

CFP Executive Board Update—April 2, 2019
Kristina Barlow (for Bill Shaw)

- **Enhancing Federal Outreach to Control *Listeria monocytogenes (Lm)* in Delicatessens: Stakeholder Participation in Focus Groups.** The Food Safety and Inspection Service (FSIS), in collaboration with the Food and Drug Administration (FDA) and Centers for Disease Control and Prevention (CDC), are seeking volunteers to participate in 90-minute on-line focus groups. The purpose of the focus groups is to seek feedback from stakeholders to support the development of educational outreach material on the control of *Lm* in retail delis that is clear, understandable, practical, and available to all audiences. Participants needed include state health and agriculture officials and local health officials with responsibilities for retail food safety, and food safety representatives that are employed with independent grocers and supermarket chains. Please let us know if you or colleagues are interested in participating in these focus groups by April 17, 2019 to Janell.kause@fsis.usda.gov.

For more information, please see the following *Federal Register* notice:

<https://www.federalregister.gov/documents/2018/11/20/2018-25265/notice-of-request-for-a-new-information-collection-stakeholder-input-on-federal-outreach-to-control>

- FSIS has created a [webpage](#) to share resources it has developed in collaboration with public health partners to help prevent illness associated with undercooked chicken liver. These resources include:
 - Findings from a published review of chicken liver–associated outbreaks;
 - An intervention guideline for FSIS-regulated establishments and the foodservice industry; and
 - Consumer education materials.
- FSIS continues to perform surveillance for *Listeria* controls at retail delis. Data from the first quarter of Fiscal Year 2019 is posted on the FSIS website at the following [link](#).
- FSIS continues to participate in the Roaster Pig Committee. The co-chairs will be providing an update at this meeting.
- FSIS is continuing to meet monthly with FDA to harmonize the language in the Food Code as it pertains to mechanically tenderized and injected meat, according to CFP Issues 2018-I-012 and 2018-I-013.
- In May 2018, FSIS issued the [Guideline for Determining Whether a Livestock Slaughter or Processing Firm is Exempt from the Inspection Requirements of the Federal Meat Inspection Act](#). This guideline helps firms including retailers, restaurants, caterers, and others that slaughter or process meat products determine if they are exempt from required Federal inspection under the Federal Meat Inspection Act.