



United States Department of Agriculture

One Team, One Purpose



Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness



Food Safety and Inspection Service:

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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 is:

- Safe
- Wholesome
- Correctly labeled and packaged

Jurisdiction – slaughter through consumer sale for livestock and poultry products; egg handling through pasteurization for processed egg products. Primary statutes – Egg Products Inspection Act (EPIA), Federal Meat Inspection Act (FMIA), Poultry Products Inspection Act (PPIA)

Food Safety and Inspection Service:

Retail *Lm* Guideline Updates

The 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*.

Food Safety and Inspection Service:

Response to Comments and Next Steps

FSIS received 6 comments on the Retail *Lm* Guideline. The comments:

- Supported issuing the FSIS Retail *Lm* Guideline and recommended that FSIS issue other guidelines that retailers and food service operators can use.
- Stated that the practices that are known to be effective against *Lm* already appear in published FDA and USDA Guidelines and recommended that retailers use the FSIS *Lm* Guidance for industry.
- Questioned the recommendation to rotate sanitizers and recommended that retailers focus on removing biofilms during cleaning instead of at the sanitizing step.

Food Safety and Inspection Service:

Response to Comments and Next Steps

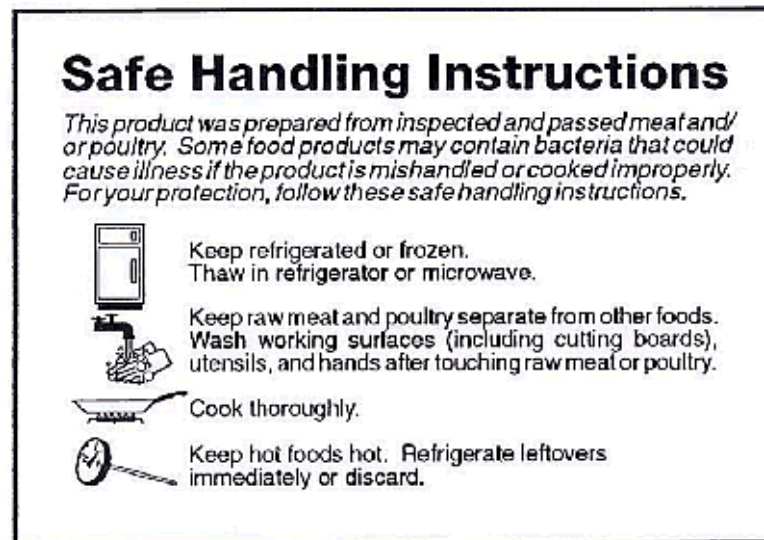
- Recommended that FSIS and its investigators treat the Retail *Lm* Guideline as guidance and not regulation when performing in-commerce inspections at retail.
- Supported the recommendation to use products formulated with antimicrobial agents, when possible, at retail.
- Recommended that retailers disassemble equipment during cleaning to find *Lm* harborage sites.

Next Steps: FSIS is assessing the comments and will determine whether the guidance should be updated.

Food Safety and Inspection Service:

Safe-Handling Instructions (SHI) Survey

Safe-Handling Instructions (SHI) are required for raw or partially cooked meat and poultry products (i.e., not ready-to-eat) that are destined for household consumers or institutional use (9 CFR 317.2(l) and 381.125(b)).



Food Safety and Inspection Service:

Safe-Handling Instructions (SHI) Survey

- To inform decisions about possible changes to the SHI, FSIS is planning to conduct consumer focus groups (80 FRN 12142).

Possible changes include:

- ❖ Replacing current instructions to “cook thoroughly” with minimum internal temperatures including:
 - Poultry (165°F)
 - Ground red meat (160°F)
 - Whole muscle red meat (145°F and hold for 3 minutes)
- ❖ Incorporating new icons and providing a Web link or phone number for more information.
- FSIS is seeking comments on its information collection by May 5, 2015. Comments may be submitted through the *Federal eRulemaking Portal*, found at <http://www.regulations.gov>.

Food Safety and Inspection Service:

Internet Food Safety

- A study was performed by researchers from Rutgers and Tennessee State University, “Online Purveyors of Raw Meat, Poultry, and Seafood Products: Delivery Policies and Available Consumer Food Safety Information.”*

Study Findings:

- ❖ Only 5% of companies require customer signatures upon delivery-- packages may be left outside of customer homes and may be subject to temperature abuse.
 - ❖ More than half of the companies (58%) provide no food safety information on their Web sites, and only 30% provide safe cooking information.
 - ❖ The available food safety information is often difficult to locate and is sometimes inaccurate.
- FSIS is working jointly with FDA to update consumer information and develop potential guidance.

* Food Protection Trends, Vol. 35, No. 2, p.80–88

Food Safety and Inspection Service:

Final Rule: Descriptive Designation for Raw Meat and Poultry Products Containing Added Solutions



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FSIS is amending its label regulations to require the use of a descriptive designation as part of the product name on the labels of raw meat and poultry products that contain added solutions and that do not meet a standard of identity.

- The descriptive designation will have to include the percentage of added solution, and the individual ingredients or multi-ingredient components in the solution.
- The print for all words in the product name must appear in a single, easy-to-read type style and color, and on a single color contrasting background.

Effective Date: January 1, 2016.

Food Safety and Inspection Service:

Mechanically Tenderized Meat and Poultry Products

- ❖ The Agency is close to publishing a final rule in 2015 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.

Food Safety and Inspection Service:

Retail Recordkeeping for Ground Beef

- In July 2014, FSIS issued the [proposed rule](#) to amend its recordkeeping regulations.
 - The proposed rule specifies that all official establishments and retail stores that grind raw beef products for sale in commerce must keep records that disclose the identity and contact information of the supplier of all source materials that they use in the preparation of each lot of raw ground beef.
- To support industry compliance with the proposed rule, FSIS has incorporated the CFP committee recommendations on retail grinding logs into its draft “*Compliance Guideline for Minimizing the Risk of Shiga Toxin-Producing Escherichia coli (STEC) and Salmonella in Raw Beef (including Veal) Processing Operations*” which it hopes to issue later this year (2015).



Food Safety and Inspection Service:

What is Intended Use?

FSIS beef slaughter establishments declare in its HACCP plan whether the intended use of its primals and subprimals are for non-intact use (e.g. ground beef, mechanical tenderizing) at another inspected establishment. FSIS inspectors perform specific inspection tasks to verify the establishment's STEC controls.

STEC is an adulterant in non-intact beef and intact beef intended for non-intact use, and as a result, establishments apply more stringent process controls for STEC in those products. Large establishment's also typically verify these controls through robust lot-by-lot microbiological testing through-out the production chain before reaching retailers.

As a result, intact beef intended for intact use typically does not have the benefit of potential FSIS sampling or the additional stringent process controls applied by establishments to control STEC as with non-intact and intended non-intact beef.

FSIS finds that many retailers do not understand that being informed of the intended use of their raw beef source materials is critical information for making decisions on processing or cooking raw beef. FSIS intends to provide better information to retailers and public health regulators on the "intended use" at the next CFP conference to improve food safety.

Why is intended use important?

When intact beef that is not intended for non-intact use is processed into non-intact products such as ground beef, this undermines the FSIS food safety regulatory structure.

Food Safety and Inspection Service:

2014 Allergen Compliance Guideline



- Allergens and Ingredients of Public Health Concern:
 - Identification
 - Prevention and Control
 - Declaration through Labeling
- Draft and Federal Register Notice published spring 2014
- Focus on meat and poultry establishments
- Scenarios, diagrams, checklists

Food Safety and Inspection Service:

2015 Allergen Compliance Guideline Updates

- 2015 compliance guidelines have been edited and are currently in the FSIS clearance process.
- Changes include CFP-specific recommendation to clarify the focus:

The focus of the guidelines is on meat and poultry products with an emphasis on FSIS-regulated establishments, state-regulated establishments, *and operations where all or part of the premises meet the food processing plant definition as defined in the **Food Code**.*

- Other changes include clarification of ingredients of public health concern, expanded description of letters of guarantee, and the addition of a recommended resource for small and very small establishments.

Food Safety and Inspection Service:

Foodborne Illness Investigations, FY 2015

- Four foodborne illness investigations conducted by FSIS since October 2014 (FY 2015).
 - ❖ 19-state outbreak of *Salmonella* Typhimurium possibly associated with ground beef product from multiple suppliers.
 - ❖ Single-state outbreak of *Salmonella* Enteritidis associated with stuffed chicken products.
 - Approximately 29,000 pounds of product recalled
 - ❖ 12-state outbreak of *Salmonella* Adelaide associated with pork consumption from multiple sources.
 - ❖ Single-state outbreak of *Campylobacter coli* and *jejuni* associated with chicken liver or chicken liver pâté/mousse.

Food Safety and Inspection Service:

Foodborne Illness Investigations: Retail Focus

- Foodborne illness investigations have led to several issues at the retail level that are currently being explored:
 - ❖ Retail meat grinding decisions are often conducted without knowledge of the testing conducted and intended use communicated by the supplying establishment.
 - ❖ Shopper cards have successfully been used to help confirm the source of illnesses, however some retailers are slowing and limiting the investigation by inserting extra requirements (e.g., notarized consent).

Food Safety and Inspection Service:

2015 Recall Trends

- From January through March, 2015 there were a total of 52 recalls of FSIS-regulated products.
- 27 (52%) of the recalls have been due to undeclared allergens
 - 15 undeclared allergen recalls have been due to peanuts in spices; FDA recall of cumin products with peanut protein considerably affected FSIS-regulated establishments.
- Only 3 (6%) were due to pathogens, 2 *Listeria*, 1 STEC O157.