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

FSIS Policy Updates Conference for Food Protection

Rachel Edelstein
Assistant Administrator
Office of Policy and Program Development
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Overview

- FSIS Mission

- FSIS Activities at Retail
  - Retail *Lm* Guideline and Outreach
  - Mechanically Tenderized Labeling Rule Harmonization
  - Grinding Rule
  - Cell Cultured Meat

- 2023 FSIS CFP Consultants

FSIS Mission and Strategic Plan FY2023 - FY2026

Our Mission

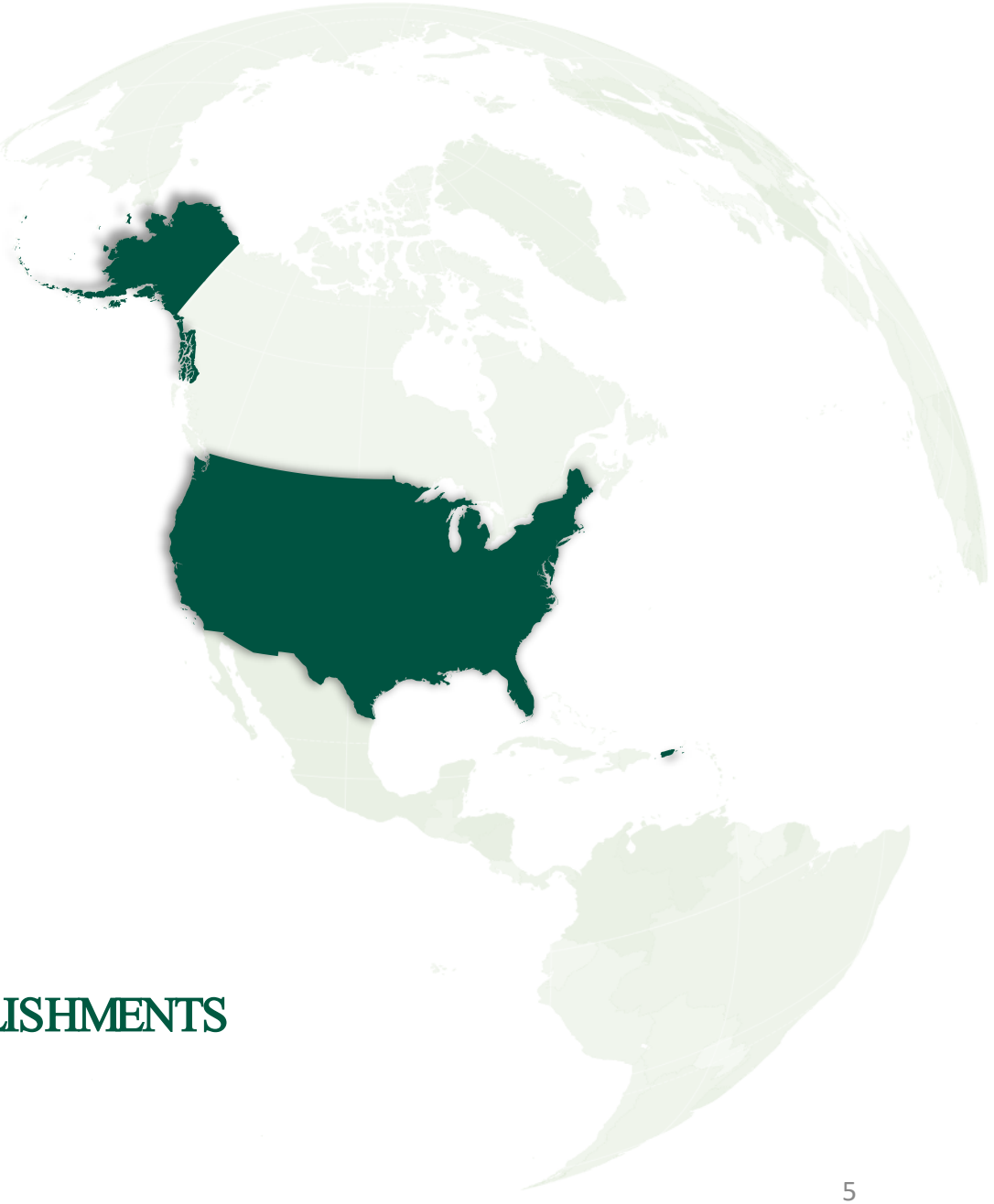
The Food Safety and Inspection Service is responsible for ensuring that meat, poultry and egg products are safe, wholesome and properly labeled.

Our Presence

8,700
FSIS EMPLOYEES

7,600
FRONT LINE WORKFORCE

6,800
FEDERALLY REGULATED ESTABLISHMENTS



FSIS Presence in Commerce

Office of Investigation, Enforcement and Audit (OIEA)

•Conducts surveillance and investigation of regulated and in-commerce meat, poultry and egg products facilities;

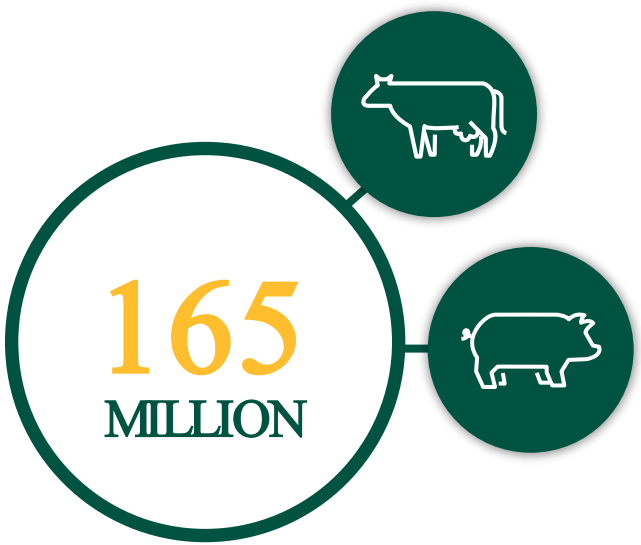
•Investigates foodborne illness outbreaks; response to natural disaster and intentional contamination events;

•Manages the execution and application of enforcement of FSIS criminal, civil and administrative sanctions and authorities;

•Verifies state meat and poultry programs are conducted in a manner at least equal to the federal program; and

•Verifies that meat, poultry and egg products imported into the United States are produced under equivalent standards.

Our Inspection by the Numbers

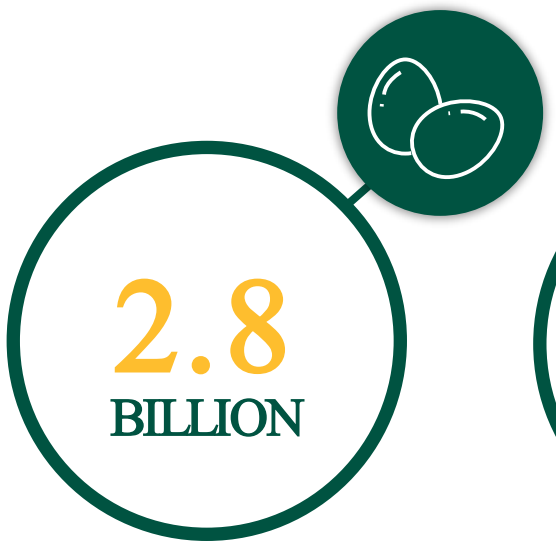


165 MILLION

HEAD OF LIVESTOCK INSPECTED

9.6 BILLION

POULTRY CARCASSES INSPECTED



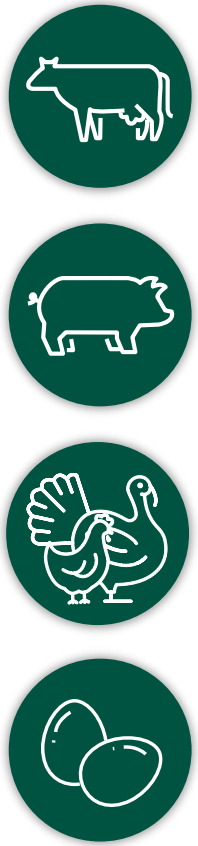
2.8 BILLION

POUNDS OF LIQUID, FROZEN AND DRIED EGG PRODUCTS INSPECTED

7.5 MILLION

FOOD SAFETY PROCEDURES

Federal Acts Governing FSIS



Federal Meat Inspection Act (FMIA), 1906

Agricultural Marketing Act (AMA), 1946

Poultry Products Inspection Act (PPIA), 1957

Egg Products Inspection Act (EPIA), 1970

Humane Methods of Slaughter Act (HMSA), 1958

VISION

Everyone's food is safe.

MISSION

Protect public health by advancing a culture of food safety within the Agency, the food industry, and consumers.

CORE VALUES

Accountable: FSIS holds itself accountable in fulfilling its regulatory mission and in serving the public interest.

Collaborative: FSIS actively promotes and encourages collaboration within our Agency and with our partners to prevent illness and protect public health.

Empowered: FSIS employees are empowered with the necessary training, tools, and approaches they need to make and carry out informed decisions that protect public health and promote food safety.

Solutions-oriented: FSIS is committed to deploying effective, evidence-based solutions to ensure that the Nation's food supply is safe.

GOAL	OUTCOME	OBJECTIVE
1 Prevent Foodborne Illness and Protect Public Health	1.1 Prevent Adulteration and Misbranding 1.2 Limit Illness from FSIS-Regulated Products	1.1.1 Strengthen Compliance with Food Safety Statutes and Regulations 1.1.2 Achieve Pathogen Reduction 1.1.3 Assure Labeling is Truthful and not Misleading **1.2.1 Strengthen Food Safety Practices throughout the Supply Chain** 1.2.2 Enhance Collaborative Response to Foodborne Illness Outbreaks and Other Public Health Incidents 1.2.3 Raise Consumer Awareness of Food Safety
2 Transform Inspection Strategies, Policies, and Scientific Approaches to Improve Public Health	2.1 Improve Food Safety Through the Adoption of Innovative Approaches and Technologies 2.2 Optimize Data Use at Every Level of Agency Decision Making	2.1.1 Advance and Adopt Innovative Regulatory Policies and Inspection Verification Procedures 2.1.2 Foster the Adoption of Advanced Scientific Techniques 2.2.1 Improve the Integrity, Accessibility, and Utility of Data 2.2.2 Strengthen Data Analyses and Evaluations Optimize the Design of Sampling Programs for Decision Making
3 Achieve Operational Excellence	3.1 Sustain and Advance an Adaptable, High-Performing and Engaged Workforce 3.2 Optimize Service Delivery	3.1.1 Expand Recruitment and Increase Retention for Mission-critical Positions 3.1.2 Enhance Employee Training and Professional Development 3.1.3 Ensure Equal Opportunity, Civil Rights, Diversity, Equity, Inclusion, and Accessibility in the Work Environment 3.2.1 Enhance Effectiveness and Efficiency of Key Business Processes 3.2.2 Improve Customer Service 3.2.3 Transform Business Infrastructure and Information Technology

FSIS Activities at Retail

- Retail *Lm* Guideline and Outreach
  - Mechanically Tenderized Labeling Rule Harmonization
  - Grinding Rule
  - Cell Cultured Meat and Poultry Products

Retail *Listeria monocytogenes* Update

- 2016 – 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*" (*Lm* Retail guideline)

- 2023 – Responding to comments in a revised *Lm* Retail guideline

- FSIS developed the 8 most important retail deli recommendations that are most likely to prevent contamination of *Lm*, if followed

- Going forward:
  - Develop an infographic focusing on the top 8 recommended actions
  - Collaborate with other public health partners

Eight Most Important Retail Deli Recommendations

1. Eliminate visibly adulterated product (FMIA/PPIA);
2. Refrigerate RTE meat or poultry products promptly after use (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 (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 (Retail *Lm* Risk Assessment/FDA Food Code).

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Mechanically Tenderized Labeling Rule Harmonization

- FSIS issued a final rule on May 18, 2015 (80 FR 28153) establishing labeling requirements for mechanically tenderized beef in 9 CFR 317.2(e)(3)).

- After the rule was issued, CFP made several recommendations for changes to the FDA Food Code so that it is harmonized with the rule.

  - **2018 Council 1 Issue 12**: Harmonize Labeling for Mechanically Tenderized Beef: the conference recommended FDA and USDA/FSIS develop language in Paragraph 3-602.11(B) Food Labels as it relates to "mechanically tenderized" and "injected meat.

  - **2018 Council 1 Issue 13**: Update Definition for "Mechanically Tenderized": the Conference recommended a harmonized and aligned definition with the USDA for the term 'mechanically tenderized'.

  - **2020 Council 1 Issue 32**: Whole Muscle Intact Beef Labeling: the conference recommended FDA and FSIS continue the harmonization efforts in removing the supplier verification that steaks are intact while communicating how to determine when steaks are non-intact.

Summary of Changes in the 2022 Food Code

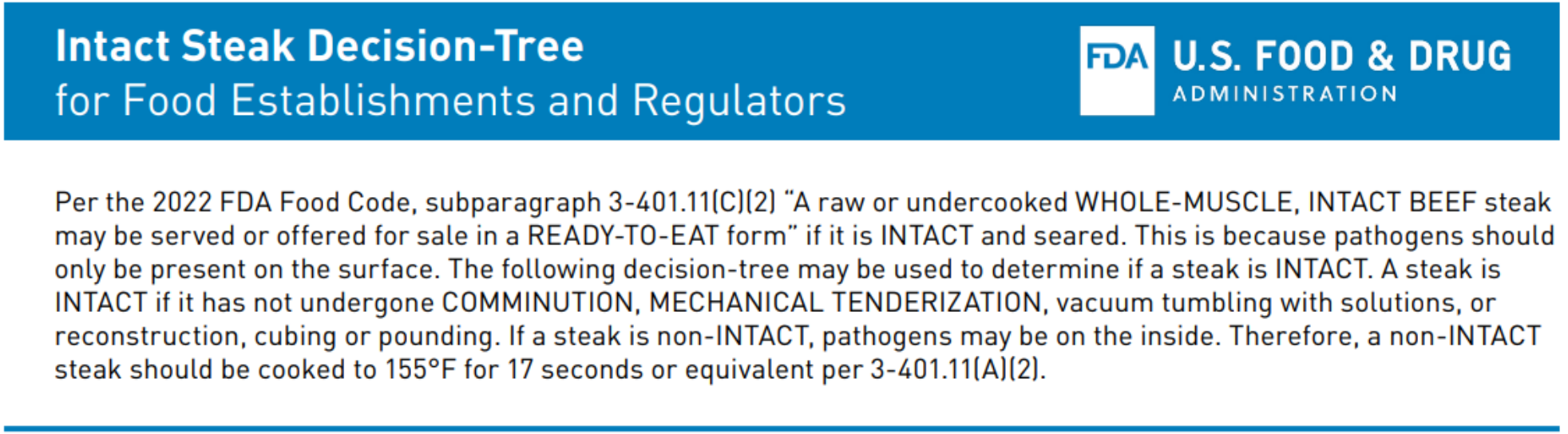
- **Chapter 1 Purpose and Definitions:** Added definition "Intact Meat" means a cut of whole muscle(s) MEAT that has not undergone COMMINUTION, MECHANICAL TENDERIZATION, vacuum tumbling with solutions, reconstruction, cubing or pounding.

- **Chapter 3 Compliance with Food Law:** Removed the supplier verification that steaks are intact and instead specified in 3-201.11(E) that INTACT beef steaks are those that are obtained from a processing plant that does not make them nonINTACT.

- **Chapter 3 Cooking:** Revised the raw animal foods cooking recommendations in 3-401.11 to address cooking of INTACT and nonINTACT meat.

Intact Decision- Tree

- The FDA developed, in collaboration with FSIS, a decision-tree that may be used to determine if a steak is INTACT and may be served undercooked without a consumer advisory per 3-401.11(C)(2).
- This decision-tree should not used to determine cooking temperatures for products other than beef steaks.



Link can be found on page 77 of the Annex: www.fda.gov/media/163808/download

FSIS Activities at Retail

- Retail *Lm* Guideline and Outreach
- Intact Decision Tree

- Grinding Rule

- Cell Cultured Meat and Poultry Products

Grinding Records

- 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."

- These records improve FSIS's ability to trace the source of foodborne illness outbreaks involving ground beef.

- FSIS submitted issue 2020-III-015 to update the CFP guidance on beef ground at retail, the issue was accepted, FSIS participated on the committee to revise the guidance, and the revised guidance has been submitted for approval at this CFP (2023-III-002).

- FSIS published an infographic on grinding record requirements.

Grinding Record Keeping Requirements

1. Date and time of production
2. Manufacturer name of source material
3. Supplier lot numbers, production dates
4. Supplier establishment numbers
5. Date and time when equipment and surfaces are cleaned and sanitized

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

Grinding Record Keeping Verifications

FY2022

- 1,728 verifications
- 57.9% compliant
- Issued 35 Notices of Warning
- Issued 69 Letters of Information

FY2023 (Oct 1, 2022 thru Feb 20, 2023)

- 473 verifications
- 46.9% compliant
- Issued 3 Notices of Warning
- Issued 3 Letters of Information

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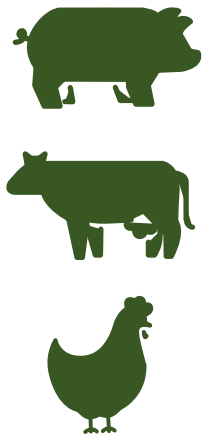
Cell Cultured Meat and Poultry Products

- **Animal cell culture technology**:
  - a process that can be used to make meat or poultry that involves taking living cells from food animals and growing them in a controlled environment.
  - **Cell-cultured meat and poultry** are subject to the same applicable statutory and regulatory requirements as meat and poultry derived from slaughter but require **specific labeling (e.g., "cell cultured")**
  - Anovel process to produce meat and poultry without slaughter.
  - Jurisdiction
    - **FDA**: Collection of cells from live animals to be used as food, cells grown in the bioreactor, preharvest production of cultured cells.
    - **FSIS:** Postharvest processing, packaging, and labeling of cultured cells for distribution in commerce.

General Process

Biopsy and collect cells from animal



Generate cell bank

FDA Jurisdiction

Scale up and propagate cells in controlled

Harvest Cells

FSIS Jurisdiction

Processing

Packaging and

The first products may be served in restaurants

Cell Cultured Meat and Poultry - Next Steps

- FDA premarket approval for the first establishments is complete.
  - Infographic of the pre-market approval process https://www.fda.gov/media/163026/download

- FSIS grant of inspection (GOI) review underway.

- As discussed in advance notice of proposed rulemaking, FSIS intends to publish new labeling regulations for these products.

Foods Made with Cultured Animal Cells | Food Safety and Inspection Service (usda.gov)

FSIS CFP 2023 Participants

CFP FSIS Participants

Council Consultants:

Council 1: Brad Webb
Council 2: Tennetta Hazard
Council 3: Erika Stapp-Kamotani
Additional Consultant: Meryl Silverman

Other FSIS Attendees:

Stevie Hretz (CFP Executive Board Member)

USDA Food Safety and Inspection Service
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fsis.usda.gov