

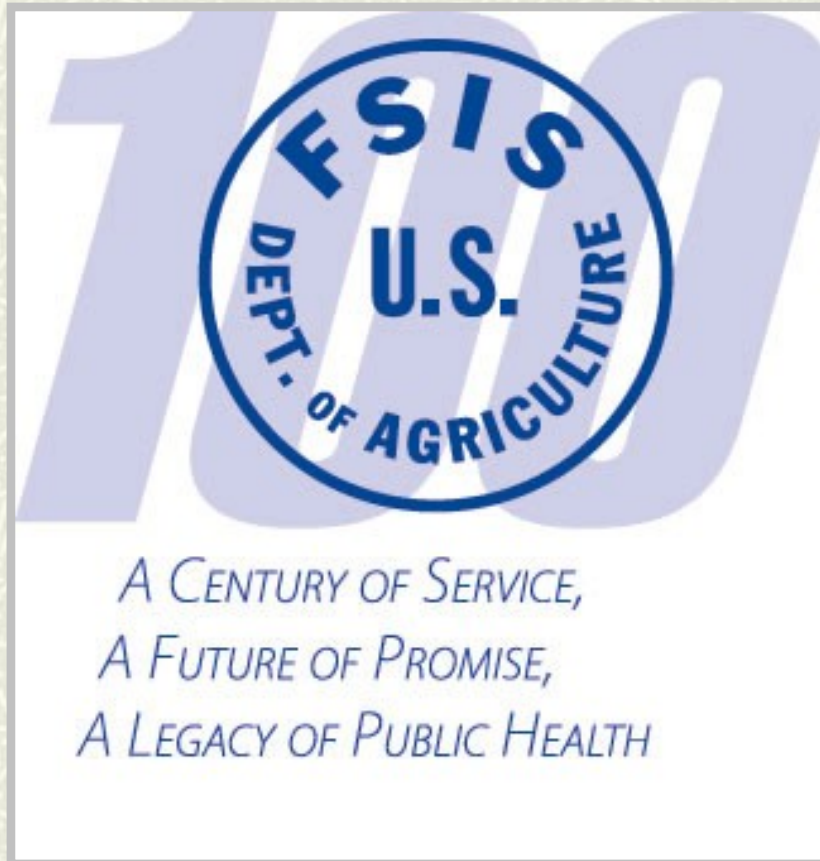
110th Annual AFDO Conference

Dr. Richard Raymond
Under Secretary for Food Safety
USDA Office of Food Safety





2006 marks the 100th anniversary of the passage of the Federal Meat Inspection Act.





Office of Food Safety



The Office of Food Safety:

- # Oversees the Food Safety and Inspection Service (FSIS);
- # Works to ensure the safety and wholesomeness of the U.S. supply of meat, poultry and egg products; and
- # Helps protect the food supply from unintentional and intentional acts of contamination.
- # Acts as the U.S. contact point for the Codex Alimentarius Commission and its activities.



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The Food Safety and Inspection Service:

- # Employs approximately 10,000 employees, including approximately, 7,700 inspection and veterinary personnel who are present daily in nearly 6,000 establishments throughout the United States; and
- # Inspects product that represents more than one-third of all consumer spending on food in the U.S. and about 40% of all domestic food production.



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In Addition, FSIS Develops and Implements:

- # Public health education and outreach campaigns targeted to consumers and underserved populations; and
- # New science-based policies that promote food safety and food defense.



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Recent Food Safety Successes:

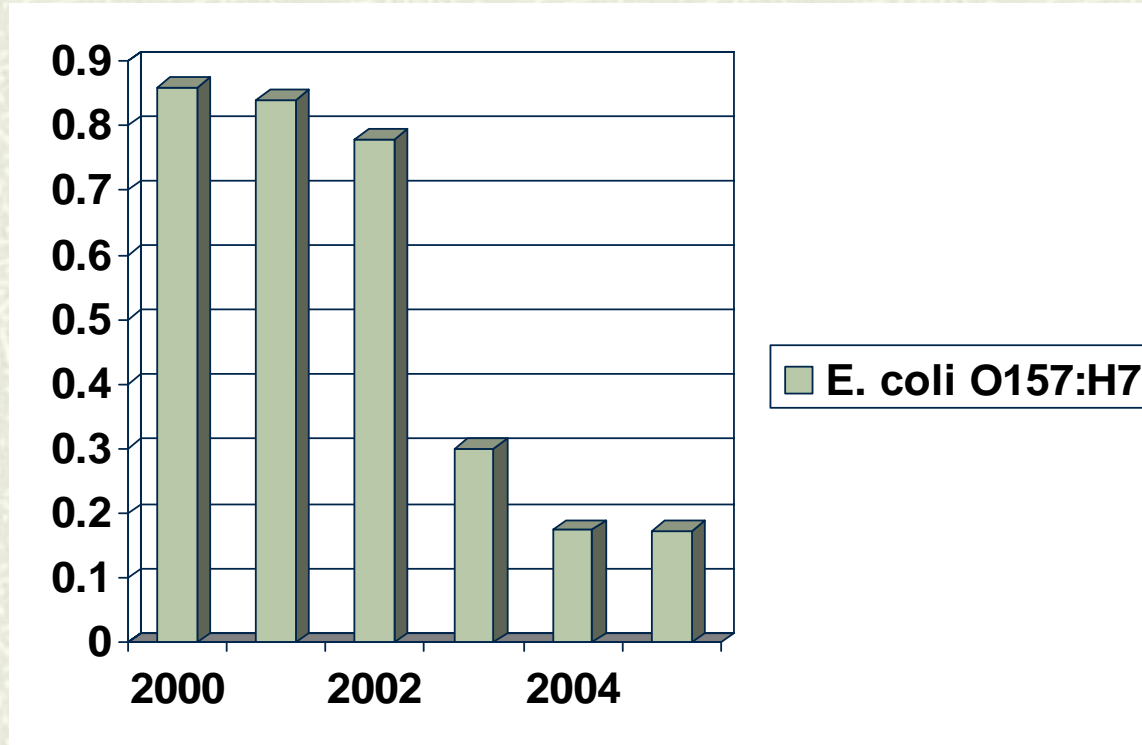
- We have seen a dramatic downward trend in the number of positive samples in FSIS' regulatory compliance testing program for:
 - *E. coli* O157:H7; and
 - *Listeria monocytogenes*.



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E. coli O157:H7



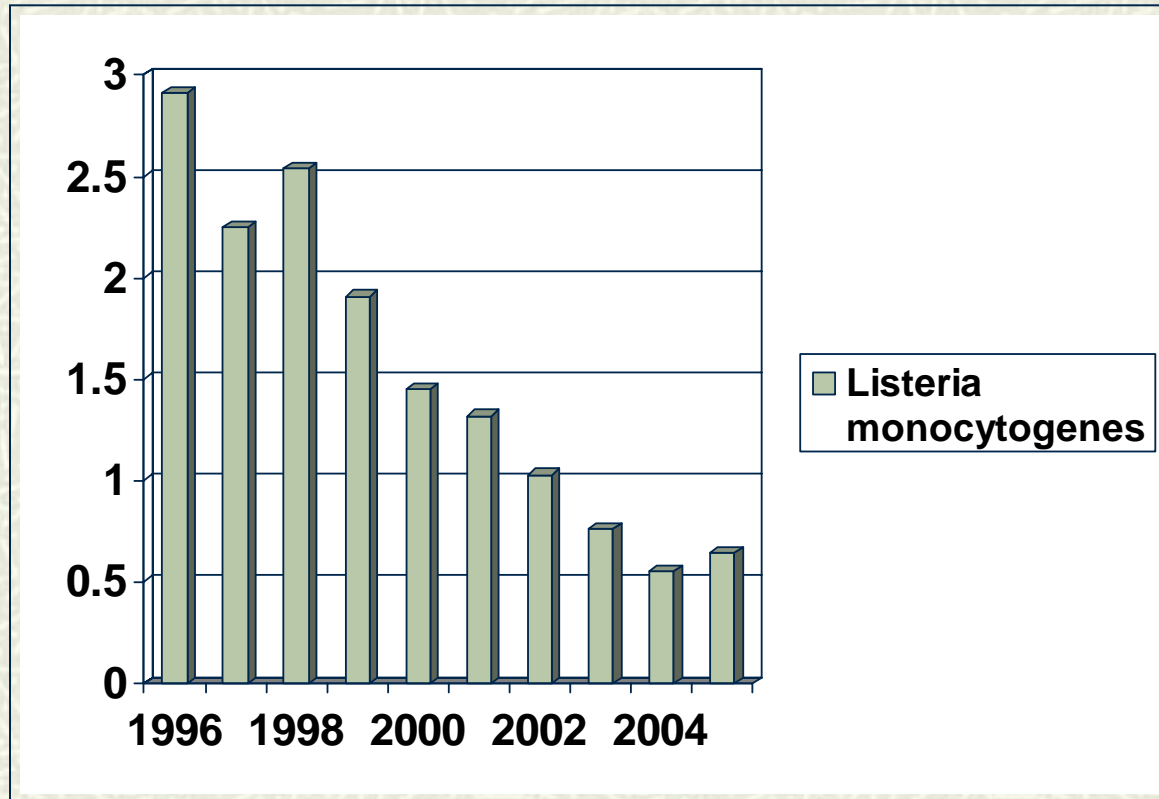
Percentage of Positive Regulatory Samples



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Listeria monocytogenes



Percentage of Positive Regulatory Samples



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Recent Food Safety Successes:

- # We have made real progress in decreasing foodborne illnesses.

- # FoodNet data from 1996 to 2005, published by the U.S. Centers for Disease Control and Prevention (CDC), shows significant declines in illnesses caused by:
 - *E. coli* O157:H7 (29%);
 - *Listeria monocytogenes* (32%);
 - *Campylobacter* (30%); and
 - *Yersinia* (49%).

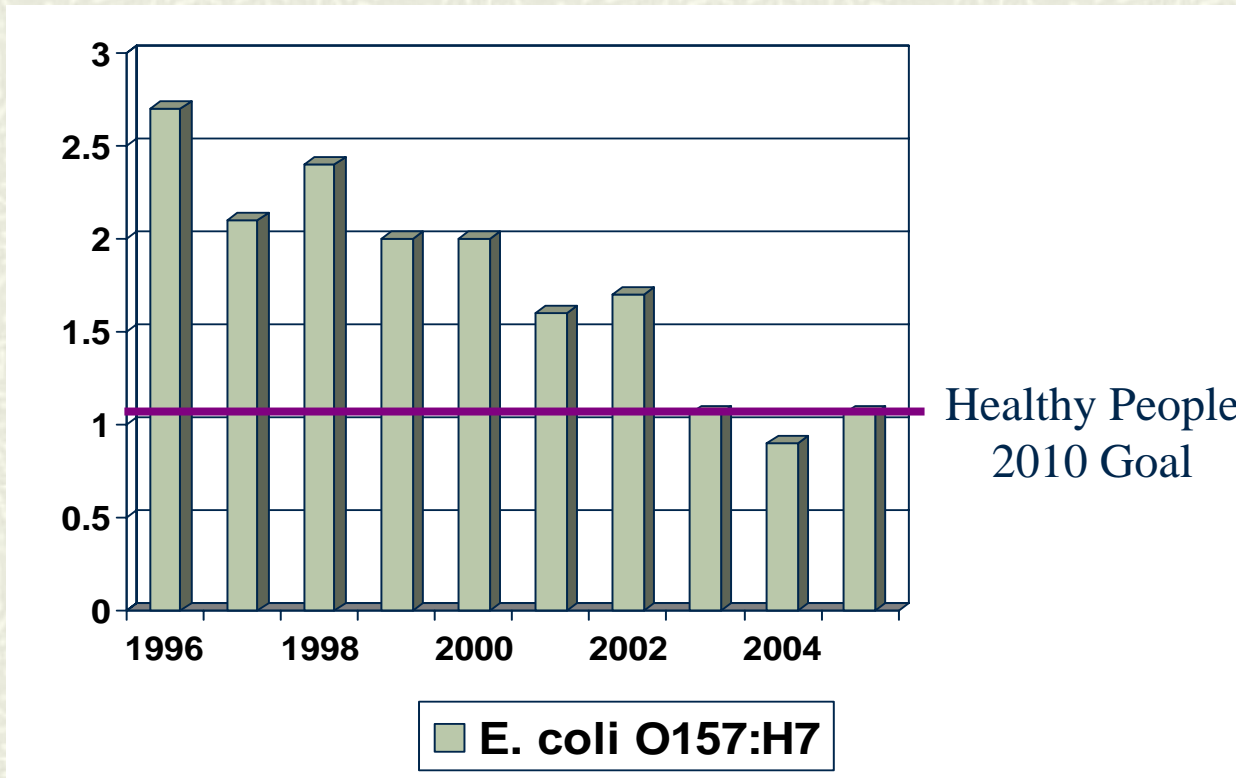


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E. coli O157:H7

Foodborne Illnesses Have Decreased By 29% Since 1996-98 Baseline



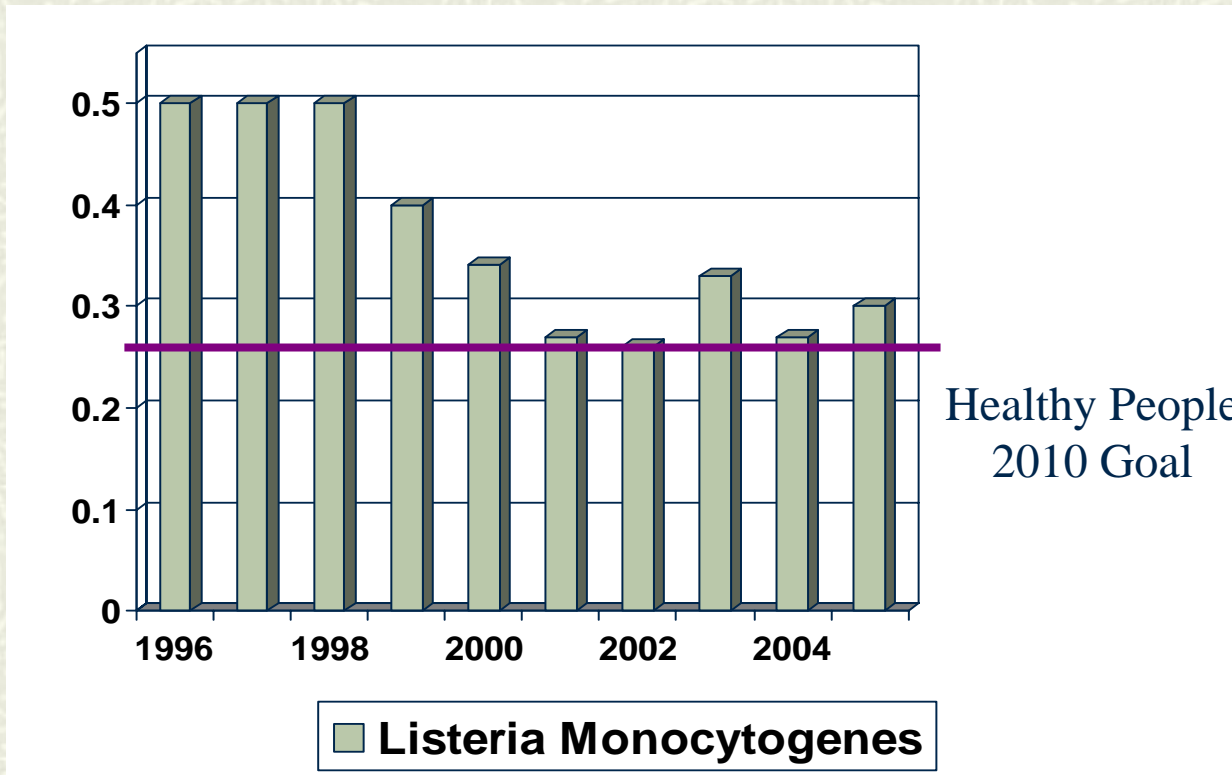
1996-2005 FoodNet Foodborne Illness Incidence Data
(Cases per 100,000 persons)



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Listeria monocytogenes

Foodborne Illnesses Have Decreased By 32% Since 1996-98 Baseline



1996-2005 FoodNet Foodborne Illness Incidence Data
(Cases per 100,000 persons)



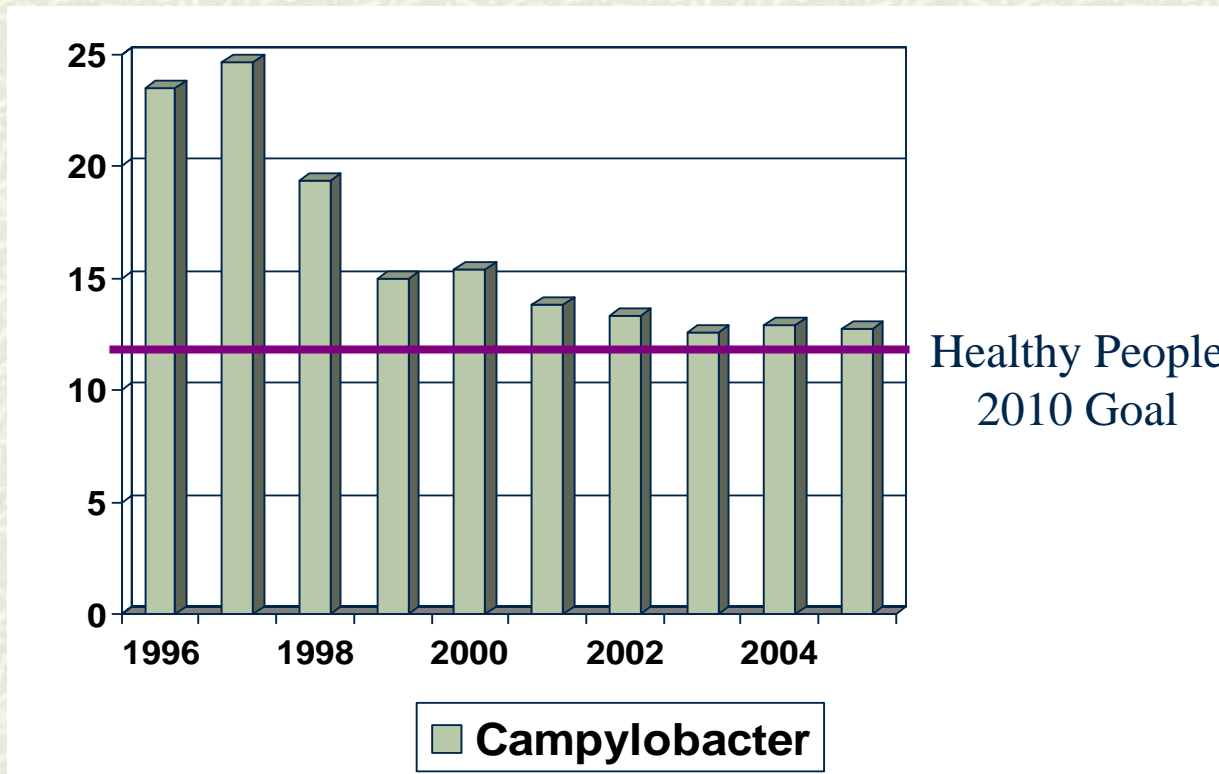
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Campylobacter

Foodborne Illnesses Have Decreased By 30% Since 1996-98 Baseline



1996-2005 FoodNet Foodborne Illness Incidence Data
(Cases per 100,000 persons)

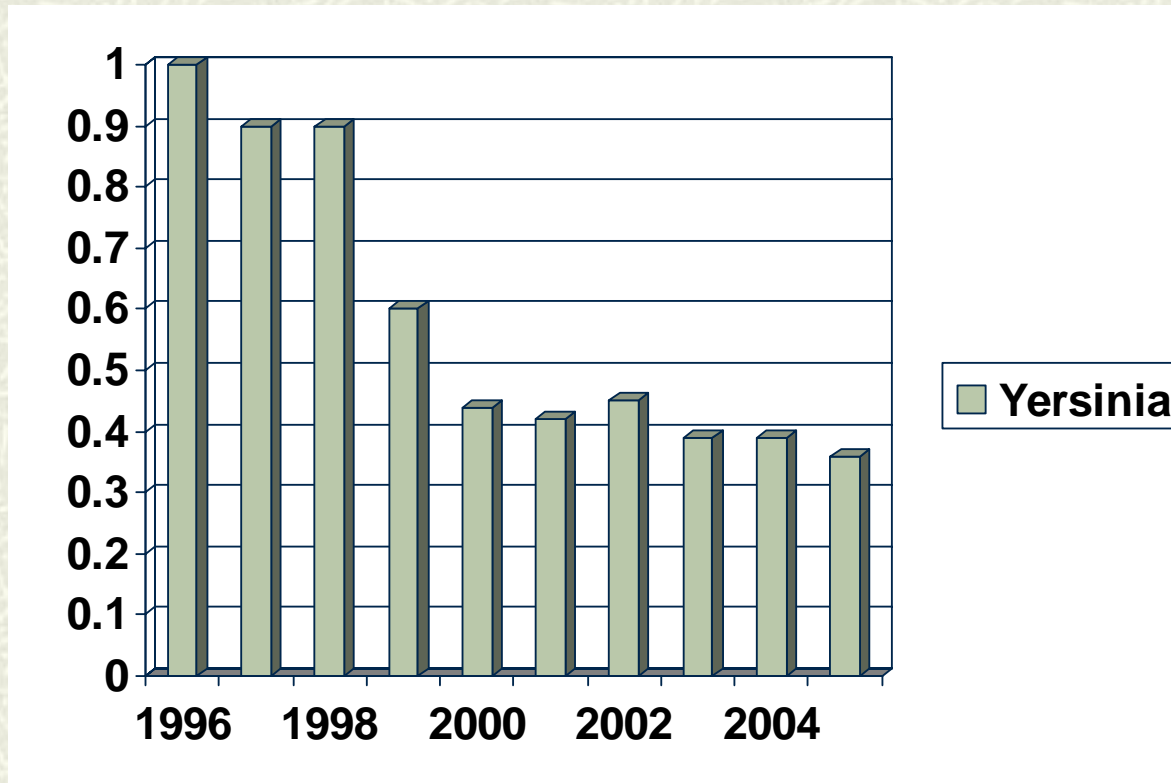


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Yersinia

Foodborne Illnesses Have Decreased By 49% Since 1996-98 Baseline



1996-2005 FoodNet Foodborne Illness Incidence Data
(Cases per 100,000 persons)



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Our Most Recent Efforts to Enhance Public Health Protections Include:

- # Proposing a new rule to make the lists of retail consignees available on FSIS' Web site during meat or poultry product recalls.





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Our Most Recent Efforts to Enhance Public Health Protections Include:



- # Implementing an 11-step risk-based initiative, specifically designed to reduce *Salmonella* in meat and poultry products.



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Our Most Recent Efforts to Enhance Public Health Protections Include:

- # Laying the foundation for a more robust risk-based inspection system.





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Enhancing our Risk-Based Systems:

- # Our current system, while strong, is not suited to the future realities of food safety and public health.
- # We will need the new capabilities offered by an enhanced risk-based system.
- # This includes the ability to anticipate and quickly respond to food safety challenges before they negatively affect public health, and to use our resources more effectively and efficiently to improve food safety and public health protection.

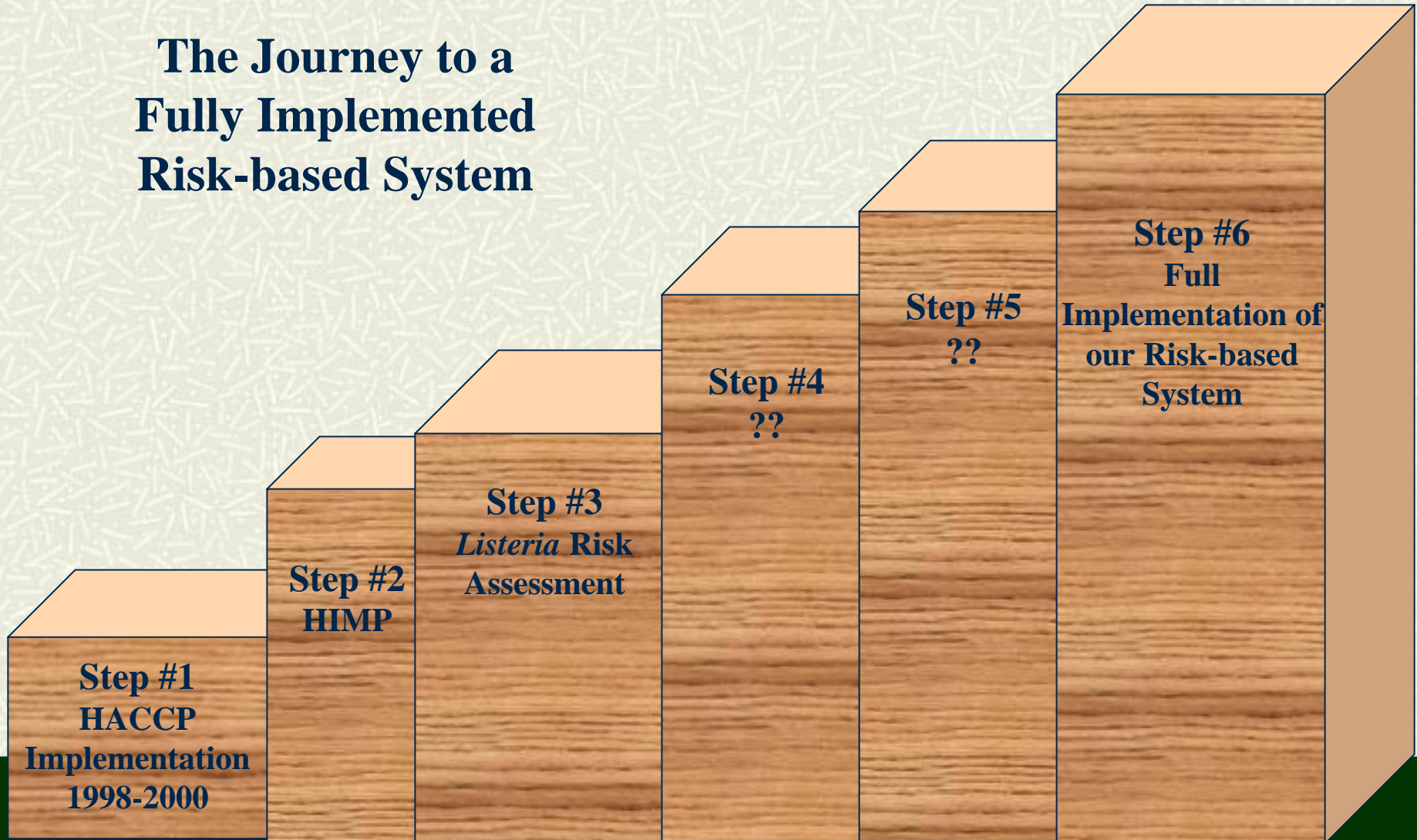


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The Journey to a Fully Implemented Risk-based System





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An Improved Measure of Risk Control Would:

- # Consider only significant food safety noncompliance records;
- # Incorporate food safety assessment findings;
- # Integrate results of FSIS' regulatory testing programs for *Listeria monocytogenes*, and *E. coli* O157:H7;
- # Reflect if establishments are exerting consistent, variable, or poor controls of *Salmonella* in raw products; and
- # Consider consumer complaints, recalls and other findings in commerce.



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The Six Key Needs of Small and Very Small Plants

- # Acceptable supporting documentation for HACCP and other food safety programs.
- # A consistent message delivered clearly.
- # Educational opportunities for both FSIS and industry personnel.
- # Additional guidance documents.
- # A concise summary of questions with consistent accurate answers.
- # A better understanding of the appeal process and a plants right to appeal.



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FSIS' Seven Guiding Outreach Strategies

- # **One-stop customer service:** Provide a coordinated, easily-accessible, consistent, and customer-oriented service to obtain answers to common questions on regulations.
- # **Technical resources:** Provide a full range of technical resources that are clear, easily understood, continually reviewed and updated, and meet scientific standards.
- # **Education/training:** Provide resources to support outgoing education efforts and ensure that employees are properly trained in outreach strategies.



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FSIS' Seven Guiding Outreach Strategies

- **Partnerships:** Develop and expand active partnerships to support our outreach strategies.
- **Needs assessment:** Routinely evaluate the needs of small and very small plants and modify efforts to target the identified needs.
- **Evaluation:** Establish performance measures for outreach efforts to be used for short-term and long-term planning.
- **Resource/budget:** Leverage existing resources so that they are used efficiently and effectively.



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Our Outreach Strategy Represents:

- # An entirely new mindset for FSIS;
- # An understanding that education can help close any performance gaps in the implementation of HACCP plans; and
- # An increased focus on the importance of rural development assistance.



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Current Status of State Inspections:

- # Of the 20 completed on-site reviews, FSIS has determined that 17 states have inspection systems that are “at least equal to” federal inspection.
- # Four other on-site reviews have been conducted, but FSIS has not finished making a determination.
- # The last four on-site reviews should be completed by August 2006, and a final report will be released by January 2007.



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Preparing for Avian Influenza





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Avian Influenza:

- # Highly pathogenic H5N1 avian influenza virus has not been detected in the U.S.
- # However it's likely we will see it here eventually.
- # The official U.S. government Web site for pandemic flu is www.PandemicFlu.gov.
- # More information on avian influenza is also available at www.AvianFlu.gov.



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USDA's four-part approach to combating avian influenza includes:

- # Limiting the spread of the virus overseas through international outreach.
- # Educating the American public through a proactive campaign to inform and not alarm.
- # Implementing USDA's aggressive surveillance program.
- # Preparing to execute our response plan.



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There is no reason for consumers to be concerned about eating poultry because:

- # It is highly unlikely infected birds would enter the food supply;
- # There is a high mortality rate for infected poultry;
- # Inspectors are present at every plant; and
- # Even if the virus did enter the food supply, properly handled poultry cooked to 165°F is safe to eat.



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Public health is constantly evolving.





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This is why we must continue to enhance our food safety and public health system.

