

USDA-FSIS Agency Report 2018 Biennial Conference for Food Protection

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Food Safety and Inspection Service

Overview

- **FSIS Mission & Strategic Plan FY17-FY21**
- **FSIS Surveillance Activities at Retail**
 - **Retail Deli – Updated Results**
 - **Grinding Rule**
 - **Mechanically Tenderized Meat Labeling Rule**
- **2018 FSIS CFP Issues**

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FSIS Mission Strategic Plan FY2017 – FY2021

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Mission in Action



We are **the public** health agency in the USDA responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled.

Our Authority

Through a series of Acts, Congress empowers FSIS to inspect all meat, poultry, and processed egg products in interstate commerce.

- Federal Meat Inspection Act (FMIA), 1906
- Agricultural Marketing Act (AMA), 1946
- Poultry Products Inspection Act (PPIA), 1957
- Humane Methods of Slaughter Act (HMSA), 1958
- Egg Products Inspection Act (EPIA), 1970

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One Team, One Purpose

**We work
together**
to accomplish
our mission of
protecting
public health.



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

Objective 1.2.1 – Improve Food Safety at In-Commerce Facilities

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



ACCOUNTABLE • COLLABORATIVE • EMPOWERED • SOLUTIONS-ORIENTED



- **Retail Deli Surveillance – Updated Results**
- Grinding Rule
- Mechanically Tenderized Labeling Rule

SURVEILLANCE ACTIVITIES AT RETAIL

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Retail *Listeria monocytogenes* Update

- In 2016, FSIS launched a 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).
 - There are 33 recommendations in the guideline, 8 have been identified as those most likely to prevent illness if they are all followed
- For the project, FSIS tracks the percent of the 33 recommendations that retailers follow under the following four categories:
 - Product handling
 - Cleaning and sanitizing
 - Facility and equipment controls
 - Employee practices
- Under the Strategic Plan, FSIS is also tracking whether retailers are following the eight most important recommended actions identified in the FSIS Retail *Lm* Guidelines



Food Safety and Inspection Service Retail *Listeria monocytogenes* Update

- Under the Strategic Plan, FSIS will track whether delicatessens (delis) are following eight of the most important recommended actions identified in the FSIS Retail *Lm* Guidance (see next slide).
- The eight most important recommended actions were selected because they were:
 - Found to significantly decrease the likelihood of illness (according to the Interagency FDA/FSIS Risk Assessment--*Listeria monocytogenes* in Retail Delicatessens ([Retail Lm Risk Assessment](#))),
 - Identified as [FDA Food Code](#) recommendations, or
 - From the [Federal Meat Inspection Act \(FMIA\)](#) and the [Poultry Products Inspection Act \(PPIA\)](#).



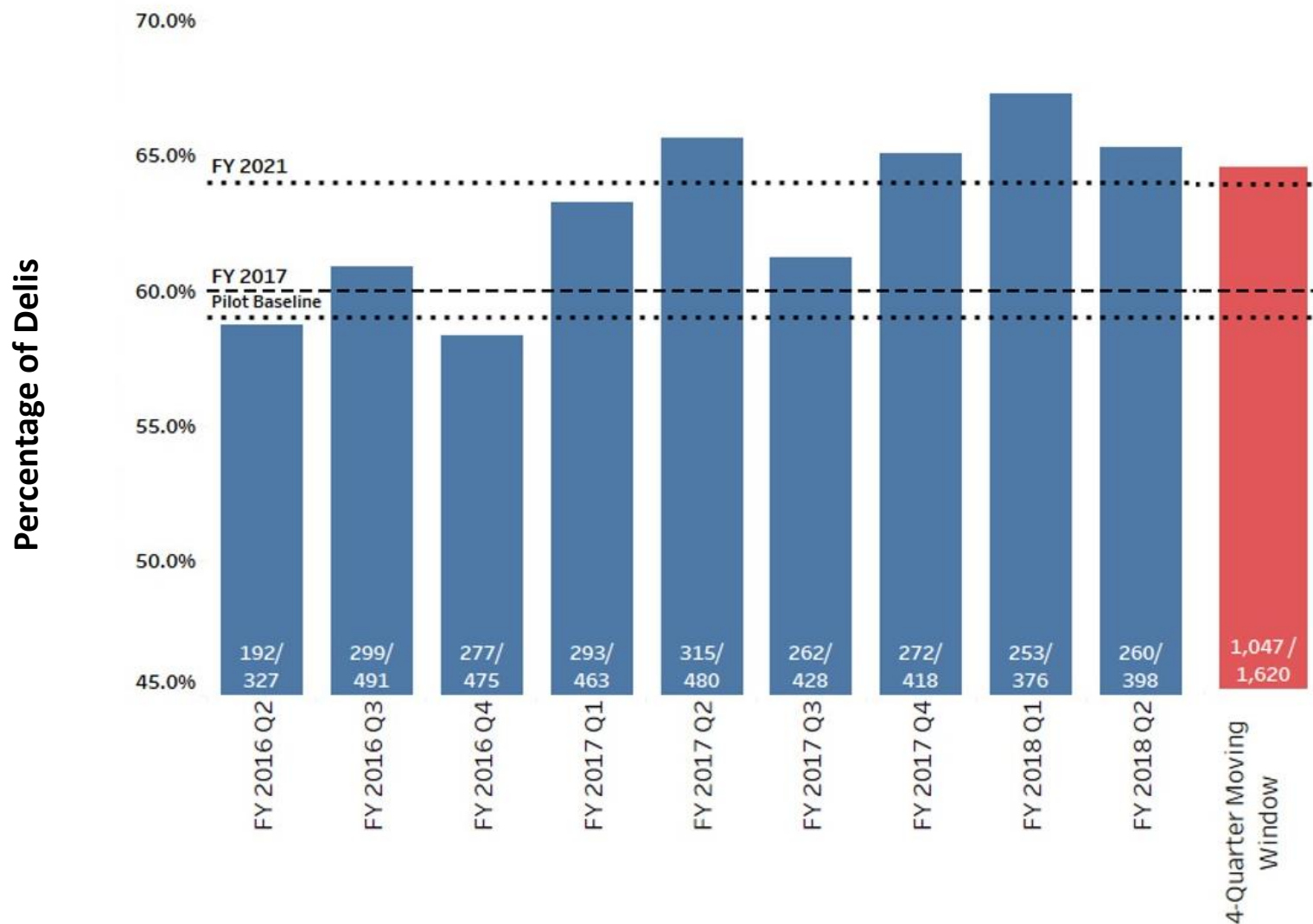
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Eight Most Important Retail Deli Recommendations

1. Eliminate visibly adulterated product (**FMIA/PPIA**);
2. Refrigerate RTE meat or poultry products promptly after use (**Retail Lm Risk Assessment/FDA Food Code**);
3. Do not prepare, hold, or store RTE meat or poultry products near or directly adjacent to raw products (**FDA Food Code**);
4. Cover, wrap, or otherwise protect all opened RTE meat or poultry products when not in use to prevent cross-contamination (**FDA Food Code**);
5. Ensure that insanitary conditions (e.g., flies, rodent droppings, mold, or dirty surfaces) are not present (**FMIA/PPIA**);
6. Clean and sanitize equipment at least every 4 hours (**Retail Lm Risk Assessment/FDA Food Code**);
7. Eliminate conditions that could cause adulteration (**FDA Food Code**);
8. Ensure that employees handling RTE products wear disposable gloves (**Retail Lm Risk Assessment/FDA Food Code**).

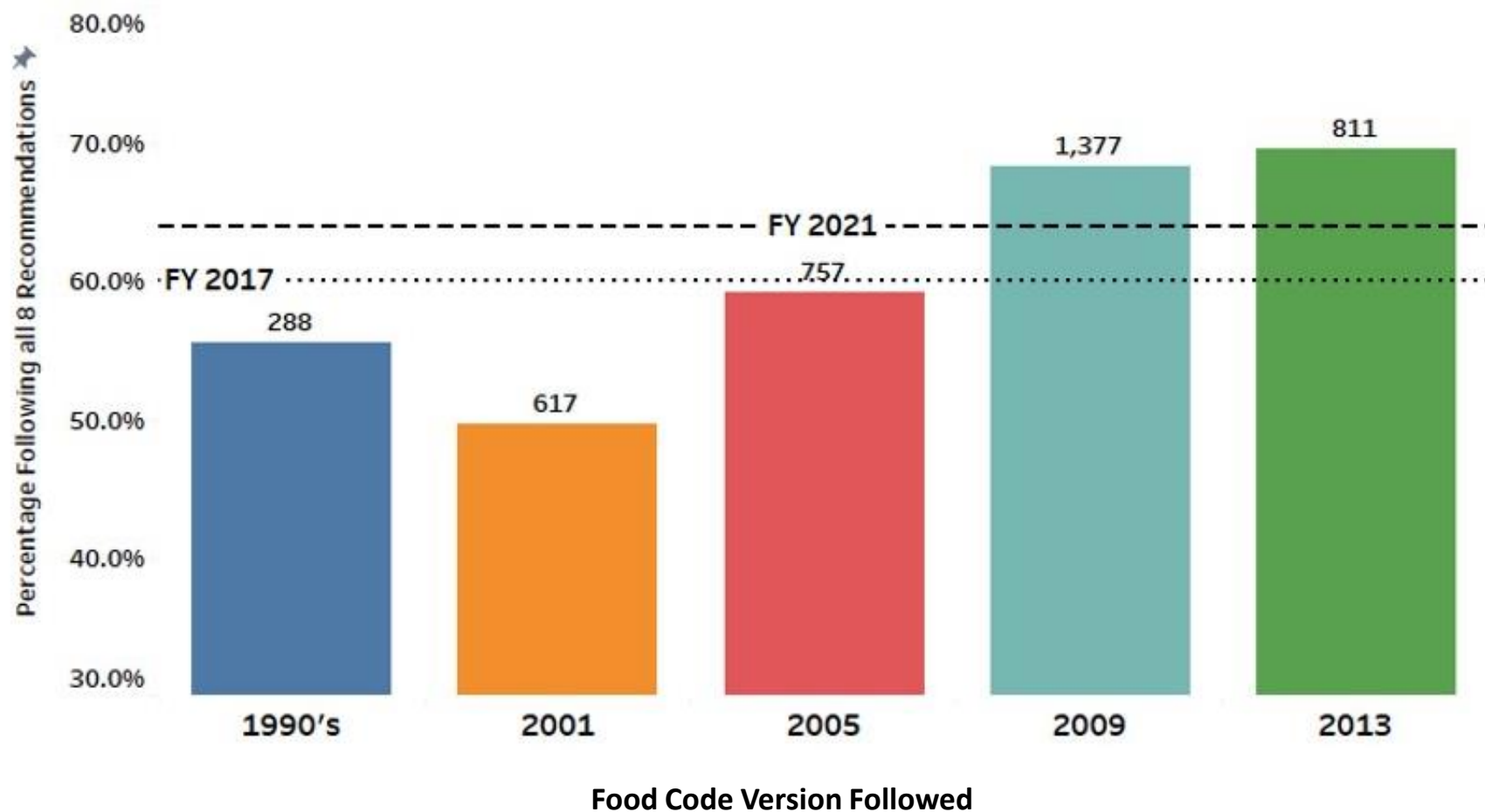


Food Safety and Inspection Service Percentage of Delis Following All 8 Recommendations by Quarter (FY16-FY18)



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Percentage of Delis Following All Top 8 by Food Code Version (FY16-FY18)

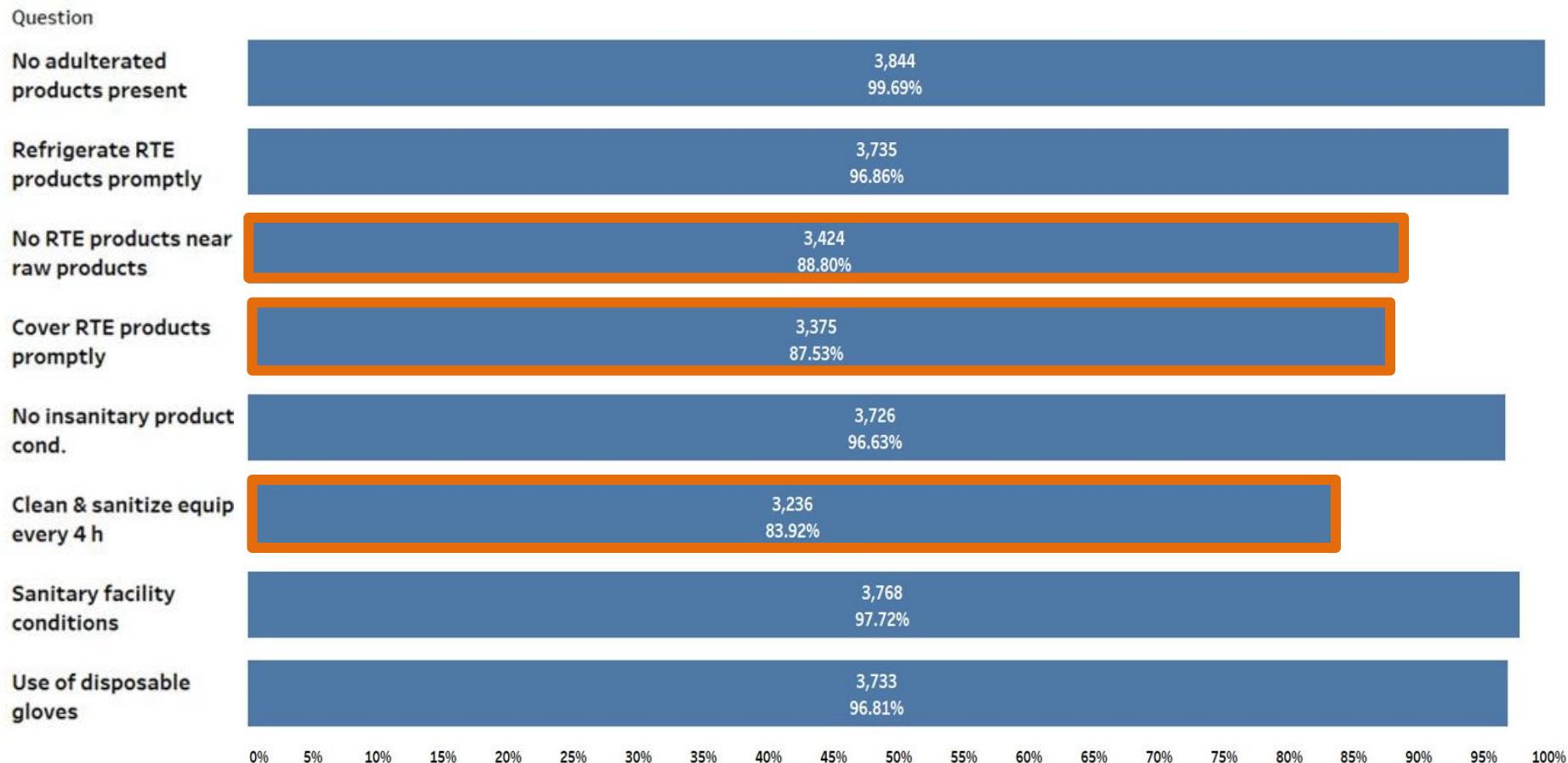


* 1990's category includes the 1995, 1997 and 1999 versions of the FDA Food Code

* No Food Code Adopted = American Samoa and Northern Mariana Islands

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Percentage of Delis Following Each of the Top 8 Recommendations (FY16-FY18)



Percentage of Delis Following Recommendation

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Next Steps- Retail *Lm* Pilot Project

- **Continue to analyze the data quarterly**
 -  **Develop specific outreach materials**
 -  **Collaboration with health partners**

FY 2021
Goal

**64% of retailers will follow all 8
of the recommended actions**



- Retail Deli Surveillance – Updated Results
- **Grinding Rule**
- Mechanically Tenderized Labeling Rule

SURVEILLANCE ACTIVITIES AT RETAIL

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Grinding Logs

- In retail stores, FSIS' Office of Investigations, Enforcement and Audit (OIEA) Compliance Investigators verify compliance relative to the final rule, "Records to be Kept by Official Establishments and Retail Stores that Grind Raw Beef Products."
- This rule is necessary to improve FSIS's ability to accurately trace the source of foodborne illness outbreaks involving ground beef and to identify the source materials that may be attributable to these outbreaks.



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Grinding Record Keeping Requirements

1. Date and time of production
2. Manufacturer name of source material
3. Supplier lot numbers, production dates
4. Supplier establishment numbers
5. Date and time when equipment and surfaces are cleaned and sanitized

NEW WAVE STORE

123 Main Street

Anytown, USA, Zip Code

FRESH|GROUND BEEF PRODUCTION LOG/TRACKING LIST

Employee Name _____ Today's Date _____

Date and Time of Grind	Manufacturer Name of Source Material Used for Product Produced	Supplier Lot #s, Product Code and/or Pack Date of Source Material Used	Est. Number(s) of Est. providing source material	Date and Time Grinder and Related FCSs Cleaned and Sanitized	Comments

Signature of Store Management Reviewer

Date

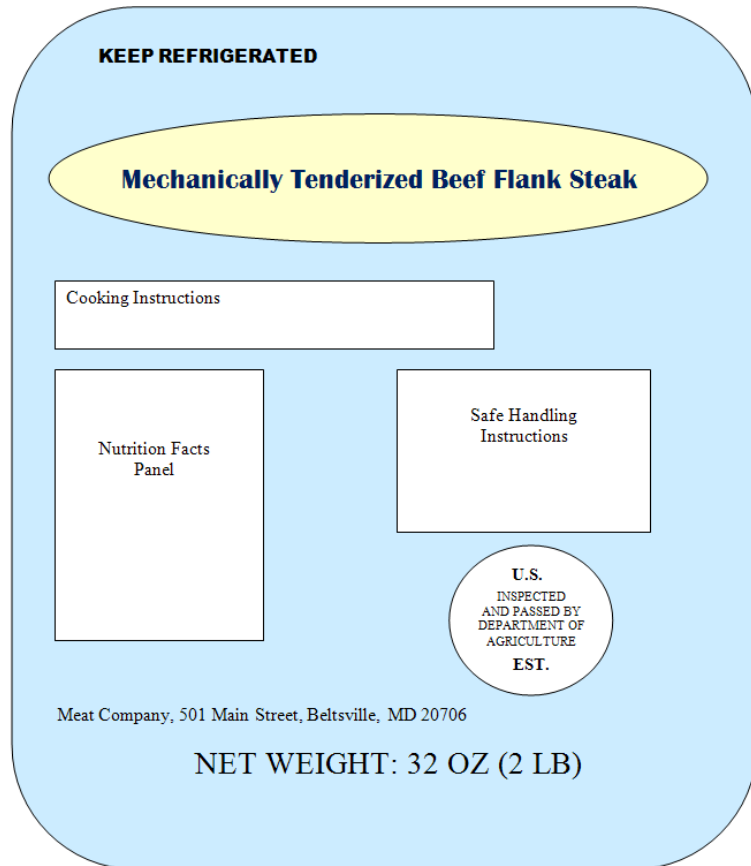


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SURVEILLANCE ACTIVITIES AT RETAIL

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Requirements of Mechanically Tenderized Labeling



- See 80 FR 28153 for the rule.
- Requires the descriptive designation “mechanically tenderized,” “blade tenderized,” or “needle tenderized.”
- Requires that validated cooking instructions are included on the label.

Validated Cooking Instructions:

- ✓ Cooking method,
- ✓ Minimum internal temperature,
- ✓ If dwell time or rest time is required, and
- ✓ To use a thermometer

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FSIS CFP 2018 Issues

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FSIS 2018 CFP Issues

- **Issue: 01-29 Amend Food Code FSIS Chicken Liver Mini-Guide in Annex**
- **Issue: 03-22 Creation of a Committee- Safe Cooking of Rotisserie Chicken**
- **Issue: 03-23 Creation of a Committee- Safe Handling and Cooking of Roaster Pigs**

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CFP FSIS Working Group Members

Council Advisors:

- **Council 1: Jennifer Webb**
- **Council 2: Erika StappKamotani**
- **Council 3: Kristi Barlow**

Other FSIS Contributors:

Bill Shaw, John Hicks, Meryl Silverman, Shinhey Kim and Suzy Hammons

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