



United States Department of Agriculture

OneUSDA “Do right and feed everyone”



Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness



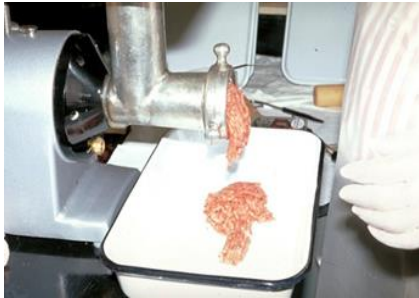
Food Safety and Inspection Service

Compliance and Investigations Division (CID)



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SE Regional Director
Atlanta, GA.

Food Safety and Inspection Service: Program Areas



Office of the Administrator

Civil Rights Staff

<u>Deputy Administrator</u>	<u>Chief Operating Officer</u>
Office of Investigation Enforcement and Audit	Office of the Chief Information Officer
Office of Field Operations	Office of Management
Office of Public Health Science	Internal Affairs
Office of Employee Experience and Development	Office of Planning, Analysis and Risk Management
Office of the Chief Financial Officer	Office of Public Affairs and Consumer Education
Office Policy and Program Development	Significant Incident Preparedness and Response Staff
Office of International Coordination	

Food Safety and Inspection Service: Background

- The responsibility for protecting public health is directly tied to the FMIA, PPIA, and the EPIA
- The Acts give FSIS the authority and responsibility to protect consumers and to ensure products are wholesome, not adulterated and properly labeled
- The Acts provide FSIS with enforcement authorities and sanctions for violations

Food Safety and Inspection Service: Office of Investigation, Enforcement and Audit



Investigation, Enforcement and Audit Employees:

Respond to...

- Foodborne illness outbreaks
- Natural disasters
- Intentional contamination events

Conduct...

- Surveillance
- Investigations
- Enforcement activities

Investigation, Enforcement and Audit is the eyes and ears of the agency, enforcing policies to keep food safe for the consumer.



Food Safety and Inspection Service: OIEA Mission

OIEA has four major areas of focus:

- Surveillance & Investigation;
- Enforcement & Litigation;
- Resource Management and,
- Audit & Evaluation



Food Safety and Inspection Service:
OIEA-CID Mission

- **Surveillance** – Food safety, food defense, product sampling, and other in-commerce activities to ensure product safety, security, and industry awareness and compliance
- **Investigation** – Evidence collection, analysis, and decisions to address violations of law, food safety incidents, and public health priorities, as well as mismanagement, fraud, waste, and abuse

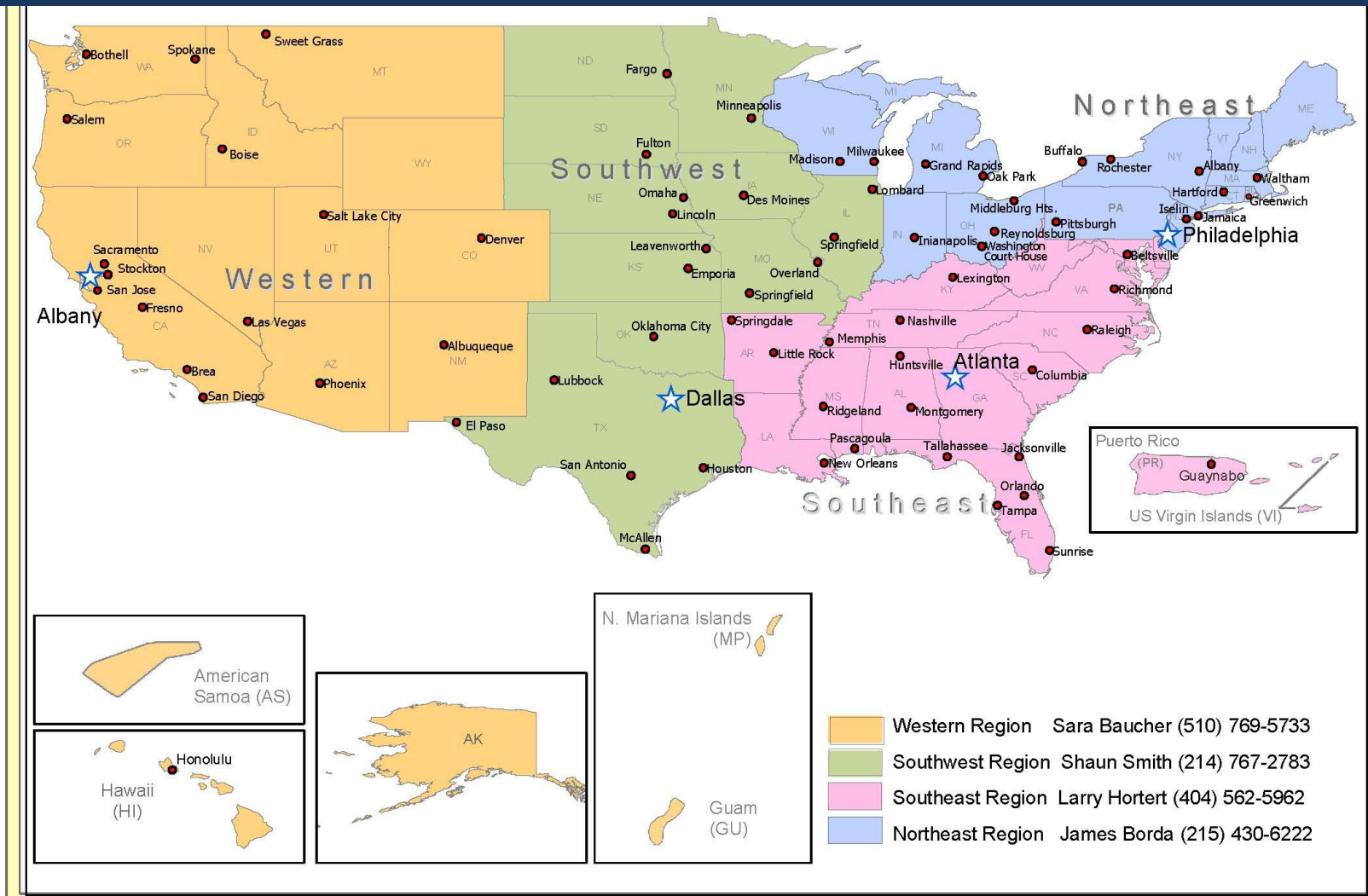
Food Safety and Inspection Service: CID Activities

- Surveillance
- Investigations
 - a.) Alleged violations
 - b.) Foodborne illness outbreaks
- Product control
- Food Defense and Emergency Response
- Education
- Liaison

Food Safety and Inspection Service: CID Structure and Employees

Headquarters		Field	
Director	1	Regional Directors	4
Sr. Compliance Specialists	2	Deputy Regional Directors	4
		Supervisory Investigators	13
		Senior Investigators	8
		Investigators	132
		Support Staff	6

Food Safety and Inspection Service: CID Regions and Offices—March 2019



Food Safety and Inspection Service: Where Do Investigators Work?

- Inspected slaughter and processing plants
- Custom slaughter and processing plants
- Distributors
- Warehouses
- Transporters
- Retail
- Institutions

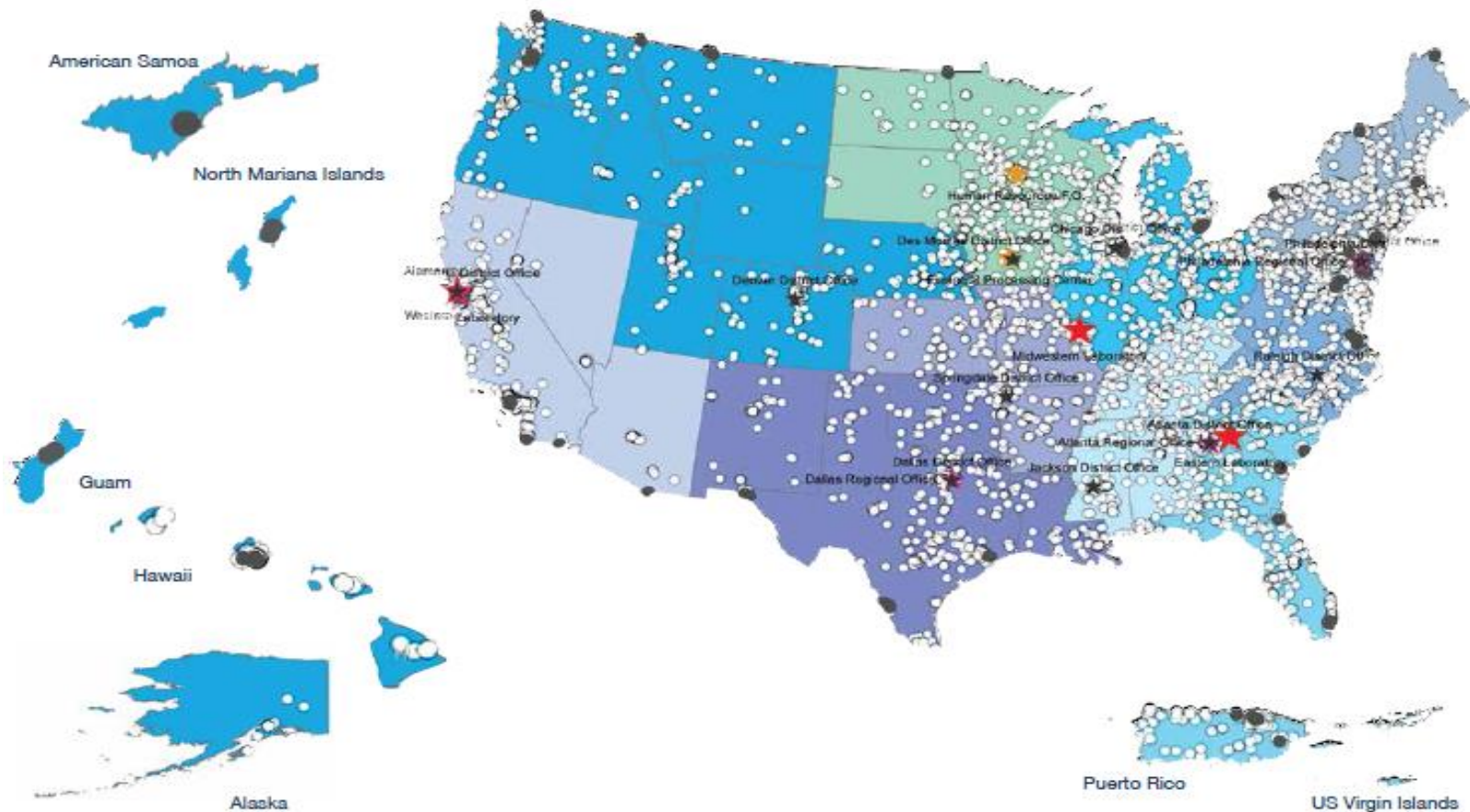


Food Safety and Inspection Service: In-Commerce Surveillance

- Jurisdiction over 750,000 in-commerce businesses, including about 170,000 in the In-Commerce System (ICS)
- Ensure industry compliance and consumer safety
 - Product and facility assessments
 - Sanitary conditions and hazard controls
 - Food defense assessments
 - Surveillance sampling

Food Safety and Inspection Service: By the Numbers

Where We Work



**6,479 Establishments, 125 Ports of Entry, and
170,000 In-Commerce Facilities Nationwide**

Food Safety and Inspection Service: Investigations

Food safety, misbranding, and other violations of law to protect public health and to support criminal, civil, and administrative actions

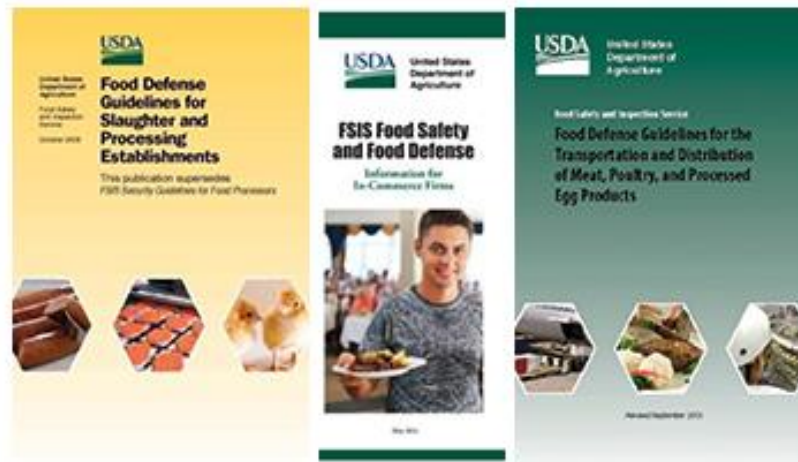
- Investigative planning, analysis, decision-making
- Evidence collection, identification, chain of custody
- Interviews, signed statements, regulatory notes
- Investigative samples, photographic evidence
- Reports of Investigations
- Investigative liaison with OIG, U.S. Attorneys

Food Safety and Inspection Service: Foodborne Illness Outbreak Investigations

- Work with OPHS – foodborne illness outbreak and epidemiological investigations
 - Conduct product traceback and traceforward
 - Identify and control violative product
 - Develop investigative reports to support Agency action and decision-making
 - Develop cases for enforcement or other action

Food Safety and Inspection Service: Education and Liaison

- Educate industry and consumers to improve food safety and defense
- Conduct liaison activities with OIG, CDC, FDA, and other law enforcement and public health agencies



Food Safety and Inspection Service:

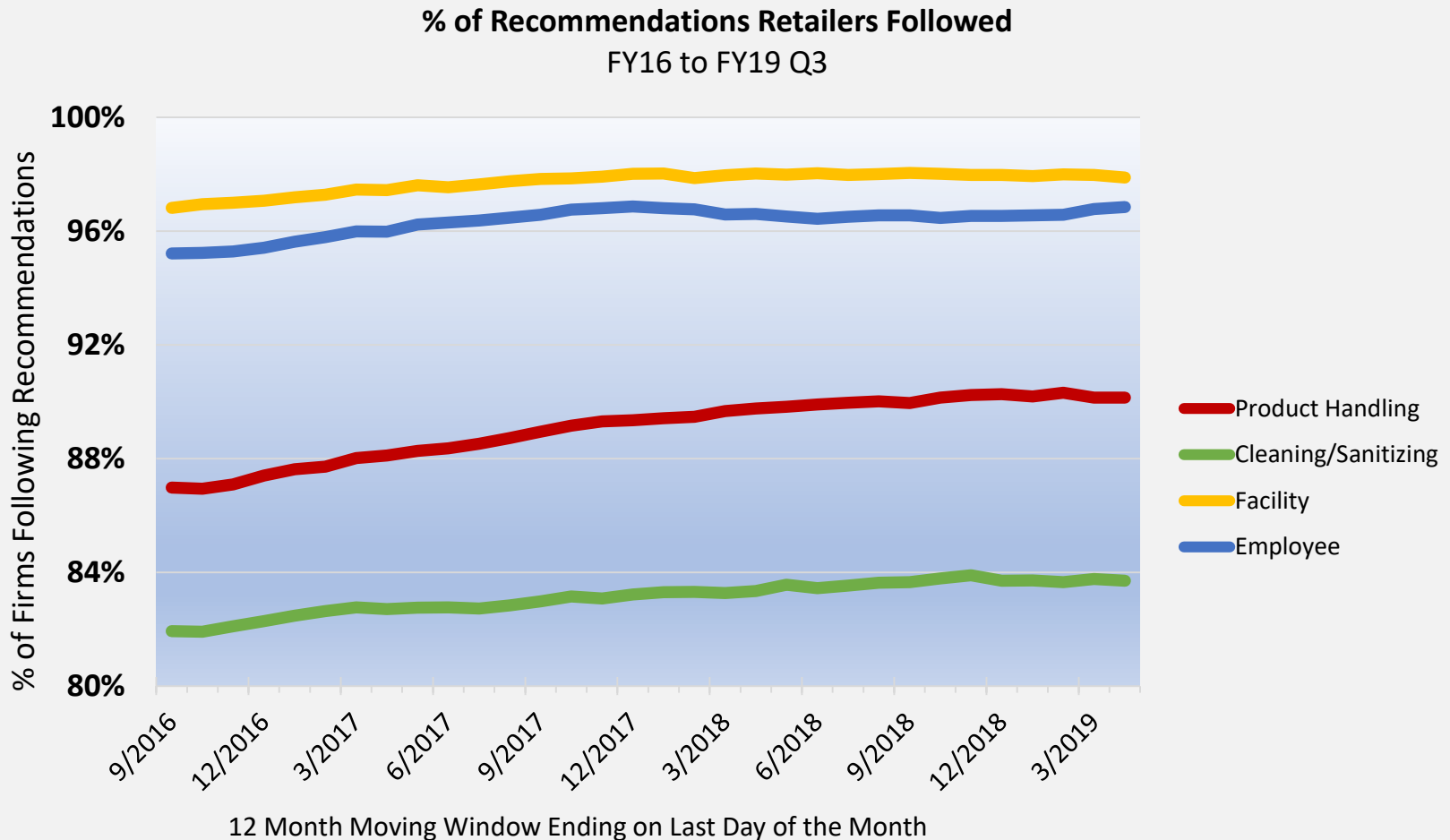
Adaptation of FSIS Retail *Listeria monocytogenes* (Lm) Guidelines

- In 2016, FSIS launched a project to assess whether retailers are using the recommendations from FSIS Retail Lm Guidelines
- For the project, FSIS tracks the percent of the 33 recommendations that retailers follow under the following four categories
 - Product handling
 - Cleaning and sanitizing
 - Facility and equipment controls
 - Employee practices

The top eight recommendations to prevent and control Lm at retail:

1. Eliminate visibly adulterated product
2. Refrigerate RTE meat/poultry products promptly after use
3. Do not prepare, hold, or store RTE meat/poultry products near or adjacent to raw products
4. Cover, wrap, or otherwise protect all opened RTE meat/poultry products when not in use
5. Ensure that insanitary conditions are not present
6. Clean and sanitize equipment at least every four hours
7. Eliminate conditions that could cause adulteration
8. Ensure that employees handling RTE products wear disposable gloves

Food Safety and Inspection Service: Percent of Recommendations Retailers Followed (FY16-FY19Q3)



Food Safety and Inspection Service: Next Steps

- **Continue to analyze data quarterly**
- **Develop specific outreach materials**
- **Organize focus groups nationwide**
 - In FY 2019, focus groups organized by the FSIS, FDA and CDC to gather feedback, from stakeholders including:
 - Industry
 - State and public health and agriculture departments regulating retail food safety
 - Local health departments and Grocers
- **FSIS, FDA and CDC to use the information to enhance federal outreach efforts to control Lm at retail**

Food Safety and Inspection Service: Questions?

