



The Association of Food and Drug Officials' 112th Annual Educational Conference



June 9, 2008

Dr. H. Scott Hurd
Deputy Under Secretary for Food Safety
U.S. Department of Agriculture



The Food Safety and Inspection Service's mission is to ensure that meat, poultry and processed egg products distributed in commerce for use as human food are safe, wholesome and accurately labeled.

Food Safety Responsibilities

- Industry is accountable for producing safe food.
- FSIS is responsible for:
 - Conducting carcass by carcass inspection;
 - Setting appropriate food safety standards;
 - Verifying through inspection that standards are met; and
 - Maintaining a strong enforcement program to deal with plants that don't meet regulatory standards.





FSIS Activity – FY07

- 7,800 full-time inspectors
- More than 6,000 federally regulated plants
 - every day/every shift
 - carcass by carcass inspection in slaughter establishments



FSIS Activity – FY07

- 48 billion pounds of livestock carcasses, almost 57 billion pounds of poultry carcasses, and about 4.3 billion pounds of processed egg products inspected annually
- 9 million inspection procedures conducted annually
- 3.9 billion pounds of meat and poultry and 5.9 million pounds of liquid egg products presented for import inspection each year



Hallmark/Westland

- Cattle were unfit, not unsafe
- Recall not about food safety, but about a regulatory violation





Public Health Focus and Food Safety

- In November 2005, the agency began an evolution toward a more public health focused/risk-based inspection system.
- Encourage industry and stakeholder input.
- Incorporate risk into initiatives; combating *E. coli* O157:H7 and *Listeria monocytogenes*.



Enhanced Data Infrastructure

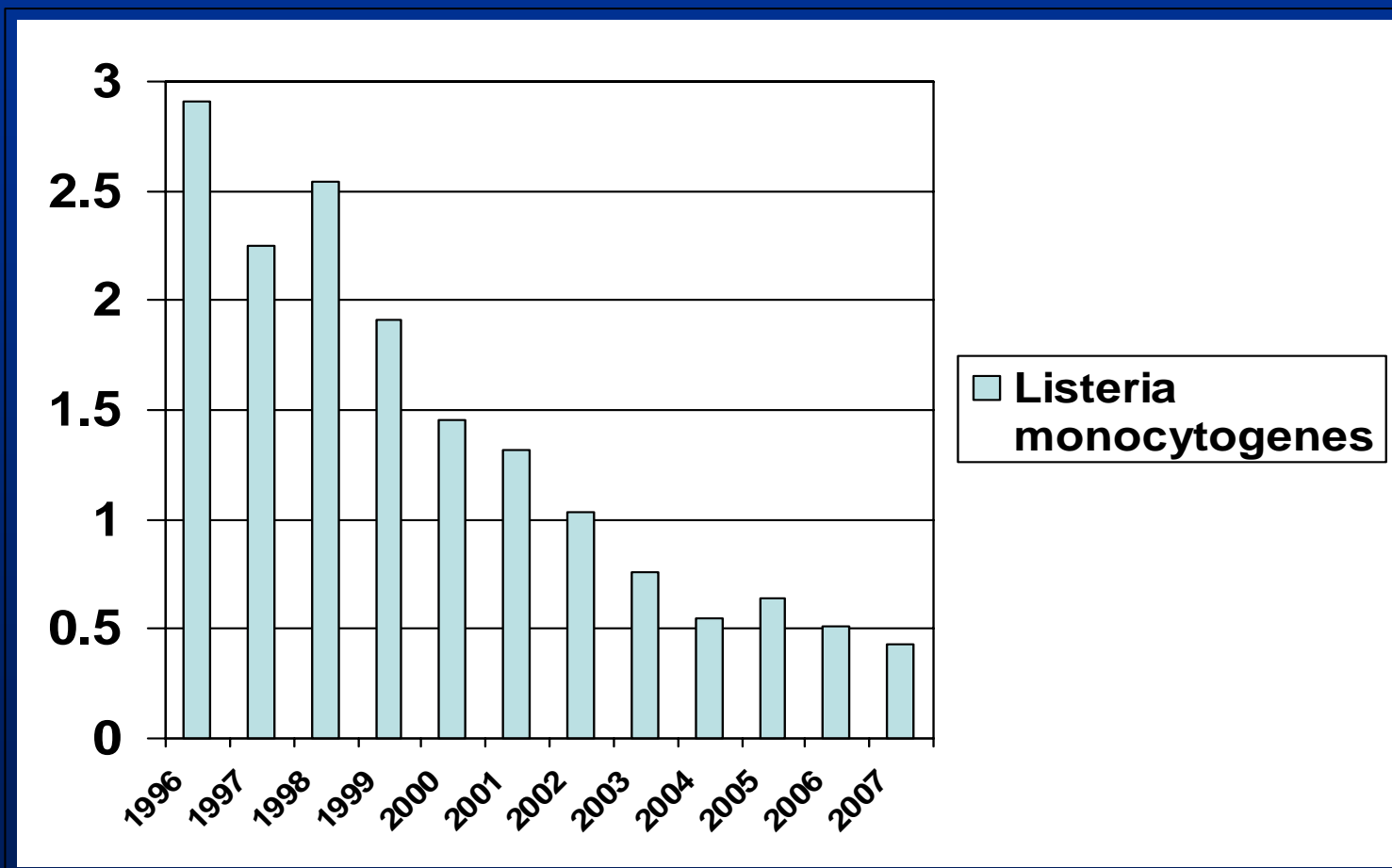
- Working to strengthen our system and our data collection and analysis
 - Data Coordinating Committee
 - Data Analysis and Integration Group
- OIG Audit



Infrastructure Development

- Replacing PBIS with a Web-based system that is more flexible and process oriented
- System will allow FSIS to target resources:
 - Focus inspection activities on vulnerable points in the food safety system
 - Prioritize deployable resources to establishments with evidence of a lack of process control

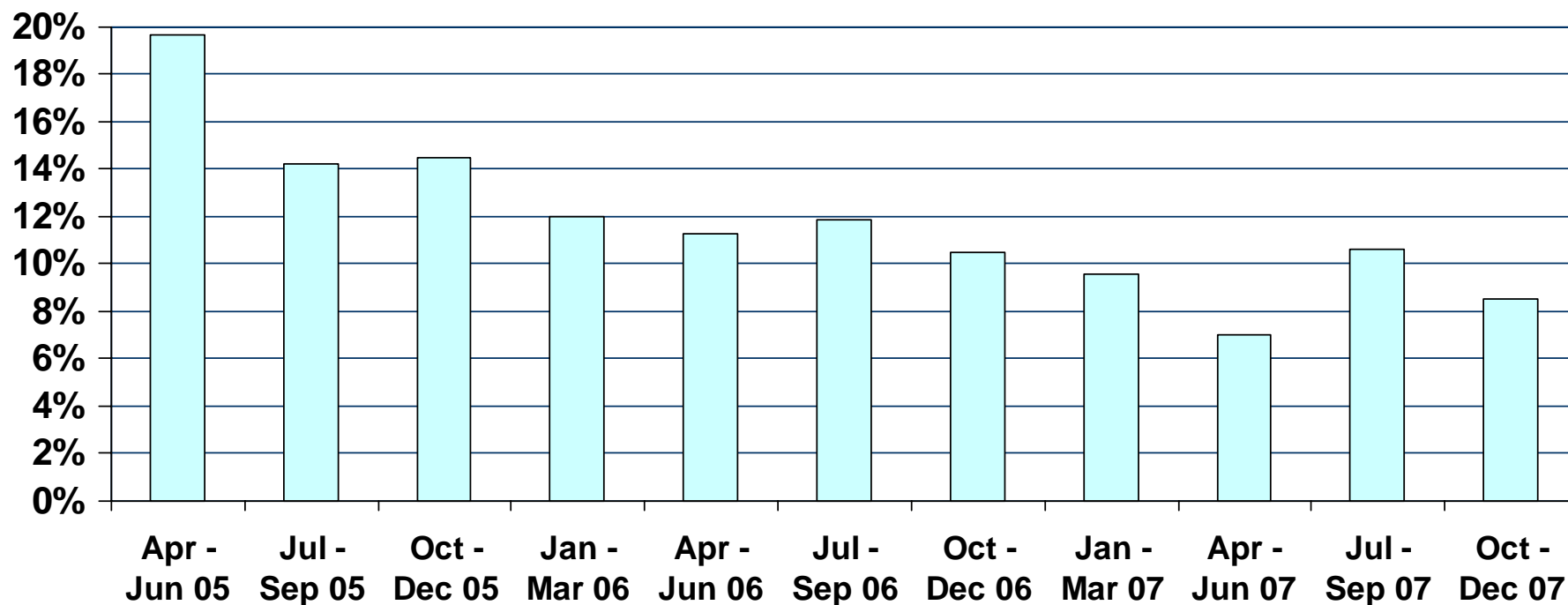
Listeria monocytogenes



Percentage of Positive Regulatory Samples



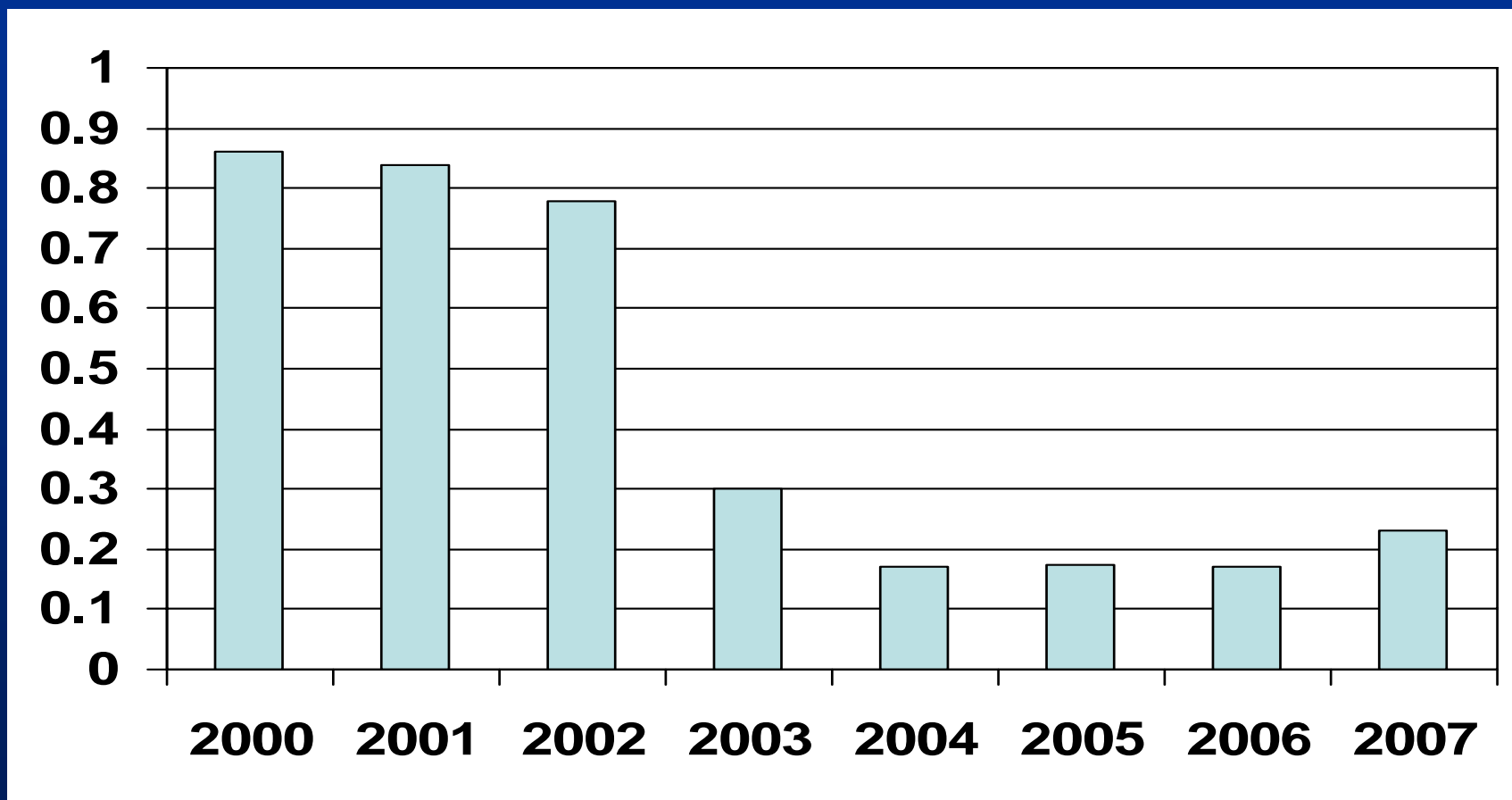
Results of Broiler Carcasses Analyzed for *Salmonella* by Quarter from April 2005 to December 2007



Percentage of Positive Regulatory Samples



E. coli O157:H7



Percentage of Positive Regulatory Samples

Working Together for Solutions

- ***E. coli O157:H7 - Addressing the Challenges, Moving Forward With Solutions***
- ***Better Communications, Better Public Health Outcomes – Strategies for Improved Coordination during Foodborne Outbreaks***





Office of Outreach, Employee Education and Training

- Provides one stop service and accountability for information, technical assistance, and training.
- Allows for rapid and consistent delivery of key Agency functions, better serving state programs and small and very small plant owners.



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Join FSIS in the partnership to protect the health of the American public, maintain federally defined regulations for your establishment, and grow your business through successful trade both domestically and abroad.

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FSIS Launches Podcast Service to Enhance Communication with Stakeholders (Apr 23, 2008)
FSIS today launched a series of educational podcasts tailored to address food safety and education issues for consumers and other stakeholders



FSIS to Co-Host Public Meeting to Discuss Strategies for Improved Coordination During Foodborne Outbreaks (Apr 25, 2008)
The public meeting, to be held May 15 in St. Louis, is sponsored by FSIS, CDC, and FDA. Register for the Meeting

Businesses & Partners

- Regulations, Directives & Notices
- HACCP & Pathogen Reduction
- Compliance Assistance
- Cooperative Agreements
- Guidance for States & Local Agencies
- International Affairs
- Food Security Guidelines
- Workforce Training
- Meetings & Events
- Advisory Committee Reports



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Small & Very Small Plants

Small plant owners and operators can use this page to find information about FSIS policies, technical assistance, and answers to common questions from small plants across the country.

What Do You Need to Know Today?
FSIS launches a series of educational podcasts tailored to address food safety inspection and education issues.

askFSIS
Use our interactive question and answer tool to ask an inspection-related question.

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Small & Very Small Plants

- Small & Very Small Plant Outreach
- Compliance Assistance
- Common Questions
- Export Information
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- FSIS Notices
- Newletters & Magazines

I Want To...

- Apply for a Federal Grant of Inspection
- askFSIS an Inspection-related Question

http://www.fsis.usda.gov/Small_Very_Small_Plants/



Current Status of State Inspections

- FSIS has determined that 27 states have inspection systems that are “at least equal to” federal inspection.
- The summary report and individual state reports are posted on FSIS Web site.
- 2008 Farm Bill will allow for a “hybrid” form of interstate shipment of state-inspected meat and poultry products.

Sensible science-based policies enhance
public health protection.



USDA's Food Safety and Inspection Service is
committed to this approach.