



**Food Safety and Inspection Service**  
U.S. DEPARTMENT OF AGRICULTURE

A background image showing food preparation on a marble surface. In the foreground, a white plate holds a pile of cubed raw meat. Behind it, a white cutting board is filled with skewers of meat, cherry tomatoes, and green and red bell peppers. To the left, a red and white plaid cloth is draped over the counter, and several whole green and red peppers are visible.

# Association of Food and Drug Officials: Annual Educational Conference OFS Regulatory Update

June 10, 2024  
Grand Rapids, Michigan

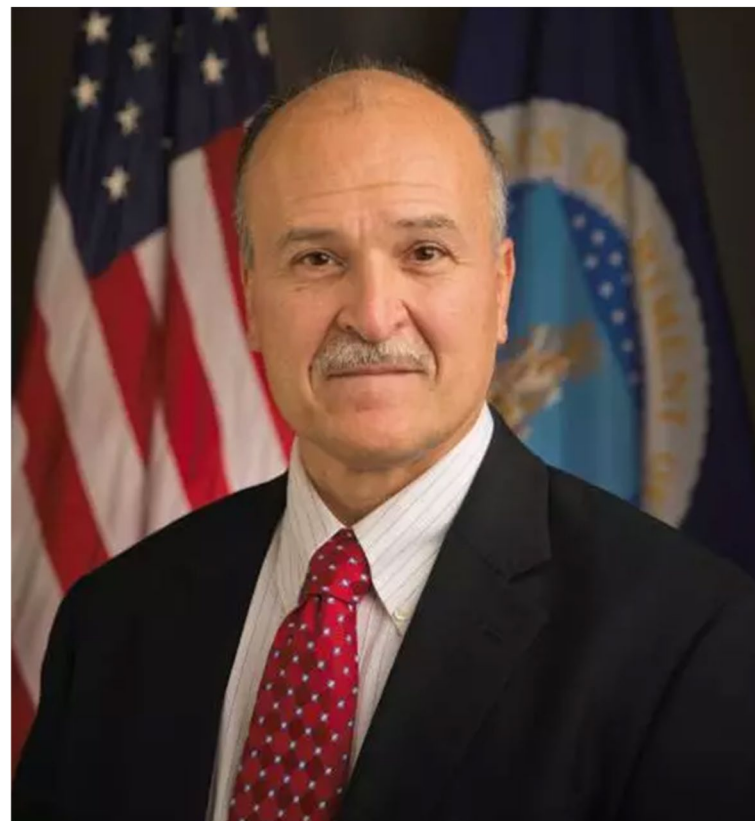


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## Dr. Emilio Esteban

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Under Secretary for Food Safety



## My Vision

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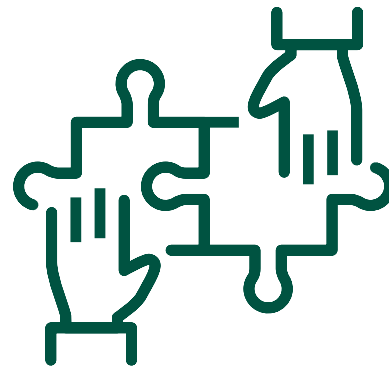
To enhance food safety  
and protect public health  
through innovation,  
science, and transparency



# USDA: Supporting American Agriculture

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- USDA is committed to championing small and mid-sized meat and poultry processors, increasing competition and lowering costs for working families.
- Small plants are critical to a healthy and resilient food supply chain.
- USDA is making investments to increase independent meat and poultry processing capacity, expand market opportunities for farmers and support a growing workforce in rural areas.



# Reducing Human Illnesses from *Salmonella* in Poultry

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- In October 2021, FSIS announced we are taking a comprehensive look at how to revise our existing strategy for controlling *Salmonella* contamination in poultry products in a way that would reduce human illness.
- Poultry products are a leading source of foodborne *Salmonella* illnesses.

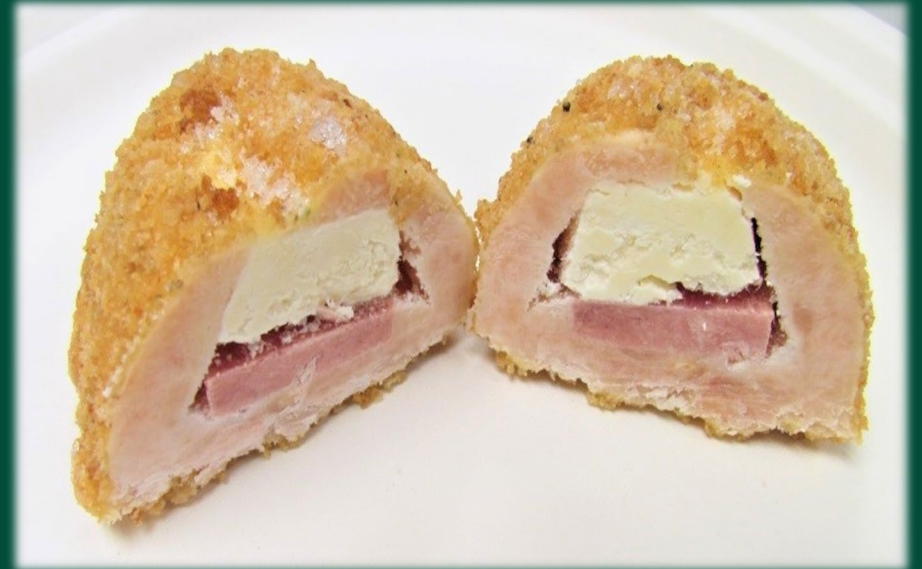


# Reducing Human Illnesses from *Salmonella* in Poultry

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## Not-Ready-To-Eat (NRTE) Breaded Stuffed Chicken Final Rule

- April 26, 2024, FSIS announced its final determination declaring that *Salmonella* at levels of 1 CFU per gram or higher is an adulterant in NRTE breaded stuffed chicken products.
- This final determination only applies to *Salmonella* in these products.
- FSIS specifically defines NRTE breaded stuffed chicken products as those products that are breaded and stuffed and contain raw chicken components.



# *Salmonella* Vaccines

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# *Salmonella* Enumeration

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# Recent Initiatives

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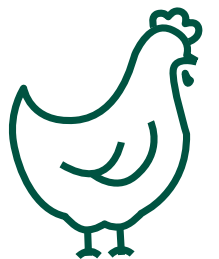
- Product of USA
  - Final Rule: Voluntary Labeling of FSIS-Regulated Products with U.S.-Origin Claims
- Animal-Raising Claims
- Safe Handling Instructions
- Food Products Derived from Animal Cells



# Retail Outreach

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- FSIS [Retail Guidance](#) webpage
- Examples of retail-focused guidelines and outreach:
  - Best Practices Guidance for Controlling *Listeria monocytogenes* in Retail Delicatessens
  - Retail Recordkeeping for Establishments and Retail Stores That Grind Raw Beef Products
  - Retail handouts
- Shopper History Outbreak Partnership (SHOP)





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[fsis.usda.gov](https://fsis.usda.gov)