agency allergen workgroup spearheading ongoing product verification procedures

The FSIS Best Practices Guidance for Controlling *Listeria monocytogenes* (*Lm*) in Retail Delicatessens

- This guidance document advises retailers of specific actions they can take to decrease the potential for *Lm* growth or cross-contamination in the deli area. In particular, the guidance covers:

- Actions identified by the Interagency Risk Assessment—*Lm* in Retail Delicatessens (Interagency Retail *Lm* Risk Assessment) that can decrease the predicted risk of listeriosis from deli products;

- Information from the FDA Food Code, scientific literature, other guidance documents, and lessons learned from meat and poultry establishments that retailers can use to control *Lm*;

- Steps retailers can take to help maintain deli products under sanitary conditions that do not allow *Lm* adulteration of the product; and

- A self-assessment tool that retailers can use to determine the practices they are using or can adopt to control *Lm*

Key Findings from The Interagency Retail *Lm* Risk Assessment

- **Storage Temperature:** If all refrigerated RTE foods are stored at 41°F (5°C) or below, as the 2013 FDA Food Code (3-501.16(A)(2)) recommends, approximately 9% of predicted listeriosis cases caused by contaminated deli products prepared or sliced in the retail deli could be prevented.

- **Growth Inhibitors:** If all deli products that support *Lm* growth were reformulated to include growth inhibitors, approximately 96% of predicted listeriosis illnesses caused by RTE products prepared or sliced in the retail deli could be prevented.

Key Findings from The Interagency Retail *Lm* Risk Assessment

- **Control Cross-Contamination:** The predicted risk of listeriosis dramatically increases in retail delis as a result of cross-contamination. In particular, slicers are key sources of cross-contamination in retail delis.

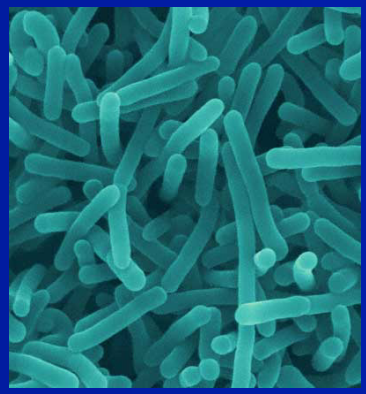
- **Eliminating all points of cross-contamination in the deli (including slicers) would decrease the predicted risk of illness from the consumption of RTE products prepared or sliced in the retail deli by approximately 34%.**

- **Control Contamination at its Source:** Increased levels of *Lm* from incoming products and the environment (including potential niches), directly increases the predicted risk of illness.

Key Findings from The Interagency Retail *Lm* Risk Assessment

- **Continue Sanitation:** Sanitation practices that eliminate *Lm* from deli food-contact surfaces result in a reduction in the predicted risk of illness. Cleaning and sanitizing food-contact surfaces reduces the predicted *Lm* levels in the deli area.

- **Employees not wearing gloves while serving customers increases the predicted risk of listeriosis from the consumption of RTE products prepared or sliced in the retail deli by approximately 5%.**



Thank you

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