OneUSDA  “Do right and feed everyone”

Food Safety and Inspection Service
Protecting Public Health and Preventing Foodborne Illness
USDA
Food Safety and Inspection Service
Policy Update

AFDO, Annual Meeting
June 11, 2018

Roberta F. Wagner, B.S., M.S.
Assistant Administrator
USDA/FSIS/Office of Policy
Leadership Updates, Mission and Strategic Plan
2018 Spring Unified Regulatory/Deregulatory Agenda
FSIS Inspection Modernization
  • Modernization of Swine Slaughter Inspection System (NSIS)
  • Amendments to Egg Products Inspection Regulations/HACCP Rule for Egg Products
  • Up Next: Cattle/Beef Inspection Modernization
Poultry *Salmonella* Performance Standards
*Campylobacter* Performance Standards, Next Steps
Retail Surveillance Initiatives
USDA/FSIS
Leadership Updates
Mission
Strategic Plan FY2017 - FY2021
Food Safety and Inspection Service: FSIS Leadership Announcements

Administrator
- Carmen Rottenberg

Deputy Administrator
- Paul Kiecker
Food Safety and Inspection Service:  
**FSIS Mission**

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
- Poultry Products Inspection Act (PPIA), 1957
- Humane Methods of Slaughter Act (HMSA), 1958
- Egg Products Inspection Act (EPIA), 1970
More than 9,600 employees strong

We work together to accomplish our mission of protecting public health.
Food Safety and Inspection Service: 
**FSIS By the Numbers**

6,479 Establishments, 125 Ports of Entry, and 150,000 In-Commerce Facilities Nationwide
**Vision:** Everyone’s food is safe  
**Mission:** Protecting the public’s health by ensuring the safety of meat, poultry, and processed egg products

<table>
<thead>
<tr>
<th>GOAL 1</th>
<th>OUTCOME</th>
<th>OBJECTIVE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Prevent Foodborne Illness and Protect Public Health</td>
<td>1.1—Prevent Contamination</td>
<td>1.1.1—Drive Compliance With Food Safety Statutes and Regulations</td>
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<tr>
<td></td>
<td>1.2—Limit Illness From Regulated Products</td>
<td>1.1.2—Strengthen Sampling Programs</td>
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<td>1.1.3—Ensure Establishments Are Meeting Pathogen Reduction Performance Standards</td>
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<td>1.1.4—Promote Food Defense Practices</td>
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<td>1.2.1—Improve Food Safety at In Commerce Facilities</td>
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<td>1.2.2—Enhance Response to Foodborne Illness Outbreaks and Adulteration Events</td>
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<td>1.2.3—Increase Public Awareness of Recalls, Foodborne Illness, and Safe Food Handling Practices</td>
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<thead>
<tr>
<th>GOAL 2</th>
<th>OUTCOME</th>
<th>OBJECTIVE</th>
</tr>
</thead>
<tbody>
<tr>
<td>Modernize Inspection Systems, Policies, and the Use of Scientific Approaches</td>
<td>2.1—Improve Food Safety and Humane Handling Practices Through Adoption of Innovative Approaches</td>
<td>2.1.1—Modernize Scientific Techniques and Inspection Procedures</td>
</tr>
<tr>
<td></td>
<td>2.2—Enhance Access to Complete and Accurate Information to Inform Decisions</td>
<td>2.1.2—Increase Adoption of Human Handling Best Practices</td>
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<td></td>
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<td>2.2.1—Improve the Reliability, Access, and Timely Collection and Distribution of Information</td>
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<table>
<thead>
<tr>
<th>GOAL 3</th>
<th>OUTCOME</th>
<th>OBJECTIVE</th>
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<tbody>
<tr>
<td>Achieve Operational Excellence</td>
<td>3.1—Maintain A Well-Trained and Engaged Workforce</td>
<td>3.1.1—Improve Recruitment and Retention for Mission Critical Positions</td>
</tr>
<tr>
<td></td>
<td>3.2—Improve Processes and Services</td>
<td>3.1.2—Enhance Training and Development Opportunities Across Competency Areas</td>
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<td>3.1.3—Ensure Equal Opportunity and a Diverse and Inclusive Environment</td>
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<tr>
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<td></td>
<td>3.2.1—Enhance Efficiency and Effectiveness of Key Business Processes and Systems</td>
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<td></td>
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<td>3.2.2—Improve Service Delivery</td>
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</tbody>
</table>

**ACCOUNTABLE • COLLABORATIVE • EMPOWERED • SOLUTIONS-ORIENTED**
Food Safety and Inspection Service:

FSIS Contributions to the Federal Unified Agenda of Regulatory/Deregulatory Actions
E.O. 13771 - Reducing Regulation and Controlling Regulatory Costs
- Issued on February 2, 2017
- Requires that for each new regulation, two existing regulations be repealed, and that all incremental costs of new regulations be offset by savings/deregulatory actions

E.O. 13777 - Enforcing the Regulatory Reform Agenda
- Issued February 24, 2017
- Requires each Federal Agency to stand up a Regulatory Reform Task Force to enforce E.O. 13771
- USDA is requesting public comment on regulatory reform actions:

Unified Agenda of Federal Regulatory/Deregulatory Actions
- Bi-annual (Fall, Spring) Federal reports on planned regulatory/deregulatory actions
- Spring 2018 Agenda Posted; Fall 2018 Agenda Forthcoming
- Agendas can be found at: [https://www.reginfo.gov/public/do/eAgendaMain](https://www.reginfo.gov/public/do/eAgendaMain)
Food Safety and Inspection Service: Spring 2018 Unified Regulatory/Deregulatory Agenda

- Significant Regulations
  - Amendments to Egg Products Inspection Regulations/HACCP Rule for Egg Products
  - Modernization of Swine Slaughter Inspection (Final Rule Stage)

- Non Significant Regulations
  - Elimination of Trichina Control Regulations/Consolidation of Thermally Processed, Commercially Sterile Regulations (Final Rule Stage)
  - Elimination of Unnecessary Requirements for Hog Carcass Cleaning
  - Allowing Pet Food/Other Uninspected Articles to be Prepared in Official Establishments Outside of Established Hours of Operation for FSIS Inspection
  - Elimination of Requirement that Livestock Carcasses be Marked *U.S. Inspected and Passed* at Time of Inspection within Slaughter Establishments
  - Changes to Accreditation of Non-Federal Laboratories for Analytical Testing
  - Publication Method for Lists of Foreign Countries Eligible to Export Meat, Poultry, and Egg Products to the United States
  - Elimination of Dual Weight Labeling Requirements for Certain Meat and Poultry Products
  - Eligibility of Honduras and the Republic of Poland to Export Poultry Products to the US (Final Rule Stage; Two Rules)
  - Eligibility of PRC to Export Poultry Products to the US Produced from Birds Slaughtered in the PRC (Final Rule Stage)
Food Safety and Inspection Service:

FSIS Inspection Modernization

- Proposed Rule for Modernization of Swine Slaughter Inspection
- Proposed Rule to Amend Egg Products Inspection Regulations/HACCP Rule for Egg Products
- Cattle/Beef Inspection Modernization
Proposed Rule: Modernization of Swine Slaughter Inspection would amend the Federal Meat Inspection Act regulations to create:

- A new voluntary inspection system for market hog slaughter establishments. This part of the proposal was informed by Agency’s experiences under HIMP – The new voluntary inspection system is designed to improve food safety and animal welfare through more effective inspection; increase compliance with the Humane Methods of Slaughter Act; promote the efficient use of Agency inspection resources, and remove unnecessary regulatory obstacles to innovation

- The Agency is also proposing several changes to the regulations that would affect all establishments that slaughter any swine, regardless of the inspection system under which they operate or the age, size, or class of swine – The focus of these changes are with regards to sampling and testing to assure process control throughout slaughter and dressing operations
Regarding the voluntary NSIS, FSIS is proposing, in part, to require establishment personnel to:

- Sort/remove unfit animals before FSIS ante-mortem inspection, trim/identify defects on carcasses/parts before FSIS post-mortem inspection;
- Identify animals/carcasses sorted/removed for disposal before FSIS inspection with a unique tag, tattoo, or similar device, immediately denature major portions of the carcass on-site, maintain records to document total number of animals and carcasses sorted/removed per day;
- Immediately notify FSIS inspectors if they suspect an animal/carcass with a reportable foreign animal disease (e.g., African swine fever) while conducting sorting activities; and
- Maintain records documenting that products resulting from their slaughter operations meet new proposed definition of RTC pork product (slaughtered pork product is free from bile, hair, scurf, dirt, hooves, toe nails, etc. and therefore suitable for cooking without further processing).

In addition, FSIS is proposing to:

- Shift Agency resources to conduct more offline inspection activities (more effective in ensuring food safety) as opposed to online activities focused on quality defects/product marketability.
Food Safety and Inspection Service:
Proposed HACCP for Egg Products Rule

FSIS is Proposing to Require Egg Products Plants to:

- Develop and Implement:
  - HACCP Systems (9 CFR Part 417)
  - Sanitation SOPs (9 CFR Part 416)
- Meet Sanitation Performance Standards (9 CFR Part 416)

FSIS is Also Proposing to:

- Eliminate prescriptive, command-and-control requirements in current egg products regulations, providing industry with more flexibility, ability to innovate
  - Example, prescriptive requirements for plant sanitation, plant construction including rooms, doors, windows, plumbing and sewage disposal removed
- Remove the prescriptive pasteurization regulations and replace them with new provisions specifying that egg products must be produced to be edible without additional preparation to achieve food safety; the finished product may have no detectable pathogens
- Transfer jurisdiction for egg substitutes from FDA to FSIS
- Redefine continuous FSIS inspection
Move forward with modernizing cattle/beef slaughter inspection by issuing waivers to cattle establishments so that the Agency can gather information, including data to inform rulemaking.

Regulations in 9 CFR 303.1(h) provide for FSIS Administrator to waive, for limited periods of time, provisions of the regulations so that new procedures, equipment/technology, or processing techniques can be tested to facilitate improvements.

FSIS decides whether to grant requests for waivers based on establishment proposals and documentation submissions that demonstrate:

- Use of new procedures, equipment/technology, processing techniques is scientifically sound and facilitates system improvements; and
- Issuing the waiver will not impede inspection, jeopardize safety of FSIS employees, or conflict with the provisions of the Federal Meat Inspection Act.

FSIS is likely to announce criteria for cattle/beef modernization waiver requests, once determined, in the *Federal Register*. 
FSIS intends to announce and request comment on its plans for analyzing raw ground beef components other than raw beef manufacturing trimmings (such as head meat, cheek meat, and weasand) for non-O157 STECs, in addition to *E. coli* O157:H7.
FSIS intends to announce and request comment on - in a FRN – updated or new pathogen reduction performance standards for *Salmonella* in raw ground beef and beef manufacturing trimmings intended for use in non-intact products such as ground beef.

- FSIS set performance standards for *Salmonella* in raw ground beef and carcasses in 1996.
- FSIS intends to update the performance standard for raw ground beef and create a new standard for raw beef manufacturing trimmings, the primary component of ground beef - because ground beef products continue to be associated with illness outbreaks.
- FSIS intends to propose to eliminate the beef carcass performance standards because *Salmonella* is rarely detected in carcass samples.
- FSIS anticipates that the new performance standards will lead establishments producing raw beef manufacturing trimmings and raw ground beef, to strengthen their *Salmonella* control measures.
- Should we move forward on this, FSIS will consider comments received on the FRN before announcing the final performance standards in the FR and implementing them.
Food Safety and Inspection Service:

Posting Aggregate/Individual Establishment-Specific Salmonella Performance Standard Categories for Poultry Establishments

Campylobacter Performance Standards for Poultry, Next Steps
February 11, 2016, FSIS announced (81 FR 7285) new performance standards for \textit{Salmonella} and \textit{Campylobacter} in NRTE Comminuted Chicken and Turkey Products and Raw Chicken Parts and changes to related Agency verification procedures.

- \textit{Salmonella} and \textit{Campylobacter} performance standards for poultry carcasses established a few years earlier.

FR also announced that FSIS will assess establishment performance through continuous year-round sampling using a 52-week moving window and that the number of samples collected in the window will vary, depending on the volume of the product an establishment produces.

FSIS started publicly posting aggregate category data for establishments subject to poultry \textit{Salmonella} and \textit{Campylobacter} performance standards August 2016.

January 23, 2018, FSIS resumed posting categories for individual carcass establishments, and intends to begin posting categories for individual comminuted poultry and chicken part establishments November 2018.

- Monthly updates to aggregate/individual establishment category web postings.
**Food Safety and Inspection Service:**

**Current Aggregate Young Chicken Carcass Results**

**Young Chicken Carcasses:** Establishment Aggregate Categories for Sample Collection Period February 5, 2017 through April 28, 2018

<table>
<thead>
<tr>
<th>Salmonella</th>
<th>All Establishments</th>
<th>Large Establishments</th>
<th>Small Establishments</th>
<th>Very Small Establishments</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Number</td>
<td>Percent</td>
<td>Number</td>
<td>Percent</td>
</tr>
<tr>
<td>Category 1</td>
<td>98</td>
<td>52.1</td>
<td>72</td>
<td>54.5</td>
</tr>
<tr>
<td>Category 2</td>
<td>56</td>
<td>29.8</td>
<td>36</td>
<td>27.3</td>
</tr>
<tr>
<td>Category 3</td>
<td>34</td>
<td>18.1</td>
<td>24</td>
<td>18.2</td>
</tr>
<tr>
<td>TOTAL</td>
<td>188</td>
<td>100</td>
<td>132</td>
<td>100</td>
</tr>
</tbody>
</table>
### Chicken Parts: Establishment Aggregate Categories for Sample Collection Period February 5, 2017 to April 28, 2018

<table>
<thead>
<tr>
<th>Salmonella</th>
<th>All Establishments</th>
<th>Large Establishments</th>
<th>Small Establishments</th>
<th>Very Small Establishments</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Number</td>
<td>Percent</td>
<td>Number</td>
<td>Percent</td>
</tr>
<tr>
<td>Category 1</td>
<td>119</td>
<td>41.7</td>
<td>58</td>
<td>37.9</td>
</tr>
<tr>
<td>Category 2</td>
<td>58</td>
<td>20.4</td>
<td>44</td>
<td>28.8</td>
</tr>
<tr>
<td>Category 3</td>
<td>108</td>
<td>37.9</td>
<td>51</td>
<td>33.3</td>
</tr>
<tr>
<td>TOTAL</td>
<td>285</td>
<td>100</td>
<td>154</td>
<td>100</td>
</tr>
</tbody>
</table>
## Current Aggregate Comminuted Chicken Products Results

**Comminuted Chicken:** Establishment Aggregate Categories for Sample Collection Period February 5, 2017 through April 28, 2018

<table>
<thead>
<tr>
<th>Salmonella</th>
<th>All Establishments</th>
<th>Large Establishments</th>
<th>Small Establishments</th>
<th>Very Small Establishments</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Number</td>
<td>Percent</td>
<td>Number</td>
<td>Percent</td>
</tr>
<tr>
<td>Category 1</td>
<td>17</td>
<td>28.8</td>
<td>3</td>
<td>27.3</td>
</tr>
<tr>
<td>Category 2</td>
<td>15</td>
<td>25.4</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Category 3</td>
<td>27</td>
<td>45.8</td>
<td>8</td>
<td>72.7</td>
</tr>
<tr>
<td>TOTAL</td>
<td>59</td>
<td>100</td>
<td>11</td>
<td>100</td>
</tr>
</tbody>
</table>
Aggregate and individual carcass establishment *Salmonella* category postings to be updated monthly

FSIS follow-up sampling for Category 3 establishments for carcasses, chicken parts and comminuted turkey and chicken products is in progress

Notice for Inspection Program Personnel with instructions pertaining to establishments that remain in Category 3 should issue in the next few weeks
While addressing *Salmonella* reduction in poultry is FSIS’s priority, we do have plans for updating *Campylobacter* performance standards.

We are researching incorporating the use of a more sensitive method to detect *Campylobacter* in poultry carcasses and comminuted products and chicken parts for a number of reasons, as a result likely to establish new baselines and propose new performance standards in the future.

This will take time, in the interim, categories will not be reported relative to the existing *Campylobacter* performance standards.

A Constituent Update and FRN will issue in the near future laying out the Agency’s plan for *Campylobacter* and poultry.
Food Safety and Inspection Service:

**FSIS Retail Surveillance Activities**
- Retail Deli Surveillance – Updated Results
- Grinding Records Rule
- Mechanically Tenderized Labeling Rule
Food Safety and Inspection Service:  
**Retail Listeria monocytogenes Update**

- The week of Jan. 25, 2016, FSIS launched a year-long pilot 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).

- During the year long pilot, FSIS tracked the percent of the 33 recommendations that retailers followed, in the following four categories:
  - Product handling
  - Cleaning and sanitizing
  - Facility and equipment controls
  - Employee practices

- Results are posted quarterly on the FSIS website
Under the Strategic Plan, FSIS will track whether delicatessens (delis) are following eight (8) 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 have been:

- 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
- Required as per the [Federal Meat Inspection Act (FMIA)](#) and the [Poultry Products Inspection Act (PPIA)](#).
Food Safety and Inspection Service: **Eight Most Important Retail Deli Recommendations**

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)*.
### Food Safety and Inspection Service:
#### Percentage of Delis Following Each of the Top 8 Recommendations (FY16-FY18)

<table>
<thead>
<tr>
<th>Question</th>
<th>Percentage of Delis Following Recommendation</th>
</tr>
</thead>
<tbody>
<tr>
<td>No adulterated products present</td>
<td>99.69%</td>
</tr>
<tr>
<td>Refrigerate RTE products promptly</td>
<td>96.86%</td>
</tr>
<tr>
<td>No RTE products near raw products</td>
<td>88.80%</td>
</tr>
<tr>
<td>Cover RTE products promptly</td>
<td>87.53%</td>
</tr>
<tr>
<td>No insanitary product cond.</td>
<td>96.63%</td>
</tr>
<tr>
<td>Clean &amp; sanitize equip every 4 h</td>
<td>83.92%</td>
</tr>
<tr>
<td>Sanitary facility conditions</td>
<td>97.72%</td>
</tr>
<tr>
<td>Use of disposable gloves</td>
<td>96.81%</td>
</tr>
</tbody>
</table>
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.
# Food Safety and Inspection Service: Grinding Record/Log Requirements

**NEW WAVE STORE**

123 Main Street

Anytown, USA, Zip Code

**FRESH GROUND BEEF PRODUCTION LOG/TRACKING LIST**

<table>
<thead>
<tr>
<th>Employee Name</th>
<th>Today’s Date</th>
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<tbody>
<tr>
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</tbody>
</table>

<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>
</tr>
</thead>
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</table>

________________________________________

Signature of Store Management Reviewer

Date
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,
- To use a thermometer
Questions?

Can’t Find What You Are Looking For?

AskFSIS