



United States Department of Agriculture

OneUSDA “Do right and feed everyone”



Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness



Food Safety and Inspection Service:

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

Food Safety and Inspection Service: **Topics to be Covered**

- ❑ 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

Food Safety and Inspection Service:

**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

Food Safety and Inspection Service:
FSIS Organization: One Team with One Purpose

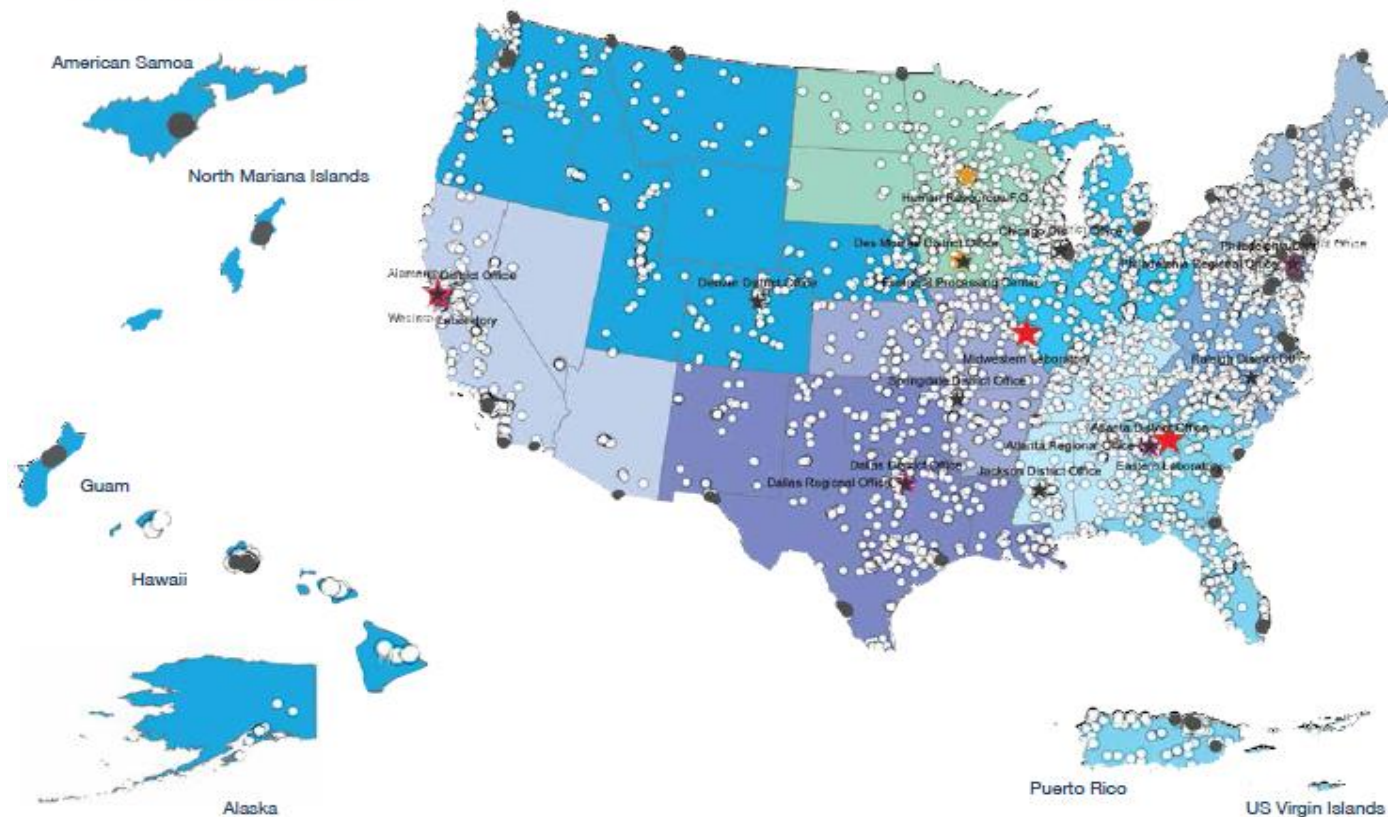
**We work
together**
to accomplish
our mission of
protecting
public health.



Food Safety and Inspection Service:

FSIS By the Numbers

Where We Work



**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

OUTCOME

OBJECTIVE

GOAL 1

Prevent Foodborne Illness and Protect Public Health

1.1—Prevent Contamination

1.2—Limit Illness From Regulated Products

1.1.1 —Drive Compliance With Food Safety Statutes and Regulations

1.1.2 —Strengthen Sampling Programs

1.1.3 —Ensure Establishments Are Meeting Pathogen Reduction Performance Standards

1.1.4 —Promote Food Defense Practices

1.2.1—Improve Food Safety at In Commerce Facilities

1.2.2—Enhance Response to Foodborne Illness Outbreaks and Adulteration Events

1.2.3—Increase Public Awareness of Recalls, Foodborne Illness, and Safe Food Handling Practices



GOAL 2

Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

2.1—Improve Food Safety and Humane Handling Practices Through Adoption of Innovative Approaches

2.2—Enhance Access to Complete and Accurate Information to Inform Decisions

2.1.1—Modernize Scientific Techniques and Inspection Procedures

2.1.2—Increase Adoption of Human Handling Best Practices

2.2.1—Improve the Reliability, Access, and Timely Collection and Distribution of Information



GOAL 3

Achieve Operational Excellence

3.1—Maintain A Well-Trained and Engaged Workforce

3.2—Improve Processes and Services

3.1.1—Improve Recruitment and Retention for Mission Critical Positions

3.1.2—Enhance Training and Development Opportunities Across Competency Areas

3.1.3—Ensure Equal Opportunity and a Diverse and Inclusive Environment

3.2.1—Enhance Efficiency and Effectiveness of Key Business Processes and Systems

3.2.2—Improve Service Delivery



ACCOUNTABLE • COLLABORATIVE • EMPOWERED • SOLUTIONS-ORIENTED

Food Safety and Inspection Service:

**FSIS Contributions to the Federal
Unified Agenda of
Regulatory/Deregulatory Actions**

Food Safety and Inspection Service:

Unified Agenda of Federal 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:
 - <https://www.regulations.gov/document?D=USDA-2017-0002-0001>
- ❑ **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>

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**)

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**

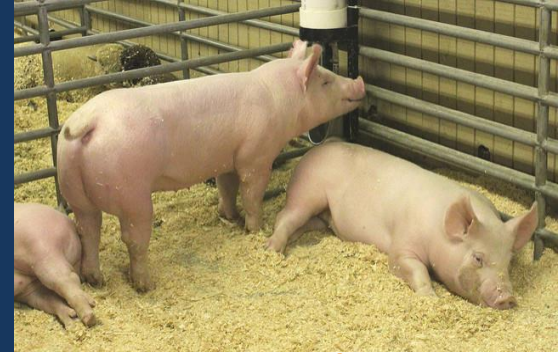
Food Safety and Inspection Service: **Swine Slaughter Inspection Modernization**



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

Food Safety and Inspection Service: **Key Elements of the Proposed NSIS**



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:

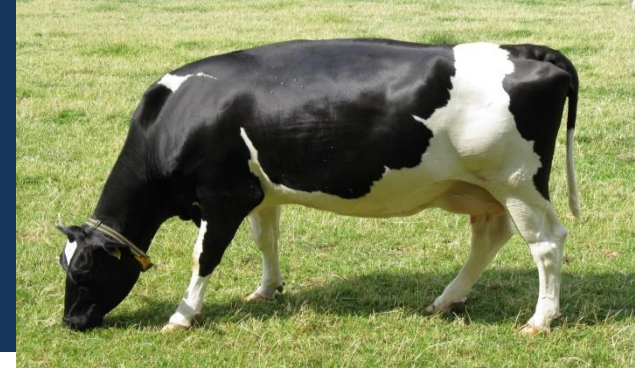
- ❑ **Develop and Implement:**
 - HACCP Systems (9 CFR Part 417)
 - Sanitation SOPs (9 CFR Part 416)
- ❑ **Meet Sanitation Performance Standards (9 CFR Part 416)**

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**

Food Safety and Inspection Service:

Cattle/Beef Inspection Modernization: Waivers



- ❑ 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*.

Food Safety and Inspection Service:

Cattle/Beef Modernization: Non-0157 STEC



- ❑ **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.**

Food Safety and Inspection Service:
Cattle/Beef Modernization
***Salmonella* Performance Standards**



- ❑ 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**

Food Safety and Inspection Service:

New *Salmonella*/*Campylobacter* Performance Standards for Poultry

- ❑ **February 11, 2016**, FSIS announced (81 FR 7285) new performance standards for *Salmonella* and *Campylobacter* in NRTE Comminuted Chicken and Turkey Products and Raw Chicken Parts and changes to related Agency verification procedures
 - *Salmonella* and *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 *Salmonella* and *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

<i>Salmonella</i>		All Establishments		Large Establishments		Small Establishments		Very Small Establishments	
		Number	Percent	Number	Percent	Number	Percent	Number	Percent
	Category 1	98	52.1	72	54.5	20	50.0	6	37.5
	Category 2	56	29.8	36	27.3	13	32.5	7	43.7
	Category 3	34	18.1	24	18.2	7	17.5	3	18.8
	TOTAL	188	100	132	100	40	100	16	100 ³³

Food Safety and Inspection Service:
Current Aggregate Data Chicken Parts Results

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

<i>Salmonella</i>		All Establishments		Large Establishments		Small Establishments		Very Small Establishments	
		Number	Percent	Number	Percent	Number	Percent	Number	Percent
	Category 1	119	41.7	58	37.9	55	45.5	6	54.5
	Category 2	58	20.4	44	28.8	13	10.7	1	9.1
	Category 3	108	37.9	51	33.3	53	43.8	4	36.4
	TOTAL	285	100	154	100	121	100	11	100

Food Safety and Inspection Service:
Current Aggregate Comminuted Chicken Products Results

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

<i>Salmonella</i>		All Establishments		Large Establishments		Small Establishments		Very Small Establishments	
		Number	Percent	Number	Percent	Number	Percent	Number	Percent
	Category 1	17	28.8	3	27.3	12	27.9	2	40.0
	Category 2	15	25.4	0	0	13	30.2	2	40.0
	Category 3	27	45.8	8	72.7	18	41.9	1	20.0
	TOTAL	59	100	11	100	43	100	5	100

Food Safety and Inspection Service:

Next Steps: Categories and Salmonella Performance Standards

- ❑ **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**

Food Safety and Inspection Service:

Campylobacter Performance Standards, Next Steps

- ❑ 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



Food Safety and Inspection Service: **Retail *Listeria monocytogenes* Update**

- ❑ 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 \(PPIA\)](#).



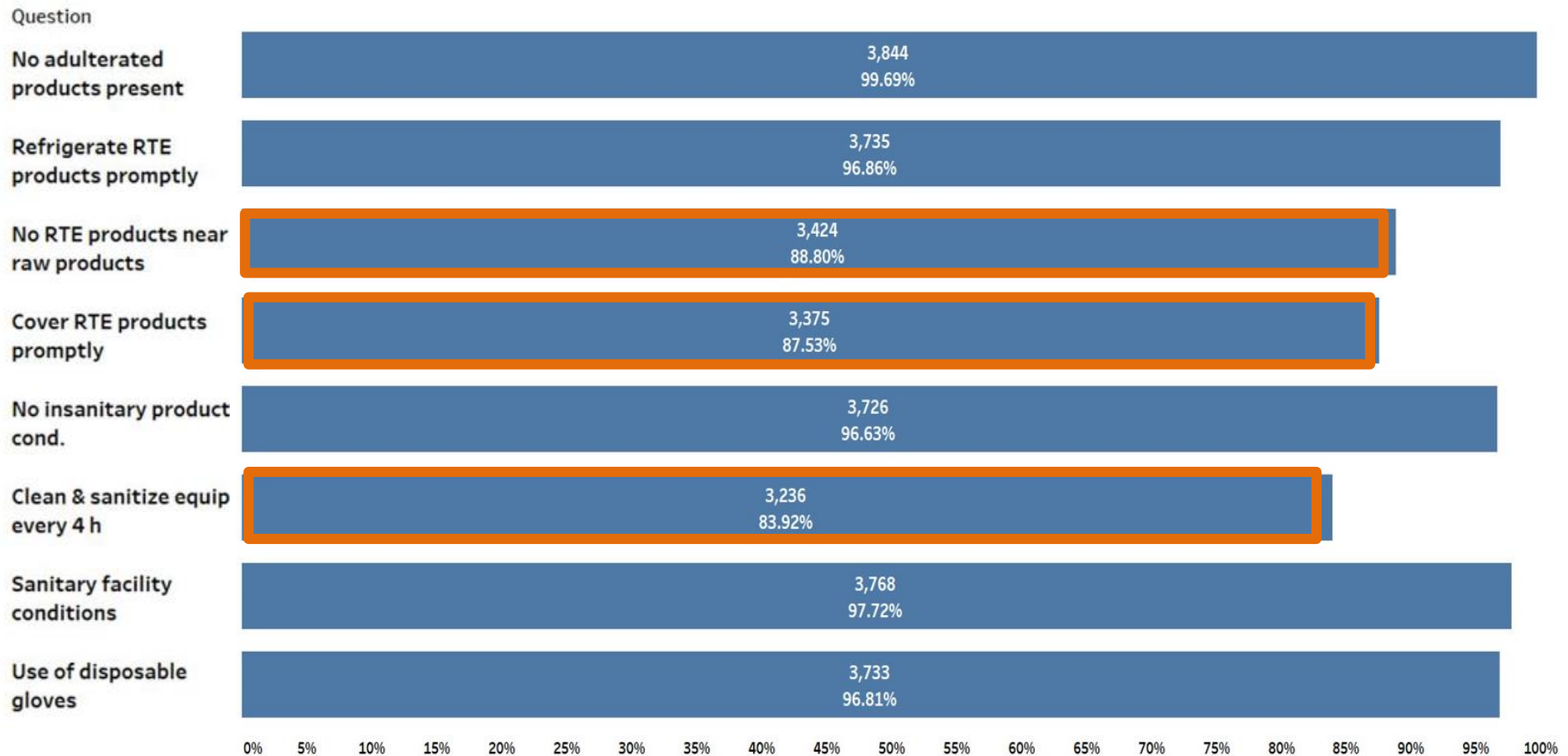
Food Safety and Inspection Service:

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)



Percentage of Delis Following Recommendation

Food Safety and Inspection Service: **Grinding Records/Logs**

- ❑ 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

1. Date and time of production
2. Manufacturer name of source material
3. Supplier lot numbers, production dates
4. Supplier establishment numbers
5. Date and time when equipment and surfaces are cleaned and sanitized

NEW WAVE STORE

123 Main Street

Anytown, USA, Zip Code

FRESH GROUND BEEF PRODUCTION LOG/TRACKING LIST

Employee Name _____ Today's Date _____

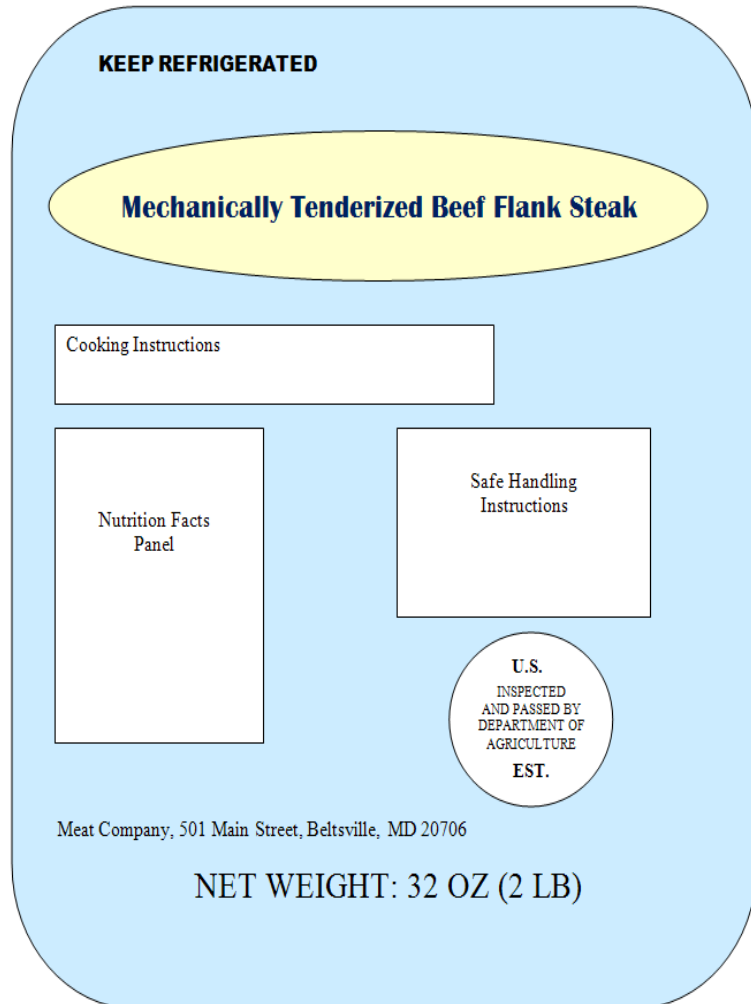
Date and Time of Grind	Manufacturer Name of Source Material Used for Product Produced	Supplier Lot #s, Product Code and/or Pack Date of Source Material Used	Est. Number(s) of Est. providing source material	Date and Time Grinder and Related FCSs Cleaned and Sanitized	Comments

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](#)

The screenshot shows the AskFSIS website. At the top is the USDA logo and the text 'United States Department of Agriculture Food Safety and Inspection Service'. A navigation bar contains links: 'About FSIS', 'District Offices', 'Careers', 'Contact Us', 'Ask Karen', 'askFSIS' (circled in red), and 'Español'. Below this is a secondary navigation bar with 'Home', 'Topics', 'Programs & Services', 'Newsroom', and 'Forms'. On the right, there are links for 'Site Map' and 'Help'. A third navigation bar includes 'Home', 'Answers', 'Submit a Question', 'My Questions' (with a dropdown arrow), and 'Help'. To the right of this bar are 'Log In' and 'Sign Up' links. The main content area has two dropdown menus: 'Limit by product' (set to 'All') and 'Limit by category' (set to 'All'). Below these is a search bar with the placeholder text 'Find the answer to your question' and a 'Search' button. Further down are two more dropdowns: 'Sort by' (set to 'Default') and 'Direction' (set to 'Ascending'). At the bottom of the main area is a section titled 'Most Popular Answers' with two links: 'Pepperoni Pizza with Whole Wheat Crust' and 'Use of Celery Powder and Other Natural Sources of Nitrite as Curing Agents'. On the right side of the page is a 'Contact Us' sidebar with three sections: 'Ask a Question' (with a question mark icon), 'Contact Us' (with a phone icon), and 'Give Feedback' (with a clipboard icon). Each section has a brief description of the service.