



United States Department of Agriculture

**One Team, One Purpose**



# **Food Safety and Inspection Service**

Protecting Public Health and Preventing Foodborne Illness



# **USDA-FSIS Agency Report 2016 Biennial Conference for Food Protection**

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## Food Safety and Inspection Service:

# 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 are:

- 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; 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 safety hazards; also ensure the humane handling of all animals presented for slaughter.

# Food Safety and Inspection Service:

## FSIS Strategic Plan FY2011 – FY2016

### Goals

1. Ensure that food safety inspections aligns with existing and emerging risks
2. Maximize domestic and international compliance with food safety practices
3. Enhance public education and outreach to improve food-handling practices
4. Strengthen collaboration among internal and external stakeholders to prevent foodborne illness
5. Effectively use science to understand foodborne illness and emerging trends
6. Implement effective policies to respond to existing and risks
7. Empower employees with training, resources, and tools to enable success in protecting public health
8. Based on defined Agency business needs, develop, maintain, and use innovative methodologies, processes, and tools, including PHIS, to protect public health efficiently and effectively and to support defined public health needs and goals

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

1. Total # All Illnesses from FSIS products (tracking *Escherichia coli* O157:H7, *Listeria monocytogenes*, and *Salmonella*)
2. % of broiler plants passing pathogen standard
3. % of establishments with a functional food defense plan
4. % of plants with effective systematic approach to humane handling
5. % of consumers following “best practices” (i.e., clean, separate, cook, and chill) and thermometer use

Food Safety and Inspection Service:

## 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)



## ***Salmonella and Campylobacter Verification Programs***

- On February 11, 2016, New Performance Standards for Comminuted Poultry and Chicken Parts.
- New Raw Pork Product Exploratory Sampling.
- Completed Beef/Veal Carcass Baseline Study.
- Published the 4<sup>th</sup> edition of the *FSIS Compliance Guideline For Controlling Salmonella and Campylobacter in Raw Poultry* (December 2015).

## Chicken Livers: *Salmonella* and *Campylobacter* Risks

### Outbreaks Reported to FSIS:

- FSIS was alerted to 6 outbreaks associated with chicken livers during 2011–2015
- Common characteristics:
  - *Campylobacter* 5/6 (83%); *Salmonella* 1/6 (17%)
  - Restaurant/institution setting in 5/6 (83%)
  - Liver pâté 5/6 (83%); chopped liver 1/6 (17%)
  - Undercooking a factor in all 6 (100%)
- Most involved a single state, with < 10 case-patients
- 220 illnesses in total, 36 hospitalizations
- This information was presented to National Advisory Committee on Meat and Poultry Inspection (NACMPI) on March 29, 2016

## Chicken Livers: *Salmonella* and *Campylobacter* Risks

### Additional Chicken Liver Outbreaks:

- CDC National Outbreak Reporting System (NORS) captured an additional 5 USA outbreaks (2011–2015)
  - *Campylobacter* all 5 (100%); 1 mixed with *Salmonella*
  - Restaurant setting in 4/5 (80%)
  - Liver pâté all 5 (100%)
  - Undercooking a factor in 3/3\* (100%)
  - 43 illnesses, 2 hospitalizations
- Similar chicken liver outbreaks also reported in other countries (UK, AUS, NZ)



## **Chicken Livers: *Salmonella* and *Campylobacter* Risks**

### **Potential Strategies:**

- Consumer education that emphasizes the risks associated with undercooked chicken liver
- Outreach to restaurants and other commercial food preparers about the dangers of undercooking
- Guidance to the poultry industry promoting the use of pre- and post-harvest interventions which mitigate chicken liver contamination and consumer risks

## Best Practices to Control *Listeria* at Retail

- On June 11, 2015, FSIS announced our “Best Practices Guidance for Controlling *Listeria monocytogenes* (*Lm*) in retail delis.” (80 FR 33228)
- By controlling sanitation in the post-lethality processing environment and using products formulated with antimicrobial inhibitors, retailers can ensure that RTE products do not become contaminated with *Lm*.

Food Safety and Inspection Service:

## **Best Practices to Control *Listeria* at Retail**

**Key Findings: Points of controlling hazards based on FSIS risk assessment.**

<http://www.fsis.usda.gov/wps/wcm/connect/d394b3c0-37b1-484e-a1c3-392a22756993/Lm-Retail-Interpretive-Summary.pdf?MOD=AJPERES>

- **Storage temperature**
- **Growth Inhibitors**
- **Control cross-contamination**
- **Control contamination at its source**
- **Continue sanitation**

**On January 25, 2016, FSIS implemented a [pilot program](#) to assess whether retailers are using the recommendations in the guideline.**

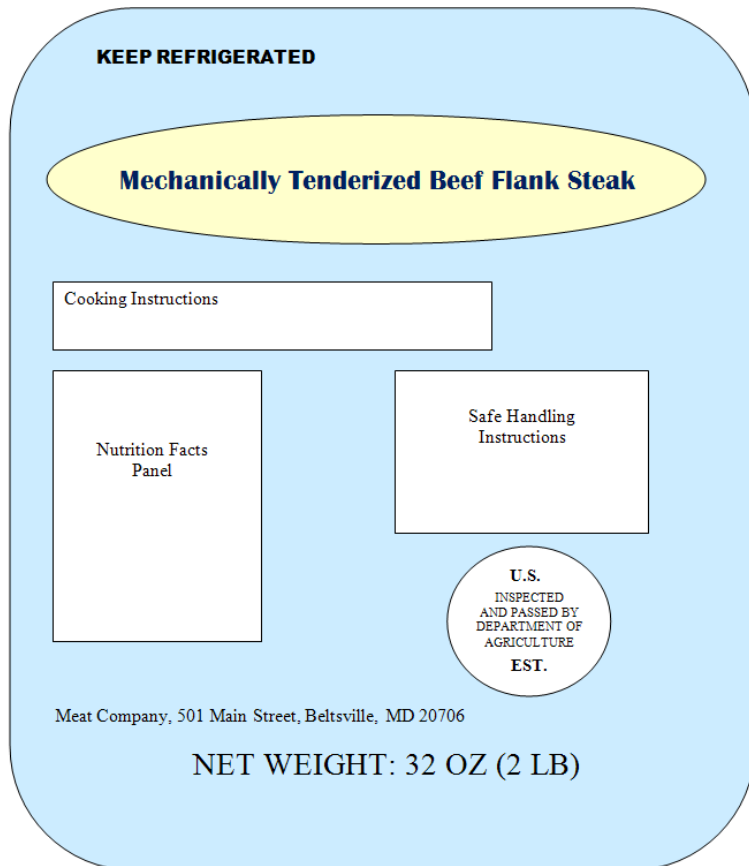
## Mechanically Tenderized Beef Products

On May 18, 2015, FSIS published a final rule for new labeling requirements for raw or partially cooked, needle- or blade-tenderized (mechanically tenderized). The rule becomes effective in May 2016.

- Requires the descriptive designation “mechanically tenderized,” “needle tenderized,” or “blade 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 needs to include validated cooking instructions

## Food Safety and Inspection Service:

# Descriptive Designation of MTB Products



Validated cooking instructions need to include:

- a cooking method
- that these products need to be cooked to a specified minimum internal temperature,
- whether these products need to be held at that minimum temperature or higher for a specified time before consumption, i.e., dwell time or rest time, to ensure that potential pathogens are destroyed,
- and that the internal temperature should be measured by a thermometer.

Food Safety and Inspection Service:

# Recordkeeping Requirements – Grind Raw Beef Products

## FSIS Rulemaking

- On **December 14, 2015**, FSIS published the final rule, “Records to be Kept by Official Establishment and Retail Stores That Grind Raw Beef Products.”
- Rule will be effective on June 20, 2016.



## FEDERAL REGISTER

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Part II

Department of Agriculture

Food Safety and Inspection Service

9 CFR Parts 300, 441, 530, et al.  
Mandatory Inspection of Catfish and Catfish Products; Proposed Rule

# Recordkeeping Requirements – Grind Raw Beef Products

## Final Rule – (1) Mandatory

### § 320.1 Records to be kept.

(b) \* \* \*

**Added** (4)(i) In the case of raw ground beef products, official establishments and retail stores are required to keep records that fully disclose:

- (A) The establishment numbers of the establishments supplying the materials used to prepare each lot of raw ground beef product,
- (B) All supplier lot numbers and production dates,
- (C) The names of the supplied 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.

Food Safety and Inspection Service:

# Recordkeeping Requirements – Grind Raw Beef Products

## Final Rule – (1) Mandatory (Sample Grinding Log)

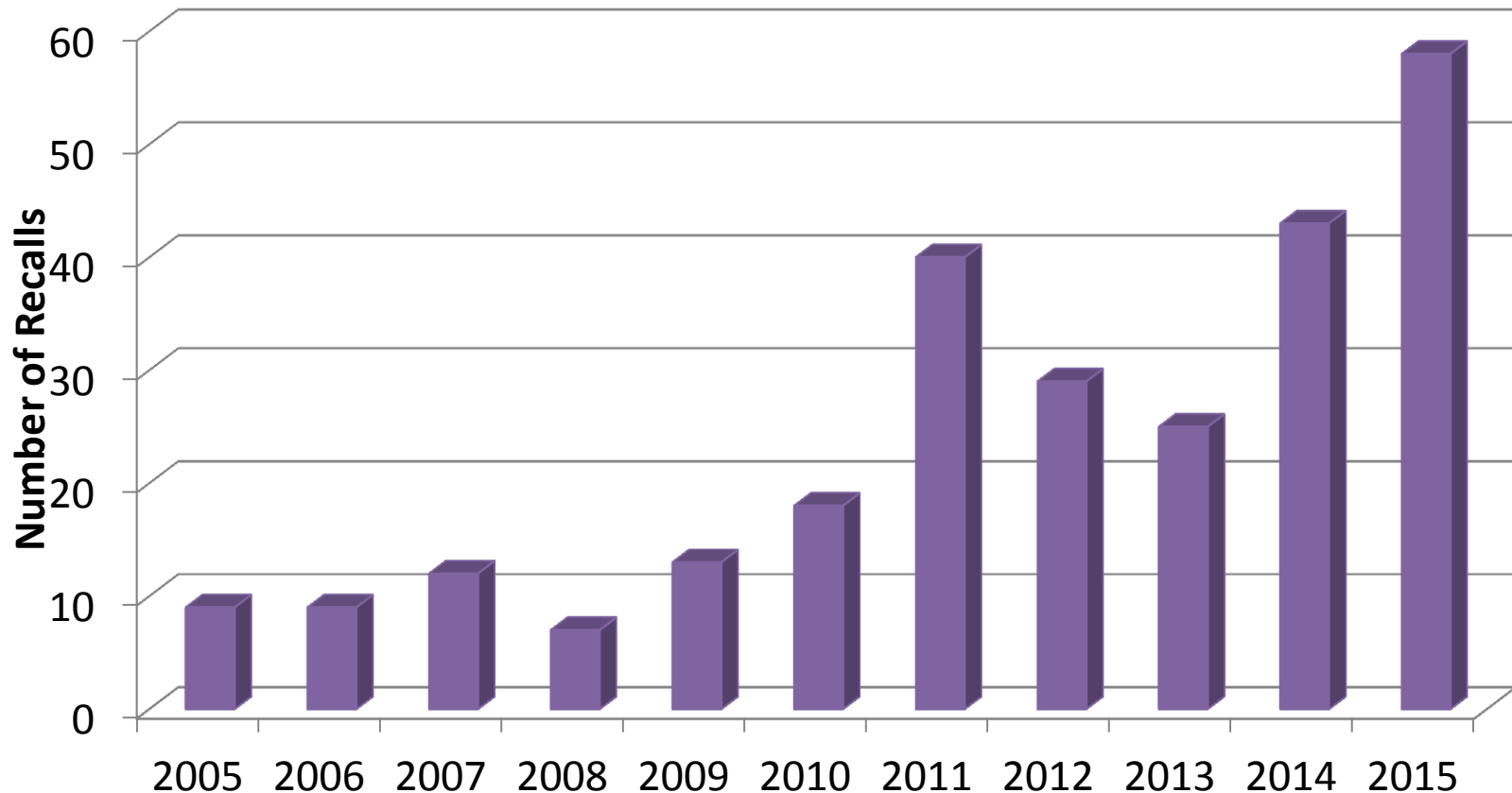
NEW WAVE STORE								
123 Main Street								
Anytown, USA, Zip Code								
FRESH GROUND BEEF PRODUCTION LOG/TRACKING LIST								
Employee Name _____				Today's Date _____				
The date and time each lot of raw ground beef product is produced*	Lot/Batch # (lot = same source material)	Package Size of Product Produced	Production Code of Product Produced	The names of the supplied materials, including beef components and any materials carried over from one production lot to the next*	All supplier lot numbers and production dates*	The establishment numbers of the establishments supplying the materials used to prepare each lot of raw ground beef product*	Date and Time Grinder and Related FCSs Cleaned and Sanitized*	Comments
<div>Signature of Store Management Reviewer</div> <div>Date</div>								



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## Undeclared Allergen Recalls: 2005 - 2013

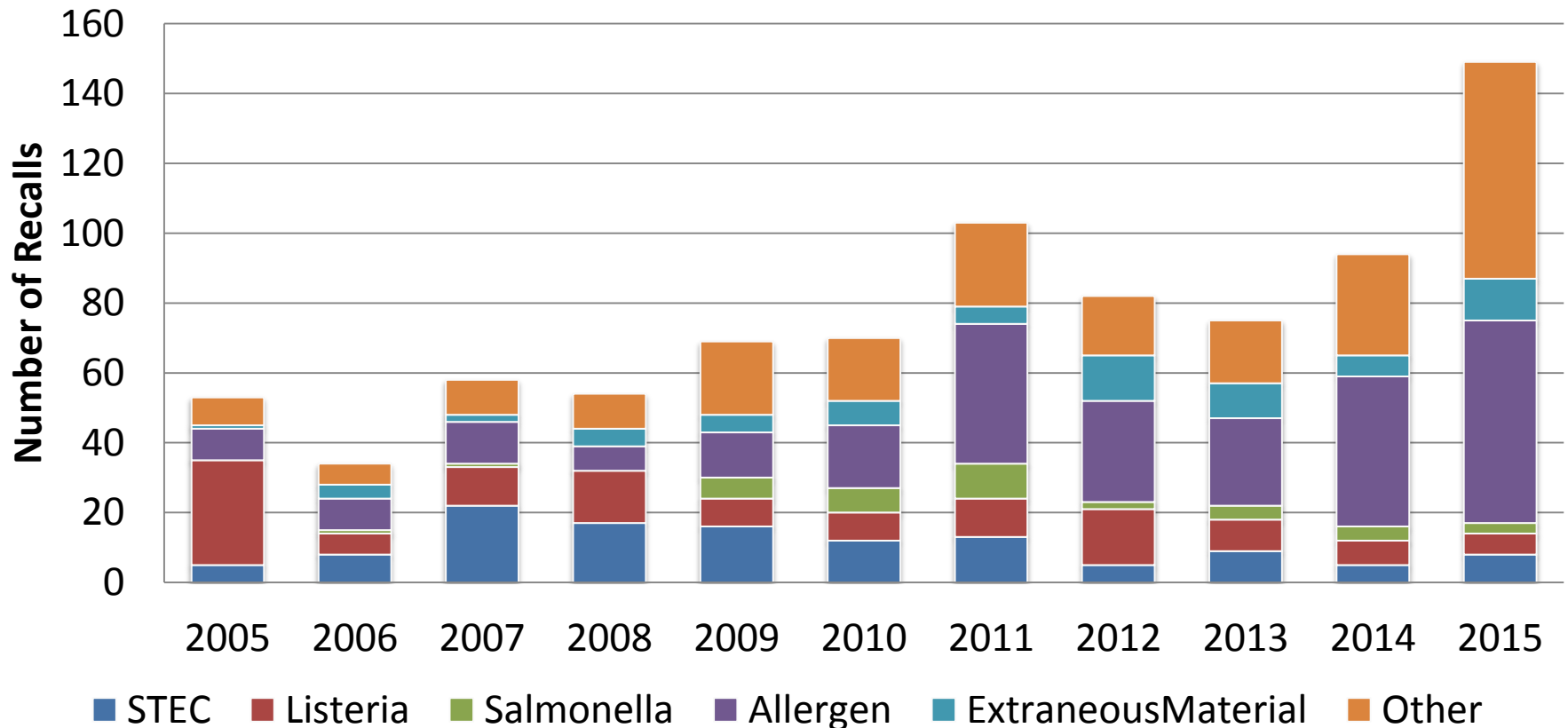
Approximately 6 million pounds of product recalled due to undeclared allergens from 2005-2013



## Food Safety and Inspection Service:

# Allergen Recall Trends

Other includes processing defect, chemical contamination, misbranding, insanitary conditions, undeclared substance, produced without inspection, and others.



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## 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

## Food Safety and Inspection Service:

# 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
- 2015: Final version of compliance guidelines published
- 2015: Issued new instructions to the field to conduct regular inspection activities to verify that all allergens are declared on the label

Food Safety and Inspection Service:

## Mandatory Inspection of Fish: Background –2008 Farm Bill



- Amended the Federal Meat Inspection Act (FMIA - 21 U.S.C. 601, et. seq.) to provide that:
  - **“Catfish”** as defined by the Secretary is an amenable species
  - The ante-mortem, post-mortem, humane handling inspection, and custom exemption provisions of the Act do not apply to “catfish”
  - The Secretary is to take into account the conditions under which catfish are raised and transported

Food Safety and Inspection Service:

# Mandatory Inspection of Fish: Background –2014 Farm Bill



Amended the Federal Meat Inspection Act to provide that:

**The term “amenable species” means—**

- (1) those species subject to the provisions of this chapter on the day before November 10, 2005;
- (2) all fish of the order **Siluriformes**; and
- (3) any additional species of livestock that the Secretary considers appropriate.

# Food Safety and Inspection Service:

## **Mandatory Inspection of Fish: Background –Final Rule**



### FEDERAL REGISTER

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Part III

Department of Agriculture

Food Safety and Inspection Service  
9 CFR Parts 300, 441, 530, et al.  
Mandatory Inspection of Fish of the Order Siluriformes and Products  
Derived From Such Fish; Final Rule

- On December 2, 2015, FSIS published the final rule, “Mandatory Inspection of Fish of the Order Siluriformes and Products Derived From Such Fish”
- The final rule adopted the proposed regulations with changes

## Food Safety and Inspection Service:

# FSIS CFP Issues

- **Issue III-035: Revise the Food Code to be Consistent with FSIS Requirements and Guidance**
  - Recommends that section 3-401.11 of the Food Code is amended to be consistent with FSIS cooking guidance, including the Mechanically Tenderized Beef Guideline.
- **Issue III-036: “Intended Use” for Raw Beef Source Materials**
  - Recommends that retailers do not use raw beef that is intended for use as intact product as source materials for non-intact beef products at retail.
  - Applies when retailers are informed by suppliers of the intended use of the product.
- **Issue III-037: Creation of a Mail Order Food Safety Committee**
  - Recommends that a committee be formed to develop a guidance document for food establishments, including retailers, that ship perishable products by mail.



Food Safety and Inspection Service:

## **FSIS CFP Working Group Members**

### **Council Advisors:**

- Council 1: Bill Shaw (also on the Executive Board)
- Council 2: Brad Webb
- Council 3: Kristi Barlow

### **Other FSIS Contributors:**

John Hicks, Scott Seys, Meryl Silverman, and Jennifer Webb

The End

Questions??