



United States Department of Agriculture

One Team, One Purpose



Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness



Food Safety and Inspection Service:
Update

FSIS Policy Update

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Food Safety and Inspection Service:
Pathogen Reduction Performance Standard (PRPS) FR Notice

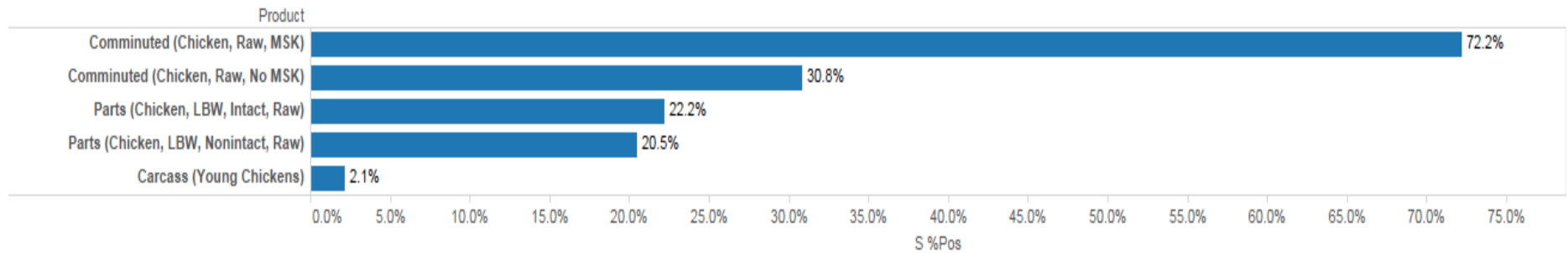
- **Published 2/11/16**
 - **50K illnesses averted (*Salmonella* and *Campylobacter*)**
 - **Begin assessing within 90 days (May 11, 2016)**
 - **Assessing improvement in pathogen control regularly to ensure improved pathogen control**
 - **Will publish category status of all establishments, not just failing establishments**
 - **Numerous new controls to force industry to respond positively to inadequate pathogen control**

Food Safety and Inspection Service: Comparison of % Positive Rate to Proposed PRPS

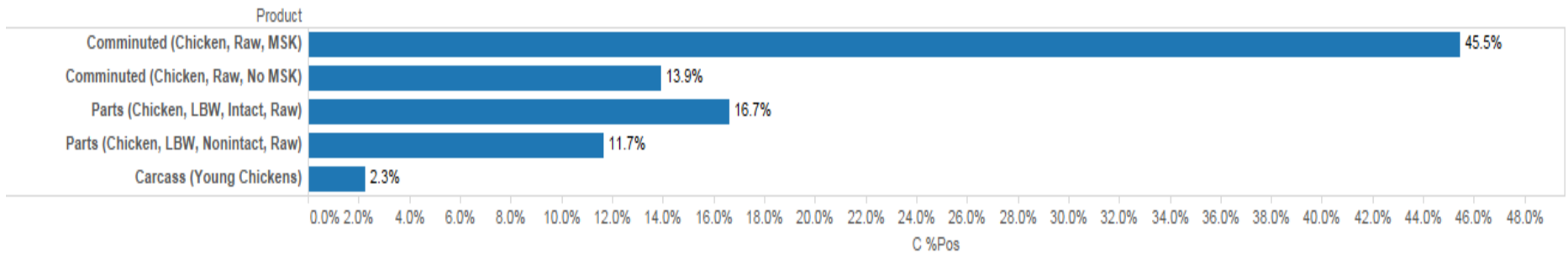
- **Parts**
 - For *Salmonella*, PRPS is 15.4 % while current % positive rate is 22.2 % (intact) and 20.5 (non-intact)
 - For *Campylobacter*, PRPS is 7.7 % while current % positive rate is 16.7 % (intact) and 11.7 % (non-intact)
- **Comminuted**
 - For *Salmonella*, PRPS is 25.0 % while current % positive rate is 30.8 % (w/o MSK)
 - For *Campylobacter*, PRPS is 1.9 % while current % positive rate is 13.9 % (w/o MSK)

Percent Positive in Domestic Chicken Products*

Salmonella

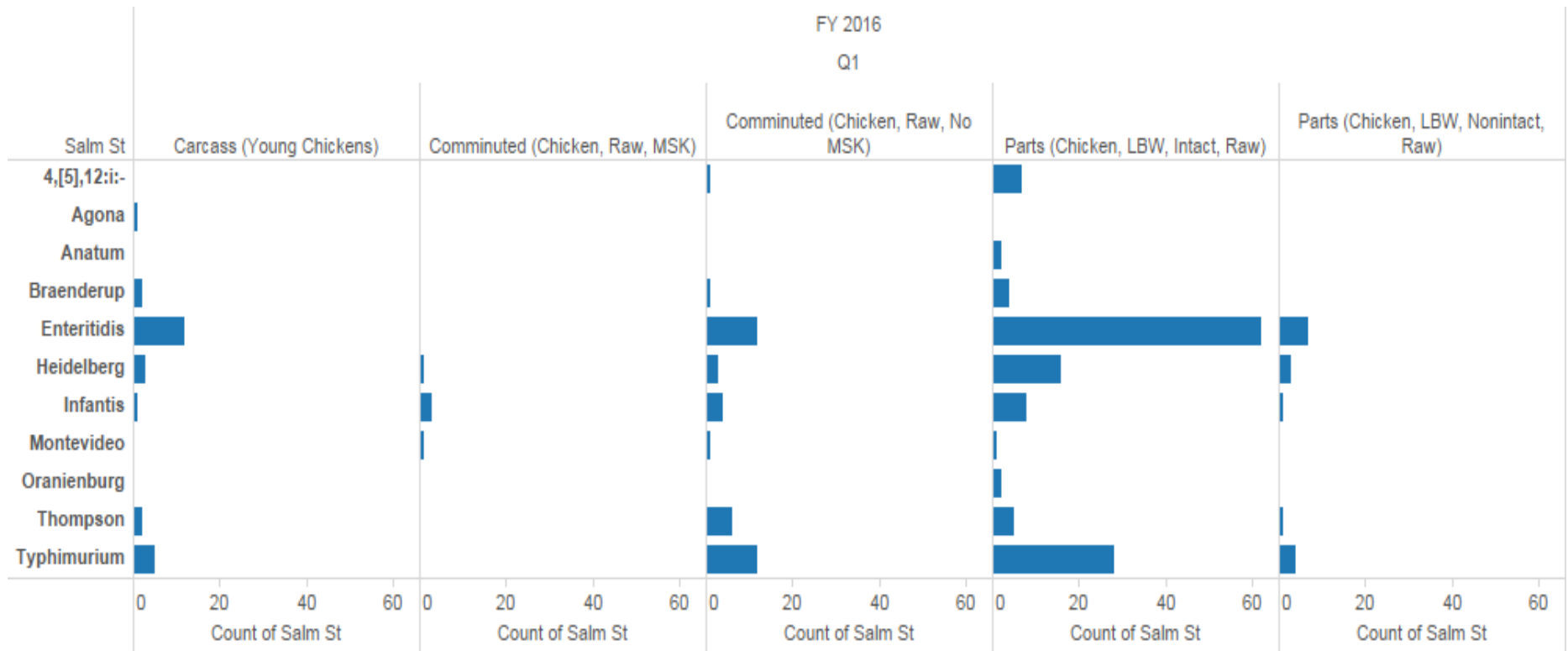


Campylobacter



*Preliminary Data

Counts of CDC 'Top 20' Serotypes in Domestic Chicken Products*



*Preliminary Data

Food Safety and Inspection Service:
On-going and Emerging Problem Products

- **NRTE stuffed chicken breast that appears RTE**
 - **Parts and comminuted product process control to reduce frequency of contamination cannot be downplayed for success**
 - **FSIS considering sampling source and finished product of all manufacturers of this type of product**
- **Chicken livers**
 - **Illnesses due, in part, to under-processing**
 - **FSIS considering special sampling program**

Food Safety and Inspection Service: LM Control at Retail

- Issued a Federal Register Notice on June 11, 2015 (80 FR 33228)
- Announced the availability of the Best Practices Guidance for Controlling *Listeria monocytogenes* in Retail Delicatessens and plans for FSIS follow-up to assess awareness
- Identifies steps that retailers can take to prevent certain RTE foods that are prepared and sliced in retail delicatessens and consumed in the home, noting the following key findings:
 - Storage temperature
 - Growth Inhibitors
 - Control cross-contamination
 - Control contamination at its source
 - Continue sanitation

Food Safety and Inspection Service: Operational Issues at Slaughter

- **Receiving complaints nationwide about increased slaughter of young, heavy (greater than 6 pound) birds that require presentation considerations for proper inspection**
 - **Also, larger birds are exhibiting “woody breast” (pectoralis major myopathy) and negative eating quality attributes not affecting food safety**

Food Safety and Inspection Service: Validation

- **Issued a Federal Register Notice on May 14, 2015 (80 FR 27557)**
- **Announced the availability of the final revision of the Compliance Guideline for HACCP Systems Validation; responded to comments from the May 2013 draft)**
- **FSIS began verification activities in a stepwise approach (large establishments on January 4, 2016, small and very small establishments on April 4, 2016)**
- **A series of webinars and other outreach is planned; let FSIS know of your interest**

Food Safety and Inspection Service: Planned Changes in Verification Testing

- **FSIS is in the planning stage of modifying its *Salmonella* verification testing program to add *Listeria monocytogenes* to all egg product sampling**
 - **Currently collecting ~1,500 samples annually**
- **Still assessing whether to institute an environmental and food contact surface testing program consistent with the methodology used for ready-to-eat meat and poultry products**
- **Assessing whether drug residue testing is warranted**

Food Safety and Inspection Service: Ineligible Egg Products

- **HPAI possibly contributing to an increase awareness of egg products entering the US from ineligible sources**
 - **Ineligible product is adulterated; some of this product also is misbranded**
 - **Names say “bird egg” but doesn’t specify type of poultry, or “food preparation product”, or “proteing concentrates”**
- **FSIS is working with CBP, APHIS, and FDA and will soon announce new steps to both prevent product coming in and request a voluntary recall**

Food Safety and Inspection Service: Verification Testing of Claims

- **FSIS has announced plans to assess labeling claims via verification testing**
 - **Initial assessment of ground beef identified non-compliance with fat (35 % non-compliance) and sodium (2 % non-compliance); FSIS is expanding the ground beef program**
 - **Now considering expanding to poultry products**
 - **FSIS also is intent upon assessing antibiotic and allergen use**

Food Safety and Inspection Service: WGS

- **Helps to resolve bacterial identity and relatedness in the context of epidemiological investigations**
- **FSIS expects to have 6 sequencers operational in FY2017 with capacity of ~5,000 isolates annually**
- **FSIS part of CDC-FDA-FSIS collaborative effort (Gen-FS)**
- **Files uploaded to National Center for Biotechnology Information in real-time**
 - **LM (all currently assessed); *Salmonella*; STEC; O157 STEC**
- **FSIS expects to share WGS data along with PFGE, serotype, and antimicrobial susceptibility results with facilities**

Food Safety and Inspection Service: International Issues

- **Multiple requests for equivalency under review and proceeding to rulemaking (e.g., 11 requests under active review for poultry)**
- **Numerous requests for processed eggs due to HPAI in the US, and beef reinstatements due to worldwide improved controls for BSE**

Food Safety and Inspection Service:
Siluriformes -- Catfish

- **New inspection program to begin March 2016**
 - **Transition period for 18 months, until September 2017**
 - **Precedent-setting in that “on farm” verification is part of the new law**
 - **Laboratory testing will include pathogens, drug residues, and speciation**
 - **Foreign countries must seek equivalence of their inspection system**

Food Safety and Inspection Service: New Regulations Going Into Effect

- **Mechanically tenderized beef labeling, including validated cooking instructions**
- **Grinding logs for source material and sanitation for ground beef**

Food Safety and Inspection Service: Compliance Guidelines

- ***Salmonella* and *Campylobacter* in poultry (December 16, 2015)**
- **Allergens (November 16, 2015)**
- **LM in retail delis (June 2015)**

Food Safety and Inspection Service: **AskFSIS**

- **At USDA, askKaren for consumer related questions; Ask-the-Expert for broad USDA questions; and askFSIS for FSIS inspection related policy questions**
- **Designed to help OPPD more effectively respond to technical questions from all stakeholders, and to assess policy clarity/completeness**
- **askFSIS public Qs&As reviewed annually to ensure up-to-date responses; password-protected Qs&As address specific or proprietary issues**
- **4 staffs (85 SMEs) handle -- labeling, technical, sampling, export/import**
- **Get follow-up questions requiring responses**
- **FY2015, 31,003 responses documented**
 - **Top 3 topics: labeling, HACCP, general processing**

Food Safety and Inspection Service:
Wrap-up

Questions?