



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:

Conference for Food Protection Executive Board Update, April 2017

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Food Safety and Inspection Service:

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:

Outline

- FSIS Strategic Plan FY 2017-2021
- Current Policy Initiatives Impacting Retail
 - 2016 Issue Response: “Intended for Intact Use” label statement
 - 2016 Issue Response: Retail Grinding Records Rule –Outreach
 - Retail *Listeria monocytogenes* (*Lm*) Pilot Project update
 - Siluriformes Fish Inspection Update
 - Safe Handling Instructions survey
 - Exploratory Pathogen Testing in Pork
 - Recent Outbreaks
 - Cooking Validation Study- Roaster Pigs
 - Allergen Public Meeting (March 16, 2017)
- Workshop Proposal—CFP 2018

Food Safety and Inspection Service Strategic Plan 2017-2021

3 STRATEGIC GOALS



**Goal 1: Prevent Foodborne
Illness and Protect Public Health**



**Goal 2: Modernize Inspection Systems,
Policies, and the Use of Scientific Approaches**



Goal 3: Achieve Operational Excellence

Vision: Everyone's food is safe

Mission: Protecting the public's health by ensuring the safety of meat, poultry, and processed egg products

OUTCOME

OBJECTIVE

GOAL 1

Prevent Foodborne Illness and Protect Public Health

1.1—Prevent Contamination

1.2—Limit Illness From Regulated Products

1.1.1 —Drive Compliance With Food Safety Statutes and Regulations

1.1.2 —Strengthen Sampling Programs

1.1.3 —Ensure Establishments Are Meeting Pathogen Reduction Performance Standards

1.1.4 —Promote Food Defense Practices

1.2.1—Improve Food Safety at In Commerce Facilities

1.2.2—Enhance Response to Foodborne Illness Outbreaks and Adulteration Events

1.2.3—Increase Public Awareness of Recalls, Foodborne Illness, and Safe Food Handling Practices



GOAL 2

Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

2.1—Improve Food Safety and Humane Handling Practices Through Adoption of Innovative Approaches

2.2—Enhance Access to Complete and Accurate Information to Inform Decisions

2.1.1—Modernize Scientific Techniques and Inspection Procedures

2.1.2—Increase Adoption of Human Handling Best Practices

2.2.1—Improve the Reliability, Access, and Timely Collection and Distribution of Information



GOAL 3

Achieve Operational Excellence

3.1—Maintain A Well-Trained and Engaged Workforce

3.2—Improve Processes and Services

3.1.1—Improve Recruitment and Retention for Mission Critical Positions

3.1.2—Enhance Training and Development Opportunities Across Competency Areas

3.1.3—Ensure Equal Opportunity and a Diverse and Inclusive Environment

3.2.1—Enhance Efficiency and Effectiveness of Key Business Processes and Systems

3.2.2—Improve Service Delivery



Food Safety and Inspection Service:

FSIS Policy Initiatives

IMPACTING RETAIL

Food Safety and Inspection Service:

“Intended for Intact Use” label statement

- Issue 2016-III-036: CFP recommended FSIS explore labeling for “intended use” of raw beef.
- **FSIS Response:** Developing policy to allow voluntary label “Intended for Intact Use”
 - Applied at slaughter establishments to improve STEC control and distribution chain communication
- May include policy effectiveness assessment
 - Questions at federal establishments and retail facilities which grind beef

Food Safety and Inspection Service:

Retail Recordkeeping for Establishments and Retail Stores that Grind Raw Beef Products

- Issue 2016-I-039: CFP recommended FSIS develop a plan to support state, local, and tribal regulators training and enforcement
- **FSIS Response:**
 - Delayed Enforcement activities
 - Jun 20, 2016: Rule Effective
 - Oct 1, 2016: FSIS OIEA Investigators review logs & educate
 - Apr 1, 2017: Full enforcement began
 - 30 Outreach Presentations & Training Webinars
 - 9 regulator-specific audience
 - Guidance Material (in-development)

Food Safety and Inspection Service:

Retail *Listeria monocytogenes* Update

- The week of Jan. 25, 2016, FSIS launched a year-long pilot 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).
- FSIS has decided to extend the pilot project until the end of Fiscal Year 2021 as part of the [FSIS Strategic Plan FY 2017-2021](#).
- Under the Strategic Plan, FSIS will track whether retailers are following eight of the most important recommended actions identified in the FSIS Retail *Lm* Guidance.
- **By the end of FY 2021, FSIS expects that 64% of retailers will follow all eight of the recommended actions.** FSIS will not perform sampling at retail for this project.

Food Safety and Inspection Service:

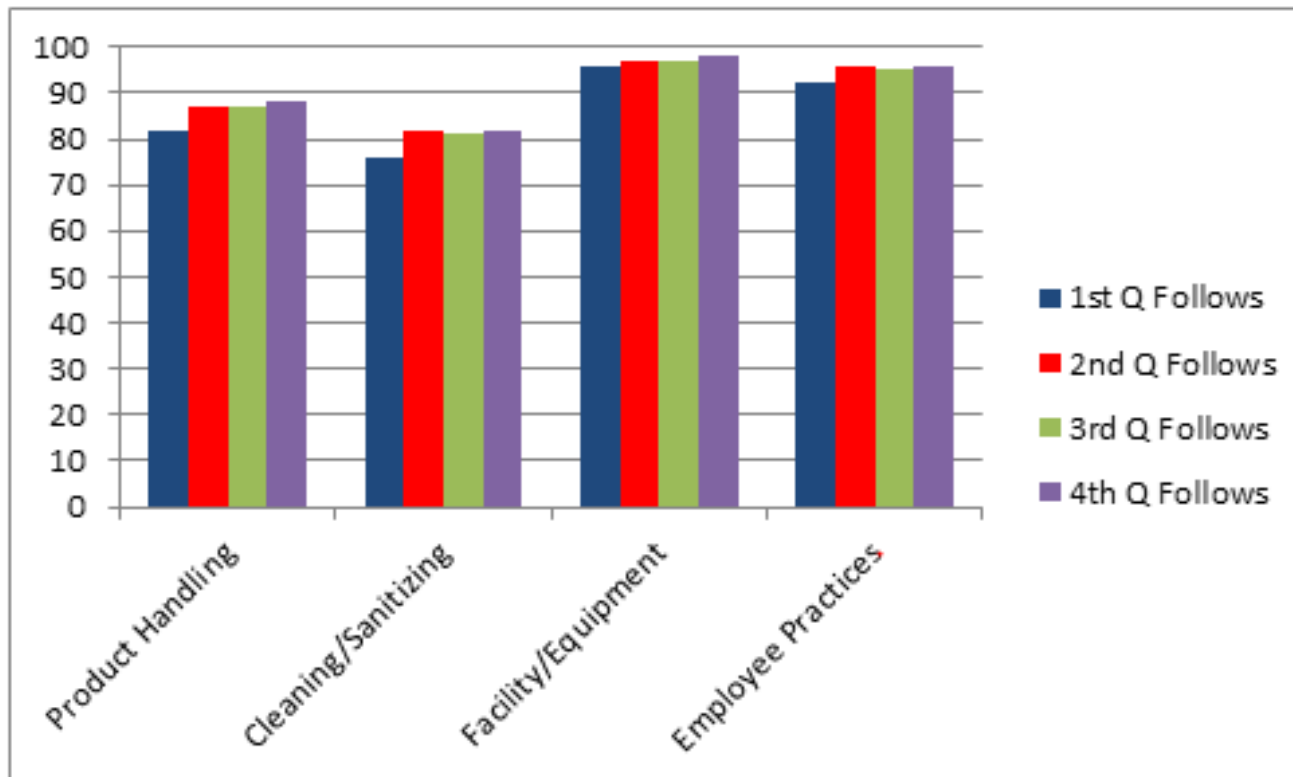
Eight Most Important Recommendations

- Is any visibly adulterated product present in the retail deli?
- Did you observe any ready-to-eat (RTE) meat or poultry products not refrigerated promptly after use?
- Are any RTE meat or poultry products prepared, held or stored near or directly adjacent to raw products in the deli case or elsewhere in the deli area?
- Are all opened RTE amenable products covered, wrapped or otherwise protected to prevent cross-contamination when not in use?
- Are insanitary conditions present where RTE products are prepared, packed or held?
- Is the RTE equipment cleaned and sanitized at least every four hours?
- Are there facility conditions in the deli area or storage area that could cause the product to become adulterated?
- Do RTE deli employees wear disposable gloves?

Food Safety and Inspection Service:

Pilot Project Results

Percent of Recommendations Retailers Followed
(Jan. 25, 2016 – Dec. 31, 2016)



Exemption at Retail Operations

Catfish Final Rule

Fish products, like other meat products, that are prepared at retail stores and restaurants using operations of the type traditionally and usually conducted at those venues are exempt from mandatory FSIS inspection under 21 U.S.C. 661(c)(2))(9 CFR 532.3).

In addition, the retail store exemption for fish includes the slaughter of live fish at retail stores or restaurants for consumers who purchase the fish at those facilities, and in accordance with the consumers' request.

A retail quantity of fish or fish products sold to a household consumer is a normal retail quantity if it does not exceed 75 pounds, and the quantity of fish or fish product sold by a retail supplier to a non-household consumer is a normal retail quantity if it does not exceed 150 pounds in the aggregate.

Labeling of Catfish

Catfish Final Rule

The final rule (9 CFR 541.7(b)) requires that country of origin statements on the label of any covered commodity (fish, including fillets, steaks, nuggets, and any other flesh) sold by a retailer must comply with the AMS regulations (7 CFR 60.200 and 60.300).

For these products, the AMS regulations require method of production information (wild or farm-raised).

Food Safety and Inspection Service:

Consumer Advisory Statements – FDA Focus Groups

“The Conference requests that USDA, in conjunction with FDA and CDC, conducts a focus group to reevaluate consumer advisory language and methodology to determine what is meaningful to the consumer. Report back the findings to the CFP at the next biennial meeting in 2018.”

May 27, 2016 letter from Patrick Guzzle, Chair, Conference for Food Protection to Daniel Engeljohn, Assistant Administrator, USDA/FSIS

FDA-Led Focus Group Research Questions:

- How concerned are consumers about food safety when eating out?
- Have consumers seen health inspection information?
- Has health inspection information influenced restaurant choices?
- What would an ideal health inspection score or report look like?

Food Safety and Inspection Service:

Consumer Advisory Statements – FDA Study Results

- Do consumers know what foods are “risky”?
 - Most participants associated foods such as sushi, hamburgers or steak ordered rare, and raw shellfish as being “risky.”
- Are consumers aware of advisory statements on restaurant menus?
 - While most participants were familiar with the consumer advisory, **none** indicated that it had influenced their decision about what to order or eat. But, many indicated it is useful for “others.”
- Do food advisory statements on menus influence food choice?
 - They ate what they wanted depending on their own preferences, health conditions, and risks they wanted to take.
 - Most respondents thought the statement was there to protect the restaurant from liability if a consumer got sick.

Next Steps: Identify possible changes to consumer advisory statements and test these changes.

Food Safety and Inspection Service:

Pork Products Exploratory Sampling Program

- FSIS began sampling pork products for *Salmonella* in 2015 and is beginning a new phase of sampling May 2017 which will include STEC and *Salmonella*.
- The sample results for fiscal year 2016 data on % positive data (volume weighted percent positive) for each of the types of pork products at the federal establishments are listed in the table below:

Raw Pork Current Period (January 1, 2016 - December 31, 2016)								Historical Calculations
Product	Pathogen	Number of Establishments Sampled	Number of Samples Analyzed	Number Positive	CY 16 Percent Positive (weighted by volume)	Lower Confidence Bound	Upper Confidence Bound	Percent Positive FY16 (wv)
Intact Cuts	<i>Salmonella</i> spp.	192	948	132	12.75%	5.83%	25.63%	12.48%
Intact Other	<i>Salmonella</i> spp.	85	482	109	20.34%	11.90%	32.56%	18.09%
Comminuted	<i>Salmonella</i> spp.	303	1313	278	29.39%	18.39%	43.45%	31.03%
Non-intact Cuts	<i>Salmonella</i> spp.	45	267	28	15.39%	4.67%	40.29%	9.26%
Non-intact Other	<i>Salmonella</i> spp.	53	228	36	15.61%	6.37%	33.49%	22.44%

Food Safety and Inspection Service:

2016 Multistate Outbreak of *Salmonella* I 4,[5]12:i:- Infections Associated with Rotisserie Chicken

- 63 case-patients from 13 states (West Coast focus, predominantly CA and WA)
 - Illness onset: 7/5/16 – 1/24/17
 - 27% hospitalized
 - 88% case-patients reported consuming chicken prior to illness onset, including 60% case-patients who reported consuming rotisserie chicken products from 11 chain A locations

Food Safety and Inspection Service:

Rotisserie Chicken Related Outbreak Actions, Findings, and Next Steps

- USDA-FSIS issued a public health alert for rotisserie chicken salad produced from one retail A location
- USDA-FSIS visited retail A locations; there were findings that indicated the potential for undercooking of rotisserie chicken; practices noted during visits also included opportunities for cross-contamination
- FSIS Investigation has been closed
- Guidance is needed to identify best practices to avoid undercooking and cross-contamination during preparation of rotisserie chicken at retail.

Food Safety and Inspection Service:

Update: Validation Study for Cooking Roaster Pigs

Dr. James Dickson, Iowa State University

Purpose –

- Conduct thermal image mapping for cooking roaster pigs.
 - Thermal couples will be inserted throughout the carcass to determine hot and cold/cool spots.
- Evaluate various sizes/weights of pigs
 - similar to pigs implicated in recent outbreaks
- Sample collection: Summer 2017

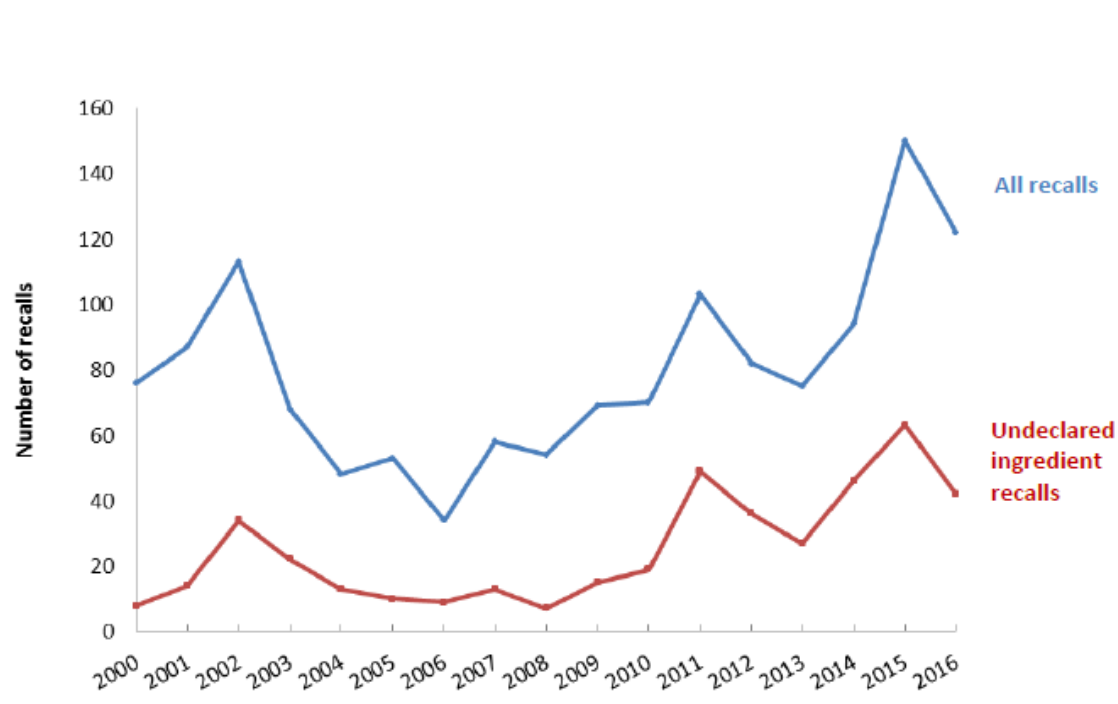
FSIS plans to use the data generated from the study to develop guidance documents for safe cooking of roaster pigs.

Food Safety and Inspection Service:

Allergen Updates

- In last 10 years recalls due to undeclared allergens in FSIS-regulated products have increased.
- FSIS updated its guideline “Allergens and Ingredients of Public Health Concern: Identification, Prevention and Control, and Declaration through Labeling” in November, 2015.

Recalls By Year



Food Safety and Inspection Service:

Allergen Public Meeting – March 2017

“Consumer Perceptions of Allergen Labeling”

Scott Riccio (Food Allergy Research & Education)

- Key findings include:
 - Severe allergic reaction history made respondents less likely to purchase foods containing PAL statements.
 - The US consumers had lower odds of buying products that utilized the “manufactured in a facility that also processes allergen” or “manufactured on shared equipment with products containing allergen” compared to “may contain...”

All presentations available on-line at:

<https://www.fsis.usda.gov/wps/portal/fsis/newsroom/meetings/meetings-archive/2017-meetings/agenda-allergens-031617>

Food Safety and Inspection Service:

Allergen Public Meeting – March 2017

“Restaurant Food Allergen Knowledge and Practices”

Dr. Laura Brown (CDC)

<https://www.cdc.gov/mmwr/volumes/66/wr/mm6615a2.htm>

- Key findings include:
 - Less than half of restaurants have all 3 of the following [allergen] plans:
 - For answering questions from food allergic customers;
 - When it has to make food for food allergic customers;
 - What to do if a customer has a food allergic reaction
 - A quarter of restaurants engage in all recommended allergen cross contact prevention practices when serving an allergic customer (i.e., looking at ingredients, changing gloves, using separate cooking surfaces)
 - Restaurants that serve more food allergic customers have better practices
 - Restaurants with trained staff have better practices

All presentations available on-line at:

<https://www.fsis.usda.gov/wps/portal/fsis/newsroom/meetings/meetings-archive/2017-meetings/agenda-allergens-031617>

Food Safety and Inspection Service:

CFP 2018 Biennial Meeting

PRE-MEETING WORKSHOP PROPOSAL

Food Safety and Inspection Service:

Concept

- Give actionable information on 5 topics relevant to hotels, restaurants, retailers, and other institutions
 - Allergens
 - Slicer Sanitation
 - Labeling at Retail
 - Intended Use & Grinding Records Rule
 - Lessons Learned: Outbreaks Related to Retail
- Active Learning Engagement activities

Food Safety and Inspection Service:

CFP members will be able to...

Allergens

- List big 8 allergens.
- Discuss impact of labeling on allergen control.
- Describe specific actions to address allergens in food handling environments.

Sanitation of Cheese and Meat Slicers *

- Restate the steps of proper cleaning and sanitation.
- Describe potential harborage areas for *L. monocytogenes*
- *Observe a hands-on demonstration of validated sanitation procedures for RTE meat and cheese slicers.

Food Safety and Inspection Service:

CFP members will be able to...

Labeling at Retail

- Describe package labeling requirements relevant to retail.
- Explain generic and specific label approval processes.
- Identify information to carry-through from bulk packaging to foods portioned at retail.

Intended Use and Grinding Records Rule

- Discuss risk of *STEC* in intact compared to non-intact raw beef products
- Explain how intended use reflects food safety controls at supplying establishment
- Identify resources to comply with Grinding Records Rule

Food Safety and Inspection Service:

CFP members will be able to...

Lessons Learned:

Outbreaks Related to Undercooked Meat and Poultry Products

- Recognize operation factors which contributed to recent outbreaks related to undercooked meat and poultry products.
 - Roaster pigs, rotisserie chicken, chicken liver, stuffed chicken
- Discuss public health impacts of food safety incidents.
- Explain importance of proper thermometer use, including location and depth, to ensure adequate cooking.



Food Safety and Inspection Service:

Questions?

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