Overview

- 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

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

- 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

166 MILLION
HEAD OF LIVESTOCK INSPECTED

9.7 BILLION
POULTRY CARCASSES INSPECTED

2.5 BILLION
POUNDS OF EGG PRODUCTS INSPECTED
Our Presence

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

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:
The percent of recommendations followed was lowest in the product handling and cleaning and sanitizing categories.
### Percentage of Delis Following Each of the Top 8 Recommendations (FY16Q2-FY21Q3)

<table>
<thead>
<tr>
<th>Recommendation</th>
<th>Percentage</th>
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<tbody>
<tr>
<td>No adulterated products present</td>
<td>99.7%</td>
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<tr>
<td>Use of disposable gloves</td>
<td>97.9%</td>
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<tr>
<td>Sanitary facility conditions</td>
<td>97.9%</td>
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<tr>
<td>Refrigerate RTE products promptly</td>
<td>97.1%</td>
</tr>
<tr>
<td>No insanitary product conditions</td>
<td>97.0%</td>
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<tr>
<td>Cover RTE products promptly</td>
<td>89.7%</td>
</tr>
<tr>
<td>No RTE products near raw products</td>
<td>88.5%</td>
</tr>
<tr>
<td>Clean &amp; sanitize equip. every 4 h</td>
<td>85.7%</td>
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</table>

- **80.0%**  **85.0%**  **90.0%**  **95.0%**  **100.0%**
Next Steps- Retail *Lm* Pilot Project

- 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
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

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

<table>
<thead>
<tr>
<th>Date and Time of Grind</th>
<th>Manufacturer Name of Source Material Used for Product Produced</th>
<th>Supplier Lot #, Product Code and/or Pack Date of Source Material Used</th>
<th>Est. Number(s) of Est. Providing Source Material</th>
<th>Date and Time Grinder and Related FCSs Cleaned and Sanitized</th>
<th>Comments</th>
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</table>

Signature of Store Management Reviewer  Date
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
FSIS-FDA Harmonization

- 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:
FSIS CFP 2020 Biennial Meeting Issues

- 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)