

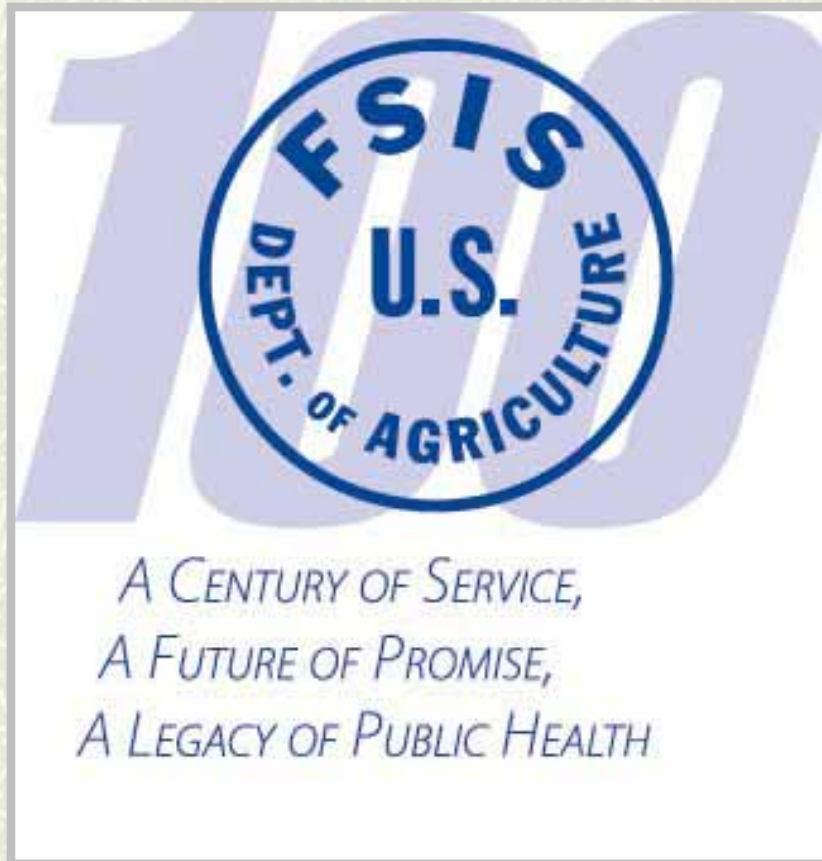
FSIS-ARS Annual Research Meeting

Dr. Richard Raymond
Under Secretary for Food Safety
USDA Office of Food Safety





2006 marks the 100th Anniversary of the passage of
the Federal Meat and Inspection Act





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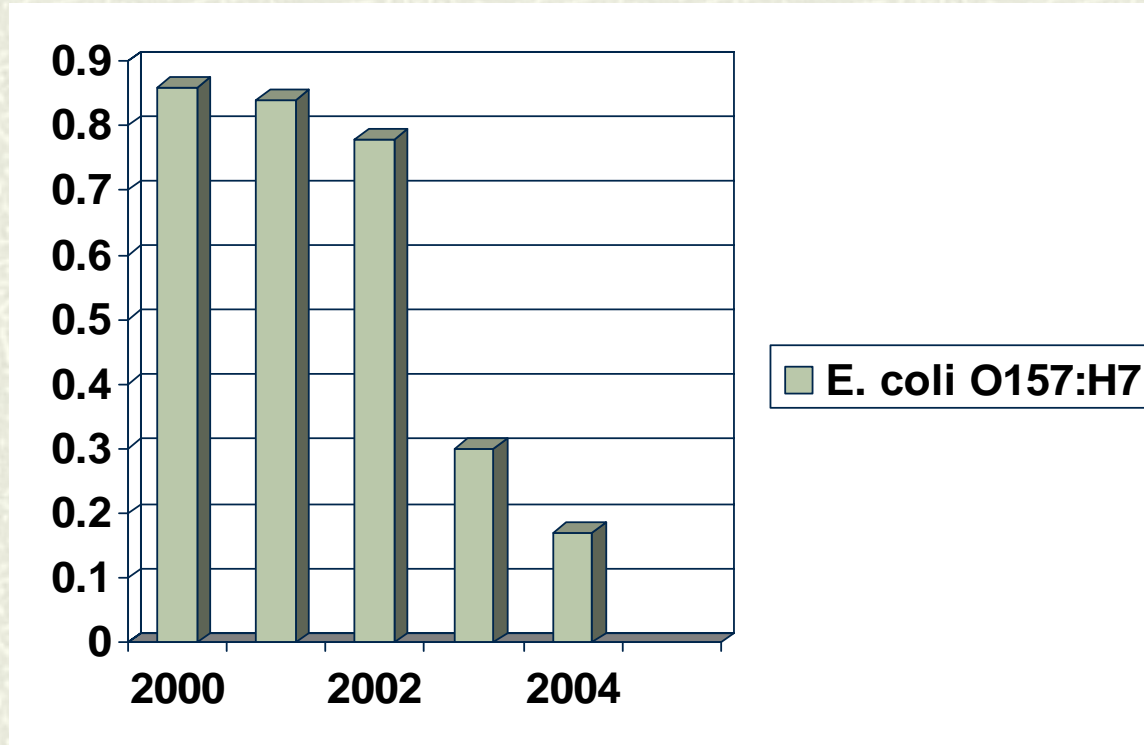
Recent Food Safety Successes:

- We have seen a dramatic downward trend in the number of positive samples in FSIS' regulatory compliance testing program for:
 - *E. coli* O157:H7; and
 - *Listeria monocytogenes*.



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E. coli O157:H7

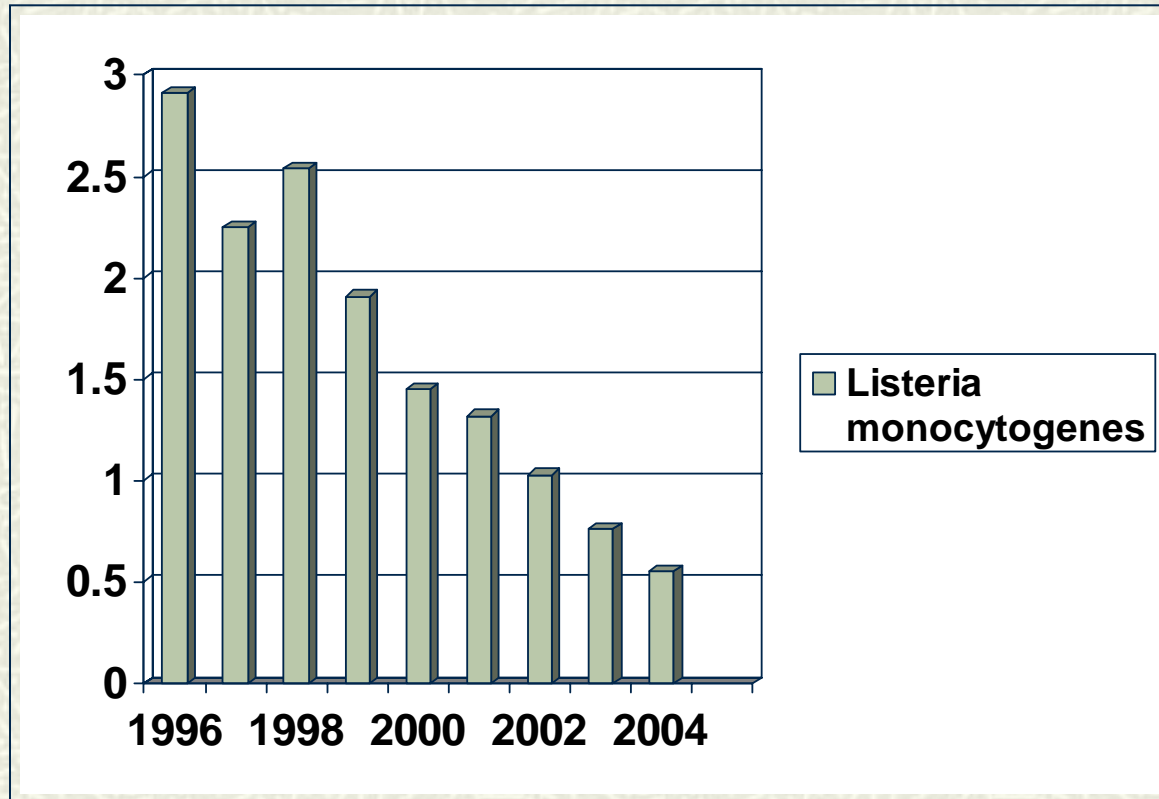


Percentage of Positive Regulatory Samples



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Listeria monocytogenes



Percentage of Positive Regulatory Samples



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Recent Food Safety Successes:

- # We have made real progress in decreasing foodborne illnesses.

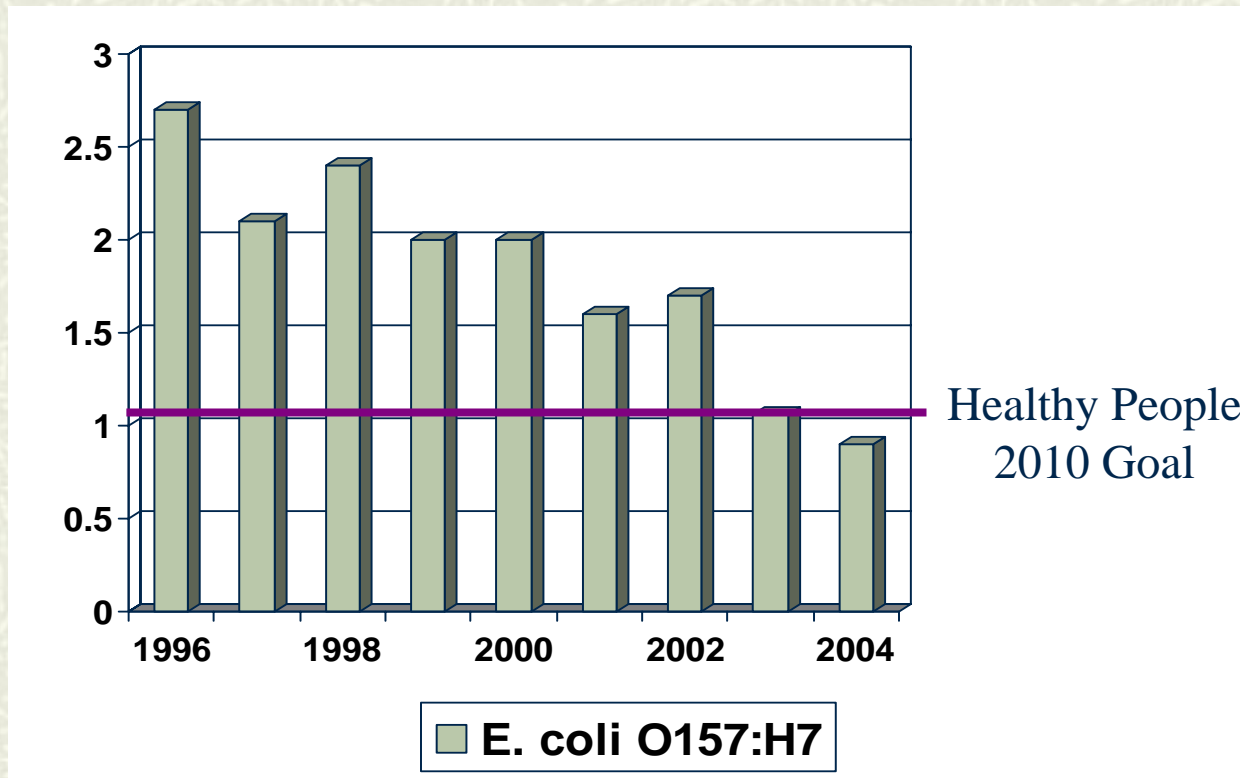
- # FoodNet data from 1996 to 2004, published by the U.S. Centers for Disease Control and Prevention (CDC), shows significant declines in illnesses caused by:
 - *E.coli* O157:H7 (42%);
 - *Listeria monocytogenes* (40%);
 - *Campylobacter* (31%); and
 - *Yersinia* (45%).



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E. coli O157:H7

Foodborne Illnesses Have Decreased By 42% Since 1996-98 Baseline



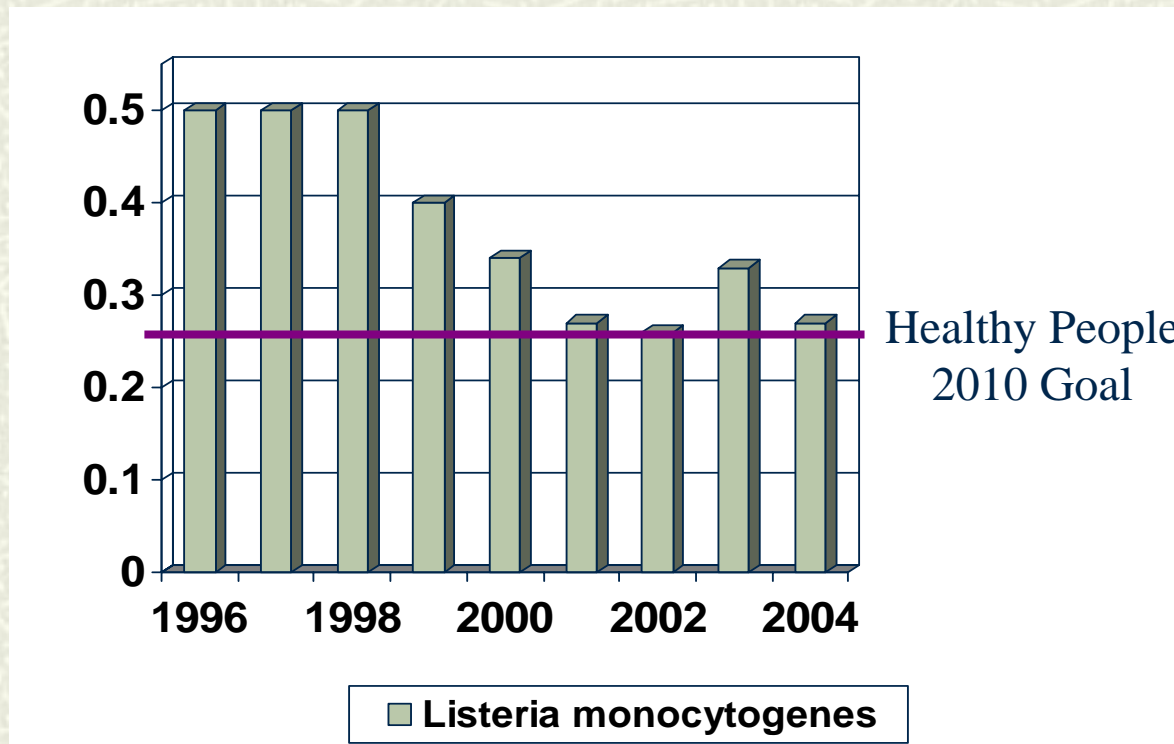
1996-2004 FoodNet Foodborne Illness Incidence Data
(Cases per 100,000 persons)



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Listeria monocytogenes

Foodborne Illnesses Have Decreased By 40% Since 1996-98 Baseline



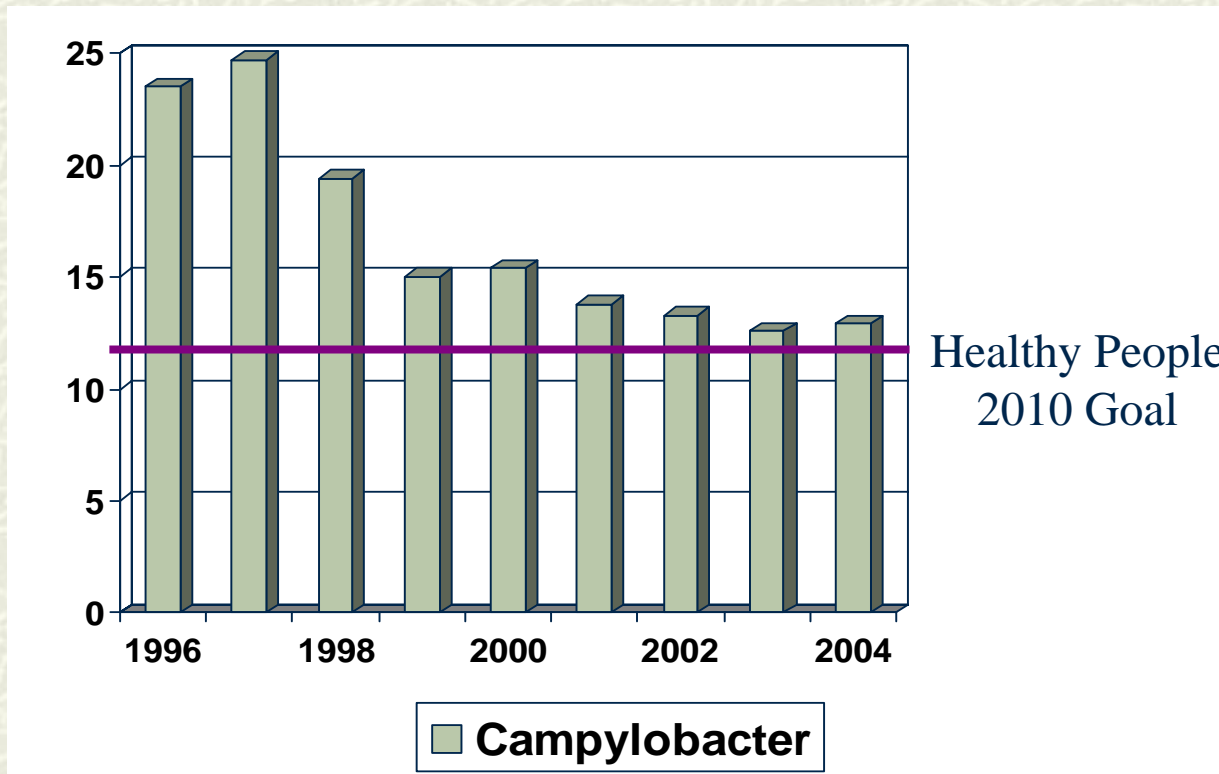
1996-2004 FoodNet Foodborne Illness Incidence Data
(Cases per 100,000 persons)



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Campylobacter

Foodborne Illnesses Have Decreased By 31% Since 1996-98 Baseline



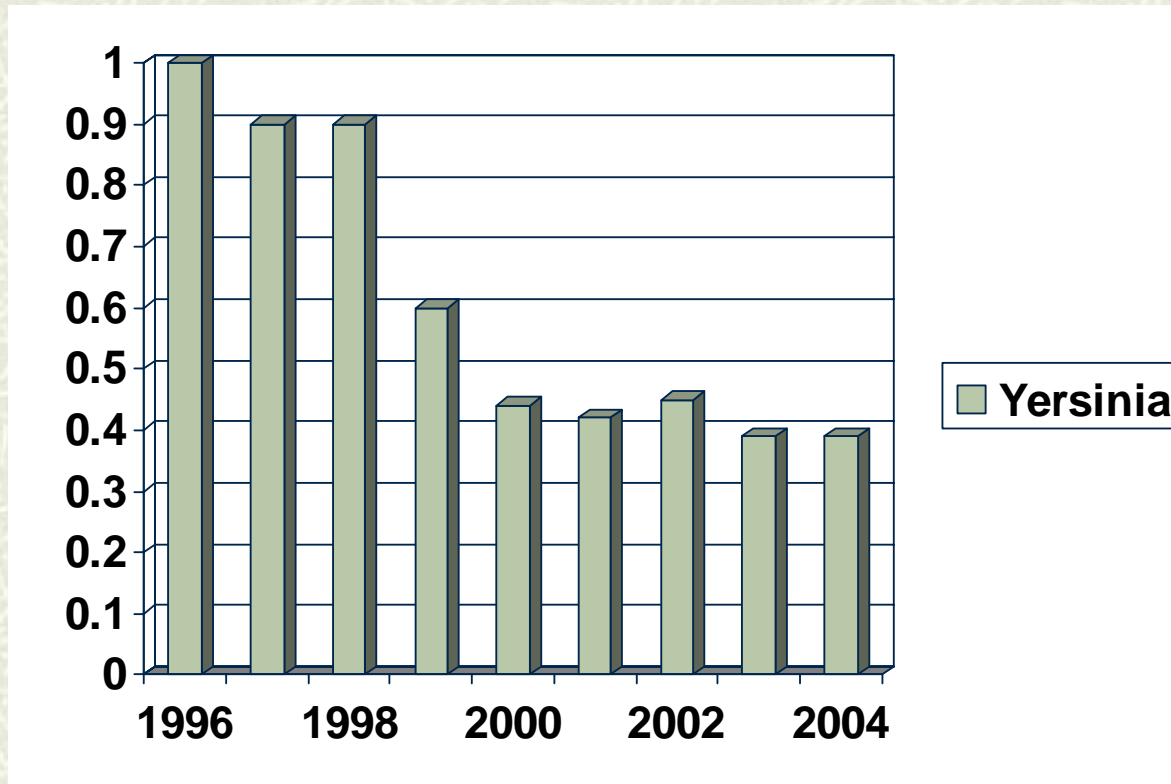
1996-2004 FoodNet Foodborne Illness Incidence Data
(Cases per 100,000 persons)



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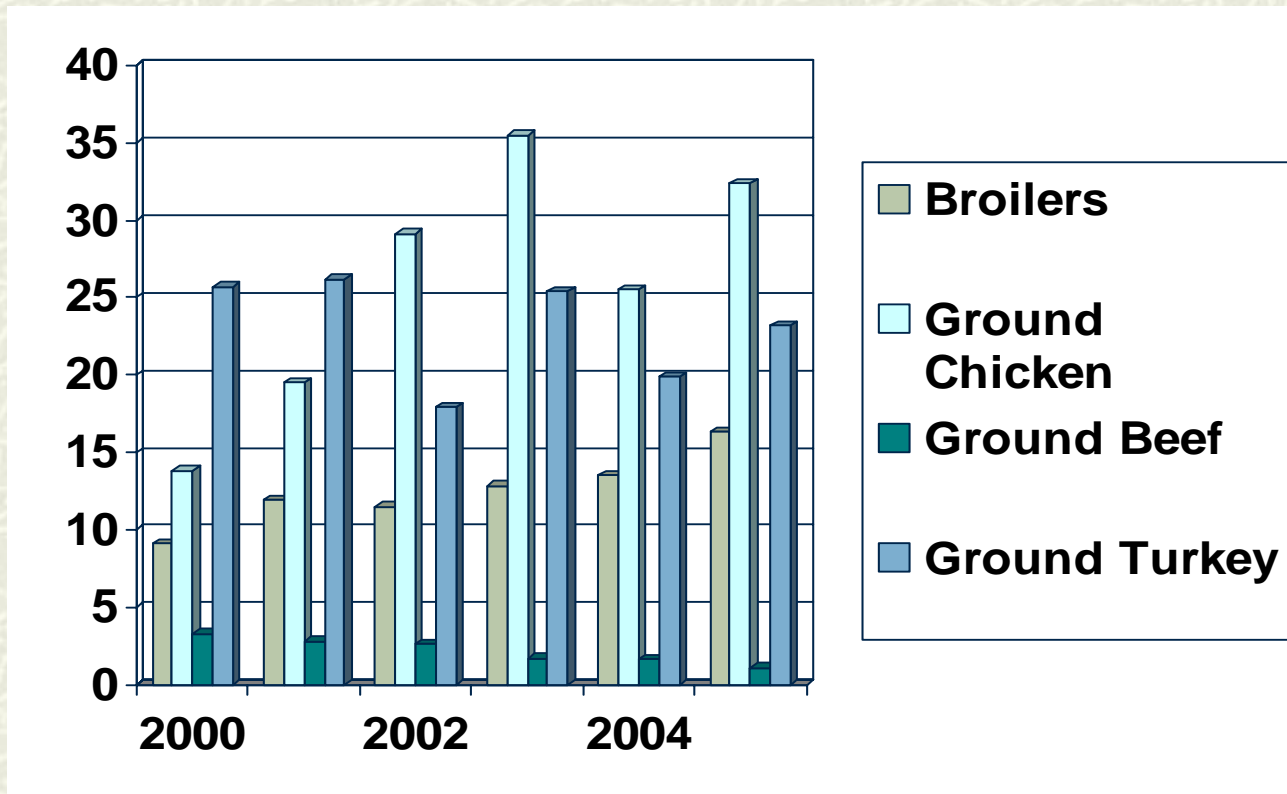
Yersinia

Foodborne Illnesses Have Decreased By 45% Since 1996-98 Baseline



1996-2004 FoodNet Foodborne Illness Incidence Data
(Cases per 100,000 persons)

Salmonella



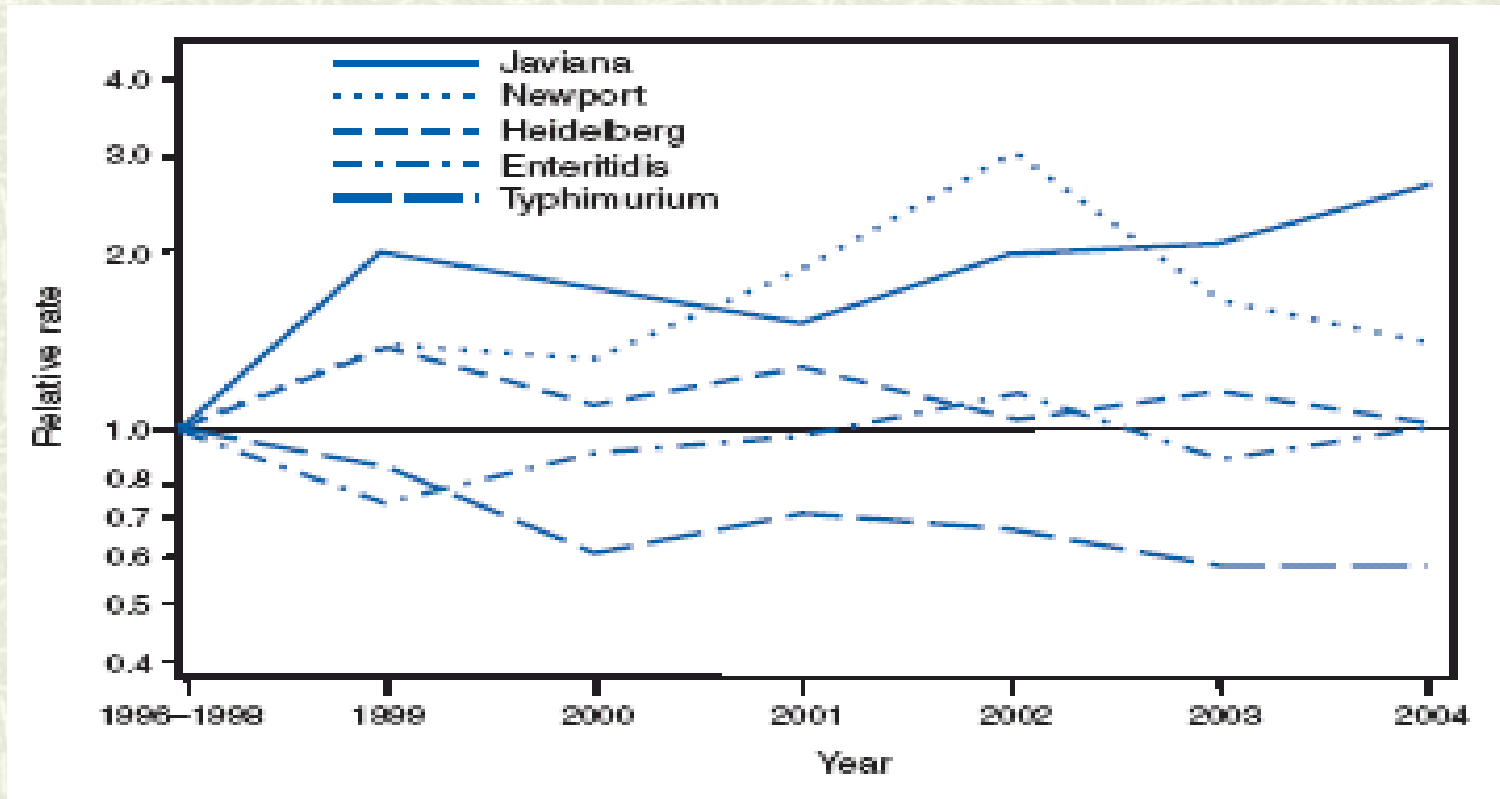
Percentage of Positive Regulatory Samples



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Combating *Salmonella*:

Relative rates of infection with the five most commonly diagnosed *Salmonella* Serotypes as compared to the 1996-1998 baseline.



1996-2004 FoodNet Foodborne Illness Incidence Data



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We have found three weaknesses for our current performance measure for *Salmonella*:

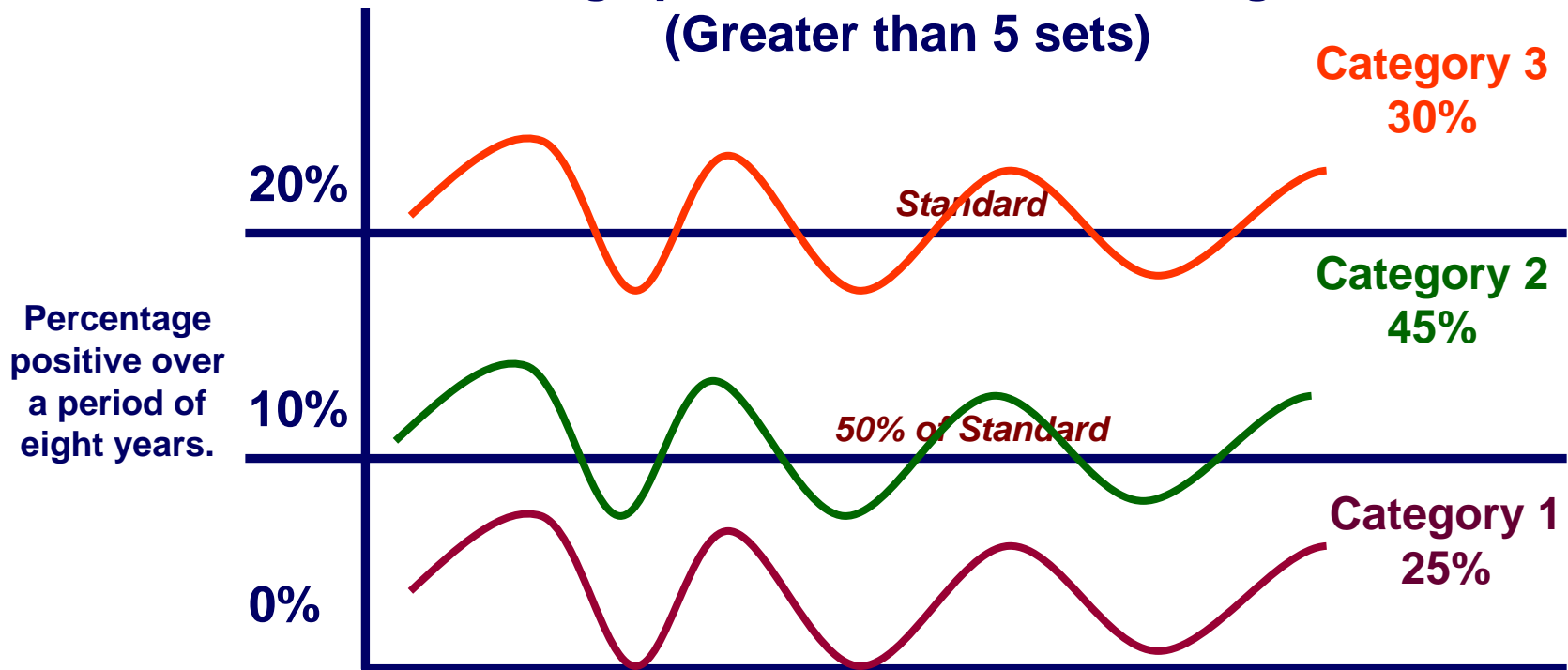
- # It is scientifically unsound;
- # It is for generic *Salmonella*, including those that are not, or are rarely attributed to foodborne illness; and
- # It is not consistent with FSIS' goal of transitioning to a more robust risk-based inspection system.



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Salmonella Performance 1998-2004

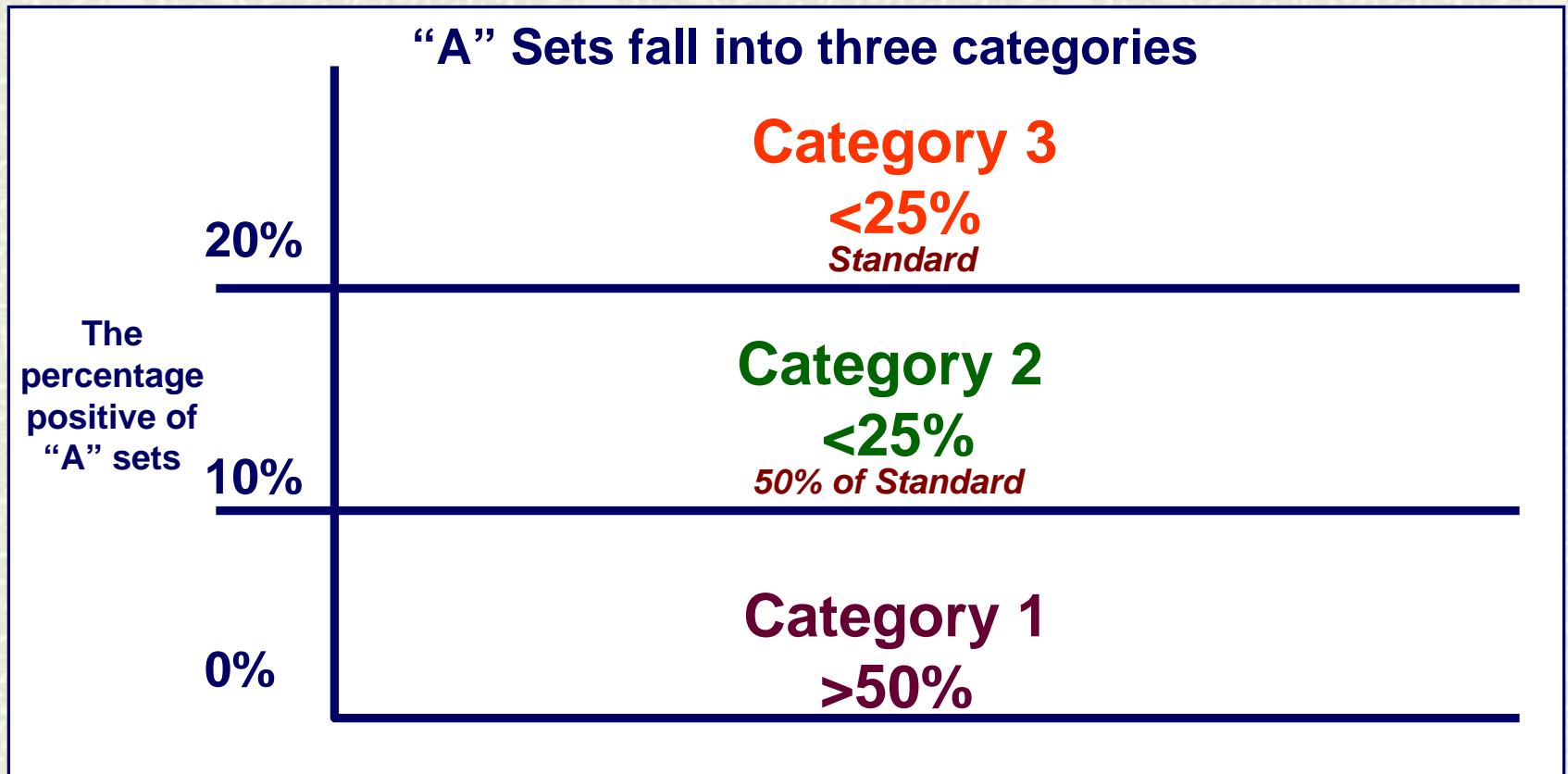
103 large plants fell into three categories
(Greater than 5 sets)





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Salmonella Testing 1998-2004





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Enhancing our Risk-based Systems:

- # Our current system, while strong, is not suited to the future realities of food safety and public health.
- # We will need the new capabilities offered by an enhanced risk-based system.
- # This includes the ability to anticipate and quickly respond to food safety challenges before they negatively impact public health, and to use our resources more effectively and efficiently to improve food safety and public health protection.



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Public health is constantly evolving.





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This is why we must continue to enhance our food safety and public health system.

