



Emerging FSIS Policies

Presented by Ronald Jones, DVM, on behalf of:
Daniel Engeljohn, PhD
Assistant Administrator
Office of Policy and Program Development
Food Safety and Inspection Service
U.S. Department of Agriculture

June 22, 2011

FSIS Mission*



As the public health regulatory agency at USDA, FSIS is responsible for ensuring that the nation's commercial supply of meat, poultry, and processed egg products is:

- Safe
- Wholesome
- Correctly labeled and packaged

* Jurisdiction -- slaughter to processing, including pre-harvest control exerted at slaughter/processing and retail sale; daily inspection occurs at slaughter/processing; surveillance occurs in commerce; primary statutes -- EPIA, FMIA, PPIA

NATIONAL PERSPECTIVE



- President Obama created the Food Safety Working Group chaired by the Secretaries of HHS and USDA
- 3 Primary Principles of the FSWG
 - Preventing harm to consumers is our first priority
 - Effective food safety inspections and enforcement depend upon good data and analysis
 - Outbreaks of foodborne illness should be identified quickly and stopped

U.S. HEALTHY PEOPLE 2010



	1997	2006-2008	2009	HP2010*
Pathogen	Baseline Case Rate (all foods) **	Baseline Case Rate	FoodNet Case Rate	Target
<i>Campylobacter</i>	24.6	12.71	13.02 ▲	12.3
<i>E. coli</i> O157:H7	2.1	1.2	0.99*** ▼	1
<i>L. monocytogenes</i>	0.47	0.29	0.34 ▲	0.24****
<i>Salmonella</i>	13.6	15.25	15.19 ▼	6.8

- Chapter 10 - <http://www.healthypeople.gov/document/pdf/Volume1/10Food.pdf>, applies to all food sources, not just meat, poultry, and processed egg products
- *CDC will update with final 2010 FoodNet case rates in annual MMWR (estimated summer 2011)
- **Minor revisions were made in some case rates in November 2000
- ***First met in 2004 and then again in 2009
- ****Changed to year 2005 by Presidential Executive Order

Pathogen-Specific Data for All-Illness Measure



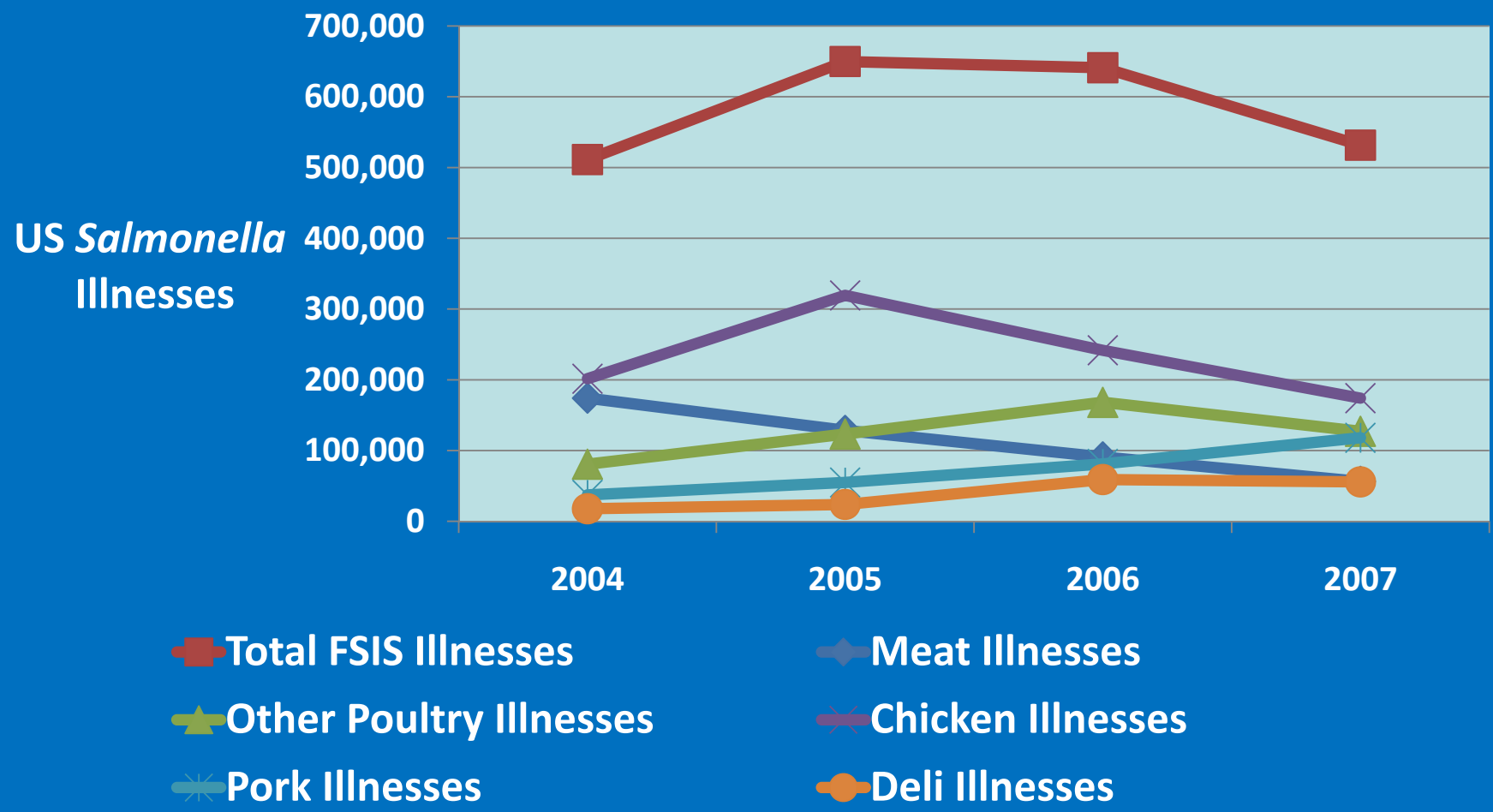
Pathogen	Measures			Objectives					Goal
	Baseline 2005- 2007	FY 2008	FY 2009	FY 2010	FY 2011	FY 2012	FY 2013	FY 2014	FY 2015
<i>Salmonella</i>	576,436	636,266	596,598	559,053	553,379	547,845	542,367	536,943	531,574
<i>E. coli</i> O157:H7	20,415	19,214	16,984	17,155	16,984	16,814	16,646	16,479	16,315
<i>Listeria monocytogenes</i>	1,236	1,222	1,432	1,053	1,043	1,032	1,022	1,012	1,002
All Illness	598,087	656,702	615,014	577,262	571,406	565,691	560,035	554,434	548,890

1: In July 2011, FSIS will begin a *Campylobacter* verification testing program. Illnesses associated with this pathogen will be incorporated into the All-Illness measure.

2: When Healthy People 2020 goals are released, FSIS will adjust its performance standards to reflect these new goals.



Contribution of *Salmonella* Illnesses from FSIS Products



Acceptable # of *Salmonella* Positive Samples from Nationwide Baseline Studies – 1996 (new criteria effective July 2011)

Raw Class of Product	Standard %	Sample Set Size	Standard
Broilers	20.0 (7.5)	51	12 (5)
Cows/Bulls	2.7	58	2
Hogs	8.7 Highest standard other than ground poultry	55	6
Steers/Heifers	1.0	82	1
Young Turkeys	19.6 (1.7)	56	13 (4)
Ground Beef	7.5	53	5
Ground Chicken	44.6	53	26
Ground Turkey	49.9	53	29

Functional Food Defense Plan Measure*



- To be functional, an establishment must develop, write, implement, test, assess, and maintain the food defense plan.
- Data is obtained from the annual FSIS Food Defense Plan Survey.

Establishment Size	FY 2010
Large	97.1%
Small	83.2%
Very Small	63.6%
Total	73.6%

*FSIS completed the 5th Food Defense Survey in September 2010; goal is to get >/=90% total

Substantive Initiatives in 2011



- Baselines: Beef, hogs, poultry parts, unpasteurized liquid egg
- Prevention of contamination during slaughter/dressing proposed rule
- Poultry slaughter proposed rule
- Processed egg product HACCP/SSOP proposed rule
- PHIS implementation
- Validation
- Traceback
- Drug residues
- Salmonella* Enteritidis prevention in broilers
- Humane handling
- Non O157 STEC considerations
- Attribution of illness refinements

Contact Information



Dr. Daniel Engeljohn
1400 Independence Ave. S.W.
349-E JWB

Washington, DC 20250

Daniel.Engeljohn@fsis.usda.gov

202-205-0495