



United States Department of Agriculture

One Team, One Purpose



Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness



FSIS Regulatory Update

**Phil Derfler
Deputy Administrator
FSIS, USDA**

**NAMI Annual Meeting and Outlook Conference
November 4, 2015
10:05-10:25 a.m.**

Food Safety and Inspection Service: Modernization--Sampling Under NPIS

- Sampling at two points on the slaughter line to verify process control
- Enteric pathogens are hazards reasonably likely to occur in poultry slaughter
- Two people assigned to each slaughter line
 - One at end of line
 - One off-line performing activities to verify food safety



Food Safety and Inspection Service: Modernization--FSA Methodology.

- Food Safety Assessments were time consuming—
took an average of 38 days
- FSAs involved review and repetition of IPP tasks
- Needed to develop new methodology that was more
efficient
- Agency issued new Directive 5100.4
 - Sampling now done before FSA starts
 - EIAO conducts Public Health Risk Evaluation
(PHRE) to determine whether FSA warranted
- New FSAs take 5 to 7 days

Food Safety and Inspection Service: Modernization --Validation

- Validation requires: a) scientific basis for controls in HACCP plan and b) in-plant data, developed over a period of 90 days, show that these controls actually work under the conditions of the plant
- Issued a Federal Register Notice on May 14, 2015 that announced the availability of the final revision of the Compliance Guideline for HACCP Systems Validation ; responded to comments on the May 2013 draft
- FSIS will begin verification activities in 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

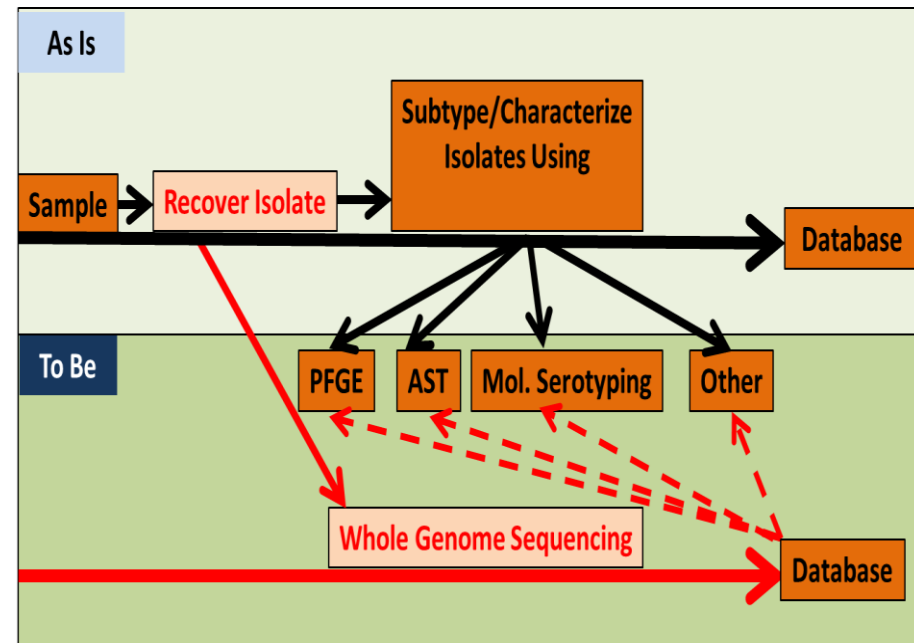
Food Safety and Inspection Service: Pathogen Reduction-- *Salmonella* and *Campylobacter* in Raw Product

- Issued a Federal Register Notice on January 26, 2015 (80 FR 3940)
- Proposed new pathogen reduction performance standards for comminuted poultry (chicken and turkey) and for chicken parts designed to meet public health illness reduction goals
- Comment period extended but now closed; assessing comments; final document expected by end of calendar year 2015
- Announced a moving window approach to sampling (e.g., sampling weekly) rather than attaining discrete sample sets with consecutive day sampling
- Asked for comments on whether and how to continue the Category approach for individual establishments
- Announced sampling of a broader group of raw products in order to gather information to inform future policy

Food Safety and Inspection Service: Pathogen Reduction--Whole Genome Sequencing

Whole Genome Sequencing (WGS) is a very powerful tool that promises superior resolution for identifying and characterizing species, strains, etc.

- WGS technology and analytic tools are evolving rapidly
- Can help in investigate foodborne disease outbreaks to resolve bacterial identity and relatedness in the context of the epidemiological information
- Can *more definitively* identify the specific type and sub-type of bacteria involved in outbreak and potentially can aid in identifying environmental harborage and recurrences of pathogens in FSIS-regulated establishments/products and further support the inspection and verification process
- However, because it is still evolving, significant questions about how to use it at this time.



Food Safety and Inspection Service: Pathogen Reduction--Grinding Log Proposed Rule

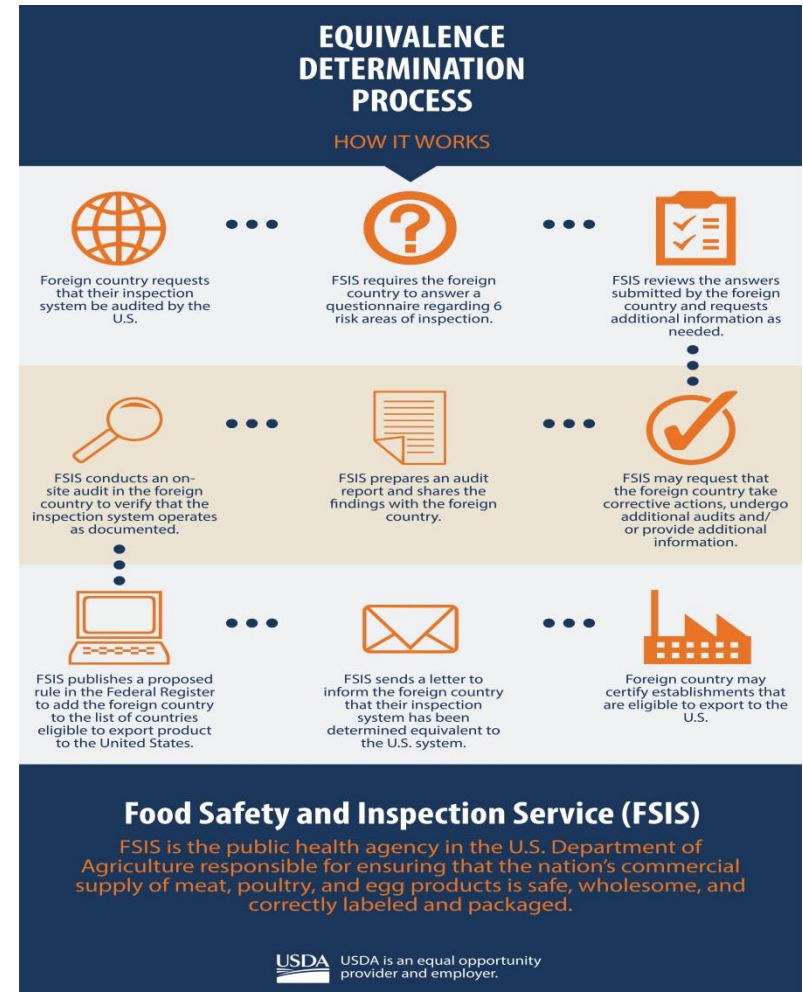
- Proposed to require that retail facilities and inspected establishments maintain records concerning their suppliers, types of products being ground, and records of cleaning and sanitizing.
- Should help to improve traceback capabilities and to prevent foodborne illness.

Food Safety and Inspection Service: Humane Handling

- Nonambulatory Disabled Pigs
- Videos
- Transporters
- Veal rulemaking status

Food Safety and Inspection Service: Equivalence

- Countries presenting equivalence issues: Namibia vs. Argentina and Brazil
- FSIS's job is to determine equivalence of the country's food safety system
- APHIS's job to address animal health issues
- Notice and comment rulemaking on equivalence decision for Namibia but not for Argentina and Brazil.



Food Safety and Inspection Service: Planned Labeling Changes

- Nutrition labeling
 - Propose changes to nutrition labeling regulations to make us consistent with FDA
- Possibility of defining “natural”

Food Safety and Inspection Service: Questions?

