

Risk-Based Inspection

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Purpose of Inspection

Traditional Approach

- Designed to find problems if they occur

Risk-Based Approach

- Designed to find problems that occur
- Designed to anticipate problems, thereby minimizing risk

Deployment of Resources

Traditional

- Based on what needs to be done
 - Inspecting carcasses
 - Making inspection once per plant per shift

Risk-Based

- Align resources also with level of risk:
 - Hazards based on type of species and process
 - Likelihood hazard will exist in plant
 - Significance of effects
 - Ongoing assessment of food safety system

Work to Be Done

Traditional

- Perform assigned procedures
 - Under HACCP, 70% food safety and 30% other procedures.

Risk-Based

- Varies based on risk
 - Basic procedures
 - Others based on inspectional findings and decision criteria

Activities of Inspection Personnel

Traditional

- Procedures designed to find non-compliance

Risk-Based

- Focused on where loss of control:
 - Is more likely to occur
 - Would have serious public health consequences
- Intensify inspection if plant is losing/has lost control

Response to Inspection Findings

Traditional

- Evidence of compliance or non-compliance has no effect on intensity of inspection.
- Evidence of non-compliance could lead to enforcement action.

Risk-Based

- Evidence of non-compliance could lead to enforcement action.
- Intensity of inspection based on findings:
 - Good control = less intense inspection
 - Losing control = intensified inspection

Response to Emerging Problem

Traditional

- Not designed to have inspectors make a judgment about risk of non-compliance

Risk-Based

- Inspection personnel would have flexibility, data, responsibility and training to be able to focus on emerging problems

Factoring in Food Defense

Traditional

- Food defense procedures performed with specified frequency

Risk-Based

- Food defense procedures performed at frequency appropriate for national security situation and security situation in establishment

Attention to Product in Commerce

Traditional

- Random visits to facilities that handle meat and poultry products to ensure conditions are sanitary

Risk-Based

- Scheduled visits to facilities based on findings and other information