Food Safety and Inspection Service

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
FSIS Mission
Strategic Plan
FY2017 – FY2021
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
We work together to accomplish our mission of protecting public health.

More than 9,600 employees strong

Food Safety and Inspection Service
One Team, One Purpose

- skilled
- diverse
- committed
- motivated
- highly trained
Vision: Everyone’s food is safe
Mission: Protecting the public’s health by ensuring the safety of meat, poultry, and processed egg products

**GOAL 1**
Prevent Foodborne Illness and Protect Public Health

1.1—Prevent Contamination
1.2—Limit Illness From Regulated Products

**OBJECTIVE**

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

**OBJECTIVE**

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

**OBJECTIVE**

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
Food Safety and Inspection Service
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 is tracking whether retailers are following the eight most important recommended actions identified in the FSIS Retail Lm Guidelines
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).
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).
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Percentage of Delis Following All 8 Recommendations by Quarter (FY16-FY18)
Food Code Version Followed
* 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

Food Code Data from Association of Food and Drug Officials 2016 Survey
# Food Safety and Inspection Service
## Percentage of Delis Following Each of the Top 8 Recommendations (FY16-FY18)

<table>
<thead>
<tr>
<th>Question</th>
<th>Delis Following</th>
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<tr>
<td>No adulterated products present</td>
<td>3,844 99.69%</td>
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<tr>
<td>Refrigerate RTE products promptly</td>
<td>3,735 96.86%</td>
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<tr>
<td>No RTE products near raw products</td>
<td>3,424 88.80%</td>
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<td>Cover RTE products promptly</td>
<td>3,375 87.53%</td>
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<td>No insanitary product cond.</td>
<td>3,726 96.63%</td>
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<td>Clean &amp; sanitize equip every 4 h</td>
<td>3,236 83.92%</td>
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<tr>
<td>Sanitary facility conditions</td>
<td>3,768 97.72%</td>
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<tr>
<td>Use of disposable gloves</td>
<td>3,733 96.81%</td>
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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**
Food Safety and Inspection Service
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.
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

<table>
<thead>
<tr>
<th>Date and Time of Grind</th>
<th>Manufacturer Name of Source Material Used for Product Produced</th>
<th>Supplier Lot #s, Product Code and/or Pack Date of Source Material Used</th>
<th>Est. Number(s) of Est. Providing source material</th>
<th>Date and Time Grinder and Related FCSs Cleaned and Sanitized</th>
<th>Comments</th>
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Signature of Store Management Reviewer

Date
SURVEILLANCE ACTIVITIES AT RETAIL

- Retail Deli Surveillance – Updated Results
- Grinding Rule
- Mechanically Tenderized Labeling Rule
Food Safety and Inspection Service
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
FSIS CFP 2018 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
Council Advisors:

• Council 1: Jennifer Webb

• Council 2: Erika StappKamotani

• Council 3: Kristi Barlow

Other FSIS Contributors:

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Can’t find what you are looking for?

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