

USDA-FSIS Agency Report 2012 Fall Executive Board Meeting Conference for Food Protection

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Organizational Changes

Office of Field Operations (OFO)

Dr. Daniel L. Engeljohn, Assistant Administrator

- ❖ Formerly Assistant Administrator of the Office of Policy and Program Development

Office of Policy and Program Development (OPPD)

Rachel Edelstein, Acting Assistant Administrator

- ❖ Formerly Deputy Assistant Administrator of the Office of Policy and Program Development

Update on Labeling

Nutrition Labeling of Single-Ingredient and Ground or Chopped Products

- ❖ Major Cuts: The final rule requires nutrition labeling of the major cuts of single-ingredient, raw meat and poultry products ¹, unless an exemption applies. Nutrition information for these products will be required either on their label or at their point-of-purchase (e.g., by sign or brochure).
- ❖ Ground or Chopped Products: The final rule requires nutrition labels on all ground or chopped meat and poultry products, with or without added seasonings, unless an exemption applies.

¹ The major cuts are identified in Sections 317.344 and 381.444.

Non-Major Cuts

- ❖ The final rule does not require nutrition information for single-ingredient, raw meat and poultry products that are *not* major cuts and that are not ground or chopped (e.g., whole duck not subject; ground duck would be subject)
- ❖ But, if nutrition information is provided for these products, it must be provided in accordance with the nutrition information labeling requirements for the major cuts
- ❖ Examples of non-major cuts are beef flank steak, beef ribs, and chicken tenders

Implementation

- ❖ Implementation of the final rule became effective on March 1, 2012
- ❖ Nutrition labeling materials are on FSIS website
[http://www.fsis.usda.gov/Regulations & Policies/Nutrition Labeling/content Nutrition Labeling.asp#Nutrition Chart](http://www.fsis.usda.gov/Regulations%20&%20Policies/Nutrition%20Labeling/content/Nutrition%20Labeling.asp#Nutrition%20Chart)
- ❖ FSIS issued Notice 15-12 for verification activities
<http://www.fsis.usda.gov/OPPDE/rdad/FSISNotices/15-12.pdf>
- ❖ IPP are not to retain ground or chopped meat or poultry products, or take any other regulatory control action or withholding action, because the products do not have⁷ “Nutrition Facts” labels

Revised Jerky Guideline

Revised Jerky Guideline

FSIS Notice 46-12, Notification of Availability of Revised Jerky Guideline

- ❖ This notice, issued on 7/25/12, informs inspection program personnel (IPP) that a revised FSIS Compliance Guideline for Meat and Poultry Jerky Produced by Small and Very Small Plants is available.
- ❖ This notice also informs Enforcement, Investigations, and Analysis Officers (EIAOs) that they are to review the information in the compliance guideline as part of their preparation for conducting food safety assessments⁹ (FSAs) in establishments that produce jerky products

Revised Jerky Guideline

- ❖ The revised compliance guideline replaces the previous versions which was last updated in 2007.
- ❖ There have been a number of journal articles that have been published since 2003 that have increased the scientific understanding of the critical factors during jerky processing including the role of humidity.
- ❖ The revised compliance guideline reflects the most up-to-date science and understanding of jerky processing as well as lessons learned through recent FSAs.
- ❖ In particular, the revised guideline provides more flexible options with respect to humidity and other processing steps to ensure the safety of jerky products.

Recalls

**Requirements for Official
Establishments To Notify FSIS of
Adulterated or Misbranded Product,
Prepare and Maintain Written Recall
Procedures, and Document Certain
Hazard Analysis and Critical Control
Points System Plan Reassessments**

Implementing provisions of the Food, Conservation, and Energy Act of 2008 by amending the Federal meat and poultry products inspection regulations

Under this final rule, implemented on May 8, 2012, FSIS is requiring official establishments to:

- ❖ Promptly notify the appropriate District Office that an adulterated or misbranded meat or poultry product has entered commerce;
 - FSIS requires that official establishments notify the appropriate District Office that an adulterated or misbranded product received by or originating from the establishment has entered commerce, if the establishment believes or has reason to believe that this has happened. FSIS is requiring that this notification occur as quickly as possible, but within 24 hours of the establishment learning or determining that an adulterated or misbranded product received by or originating from it has entered commerce.

Implementing provisions of the Food, Conservation, and Energy Act of 2008 by amending the Federal meat and poultry products inspection regulations

- ❖ Require official establishments to prepare and maintain written procedures for the recall of all meat and poultry products produced and shipped by the establishment
 - FSIS is requiring that establishments prepare and maintain written procedures for the recall of meat and poultry products produced and shipped by the establishment for use should it become necessary for the establishment to remove product from commerce.
 - These written recall procedures have to specify how the establishment will decide whether to conduct a product recall and how the establishment will effect the recall, should it decide that one is necessary.

Implementing provisions of the Food, Conservation, and Energy Act of 2008 by amending the Federal meat and poultry products inspection regulations

- ❖ Require official establishments to document each reassessment of the establishment's Hazard Analysis and Critical Control Point (HACCP) plans.
 - FSIS requires establishments to reassess their HACCP plans annually and whenever any changes occur that could affect the hazard analysis or alter the HACCP plan. Under this rule, establishments must document each reassessment, the reasons for any changes to the HACCP plan, or the reasons for not changing the HACCP plan.
 - For annual reassessments, if the establishment determines that no changes are necessary, documentation of this determination is not necessary. The recall procedures and reassessment documentation will have to be made available for official review and copying.

Notice 34-12

RESPONSIBILITIES RELATED TO RECEIVING NOTICE OF ADULTERATED OR MISBRANDED PRODUCT, AND VERIFYING WRITTEN RECALL PROCEDURES AND HACCP REASSESSMENT DOCUMENTATION

- ❖ The notice instructs inspection program personnel (IPP) to make establishments aware of the requirements of the final rule and where to find information about the final rule.
- ❖ This notice instructs District Office (DO) personnel on how to respond when an official establishment notifies them that adulterated or misbranded product has entered commerce, as required under the final rule.

Notice 34-12

- ❖ This notice also provides instruction on how to verify that an official establishment is documenting its HACCP reassessments, as required by the final rule.
- ❖ The requirements concerning written recall procedures have delayed applicability dates based on establishment size.
 1. Existing large establishments, defined as all establishments with 500 or more employees, are to prepare their written recall procedures by November 5, 2012.
 2. Existing small establishments, defined as all establishments with 10 or more employees but fewer than 500, are to prepare their written recall procedures by May 8, 2013.
 3. Existing very small establishments, defined as all establishments with fewer than 10 employees or annual sales of less than \$2.5 million, are to prepare their written recall procedures by May 8, 2013.

Changes to FSIS Traceback, Recall Procedures for *E. coli* O157:H7 Positive Raw Beef Product, and Availability of Compliance Guidelines

In this notice, published May 7, 2012, FSIS is announcing proposed new procedures that it intends to implement when FSIS or other Federal or State agencies find raw ground beef presumptive positive for *E. coli* O157:H7.

This methodology will enable FSIS to better determine whether the establishments that produced the source materials for contaminated product have produced other product that may not be microbiologically independent from the contaminated product.

Changes to FSIS Traceback, Recall Procedures for *E. coli* O157:H7 Positive Raw Beef Product, and Availability of Compliance Guidelines

The Agency is also announcing its intention to now, as a matter of routine policy, request a recall if:

- ❖ An establishment was the sole supplier of beef trim source materials for ground product that FSIS or other Federal or State agencies find positive for *E. coli* O157:H7,
- ❖ Evidence suggests that contamination most likely occurred at the supplier establishment, and
- ❖ A portion of the product from the originating source lot was sent to other establishments.

Changes to FSIS Traceback, Recall Procedures for *E. coli* O157:H7 Positive Raw Beef Product, and Availability of Compliance Guidelines

This notice also explains that FSIS intends to determine whether it can make better use of establishment results and also intends to conduct a study to help it identify the source of *E. coli* O157:H7 positive ground beef when the material from multiple suppliers was used to produce positive product.

Changes to FSIS Traceback, Recall Procedures for *E. coli* O157:H7 Positive Raw Beef Product, and Availability of Compliance Guidelines

This notice also announces the availability of compliance guidelines concerning establishment sampling and testing for shiga toxin-producing *E. coli* (STEC) organisms or virulence markers and compliance guidelines for *E. coli* O157:H7 sampled and tested labeling claims.

- ❖ Compliance Guideline for *E. coli* O157:H7 Sampled and Tested Claims for Boneless Beef Manufacturing Trimmings ("Trim")
- ❖ Compliance Guideline for Establishments Sampled Beef Trimmings for Shiga Toxin-producing *E. coli* (STEC) Organisms or Virulence Markers

Recent Multistate *Salmonella* Enteritidis Outbreak Investigation

Example of recent outbreak investigation, traceback of contaminated beef to the producing facility involving inadequate recordkeeping at retail establishments that grind beef products

- ❖ During a previous *Salmonella* Typhimurium investigation, a retail store did not keep grinding logs and only cleaned their grinders once per day. As a result, multiple suppliers of ground beef were identified by the of Program Evaluation, Enforcement & Review (OPEER) during the traceback.

Recent Multistate *Salmonella* Enteritidis Outbreak Investigation

- ❖ A recent multistate *Salmonella* Enteritidis outbreak occurred associated with ground beef product from the same retail store. The outbreak involved 46 case-patients from 9 states.
- ❖ During this recent *Salmonella* Enteritidis investigation, the retail store cleaned and sanitized the grinders after the store trim was ground to produce the 80% ground beef product.
- ❖ The trim was derived from ~ 8 different FSIS-regulated establishments. The 80% product was produced first thing in the morning. Thereafter, tube meat was used to produce 73%, 85%, and 90% ground beef. During the investigation, 85% was the most common lean ratio purchased and consumed by case-patients.

QUESTIONS

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