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Risk: What is it?

- Risk is the likelihood and amount of harm.....
- A hazard is an agent or action that could cause harm
- Likelihood of illness from Listeria monocytogenes in RTE foods



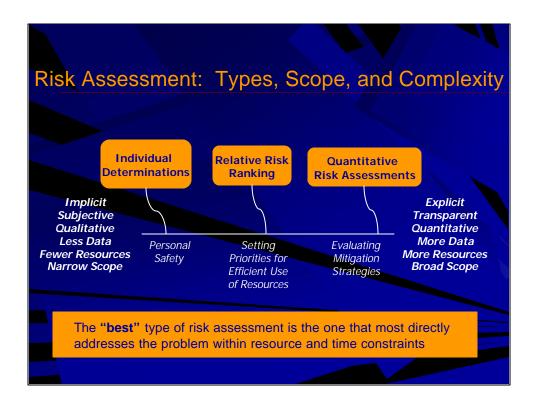
Why Use Risk Assessment?

Focus on hazards in meat and poultry that pose the greatest risk to public health.....

Evaluate the public health impact (e.g., reduced risk of illness) of various interventions......

Design of Risk Assessments

- Address Specific Risk Management Questions
- Transparent/Objective
- Identify Interventions that are Effective in Reducing the Risk of Illness
- Inform Risk Management Decision-Making



Risk Assessments Vary in Scope Farm-to-Table FSIS draft E. coli 0157:H7 risk assessment Retail-to-Table 2001 draft FDA/FSIS risk ranking of RTE foods Plant-to-Table 2003 draft FSIS Listeria risk assessment

Dr. Buchanan will discuss the FDA/FSIS risk ranking, which is an example of a retail-to-table risk assessment.

The FSIS *Listeria* risk assessment that will be discussed this afternoon is a plant-to-table risk assessment.



Risk Assessments Vary in Type Point Estimate Risk Ranking 2001 FDA/FSIS risk ranking of RTE foods Process Risk Model Salmonella Enteritidis in eggs and egg products E. coli O157:H7 in ground beef Combination FSIS Listeria risk assessment

