



**Food Safety and Inspection Service**  
U.S. DEPARTMENT OF AGRICULTURE

A background image showing a wooden cutting board with sliced meat, a bowl of salad, and a plate of mushrooms, all partially covered by a dark green overlay.

# **FSIS Policy Updates**

## **Conference for Food Protection**

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Office of Policy and Program Development  
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# Overview

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- FSIS Mission
- FSIS Surveillance Activities at Retail
  - Retail Deli Surveillance – Updated Results
  - Retail *Lm* Outreach - Focus Groups
  - Grinding Rule
- 2020 (2021) FSIS CFP Issues
- Guidelines for Industry

# Our Mission

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**The Food Safety and Inspection Service is responsible for verifying that meat, poultry and egg products are unadulterated and that they are properly labeled and packaged.**



# Federal Acts Governing FSIS

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**Federal Meat Inspection Act (FIMA)**



**Poultry Products Inspection Act (PPIA)**



**Egg Products Inspection Act (EPIA)**



**Humane Methods of Slaughter Act**

## Our Inspection by the Numbers



**HEAD OF LIVESTOCK  
INSPECTED**



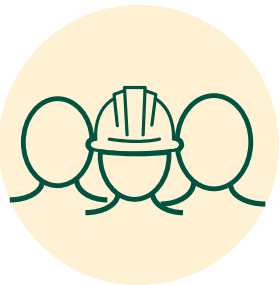
**POULTRY CARCASSES  
INSPECTED**



**POUNDS OF EGG  
PRODUCTS INSPECTED**

# Our Presence

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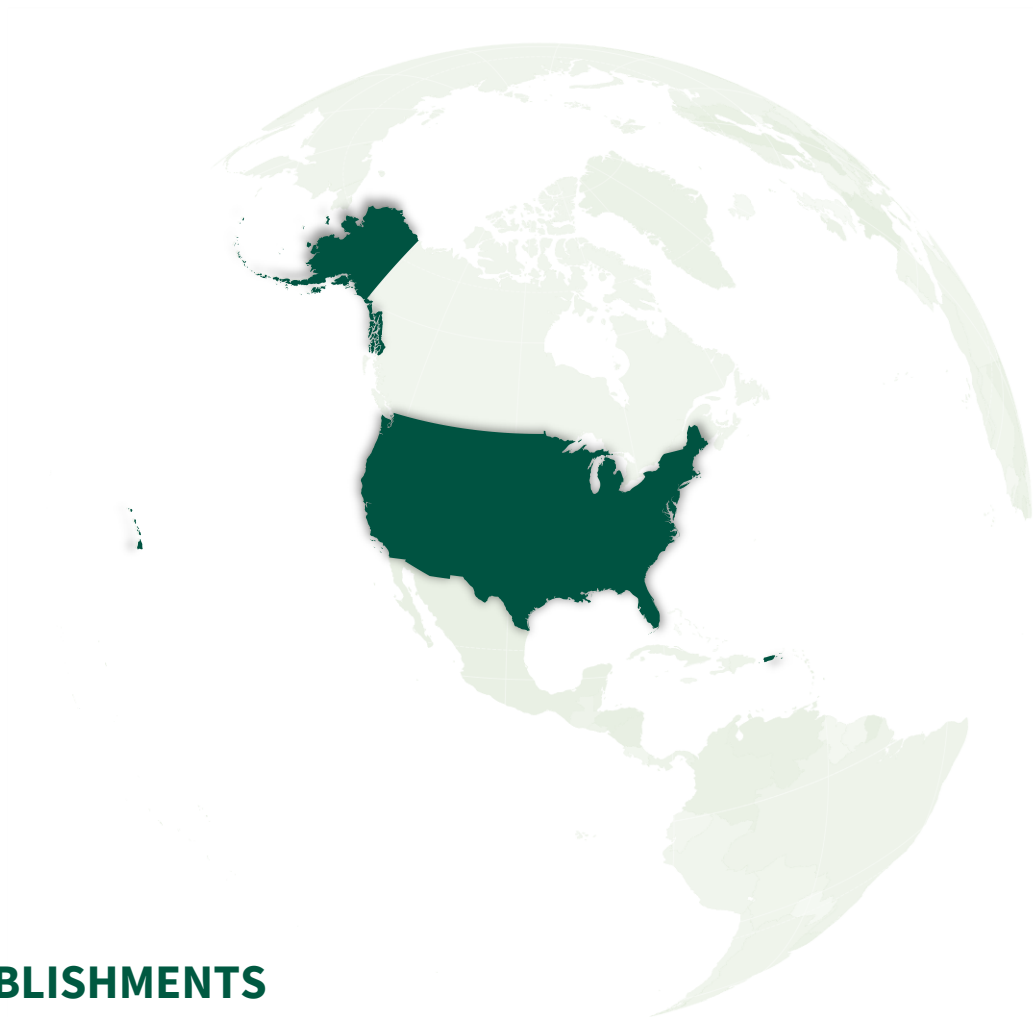
**8,700**  
FSIS EMPLOYEES



**7,800**  
FRONT LINE WORKFORCE



**6,500**  
FEDERALLY REGULATED ESTABLISHMENTS





# Surveillance Activities at Retail

- Retail Deli Surveillance – Updated Results
  - Retail *Lm* Outreach - Focus Groups
  - Grinding Rule



## Retail *Listeria monocytogenes* Update

- In 2016, FSIS launched a project to assess whether retailers are using the recommendations from the June 2015 “FSIS Best Practices Guidance for Controlling *Listeria monocytogenes* (*Lm*) in Retail Delicatessens,” (FSIS Retail *Lm* Guidance).
- There are 33 recommendations in the guideline. FSIS tracks the percent of the 33 recommendations that retailers follow under the following four categories:
  - Product handling
  - Cleaning and sanitizing
  - Facility and equipment controls
  - Employee practices
- Of the 33 recommendations, 8 have been identified as those most likely to prevent illness if followed.



## Eight Most Important Retail Deli Recommendations

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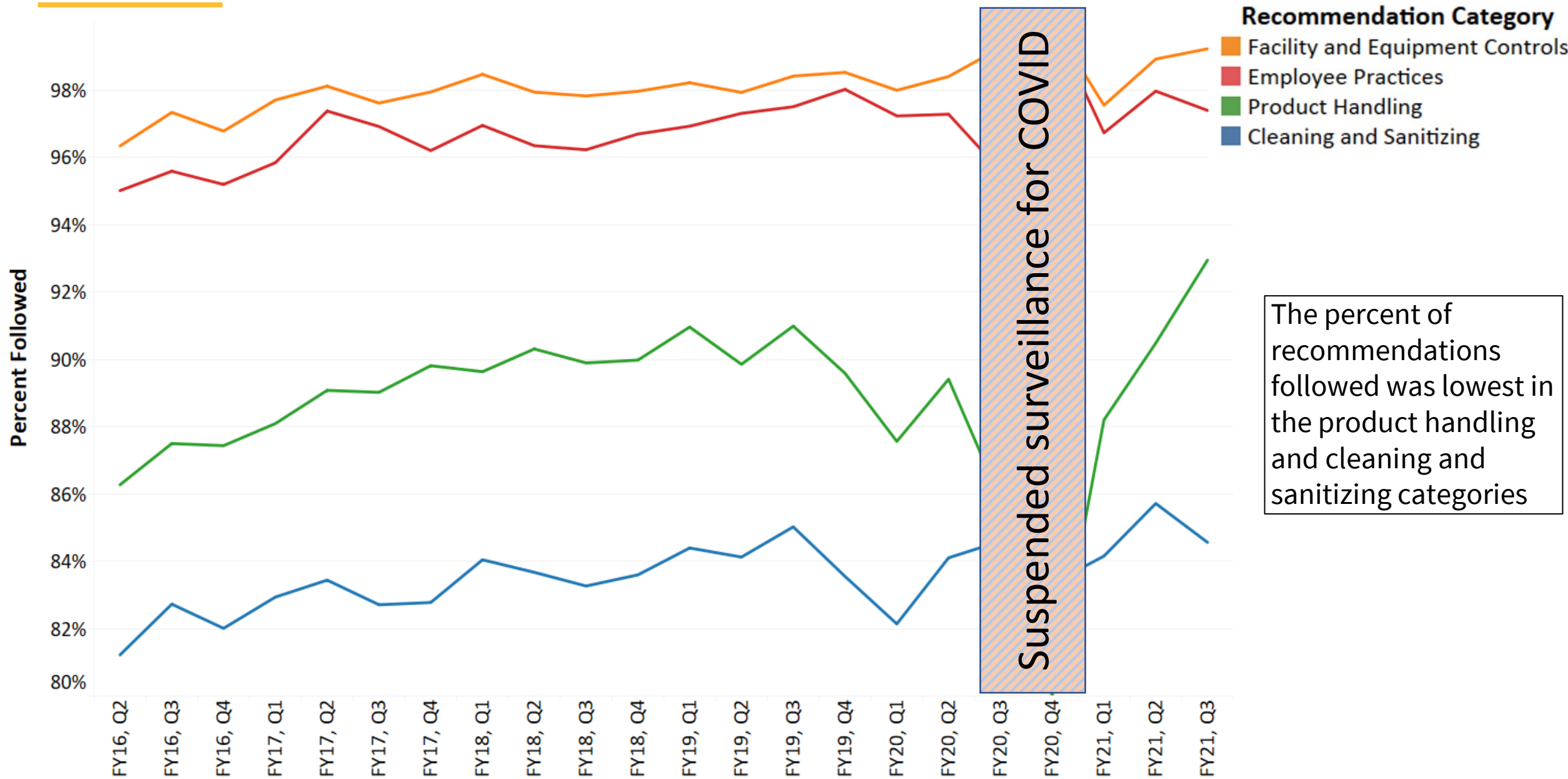
1. Eliminate visibly adulterated product (**FMIA/PPIA**);
2. Refrigerate RTE meat or poultry products promptly after use (**Interagency FDA/FSIS Retail *Lm* Risk Assessment/FDA Food Code**);
3. Do not prepare, hold, or store RTE meat or poultry products near or directly adjacent to raw products (**FDA Food Code**);
4. Cover, wrap, or otherwise protect all opened RTE meat or poultry products when not in use to prevent cross-contamination (**FDA Food Code**);
5. Ensure that insanitary conditions (e.g., flies, rodent droppings, mold, or dirty surfaces) are not present (**FMIA/PPIA**);
6. Clean and sanitize equipment at least every 4 hours (**Interagency FDA/FSIS Retail *Lm* Risk Assessment/FDA Food Code**);
7. Eliminate conditions that could cause adulteration (**FDA Food Code**);
8. Ensure that employees handling RTE products wear disposable gloves (**Interagency FDA/FSIS Retail *Lm* Risk Assessment/FDA Food Code**).

January 2016 – March 2020 (FY16 Q2- FY20 Q2)

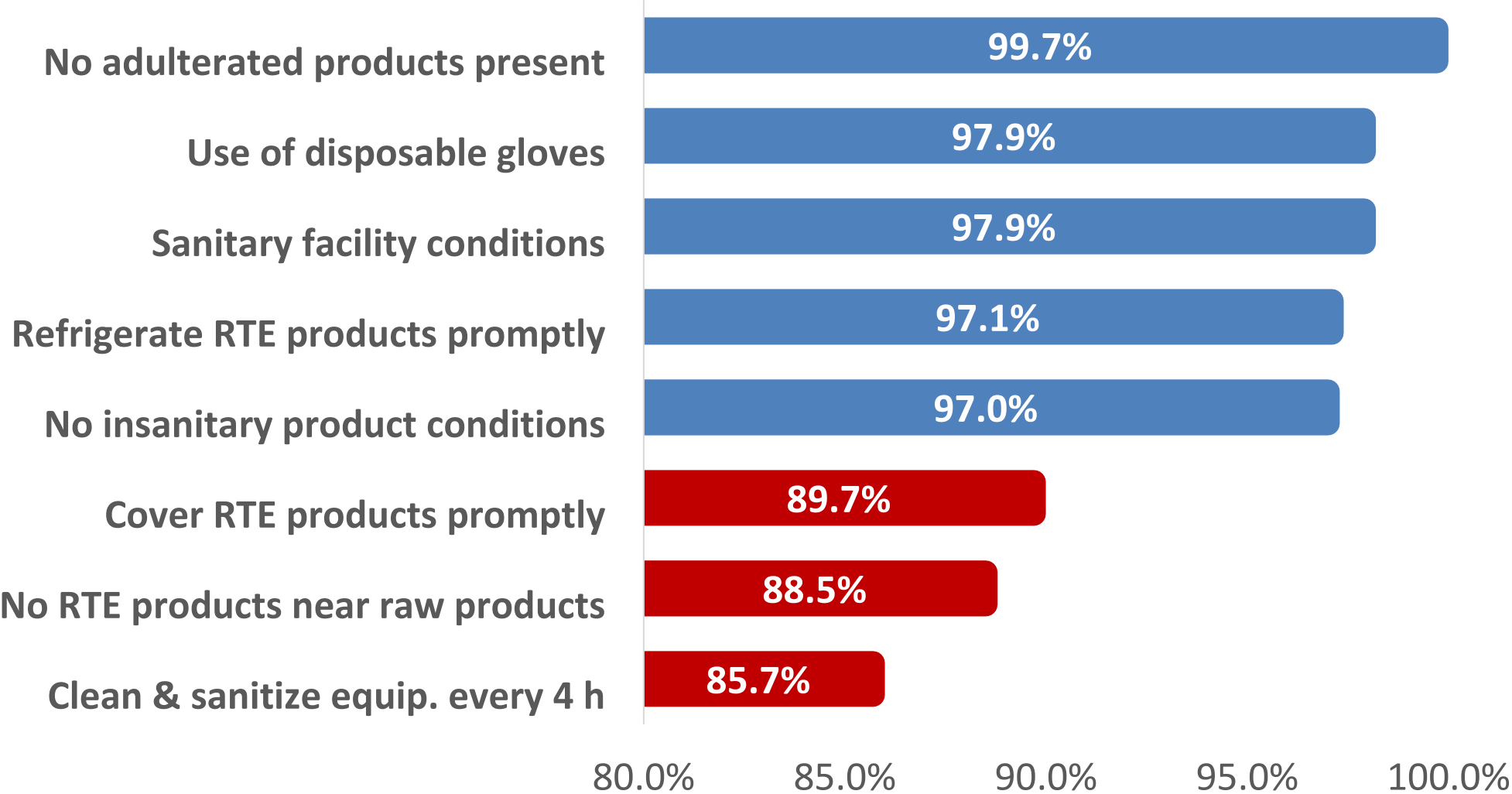
# Nationwide results:

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# Percent of Recommendations Retail Delis Followed (FY16Q2-FY21Q3)



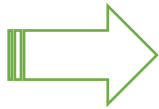
# Percentage of Delis Following Each of the Top 8 Recommendations (FY16Q2-FY21Q3)



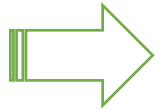
## Next Steps- Retail *Lm* Pilot Project

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- **Continue to analyze the data quarterly**



**Develop specific outreach materials**



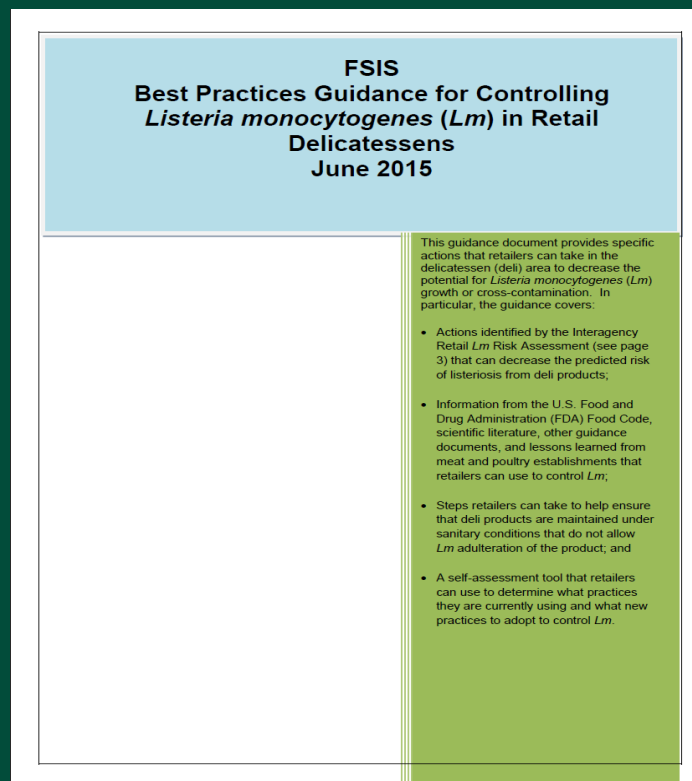
**Collaboration with health partners**

# Surveillance Activities at Retail

- Retail Deli Surveillance – Updated Results
- Retail *Lm* Outreach - Focus Groups
  - Grinding Rule



# Retail *Lm* Focus Groups



**Deli Self-Assessment Tool**

Retailers should use this tool to determine whether they have adopted the appropriate procedures to control *Lm*, or whether they should adopt new procedures. The preferred answer (based on the information in the guidance) is indicated with an asterisk. Having a "no" answer does not necessarily indicate lack of control. If retailers find that they are not meeting the recommendations in this guidance, they should consider changing practices to better control *Lm* in the deli area.

Product/ Product Handling: RTE Deli Area	YES	NO	N/A
1. Is any visibly adulterated product present in the area (e.g., filthy, putrid, decomposed, slimy, rancid, off-condition)?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
2. Are RTE meat or poultry products refrigerated promptly after use?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
3. Is RTE product prepared, held, or stored near or adjacent to raw product in the deli case and elsewhere in the deli area?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
4. Is the RTE product date-marked when opened?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
5. Is there any RTE product in the deli case that is outside of the date-marked period?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
6. Are the deli cases and other refrigerated units maintained at or below 41°F (5°C)?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
7. Is opened RTE product covered, wrapped, or otherwise protected to prevent cross-contamination when not in use in the deli case and elsewhere in the deli area?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
8. Is RTE product stored in the deli case properly identified and labeled?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
9. Do you use deli products formulated with antimicrobial agents?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
10. Are RTE product contact surfaces cleaned and sanitized prior to using the surface for another product to avoid cross-contamination of products?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
11. If you prepare deli salads, are there controls in place to ensure that grinders, dicers, or other equipment are maintained in sanitary condition?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>

Cleaning/Sanitizing: RTE Deli Area	YES	NO	N/A
12. Are insanitary conditions (e.g., flies, rodent droppings, mold, or dirty surfaces) present in areas where meat and poultry products are prepared, packed, or held?	<input type="checkbox"/>	<input type="checkbox"/> *	<input type="checkbox"/>
13. Do you use sanitizers at the proper concentration?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
14. Do you clean and sanitize the RTE equipment (including slicers) at least every 4 hours?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
15. Do you disassemble RTE equipment (including slicers) during cleaning and sanitizing?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
16. Do you scrub surfaces during cleaning to prevent biofilms?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>
17. Do you soak or rinse cleaning cloths in sanitizer between uses?	<input type="checkbox"/> *	<input type="checkbox"/>	<input type="checkbox"/>

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In 2019, to improve Federal Outreach materials concerning the Control of *Lm* in Retail Delis, FSIS conducted Focus Groups with participants from various Retailers and State and Local Health Departments



## Retail *Lm* Focus Groups

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FSIS conducted a total of 13 Focus Groups

- Three focus groups with large retail participants
- Nine focus groups with state/local regulators
- One focus groups with academics with expertise in food safety

## Retail *Lm* Focus Groups Findings

A summary of the focus group findings is posted on FSIS' retail guidance website and results were shared at the 2020 NACMPI public meeting and 2021 International Association for Food Protection Annual Meeting.

Overall, the feedback from the focus groups can be broken down into two main suggestions:

- FSIS should consider simplifying their *Listeria monocytogenes* guidance and outreach materials
- FSIS should consider developing more visually-based materials, such as posters and/or short instructional videos

# Surveillance Activities at Retail

- Retail Deli Surveillance – Updated Results
- Retail *Lm* Outreach - Focus Groups
- Grinding Records Rule



## Grinding Record Keeping

- In retail stores, FSIS Compliance Investigators verify compliance relative to the final rule - *Records to be Kept by Official Establishments and Retail Stores that Grind Raw Beef Products.*
- This rule is necessary to accurately trace the source of foodborne illness outbreaks involving ground beef.



# Grinding Record Keeping Requirements

NEW WAVE STORE

123 Main Street

Anytown, USA, Zip Code

## FRESH GROUND BEEF PRODUCTION LOG/TRACKING LIST

Employee Name \_\_\_\_\_ Today's Date \_\_\_\_\_

Date and Time of Grind	Manufacturer Name of Source Material Used for Product Produced	Supplier Lot #s, Product Code and/or Pack Date of Source Material Used	Est. Number(s) of Est. providing source material	Date and Time Grinder and Related FCSs Cleaned and Sanitized	Comments

\_\_\_\_\_

Signature of Store Management Reviewer

Date

- 9 CFR 320.1(b)(4)(i)
- (A) The establishment numbers of the establishments supplying the source materials used to prepare each lot of raw ground beef product,
  - (B) All supplier lot numbers and production dates,
  - (C) The names of all of the supplied source materials, including beef components and any materials carried over from one production lot to the next,
  - (D) The date and time each lot of raw ground beef product is produced, and
  - (E) The date and time when grinding equipment and other related food-contact surfaces are cleaned and sanitized.

## Grinding Record Keeping Requirements

- FY21 (10/1/2020 – 7/20/21)
  - 1,931 grinding record verifications
    - 57.95% of those verifications resulted in compliance
- FSIS issued:
  - 100 Notice of Warning letters
  - 161 Letters of Information

# FSIS-FDA Harmonization:

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## FSIS-FDA Harmonization

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- FSIS and FDA meet regularly to harmonize the FDA Food Code and FSIS requirements.
- In 2020, FDA released the 2017 Food Code supplement, which included the following harmonized change:
  - Revised INTACT MEAT definition.
    - Clarify that vacuum-tumbled beef products are not intact.
  - Revised MECHANICALLY TENDERIZED definition.
    - Align with FSIS description in the 2015 final rule –  
*Descriptive Designation of Needle- or Blade-Tenderized (Mechanically Tenderized) Beef Product.*

# FSIS CFP 2021 Issues:

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## **FSIS CFP 2020 Biennial Meeting Issues**

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- **Issue: 03-15 Creation of a Committee - Update CFP Guidance on Beef Ground at Retail**
- **Issue: 03-18 Creation of a Committee- Safe Cooking of Rotisserie Chicken**

## **CFP FSIS Working Group Members**

### **Council Advisors:**

**Council 1: Erika Stapp-Kamotani; Tennetta Hazard**

**Council 2: Brad Webb**

**Council 3: Kristi Barlow**

### **Other FSIS Attendees:**

**Melvin Carter (CFP Executive Board Member)**



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