

Item 4.8.2

Conference for Food Protection (CFP)
FSIS Executive Board Update—October 2022 Meeting
Dr. Melvin Carter

The USDA values the opportunity to continue to support the CFP's mission, and to contribute to the success of the Conference.

- **Committee Representation:** FSIS has advisors on the Foodborne Illness Investigation Committee, Allergen Committee, Food Defense Committee, Intended Use Committee as well as on the Constitution, Bylaws, and Procedures Committee, Program Committee, and Publications Committee. Each committee will provide activity updates to CFP.
- **Enhancing Federal outreach related to *Listeria monocytogenes (Lm)* deli best practices:** In 2019, FSIS performed Focus Group Studies at retail to assess the clarity and utility of FSIS *Lm* guidance materials. FSIS posted a summary of the focus group findings on its [Retail Guidance Webpage](#). In response to the focus group findings, FSIS plans to update its Retail *Lm* Guideline and work with its public health partners and industry groups to review its outreach materials. By updating its guideline, FSIS can help protect public health by driving adoption of food safety practices to control *Lm* at retail. FSIS is developing an infographic to increase retailer's awareness of best practices for controlling *Lm* in retail delis.
- **Enhancing Federal outreach related to grinding record requirements and intended use:** In coordination with industry associations and government partners, FSIS is developing targeted materials for addressing grinding record requirements for a variety of retail audiences with a distribution plan. As stated in the first bullet in this report, FSIS is serving as an advisor on the Intended Use Committee and helping to revise the [CFP Guidance Document for the Production of Raw Ground Beef at Various Types of Retail Food Establishments](#). FSIS also posed a charge to the National Advisory Committee on Meat and Poultry Inspection (NACMPI) when it met in September 2020 related to intended use and beef products. If the products are not intended for grinding, establishments do not typically treat them to address STEC. If retailers grind the products (e.g., steaks), then there could be a higher risk for foodborne illness. FSIS is continuing to consider options for addressing the NACMPI recommendations. FSIS is developing an infographic to increase retailer's awareness of grinding record keeping requirements.
- **FSIS posed two charges to the National Advisory Committee on Meat and Poultry Inspection (NACMPI) when it met in September 2021:** The first charge was related to how FSIS should clarify the Agency's positions on the custom and retail exemptions to ensure that meat and poultry produced under the exemptions are safe, wholesome, and correctly labeled and packaged. FSIS is still considering the Committee's recommendations on the custom slaughter and retail exemptions. The second charge related to what actions FSIS should take to prevent and reduce illnesses associated with the handling or consumption of frozen, raw, stuffed not ready-to-eat (NRTE) poultry products, which may be breaded and par-fried and may appear ready-to-eat (RTE) to consumers. In response to the NACMPI recommendations, FSIS is considering making *Salmonella* exceeding 1 gram/CFU an adulterant in raw, stuffed NRTE poultry products that appear RTE.

- **Harmonization:** FSIS continues to meet monthly with FDA to harmonize the language in the Food Code and Food Code Annex as it pertains to intact and non-intact meat, according to CFP Issue 2020-I-032 and as it pertains to other recommendations for meat, poultry, and processed egg products, to ensure Food Code language does not conflict with FSIS policy, and to ensure the Food Code Annex reflects the most current FSIS policy and references. As part of these efforts, FSIS is working with FDA to develop an Intact Steak Decision Tree for food establishments to determine whether steaks can be seared according to Food Code §3-401.11(c) (2). The decision tree is intended for reference in the Food Code Annex. FSIS is also working with FDA on updating the intact meat definition to include the words “including injection” and “cubing or pounding,” as well as collaborating to harmonize references in the Food Code Annex to its updated cooking and cooling guidance in the Revised Appendix A and B, respectively.