TIMELINE FOR THE EVOLUTION OF RISK-BASED INSPECTION

During the past two decades, the Food Safety and Inspection Service (FSIS) has evolved from organoleptic inspection based on sight, smell, and touch, to risk-based inspection based on science, with major milestones accomplished along the way. The process of evolving to risk-based inspection is dynamic and ongoing. It has also been thoughtful, planned, collaborative, and open. During the same period, FSIS completed its transition from an inspection agency to a public health regulatory agency.

1983 – FSIS began testing ready-to-eat products for *Salmonella.*

1985 – NAS published "Meat and Poultry Inspection: The Scientific Basis of the Nation's Program."

1987 – NAS published "Poultry Inspection: The Basis for a Risk Assessment Approach."

1987 – FSIS began testing ready-to-eat products for *Listeria monocytogenes* (Lm).

1992 – The then-General Accounting Office (GAO) published "Food Safety and Quality--Uniform, Risk-Based Inspection System Needed to Ensure Safe Food Supply."

1993 – GAO published "Food Safety: Building a Scientific, Risk-Based Meat and Poultry Inspection System."

1993 – A major outbreak of foodborne illness in several western states, attributed to the presence of the pathogen *E. coli* O157:H7 in ground beef.

1994 – FSIS declared *E. coli* O157:H7 an adulterant in raw ground beef and instituted a testing program for the pathogen.

1994 – GAO published "Food Safety: A Unified, Risk-Based Food Safety System Needed" and "Meat Safety: Inspection System's Ability to Detect Harmful Bacteria Remains Limited."

July 25, 1996 – Landmark Pathogen Reduction/Hazard Analysis and Critical Control Point (HACCP) Systems rule published.

June 1997 – *Federal Notice* announcing the HACCP-Based Inspection Models Project (HIMP).

June 1997 – FSIS invited the public and all stakeholders to a public meeting to participate in the development of new inspection models for slaughter and processing in a HACCP environment.

1998 – FSIS initiated the HACCP-Based Inspection Models Project (HIMP).

January 2000 – Implementation of the HACCP rule was completed.

June 2003 – FSIS published the interim final rule for Control of *Listeria monocytogenes* in Ready-to-Eat Meat and Poultry Products.

July 2004 – FSIS outlined the basic features of a predictive model that would permit FSIS to consider the inherent risks and risk control effectiveness of meat and poultry establishments under Federal Inspection.

April 2005 – Centers for Disease Control and Prevention (CDC) cited HACCP implementation as a major factor in significant declines in foodborne illnesses.

November 2005 – FSIS addressed the National Advisory Committee on Meat and Poultry Inspection (NACMPI) on the Agency's progress toward a risk-based inspection system.

February 2006 – FSIS announced 11-step risk-based strategy for controlling *Salmonella.*

May 2006 – FSIS addressed NACMPI on ideas the Agency had for measuring establishment risk control effectiveness for risk-based inspection.

May 2006 – FSIS contracted with the non-profit firm Resolve to gather input, by interviews, review submitted comments, and facilitate the two-day public meeting held October 10-11, 2006.

October 10-11, 2006 – Two-day public meeting to review and discuss issues relating to a risk-based inspection system.

October 2006 – NACMPI met and provided significant advice on the practical aspects of a risk-based inspection system.