

USDA PROJECTS AND THE IMPACT ON STATE MEAT & POULTRY INSPECTION PROGRAMS

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The Wholesome Meat Act 1967

- Amended the Federal Meat Inspection Act
- Required that all meat products that enter commerce must be inspected
- Restricted State Inspected meat products to intrastate commerce

The Wholesome Meat Act 1967

- Required that State Meat Inspection Programs must be “at least equal to” USDA
 - Ante mortem inspection
 - Post mortem inspection
 - Reinspection
 - Sanitation

The Wholesome Meat Act 1967

- Established cooperation with State agencies
 - Each state has cooperative agreement(s) with FSIS
- USDA provides
 - Advisory assistance
 - Technical & laboratory assistance and training
 - Financial aid

The Wholesome Meat Act 1967

- The State agency provides
 - A system of laws and regulations which it enforces to regulate the production of meat products in intrastate commerce which are “at least equal to” those of USDA.
 - Every animal that is slaughtered under inspection is viewed by an inspector
 - An inspector visits every meat processing plant every day they operate

State Meat Inspection Today

- 27 State MPI Programs
 - Inspect 1,991 plants under state inspection
 - Employ 1,390 FTEs
- 9 State Programs have Talmadge/Aiken Agreements
 - Inspect 454 federally inspected meat plants

State Meat Inspection Today

- 10 State programs have Cross Utilization agreements
- 3 states have agreements to review custom slaughter plants
- 3 states provide federal inspection in egg processing plants

State Meat Inspection Today

- State MPI Programs range in size from very small (<10 Plants, <10 employees) to large (331 plants, 145 employees)
- Oklahoma MPI Program
 - 38 state inspected plants
 - 18 T/A inspected plants
 - 53 custom/exempt plants
 - 52 employees

NASMFID

- All states that have a meat & poultry inspection program are members of the National Association of State Meat and Food Inspection Directors
- The annual meeting is held in the fall in conjunction with the United States Animal Health Association (USAHA)

NASMFID

- Regional meetings are held in the spring
 - Western Region is held in conjunction with the Western States Livestock Health Association
 - Eastern Region is held in conjunction with the Southern Animal Health Association

FSIS POLICIES & STATE MPI PROGRAMS

- Each State MPI Program submits a self-assessment to FSIS annually
 - Documents the changes made in the state program in the last year
- Each State MPI Program receives an on-site review by FSIS auditors every 3 years
 - Verifies that states are properly implementing their programs

FSIS Directive 5720.3

FSIS POLICIES & STATE MPI PROGRAMS

- **Self-Assessments**
 - Statutory Authority and Food Safety Regulations
 - Inspection
 - Product Sampling
 - Staffing and Training
 - Humane Handling

FSIS POLICIES & STATE MPI PROGRAMS

- **Self-Assessments (Cont)**
 - Non-Food Safety Consumer Protection
 - Compliance
 - Civil Rights
 - Financial Accountability

“At Least Equal to” Guidelines For State Meat and Poultry Cooperative Inspection Programs

FSIS POLICIES & STATE MPI PROGRAMS

- When FSIS implements policy changes, the State MPI Programs must evaluate the changes and determine if their program is still “at least equal to” FSIS
- Significant changes may require immediate modifications by State MPI Programs.

FSIS POLICY CHANGES THAT COULD AFFECT STATE MPI PROGRAMS

- Interstate Shipment
- Catfish Grading & Inspection
- Recall Procedures
- COOL
- Retail Exemptions
- FSIS will focus more attention on retail operations

INTERSTATE SHIPMENT

- Amends the FMIA and PPIA by adding new sections to both
- All products will have a federal mark of inspection
- Participation is voluntary
- Financial aid is increased to 60%

RECALL PROCEDURES

- Amends the FMIA and PPIA by adding new sections
- Any establishment that believes that adulterated or misbranded product has entered commerce shall immediately notify FSIS

RECALL PROCEDURES

- Must prepare and maintain current procedures for the recall of all products produced and shipped by the establishment;
- Must document each reassessment of the process control plans of the establishment; and
- Upon request, make the procedures and reassessed process control plans available to inspectors for review and copying

RETAIL EXEMPTIONS

- FSIS has made some major policy changes regarding retail sales of red meat products
 - How retail sales can be made – internet sales and shipment are currently considered to be a retail sale
 - What products can be sold to other than household consumers – The focus now is on whether the operation will have a definitive effect on the nature of the product, rather than the number of components used in the production of the product.

9 CFR 303.1

RETAIL OPERATIONS

- Sample ground beef for *E.coli* O157:H7
 - Lack of records
 - Grinding store trim
 - Grinding coarse ground in a grinder used for store trim

RETAIL OPERATIONS

- FSIS is developing guidance for retailers
- Is pursuing rulemaking to make more explicit the types of records that should be kept
- Sample RTE products for *Lm*
 - Swabbing to establish baseline data