

FSIS Report to CFP Executive Board
August 2009
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- Jerold R. Mande was appointed as Deputy Under Secretary for Food Safety.
- FSIS is developing a rule to ensure that retail operations, particularly, are maintaining adequate sanitation and grinding log records associated with raw ground beef production. Poor grinding logs and sanitation recordkeeping have prevented FSIS from identifying the source materials used to make ground beef that was associated with more than one *E. coli* O157:H7 or multi-drug resistant *Salmonella* outbreak, in recent years.
- The CFP beef tenderization working group met with FSIS to discuss possible Food Code changes to address food-safety risks from tenderized beef products. FSIS intends to conduct rulemaking to mandate labeling of tenderized beef so that restaurants know whether their products are non-intact and can cook them to a safe temperature. FSIS is interested in working with the CFP working group to continue to discuss options for addressing this issue.
- In March 2009, FSIS published a Draft FSIS Comparative Risk Assessment for *Listeria monocytogenes* (*Lm*) in Ready-to-eat Meat (RTE) and Poultry Deli Meats. One of the main findings of this risk assessment is that of listeriosis cases attributed to deli meats, ~ 83% are associated with those sliced at retail. FSIS continues to look for the best possible methods to assess the sanitary operation of retail establishments that slice RTE meat or poultry product, and to identify the most effective control measures for *Listeria monocytogenes* in retail establishments.
- To understand *Lm* at retail, FSIS and FDA have initiated a joint interagency risk assessment that will evaluate the dynamics of *Lm* contamination in retail facilities. This risk assessment will evaluate how retail practices can affect contamination and the relative effectiveness of various retail interventions. Various ready-to-eat foods, including cheeses, deli meats and deli-type salads, will be studied as part of the risk assessment. Risk Management questions for the study include:
 - How should the risk of contracting listeriosis from eating ready-to-eat foods prepared in retail facilities be managed?
 - What are the key processes that increase RTE food contamination at retail?
 - How much is the relative risk per serving reduced according to specific risk management options?
- FSIS and FDA held a public meeting on the Interagency Retail *Lm* Risk Assessment on June 23, 2009 to provide a forum for garnering data from stakeholders, academia, and the public. The meeting included talks from CDC on listeriosis prevalence in the US, a presentation by Ann Draughon, University of Tennessee, on *Lm* prevalence and levels in deli-meat at retail: the NAFSS study, Joe Corby from AFDO on *Lm* in the retail environment: the New York State study, New insight in the origin of *Lm* in the retail environment: Cornell University studies, by Martin Wiedmann, Cornell University, and presentations by FSIS and FDA on the background and scope of the risk assessment and the conceptual model and data. There was also a stakeholder discussion at the end

of the meeting. FSIS and FDA have extended the public comment period through September 29th for stakeholders to provide data and information to further strengthen this interagency retail *Lm* risk assessment.

In collaboration with FSIS and FDA, the University of Maryland/Joint Institute for Food Safety and Applied Nutrition has initiated an observational study to collect data on the handling of ready-to-eat products at retail. This study is being conducted specifically to fill data needs of the FSIS and FDA interagency risk assessment and should provide useful information to identify control points for *Lm* in retail establishments.