

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

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RISK-BASKED INSPECTION

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EXPERT ELICITATION

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June 26, 2007
9:00 a.m.

USDA
Jamie L. Whitten Building
12th and Jefferson Drive, S.W.
Room 107A
Washington, D.C. 20250

MODERATOR: MR. ROBERT TYNAN
FSIS, OPPEO

FSIS:

DR. RICHARD RAYMOND
DR. DAVID GOLDMAN
MR. MATTHEW MICHAEL (OPEER)
DR. CHUANFA GUO (OPHS)
DR. DAN ENGELJOHN (OPPED)
DR. DANA VETTER (NAFV)

Free State Reporting, Inc.
1378 Cape St. Claire Road
Annapolis, MD 21409
(410) 974-0947

PARTICIPANTS :

DR. MARY RUTH
MS. PAT BUCK
MS. CAROL TUCKER-FOREMAN
MS. CAROLINE SMITH DEWAAL
MR. CURTIS TRAVIS
MS. BARBARA KOWALCYK
MS. NANCY DONNELLY
MR. STANLEY PAINTER
MR. FRANK BUSH
MR. SHAWN KARNS
MR. TONY CORBO
MS. SHARON BEALS
MS. DONNA ROSENBAUM
MR. CHRIS WALDROP

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1 P-R-O-C-E-E-D-I-N-G-S

2 (9:09 a.m.)

3 MR. TYNAN: I'm sorry to be starting a
4 little bit late. We had a couple of things we had to
5 work out in terms of our sound system.

6 Welcome to the FSIS meeting regarding the
7 expert elicitation. My name is Robert Tynan. I'm
8 the Deputy Assistant Administrator in the Office of
9 Public Affairs, Education and Outreach, and I'm going
10 to be moderating today's session. I think for some
11 of you, you're probably getting tired of seeing me,
12 it's been so many times I think now that I've been
13 moderating meetings.

14 In addition, to the audience we have here
15 in the room, we also have folks on the telephone.
16 We, as a practice, have been including folks on the
17 phone, and so we'll be going to them for questions
18 and comments at different times during the session.

19 For those of you that are on the phone, I
20 want to remind you that all of the material for
21 today's meeting, the handouts are posted on the FSIS
22 website, and there's a link on the front page of our

1 website that you can get the press release. There's
2 a link there, and it will take you to the handouts
3 for today's meeting. Alternatively, you can simply
4 type in risk-based inspection on that home page and
5 that will take you there as well.

6 I want to take just a minute to walk you
7 through the agenda, and talk a little bit about what
8 we're going to be doing today.

9 We'll have, as you can imagine, our normal
10 welcoming remarks at 9:00. Then we're going to
11 follow by some remarks by Dr. Raymond. Then we'll
12 have an introduction to the 2007 elicitation by
13 Matthew Michael in our Office of Program Evaluation,
14 Enforcement and Review. We'll follow that by
15 discussion by Dr. Mary Muth from Research Triangle
16 Institute. Did I get that correct?

17 DR. MUTH: Yes.

18 MR. TYNAN: And she will be talking a
19 little bit about the RTI process for the expert
20 elicitation. We'll have an analysis of the responses
21 by Chuanfa Guo. He is with our Office of Public
22 Health Science, and he has a Ph.D. in Biostatistics.

1 Is that correct, Chuanfa?

2 DR. GUO: Yes.

3 MR. TYNAN: Okay. He has several Ph.D.'s
4 as well. Is that right?

5 DR. GUO: Yes.

6 MR. TYNAN: And then last but not least,
7 we'll have the elicitation and its role in risk-based
8 inspection and in the Agency in the future. And that
9 will be Dr. Dan Engeljohn who is with our Office of
10 Policy, Program and Employee Development.

11 We'll have comments after each of those
12 presentations for just a few moments, and then we'll
13 have public comments probably about 11:15, and then
14 we'll open it up for general remarks on everything
15 that's going on.

16 And then last, but not least, we'll have
17 closing remarks by Dr. Goldman.

18 So that's sort of our agenda. Any
19 questions at this point on how we're going to
20 proceed?

21 (No response.)

22 MR. TYNAN: Okay. I should point out that

1 the focus of our meeting today is the elicitation.
2 So I know that there are other topics that may be
3 touched on during the day, but we don't plan to
4 discuss those in depth. So everything is going to be
5 pretty much focused on the elicitation. Things like
6 the algorithm or volume, we touched on it at previous
7 public meetings. If you have specific comments or
8 you want to go into those in detail, I would remind
9 you that we have a risk-based inspection e-mail box
10 that you can send some more lengthy comments to that.

11 Before we start, I also want to mention
12 that I'd like you to, when we do have the comment
13 periods, the shorter comment periods and the public
14 comment period at the end, if we can make the
15 comments as brief and concise as possible. We have a
16 lot of people here and a good number of people on the
17 phone, and so we want to give everybody an
18 opportunity to make some comments.

19 For the post-presentation part, we're not
20 going to impose any limit, but when we get to the
21 public comment period, I'm going to impose probably a
22 two minute timeframe for comments. So you'll have to

1 make it short and sweet. That's not because we don't
2 value your comments. Again, we want to hear all of
3 the important things that you have to say regarding
4 the elicitation. Point of fact, as I say, we do have
5 a number of people. So we want to give everybody an
6 opportunity to comment. So I may stop you in mid-
7 sentence and remind you, you have to close out pretty
8 quick. So again that's not because we don't value
9 your comments. It's just a time issue.

10 We'll have a microphone when we get to the
11 public comment period that we'll be circulating
12 around, and we'll have a couple of our staff that
13 will be taking that for you.

14 I'd ask you when you get to the public
15 comment period, to state your name and your
16 affiliation, and that will help our transcriber. The
17 meeting today is going to be transcribed, and we will
18 put that public record up on our website when we have
19 that back, probably a couple of weeks, maybe three
20 weeks after today's session.

21 We'll also be alternating between the folks
22 here for questions and comments with the folks on the

1 phone. So the folks on the phone should be thinking
2 of their comments as well.

3 We also didn't build in a specific break
4 time as you can see on the agenda. So we'll just
5 leave it up to you all to take a stretch break or
6 grab some coffee whenever you need to. There are
7 restrooms outside adjacent to the patio. So as you
8 face the patio area, on the right is the ladies'
9 room, on the far left is the men's room, and that's a
10 simple right, left. If you know that, we won't have
11 any difficulty.

12 We also have a small cafeteria downstairs
13 on the lower level that you can either take the
14 elevator down to the lower level or there's a
15 stairway across the lobby.

16 And that's basically it. So those are sort
17 of the rules of the game, and I'll remind you when we
18 get to the comment period how we're going to proceed.

19 So with that, I'm going to introduce
20 Dr. Goldman, our Acting Administrator of the Food
21 Safety and Inspection Service to come on up and make
22 some initial remarks.

1 DR. GOLDMAN: Thank you, Robert, and let me
2 add my welcome to all of you who are joining us in
3 the nearly full room here, and those of you on the
4 phone. I think there are quite a few people as
5 Robert said who have joined us by phone.

6 I also want to welcome you now to our fifth
7 in a series of technical summits that we have been
8 hosting over a period of several months now on issues
9 concerning our creation of a more robust risk-based
10 inspection system. I am again pleased to see so many
11 of our consumer and industry stakeholders as well as
12 our representatives from our employee associations.

13 We've got Stanley Painter here on the third
14 row from the National Joint Council of Food
15 Inspection Locals.

16 We have Frank Bush over here to my left,
17 representing the Association of Technical and
18 Supervisory Professionals.

19 We should have Pat Basu who was invited to
20 represent the Asian Pacific American Network in
21 Agriculture. He may not be here yet.

22 And I know on the phone we have Dana Vetter

1 who is representing the National Association of
2 Federal Veterinarians. So again, I want to welcome
3 all of our important stakeholders.

4 I want to let you know that today
5 represents another example of how seriously FSIS is
6 taking its invitation early on to listen to our food
7 safety stakeholders, not only using their expertise
8 to further refine, but also to improve this
9 initiative as we go along.

10 A central component in creating this
11 dynamic risk-based system is to first take into
12 account the relative risks posed to public health by
13 various types of processed meat and poultry products.

14 FSIS' two most recent expert elicitations
15 to get at this risk posed by various meat and poultry
16 products were both conducted to collect important
17 data on the relative risk of products independent of
18 a plant's ability to control those risks.

19 You remember the inherent risk is on one
20 side of an equation and the risk control measures are
21 on the other side of the equation that we're using
22 presently.

1 The format and methodology for the 2005
2 elicitation received a number of serious criticisms
3 from our consumer organizations. These concerns were
4 taken very seriously by FSIS, as were the possible
5 ways to address them. These points were taken into
6 account as we developed the methodology for this most
7 recent expert elicitation, which is the focus of our
8 meeting today.

9 There are a number of important changes
10 that I want to outline before I turn the podium over
11 to Dr. Raymond.

12 The first change was that we made sure that
13 we asked the experts to use a simple scale ranging
14 from 1 to 10 in order to rank the hazard that the
15 product represented. As you may recall in the 2005
16 elicitation, we left the scale up to the experts and
17 we ended up receiving less usable data in that way.

18 Secondly, this time we included a category
19 for canned products on the list that we were asking
20 the experts to rank. This helped to insure that this
21 elicitation covered the wide range of products
22 regulated by FSIS.

1 And finally, we wanted our experts to also
2 look at the hazards these products posed to the most
3 vulnerable populations when it comes to foodborne
4 illness. So we asked them to rank the products by
5 risk of illness per serving posed to at risk
6 populations, such as the elderly or women who are
7 pregnant. This was in addition to their ranking of a
8 risk these products represented to health
9 populations.

10 These and other changes have all been made
11 in an effort to gather the best possible data.

12 Your input in today's meeting is important
13 as we work toward our shared goal of protecting the
14 public health and improving the safety of our food
15 supply. I'll look forward to your comments today and
16 our discussion.

17 And now I'd like to ask Dr. Richard
18 Raymond, our Under Secretary for Food Safety, to
19 provide his comments. Dr. Raymond.

20 DR. RAYMOND: Thank you, David, and I want
21 to thank you and the Agency for taking the time to
22 outline a few of the insights that we received from

1 the consumer groups that the Agency has taken to
2 heart in designing this most recent expert
3 elicitation. I believe that our confidence in
4 finished product had been greatly enhanced by
5 everyone's willingness to share their concerns and to
6 share their possible solutions with us.

7 As we expected, the results of this more
8 refined and more focused elicitation still closely
9 matched the previous rankings. This didn't surprise
10 me at all, and I don't think it surprised very many
11 people in this room, that they would be about the
12 same. After all, I think we all agreed that ground
13 poultry proposes more risk than cooked canned hams.

14 But as a physician, I also realize that
15 common sense sometimes needs to be confirmed by
16 testing these notions and using science, and that's
17 why we did the two expert elicitations on this area.
18 And it's through this process of testing that we can
19 move from accepted common sense ideas hopefully
20 toward scientific consensus of those that are working
21 with us on risk-based inspection.

22 The consensus of our experts combined with

1 research and other empirical data can be used as the
2 basis for the sound policy that we'll be going
3 forward with. This is absolutely critical as we work
4 to enhance our science-based inspection programs to
5 insure the continued safety of the United States food
6 supply.

7 Everyone here knows that I believe very
8 strongly in the importance of a more robust risk-
9 based inspection system and the public health
10 benefits that such a system offers to us.

11 I want to ask everyone here today to
12 remember that we're here to focus on the FSIS most
13 recent expert elicitation results today. Today is
14 not the time to discuss some of the subjects that
15 we've had the other technical forums on, but we still
16 welcome your input on those subjects, and you can get
17 those to us by using the FSIS website which continues
18 to receive input.

19 I also want to thank everyone here today
20 for coming, and I look forward to working with all of
21 you today and in the future as we continue to work to
22 further improve the safety of the United States

1 supply of meat and poultry products.

2 It is my sincere hope that after today's
3 discussion about the hazards of the various products
4 that we regulate at FSIS, that we can then begin to
5 focus on the critical work of reducing and minimizing
6 the risks posed to us by those hazards in the plants
7 that we inspect every day as we move risk-based
8 inspection forward in processing.

9 So thank you for the time and, Robert,
10 we'll turn it back over to you and get on with the
11 program.

12 MR. TYNAN: Thank you, Dr. Raymond, for
13 your remarks and, Dr. Goldman.

14 The first presenter we have today regarding
15 the introduction to the 2007 elicitation is Matthew
16 Michael again of the Office of Program Evaluation,
17 Enforcement and Review.

18 MR. MICHAEL: Good morning. This morning
19 I'm going to talk about the need for an expert
20 elicitation in developing RBI, how we'll use the data
21 obtained through the elicitation, the history of the
22 2007 elicitation, and a little bit about the

1 elicitation itself.

2 There are a number of reasons to conduct an
3 expert elicitation. You might want to conduct one to
4 forecast future events. Maybe to learn about what is
5 currently known in the field of knowledge. Or even
6 to learn how experts make decisions, but the quote
7 referenced here gives another reason, and it applies
8 to why we conducted the elicitation.

9 The quote is, "Expert judgment is
10 frequently needed to organize qualitative information
11 or mixtures of qualitative and quantitative
12 information into a framework for making decisions."

13 And it's just this sort of mixture we have
14 in regard to processed meat and poultry products, in
15 regard to the risk to the public health posed by
16 these products. That's exactly what we have.

17 In some cases we have a wealth of data
18 regarding specific products, the pathogens they might
19 carry and the illnesses they might cause. Consider,
20 for example, ready to eat products and *Listeria*
21 *monocytogenes*, where we have risk analysis data,
22 paraplin (ph.) modeling data, enough data that we are

1 able, in fact, to promulgate regulations specific to
2 *Listeria* in ready-to-eat foods, and those are the
3 regulations in 9 C.F.R. 430.

4 In other cases though, we have esoteric or
5 novel products, the processing methods, emerging
6 pathogens or changes in consumer habits, and we know
7 less about the risk imposed by the specific products.

8 So because we have this mix of data about
9 the products, an elicitation is what we needed to
10 give us a comprehensive characterization, of the risk
11 posed by all the processed meat and poultry products
12 that we regulate.

13 The expert elicitations we've conducted
14 allow us to determine the scientific consensus about
15 relative risks from all the processed products by
16 tapping into the collective expertise of the public
17 health community, academia and industry experts. A
18 comprehensive view of risks based on this consensus
19 allows us to more effectively allocate our resources
20 and inspection otherwise toward the products and
21 processes that pose the most risk to the public
22 health.

1 Ideally, of course, you want empirical data
2 as opposed to expert data or even modeling data. So
3 as science progresses and more data is collected and
4 analyzed, we can refine our approach to food safety
5 and in many places replace our expert data with
6 empirical data.

7 So what does the expert elicitation provide
8 for RBI? It provides the hazard component portion of
9 the risk-based inspection algorithm.

10 The hazard component is the relative value
11 for the risk of illness per serving of each category
12 of processed meat and poultry product. And that
13 value is determined by the experts, taking into
14 account the species and animal processed, the type of
15 processing and other assumptions regarding
16 production, shipping and handling that we laid out
17 for them in advance or rather RTI did.

18 The 2007 elicitation, as Dr. Goldman
19 mentioned, provides us value for both healthy
20 populations, healthy adults specifically and
21 vulnerable populations and as you'll hear in detail
22 from Dr. Muth and Dr. Guo, the 2007 elicitation also

1 provided attributes and specific illnesses to
2 specific product types.

3 So the expert values themselves are the
4 hazard component in the algorithm.

5 The hazard component, and possibly a factor
6 for production volume, together provide an individual
7 measure of inherent risk for all the processed
8 products produced in each official establishment. I
9 say possibly here because, as you know, we've
10 discussed various ways to incorporate volume into the
11 RBI calculation at the last few meetings. I
12 mentioned it here anyway because up until now,
13 inherent risk has been calculated using both
14 production volume and the hazard component, the
15 expert elicitation value.

16 This next chart which probably looks
17 familiar, this shows you the hazard component and
18 volume up until now are combined to create the
19 inherent risk portion of the algorithm, and the
20 hazard component again are the expert values.

21 Inherent risk and a value of risk control,
22 that is a relative value representing how well an

1 establishment controls food safety risks, are
2 combined to give us a score, for lack of a better
3 word, for each plant, a risk in RBI score. That
4 allows us to determine the level of inspection, or
5 intensity of inspection that that plant needs under
6 RBI.

7 Here's another volume chart, a bubble chart
8 rather, showing how that works. So in short, the
9 hazard component is part of the inherent risk factor,
10 and the inherent risk factor with the risk control
11 factor provide a score, for lack of a better word,
12 the RBI score for each plant. And that score, then
13 tells us what intensity of inspection that plant
14 needs under risk-based inspection.

15 I'm going to talk a little bit about the
16 history of the 2007 elicitation. In developing risk-
17 based inspection over the last few years, we have
18 conducted three expert elicitations, in 2001, 2005
19 and 2007.

20 Back in October, at the workshop, I
21 discussed the 2001 elicitation to show how it led to
22 the 2005 elicitation. In that elicitation, we

1 categorized hazards using HACCP inspection categories
2 and used separate values for species and processes
3 and we collected less than comprehensive data and
4 some questionable values, and it led us to some major
5 improvements in the 2005 elicitation.

6 Because that 2001 elicitation was so
7 different, the date it yielded is now inapplicable to
8 what we're doing in RBI. But it's important to
9 mention because it's really part of the evolution of
10 the expert elicitation instruments that we've
11 developed.

12 There's significant agreement between the
13 '05 and '07 results, and Mary and Chuanfa will talk
14 about that in detail, but I think that agreement
15 shows that we're on the right track in developing
16 elicitation instruments, and this slide really shows
17 that it's been an iterative process over time.

18 Another contribution to the process has
19 been peer review. We have the 2007 expert
20 elicitation instruments and instructions peer
21 reviewed under the OMB Information Quality Act
22 Guidelines. The reviewers were a senior advisor for

1 regulatory support, a veterinary epidemiologist, a
2 deputy director for research and senior scientist,
3 for four different agents, the Food and Drug
4 Administration, Environmental Protection Agency,
5 USDA's Economic Research Service and APHIS, USDA's
6 Animal and Plant Health Inspection Service.

7 Also in accordance with those guidelines,
8 we will be publishing the reviewers' comments and our
9 responses soon. We're working on that now but the
10 comments led to changes to the instrument, and I
11 believe improved it.

12 Another input to this 2007 elicitation, of
13 course, was stakeholder comment, and we incorporated
14 changes suggested by the stakeholders at the October
15 meeting and subsequent meetings, as well as changes
16 suggested to us by the National Advisory Committee on
17 Meat and Poultry Inspection.

18 And then here is a list of specific changes
19 that you heard briefly from Dr. Goldman and you'll
20 here again in more detail from Dr. Muth.

21 One is we specifically recruited experts in
22 three categories, public health, state health

1 officials, epidemiologists, academia and industry.
2 And I'll note here that, and Dr. Muth will talk about
3 it as well, RTI recruited 45 experts to participate,
4 but ultimately only 17 agreed. And so in order to
5 have equal representation from each group, we ended
6 up with a total of 12 experts in this elicitation.
7 But three groups, that's one of the major changes.

8 Another that Dr. Goldman mentioned, we
9 included a risk ranking for our vulnerable consumers
10 as well as healthy adults. And a lot of you will
11 recall from the public meetings, that there were
12 concerns about the 2005 elicitation, because we
13 didn't ask questions about severity. And that had
14 been intentional in '05 because it's difficult to ask
15 questions about severity and a way to elicit
16 comparable responses. But more important, there's
17 ample empirical data on the severity and illness.

18 What we don't have, however, is a risk
19 ranking for vulnerable consumers, and this new
20 elicitation provides that. We asked them to rank the
21 risks per serving for each of the products, not only
22 for healthy adults, but for vulnerable consumers, and

1 that would be the young, the old, immunocompromised
2 and pregnant women.

3 Another change, we have a third form in the
4 instrument in the 2007 instrument where we asked the
5 experts to attribute illness caused by specific
6 pathogens to each of our product types. And this
7 gave us some unsurprising results, but useful
8 results, and I think in this form we were attempting
9 to mirror the type of information that was given to
10 us in the RFF, Sandy Hoffman's elicitation that was
11 conducted either last year or this, on food safety.
12 In that elicitation, however, the categories for meat
13 and poultry products were very broad. We asked the
14 same kinds of questions now in this one to our very
15 specific categories, which cover all types of
16 processed meat and poultry and got some good data.

17 We collected confidence ratings in this
18 elicitation, and again, that tells us a little bit
19 about the quality of individual rankings and a little
20 bit about uncertainty in the rankings, probably not
21 stochastic uncertainty but state of knowledge
22 uncertainty. And again, we took a cue on that one

1 again from Sandy Hoffman's work. But I will remark
2 that in 2001, we had a confidence rating as well.

3 And then finally as Dr. Goldman mentioned,
4 we asked about canned product in this elicitation.
5 We hadn't in '05 precisely because in '05 we had no
6 upper bound on the rankings, and we thought that
7 canned product is so safe, relative to the other
8 products, we'll get these skewed ranges. So we just
9 assumed in '05 that they would be the safest product.

10 So in '07, we asked about canned product,
11 and sure enough, every expert listed it as the safety
12 product. So it was good to confirm that.

13 Future use of the expert elicitation, and
14 Dr. Engeljohn will talk about this as well. The
15 elicitation results regarding healthy adults from
16 this '07 elicitation could be used in our current RBI
17 algorithm immediately. The data is comparable. Even
18 though it was collected on a slightly different scale
19 with an upper bound, it's comparable type of data and
20 Chuanfa will tell you how he's correlated the two
21 using rankings.

22 The other data though involving vulnerable

1 consumers and attribution is more complex, and the
2 Agency is considering ways now on how to use that
3 data in risk-based inspection and, of course, we will
4 welcome comment on that data. Thank you and I'll
5 take any questions.

6 MR. TYNAN: We have on the agenda as I
7 mentioned earlier, a few minutes after each
8 presentation for some comments and questions. The
9 focus obviously for these small comment periods is
10 the presentation. So what we would like to do now is
11 open it up to the folks here in 107 and then I'll go
12 to the folks on the phone to ask any questions, and
13 Sally and LaVonne have microphones if we -- do we
14 have any questions. Stan, I can see you're on the
15 edge of the seat.

16 MR. PAINTER: Yes.

17 MR. TYNAN: If you could state your name
18 and your affiliation that would help.

19 MR. PAINTER: My question is regarding the
20 testing that was done. You said there was testing
21 that was done in 2001, 2005 and 2007. Let me back
22 up. Stan Painter with the National Joint Council.

1 I'm sorry.

2 Where was the testing done in each of those
3 years? What type of product was being tested during
4 those time periods? And what group and/or
5 organization done the testing?

6 MR. MICHAEL: In regard to the three
7 elicitations, they were all conducted by a
8 contractor, by RTI, and in each case I believe they
9 were letter reviews and peer reviews. I believe we
10 sent out individual instruments to experts and asked
11 them to respond to it with the rankings for each of
12 the products.

13 In 2005 and 2007, the list of products were
14 essentially the same with the exception being that in
15 '05 we did not include canned.

16 In 2001, as I mentioned in my presentation,
17 we used the HACCP inspection categories of products
18 and separated those from the species, which caused --
19 counting and that was the improvement made in '05.

20 But essentially the way the elicitations
21 were conducted, the three elicitations, was the same.
22 A contractor did it with a group of experts who were

1 recruited. They were instructed in the methods and
2 in the instrument and sent in their values and then
3 the contractor followed up with them if there were
4 any questions and whether they understood the
5 instructions.

6 MR. TYNAN: Does that answer your question,
7 Stan?

8 MR. PAINTER: Not really.

9 MR. TYNAN: Then you do you have a follow
10 up?

11 MR. PAINTER: Well, yes, I did. In the
12 original question I asked where were the locations
13 that were tested. I guess I'm alluding to did this
14 have anything to do with the Hemp Project and
15 especially in the 2001 or 2005? Where did you do
16 these tests or where were these tests done?

17 MR. MICHAEL: We didn't conduct any tests.
18 We just elicited data from experts.

19 MR. PAINTER: From where?

20 MR. MICHAEL: From the experts themselves,
21 the individual experts.

22 MR. PAINTER: Okay. You had to have a

1 location from somewhere that it came from, did you
2 not?

3 MR. MICHAEL: Well, that's wherever the
4 experts responded from.

5 MR. PAINTER: And that's what I'm asking
6 you? Where were they responding from?

7 MR. MICHAEL: We can elicit the experts
8 and tell you where they work. I mean if they were in
9 industry, academia, public health, so it would be
10 from their offices where they were filling out the
11 form and sending them to us. They weren't in plants
12 if that's your question.

13 MR. PAINTER: That was what I was getting
14 to.

15 MR. MICHAEL: Okay. No.

16 MR. PAINTER: So it wasn't the plants?

17 MR. MICHAEL: No. No, these are experts
18 from academia, from the private sector and public
19 health.

20 MR. TYNAN: We can get you a list of their
21 locations if that would be helpful to you.

22 DR. RAYMOND: Carol Tucker just e-mailed me

1 and said those that are on the phone cannot hear.
2 The phone connection cuts out about every 10th or so
3 word and the speaker is speaking so softly it's hard
4 to hear when the voices do come through.

5 MR. TYNAN: Okay.

6 DR. RAYMOND: So if you, on the phone, let
7 them know that we got the e-mail.

8 MR. TYNAN: Okay. For those of you on the
9 phone that can hear, hopefully I'm speaking loud
10 enough so that you can hear me, we're going to ask
11 the gentleman, our technician, to see if he can help
12 with upping the sound between us and the telephone.
13 That would be great.

14 In the meantime, I'll take one more
15 question from here, and then we will go to the folks
16 that are on the phone. Is there another question
17 from our audience here in 107 regarding Mr. Michael's
18 presentation? Yes, Ms. Donnelly. If you'd introduce
19 yourself and your affiliation.

20 MS. DONNELLY: Nancy Donnelly with STOP. I
21 actually have two. One is one of the points that we
22 brought up in the last meeting was the fact of having

1 the expert elicitation done as a cumulative group,
2 meaning that the experts would all be there together,
3 where they could then share concerns, questions,
4 ideas, that could be interchanged of information, and
5 I'm curious why the Agency didn't take that
6 suggestion.

7 And then the second thing is more of a
8 comment. That's the question. The comment is that
9 without getting into the very specifics, I think if
10 FSIS, if they really want to stand true to their
11 position as a public health and safety agency, that
12 they need to put the vulnerable consumer category as
13 the basis of all their decisions for RBI.

14 MR. TYNAN: Matthew.

15 MR. MICHAEL: In response to your question,
16 the main reason that we queried the experts
17 individually in '07 was to insure that the data we
18 received would be comparable to '05. We had some
19 other concerns about having them meet in a group.
20 Often when you have a group dynamic like that, you'll
21 have some people who are louder than others, et
22 cetera. It's more difficult sometimes to insure that

1 you, in fact, get the opinions of each expert. That
2 is a method in expert elicitation. It's probably
3 more akin to a focus group. But the main reason is
4 we wanted to make sure the data we received in '07
5 would be comparable to '05 to determine whether the
6 data we received in '05 was good, and I think it did.

7 But we do aggregate the answers we received
8 in '07. We ended up taking median -- short term of
9 those expert answers and we found agreement among the
10 experts. So we did find consensus among them even if
11 they didn't get together to score the products
12 together.

13 MR. TYNAN: I want to take two quick
14 questions from the folks that are on the phone.
15 Operator, could you query the people on the telephone
16 for questions? Operator?

17 OPERATOR: Barbara Kowalcyk, you may ask
18 your question.

19 MS. KOWALCYK: This is Barbara Kowalcyk
20 from CFI. Can you hear me?

21 MR. TYNAN: Yes, we can. Thank you.

22 MS. KOWALCYK: I had a couple of quick

1 comments and a question and maybe it's more
2 appropriate later. I wanted to also reiterate what
3 Ms. Donnelly had said, that if you're going to take
4 the conservative approach of protecting public
5 health, you would want to use the vulnerable
6 population as opposed to the data from the healthy
7 adult risk ranking.

8 Also I'm a little bit concerned about the
9 poor response rate and whether or not this was
10 consistent with the response rate, if you recall, in
11 2005 and 2001.

12 And finally, I don't know if this is going
13 to be covered later, but the expert elicitation is
14 very important in terms of calculating the magnitude
15 of risk because as I understand that's what they're
16 going to be using in the RBI formula. And if you
17 could expand on that a little further, I don't know
18 if that's going to happen later, I can possibly wait
19 if it is, but I just wanted to know a little bit
20 better about how you were going to use the risk
21 ranking in the RBI, because it does matter in terms
22 of what kinds of methods were used in terms of

1 aggregating and eliciting the information, and what
2 you're going to get out of it, matters depending on
3 how you're going to use the data.

4 MR. TYNAN: Okay. Thank you. Matthew?

5 MR. MICHAEL: I think we got a response in
6 2005, if I remember, we had 23 experts and we
7 recruited approximately the same number, 45 or 50.
8 And this time around, we recruited 45 and we had, in
9 fact, 17 agreed. It's just in order to have equal
10 representation from each of the 3 groups, we had to
11 with 4 from each group and we ended up with 12. So
12 there was a slight decrease from 23 to 17, and then
13 we went down to 12 experts just to get equal
14 representation in each group.

15 In regard to the magnitude of risk, in one
16 sense, because we put an upper bound, we put a
17 constraint on the answers in 2007, we lose one
18 measure of magnitude. In 2005, the experts could
19 give us a ranking or an estimate of proportional
20 risk, proportional relative risk among the products.
21 In one sense we agree with that, but because we now
22 have the ranking for the vulnerable populations, I'm

1 not a statistician, but I'm assuming we can compare
2 those rankings with the healthy rankings, and with
3 all of our empirical data, we can maybe get some kind
4 of an estimate of magnitude of risk. I'm not quite
5 sure what you mean by magnitude, but we can certainly
6 compare that data and come up with various types of
7 conclusions that we wouldn't be able to come to with
8 just one of the instruments.

9 MR. TYNAN: Okay. Thank you, Matthew.

10 One more question from the folks on the
11 phone, and then we'll go to our next presentation.
12 Operator, is there another caller that has a
13 question?

14 OPERATOR: Yes. Carol Tucker-Foreman, you
15 may ask your question.

16 MS. TUCKER-FOREMAN: Thank you. My first
17 is a comment. I am having a terrible time. One
18 microphone basically cuts out about every third or
19 fifth word. And so I have very little understanding
20 of what was done in the last presentation. There's
21 one microphone that cuts through and one speaker very
22 loud and clear, but we'd ask everybody to speak up

1 and I think you need to have your technical people
2 check. I'm on a high quality landline and we're
3 having real problems here.

4 MR. TYNAN: Okay. We'll do that,
5 Mrs. Foreman. Thank you.

6 MS. TUCKER-FOREMAN: Let me ask my question
7 please. There's been a couple of comments about the
8 nature of the elicitation. It is I think much
9 better. However, there is still a problem with the
10 composition of the group. FSIS defines academic as
11 only those people who are involved in meat science
12 and food technology, and public health experts are
13 only those people who work in the Department of
14 Public Health.

15 You have excluded anybody who is a public
16 health academic. There is no one on here from a
17 school of public health. These people bring a very
18 different perspective to looking at these issues.

19 In addition, by deciding it as somebody who
20 has an understanding of meat process, you are
21 including a lot of public health experts and
22 orienting the elicitation to those who come into

1 problems from a point of view of what is it
2 reasonable to expect from the industry rather than
3 what is necessary to protect public health which
4 might require major changes in the process. If you
5 had asked this group of people in 1992, they would
6 have told you that *E. coli* present in the intestinal
7 track of all bovines can't be controlled unless the
8 consumer cooked the product well done. That
9 obviously reduces the assumption of risk here. When
10 you ask people, you begin a catch-22. But I'm really
11 very disappointed and I think that it really
12 handicaps the project that you have no people in
13 public health, only health department people who are
14 not involved in public health research.

15 And the second one is the vulnerability
16 still does not consider the severity of illness and
17 all of us have pointed out again and again and again,
18 that this public health project has to talk about the
19 severity of illness. And in order to keep it
20 parallel to 2005, you excluded that and -- The 2005
21 effort was admittedly very broad, and now I think
22 that you have made this one substantially --

1 MR. TYNAN: Thank you, Mrs. Foreman.

2 MR. MICHAEL: Let me just respond by saying
3 that we have a standard pool of experts, the type of
4 experts and we have seen significant agreement in the
5 answers among those experts. Could we expand it
6 further? Sure. Sure, we could. But I think we made
7 a real leap here by including the state
8 epidemiologist and seeing comparable answers. We've
9 seen some confirmation of our original data.

10 In regard to talking to people, I
11 understood your comment about what they think should
12 be done as opposed to what the state of knowledge is.
13 That really wasn't what we were intending to do.
14 We're trying to collect scientific consensus on risk
15 posed to consumers by various products, not their
16 opinions on how we should deal with them. We're
17 going to make those decisions, but we're going to
18 make it using a variety of data including the data we
19 elicited.

20 And then the final comment about severity,
21 the main reason we didn't use severity in '05 and
22 again in '07, is because we have ample empirical data

1 on the severity of illness. And we are going to use
2 it in risk-based inspection, and we are going to use
3 the inspection. And we already do make decisions
4 about inspection based on what we know about the
5 severity of illnesses. We don't need to do an expert
6 elicitation on severity because that data would be of
7 a lesser quality. We have real scientific data on
8 severity.

9 This time around, of course, we did ask for
10 a ranking on vulnerable consumers, and that gives us
11 some new valuable information and it's relative to
12 severity, because often vulnerable consumers have
13 more severe illness. So it's not completely
14 unrelated. Just because we didn't ask about severity
15 in '05 and '07 in the elicitation, doesn't mean we're
16 not going to use the data in inspection. We already
17 do. You do an elicitation when you don't have
18 empirical data. We have empirical data on severity.
19 So we don't need to ask about it in the elicitation.

20 MR. TYNAN: I'm going to ask you to hold
21 any further questions. I'm going to remind maybe the
22 speakers as well as the folks out in the audience who

1 will be making comments to speak up so that the
2 people that are on the telephone can hear.

3 And with that, I'm going to switch over to
4 Dr. Mary Muth from Research Triangle Institute, to
5 talk a little bit about the conduct of the expert
6 elicitation.

7 DR. MUTH: Thank you, Robert. I'm very
8 pleased to be here to tell you about the process that
9 RTI followed for conducting the elicitation. I'll
10 give you some highlights of the results.

11 I'm the Director of the RTI Student
12 Agricultural Policy Research Program. I also wanted
13 to acknowledge Shawn Karns, who is here today and
14 managed the expert elicitation process at RTI.

15 Matthew talked about the history of the
16 expert elicitation. So I'll just touch on that
17 briefly. I'll also talk about the development and
18 content of the expert elicitation worksheets, the
19 process that RTI followed for recruiting members of
20 the expert panel, the process we used for conducting
21 the expert elicitation and then some highlights of
22 the results.

1 So a little bit on the history. Matthew
2 has already gone through this. I'll just touch on
3 this very briefly. RTI did conduct an initial expert
4 elicitation back in 2001. However, it separated the
5 processes from the species, and so it's not directly
6 comparable to this expert elicitation.

7 In 2005, we conducted the expert
8 elicitation ranking the relative risks, post-public
9 health by various types of processed meat and poultry
10 products, and then based on comments received during
11 a public workshop, FSIS contracted with RTI and we
12 revised that process and conducted the new expert
13 elicitation.

14 So the primary modifications compared to
15 the 2005 expert elicitation, as has already been
16 mentioned, the experts were equally divided among
17 public health, academic institutions and industry.
18 There were two additional worksheets added to the
19 expert elicitation, one that included a risk ranking
20 specifically for vulnerable consumers, and a third
21 worksheet that addresses attribution of foodborne
22 illness to individual product categories. And again,

1 as has been mentioned, the scoring in this case was
2 limited from 1 to 10, instead of open-ended scoring.

3 So I'll go through the process that we used
4 to develop the expert elicitation worksheets in
5 collaboration with FSIS. RTI and FSIS held a series
6 of conference calls to discuss the required
7 modifications, to address some of the comments that
8 had come up in the public meeting. The initial draft
9 of the worksheets was peer reviewed. The peer
10 reviewers were mentioned by Matthew. They came from
11 a variety of Government agencies, people who have
12 experience with previous expert elicitations in their
13 agencies.

14 We modified the worksheets in response to
15 the peer reviewer comments and then worksheets were
16 internally reviewed at FSIS, and they were pilot
17 tested with scientists at FSIS. And then based on
18 one of the primary things that came out of the pilot
19 test was that we added the worksheet on attribution
20 of foodborne illness to various categories of
21 processed meat and poultry products. And then RTI
22 made final changes to those worksheets.

1 So as I mentioned, there's now three
2 worksheets. There's the first one that's very
3 similar to the previous worksheets that had been used
4 for the 2005 expert elicitation. That's for healthy
5 adults. We added essentially the same worksheet that
6 asked the experts to rank for vulnerable consumers,
7 and then the third worksheet was on attribution of
8 illness, and that's for five different foodborne
9 pathogens.

10 So the primary differences compared to the
11 2005 expert elicitation worksheets, we added the
12 worksheet for vulnerable consumers in the attribution
13 worksheets. As Matthew mentioned, we added an
14 additional product category for thermally processed,
15 commercially sterile products. We limited the
16 scoring from 1 to 10. The experts could score
17 multiple products with a 1 and they could score
18 multiple products with a 10, and they could use
19 fractions in that range. We asked the experts to
20 consider only bacterial hazards, not viruses or
21 physical or chemical hazards. This is another
22 difference from how the expert elicitation was

1 conducted for 2005. And then finally we asked the
2 experts to rank or indicate their level of confidence
3 in their estimates that they provided on the
4 worksheets.

5 Next we're going to switchover and talk
6 about the recruitment process that we followed for
7 the expert elicitation and the members of the panel.
8 We initially started with a list of 45 potential
9 experts. There were 15 each in public health,
10 academia and industry, and the criteria for including
11 those experts were that they had to have advanced
12 knowledge and professional recognition in a branch of
13 science related to public health and food safety.
14 They also had to have an understanding of food
15 science, meat and poultry processing and foodborne
16 illness.

17 So this list of 45 experts was generated by
18 FSIS, RTI from a pool of experts that we work with
19 frequently on a lot of our projects related to food
20 safety, and suggestions from the National Advisory
21 Committee on Meat and Poultry Inspection.

22 So of that group of 45 that we contacted,

1 14 declined or dropped out primarily due to
2 scheduling difficulties and then 14 were not
3 responsive to our repeated phone calls and e-mails
4 over a 4 week period.

5 So ultimately we recruited 17 experts, 4 in
6 public health, 5 in academia and 8 in industry. All
7 17 of these recruited experts completed their
8 worksheets. The names of all of those experts and
9 their affiliations are provided in the draft report
10 that's posted on FSIS' website.

11 And to ensure a balanced panel, FSIS
12 decided that we would use information from four
13 experts in each of the groups to allow equal
14 representation. So we randomly selected from those
15 groups to have four from each group in the results
16 that were generated from the expert elicitation.

17 I'm going to move on to describing the
18 process that we used for the expert elicitation. So
19 we contacted the experts and provided worksheets or
20 provided the experts with the following materials:
21 the 3 worksheets to be completed, the list of 25
22 products and examples of what those products contain.

1 They're essentially the same list of products that
2 were included in the 2005 worksheet, and the same
3 list of examples except that we added thermally
4 processed, commercially sterile products. And we
5 also provided to them a list of assumptions to be
6 used while assigning their risk scores in the first
7 two worksheets.

8 So that process, once we had provided the
9 materials to the experts, we scheduled and hosted a
10 series of teleconferences based on their schedules
11 with groups of experts. We talked about the purpose
12 of the data collection. We reviewed the worksheets
13 with them and responded to their questions. So the
14 purpose of this teleconference is to insure that they
15 understand what the assumptions are when they're
16 completing the worksheets and how to complete the
17 worksheets.

18 We asked the experts to complete their
19 worksheets within one week after the teleconference.
20 We also asked them to provide any scientific
21 documentation that they thought would be helpful in
22 understanding their responses. And once we received

1 their worksheets, we entered the data into the
2 spreadsheet.

3 So why don't we go through the assumptions
4 that we provided to the experts and discussed with
5 them by teleconference. There are nine different
6 assumptions that we provided to them. Again, these
7 are the same as the 2005 expert elicitation with the
8 exception of the first assumption.

9 The first assumption is to consider only
10 bacterial hazards in indicating the risk rankings,
11 and to exclude viruses, chemical hazards and physical
12 hazards.

13 The second assumption that we asked the
14 experts to take into consideration is that products
15 would reach consumers without further processing at
16 another establishment or at retail. So the consumer
17 would be purchasing this product and preparing it and
18 consuming it without another intermediary after the
19 processing plant.

20 The third assumption is that all products
21 are produced in an USDA regulated plant with HACCP
22 and SSOPs.

1 The fourth assumption is that the incoming
2 source material comes from a supplier with average or
3 typical food safety controls. We asked them not to
4 think of extreme circumstances when they were
5 assigning the risk rankings.

6 The fifth assumption is that we asked them
7 to assume that the processing plant's food safety
8 controls are average or typical, again not extreme
9 situations.

10 The sixth assumption was that products
11 received typical handling from the time they leave
12 the processing plant until they are consumed, that
13 the consumer's handling of the product is typical,
14 again not extreme situations.

15 The seventh assumption is that raw products
16 are cooked before consumption.

17 And eighth is that no products were
18 irradiated.

19 And then the ninth assumption is really a
20 set of three assumptions for ready-to-eat products in
21 particular. And that's these products are exposed to
22 the environment after lethality treatments, unless

1 it's specifically noted in the product description
2 that was provided to them, and that the products do
3 not contain additives to inhibit growth of *Listeria*
4 nor do they receive post-lethality treatment to
5 destroy *Listeria*.

6 So next I want to go through some
7 highlights on the expert elicitation results.
8 Chuanfa will go into a lot more detail on these. So
9 I'm just hitting the treetops in terms of what the
10 results are.

11 The expert scores for product categories
12 with the highest likelihood of illness among healthy
13 adults receiving a median score of 10 on our scale of
14 1 to 10 was raw ground, comminuted or otherwise non-
15 intact chicken, followed by raw ground, comminuted or
16 otherwise non-intact turkey, and then followed by
17 non-intact poultry other.

18 I did want to note, too, that the next set
19 of products in their rankings, all with a median
20 score of 8 were raw intact chicken, turkey, other
21 poultry and then raw ground, comminuted or otherwise
22 non-intact beef. So those are our top ranking

1 scores. You can see from the range of scores that
2 there's quite a bit of difference in the individual
3 experts' rankings.

4 Then moving onto the lowest likelihood of
5 illness among healthy adults to be expected, with a
6 median score of 1, was thermally processed,
7 commercially sterile product, and then followed by
8 RTE meats and poultry fully cooked without subsequent
9 exposure to the environment.

10 Moving onto vulnerable consumers, again the
11 same risk ranking but just for vulnerable consumers.
12 We have in that case raw ground, comminuted or
13 otherwise non-intact chicken again scoring a 10, the
14 same as for healthy adults, followed by raw ground,
15 comminuted or otherwise non-intact beef which is
16 different from the healthy consumers, and then
17 followed by raw ground, comminuted or otherwise non-
18 intact turkey. And there are a series of products
19 that also have relatively high rankings following
20 immediately at 9, 8.5 and 8 which are raw ground,
21 other poultry, raw intact chicken, raw intact turkey
22 and raw intact other poultry.

1 And then with the lowest likelihood of
2 illnesses among vulnerable consumers, the same
3 products are on this list. The rankings are just --
4 the scores are just slightly different as for healthy
5 consumers.

6 So sort of summing up between the two risk
7 ranking worksheets, the results were very similar
8 between healthy adults and vulnerable consumers. The
9 scores are slightly different, and there's slight
10 differences in the ranking but they're very similar.
11 Raw products, as one would expect, were assigned
12 higher risk rankings compared to RTE products.
13 Poultry products were assigned higher risk rankings
14 than red meat products, and I did want to note that
15 the opinions of the experts varied substantially for
16 some products, and you can see that in the wide range
17 of scores that are indicated.

18 So moving onto the highlights of the expert
19 elicitation results for attribution, I wanted to talk
20 about what the highest attribution percentages were
21 for the five pathogens that we asked about in the
22 expert elicitation, and again these percentages are

1 the relative percentages of illnesses for meat and
2 poultry products. So this is out of the category of
3 meat and poultry products. If we had all 25 products
4 listed here, these percentages, the mean percentages
5 would add up to 100 percent.

6 So the highest attribution percentages for
7 *Salmonella*, non-typhi, with an average attribution of
8 22 percent for raw intact chicken, followed by raw
9 intact turkey at 14 percent and then raw ground,
10 comminuted or otherwise non-intact chicken at 9
11 percent. And here we have a mean level of confidence
12 of the experts of 2.2, which is a medium slightly
13 better than a medium confidence level.

14 And then for *Salmonella*, multidrug
15 resistant, here the average attribution percentages
16 are 20 percent for raw ground, comminuted or
17 otherwise non-intact beef, followed by raw intact
18 chicken at 19 percent and then raw ground, comminuted
19 or otherwise non-intact chicken at 8 percent. And
20 here we had a slightly lower mean level of confidence
21 compared to *Salmonella*, non-typhi.

22 For attribution percentages for *E. coli*

1 0157:H7, at 57 percent, we have raw ground,
2 comminuted or otherwise non-intact beef, much higher
3 than any of the other product categories. Raw
4 ground, comminuted or otherwise non-intact other meat
5 is 14 percent, followed by raw intact beef at 8
6 percent. And here we have a relatively high mean
7 level of confidence.

8 For the highest attribution percentages for
9 *Listeria*, the mean percentages for RTE fully cooked
10 meat was 30 percent, the highest percentage, followed
11 by RTE fully cooked poultry at 25 percent and at a
12 much lower percentage, RTE acidified/fermented meat,
13 without cooking, and here a relatively high level of
14 confidence among the experts.

15 And then finally, the highest attribution
16 percentages for *Campylobacter*, raw intact chicken at
17 36 percent, followed by raw intact turkey at 13
18 percent and raw ground, comminuted or otherwise non-
19 intact chicken at 12 percent with a medium level of
20 confidence for this pathogen.

21 And I did want to note, and I don't have a
22 specific slide for this, but across all of these

1 attributions, across all of these pathogens, the
2 thermally processed, commercially sterile product had
3 the lowest mean attribution for every single
4 pathogen. It was 0 percent or 0.1 percent for each
5 of the pathogens on the worksheet.

6 So with that, I'll address any questions
7 there might be.

8 MR. TYNAN: Okay. If you could identify
9 yourself and your affiliation, and I'm going to ask
10 Dr. Muth if she could sort of pull a microphone over
11 just a little bit and speak up in response.

12 MS. SMITH DEWAAL: Caroline Smith-Dewaal
13 with the Center for Science in the Public Interest.

14 Mary, I appreciated your presentation. But
15 I would ask, if possible, one of my questions at
16 least may also go back to Michael.

17 MR. TYNAN: Okay.

18 MS. SMITH DEWAAL: First of all, did you
19 have any academics in your panel who had a medical
20 expertise as part of their academic background?

21 DR. MUTH: I'm not actually prepared to
22 answer that off the top of my head, but I can provide

1 that answer to you.

2 MS. SMITH DEWAAL: Okay. I would
3 appreciate that, and a similar question among your
4 public health officials, did among those state public
5 health officials that were included, did they have
6 experience with outbreak investigations?

7 DR. MUTH: That's another question that
8 I'll have to get back to you on.

9 MS. SMITH DEWAAL: That would be fine. My
10 next question has to do with the fact that you
11 surveyed I believe all 17 experts but included 12 in
12 your final results. Among the 17 experts surveyed,
13 did you have outliers?

14 DR. MUTH: Among the 17 experts?

15 DR. SMITH DEWAAL: Yes. Both you and
16 Matthew have stated that there was substantial
17 agreement among the experts, but I wanted to know,
18 were there outliers?

19 DR. MUTH: Yes. I think it's correct to
20 say that there are some outliers in the report. We
21 do provide the ranges for all of the responses that
22 were received. So you can see that there are in some

1 cases the full range was used for --

2 MS. SMITH DEWAAL: And did you make the
3 decision about whether to include or exclude the
4 outliers among the experts that you chose for your 12
5 that were used?

6 DR. MUTH: In the summaries RTI did, we
7 randomly chose which experts to include in the
8 summary statistics. We did not make our selection
9 based on outliers or excluding outliers or their
10 levels of confidence. We did it on a random basis.

11 MS. SMITH DEWAAL: And would your results
12 have been significantly different, if you had chosen
13 different or different groups of experts had been
14 randomly selected?

15 DR. MUTH: We haven't done that analysis
16 but that's something that we could look into.

17 MS. SMITH DEWAAL: I would urge you to do
18 that analysis because from what I could see in terms
19 of your minimum and maximum, there appeared to be
20 some outliers in your group that you're including,
21 and I would be interested whether that's a large
22 number of outliers or small, how your results might

1 have been different.

2 Did Sandra Hoffman participate in the peer
3 review of the expert elicitation, either in advance
4 or following?

5 MR. MICHAEL: No, she did not.

6 MS. SMITH DEWAAL: Is there a reason for
7 that given that you cited her work several times and
8 she presented at your initial meeting?

9 MR. MICHAEL: No, I can't think of a
10 reason. It was a full peer review -- who had
11 experience in expert elicitation in their own
12 agencies. An EPA expert, Ms. Soaper (ph.), recently
13 completed an expert elicitation on mortality and air
14 pollution. When we chose our peer reviewers, we
15 wanted people with expertise in data collection
16 analysis and expert elicitation, and not necessarily
17 expertise in food processing or public health because
18 what we really wanted comments on were would the
19 instrument work and give us data that's accurate and
20 data that we can use. They didn't have to be able to
21 fulfill that.

22 MS. SMITH DEWAAL: Okay. My last question

1 is kind of a little more of a comment. Matthew
2 suggested that -- actually I'm going back to CSPI's
3 comments on the expert, the initial expert
4 elicitation. We ask that you give the experts the
5 best available public health data to consider,
6 including product attribution data. It strikes me
7 that that wasn't done.

8 MR. MICHAEL: No, that was not done. We
9 depended on the experts' own knowledge and we chose
10 them because they had expertise already in these
11 fields. That is a method used in expert elicitation
12 but that's not the method we used.

13 MS. SMITH DEWAAL: And, Michael, you made
14 the comment in response to an earlier question about
15 the results regarding vulnerable population, that you
16 could look at the results from this expert
17 elicitation and the vulnerable population and other
18 data.

19 MR. MICHAEL: Sure, we could.

20 MS. SMITH DEWAAL: When are you doing that?
21 Because I think we have data to provide that would
22 help to test this.

1 MR. MICHAEL: That would be great. I mean
2 the expert elicitation was recently completed. So
3 we're just now considering, or we've been considering
4 for the last few weeks that data we received and the
5 focus in the last few weeks has been comparing the
6 first instrument from the '07 elicitation to the '05
7 results because those are the most comparable. And
8 as I mentioned earlier, that was the agreement. The
9 agreement is between only the first instrument in '07
10 and the instrument in '05 is very comparable and
11 Dr. Guo will talk about that in correlation with
12 using the rankings.

13 MS. SMITH DEWAAL: We've been urging the
14 Agency to also look at actual data that's available,
15 and now you've got these two sets of expert
16 elicitations. I think it's time to really narrow
17 down with available data to --

18 MR. MICHAEL: Sure.

19 MS. SMITH DEWAAL: -- to making your, not
20 necessarily basing it on one expert elicitation or
21 another, but basing it on the best data available.

22 MR. MICHAEL: Absolutely. Absolutely.

1 MS. SMITH-DEWAAL: Thank you.

2 MR. MICHAEL: As I mentioned in my --

3 MR. TYNAN: Your timing is perfect. I'm
4 going to -- I know there's more questions here. We
5 have another comment period. I'm going to take one
6 question from the phones first, and then if there's
7 an opportunity, we'll catch it at the end. I
8 apologize.

9 Operator, can you see if there's any
10 questions from the folks that are on the phone
11 please?

12 OPERATOR: Thank you. If we have any
13 questions on the phone, please press *1.

14 And I do have a question from Carol Tucker-
15 Foreman.

16 MR. TYNAN: Okay. Mrs. Foreman.

17 MS. TUCKER-FOREMAN: Yes, I would really
18 love to know what Caroline wanted to ask you.

19 MR. TYNAN: I'm sorry. Caroline had a
20 whole series of questions that she was --

21 MS. TUCKER-FOREMAN: Those of us on the
22 telephone could not hear. The primary microphone is

1 working fine. Could at least the person who is
2 making the question repeat the question because right
3 now you've got us on the phone and we've taken the
4 time to do this. We've just not been able to get any
5 information.

6 MR. TYNAN: Okay. Well, Ms. Dewaal has
7 come up and she's going to repeat just her questions.
8 We're not going to go through the answers again.

9 MS. SMITH-DEWAAL: Carol, I'm sorry if I'm
10 at fault for that.

11 MS. TUCKER-FOREMAN: I don't believe you
12 are.

13 MS. SMITH-DEWAAL: I asked whether the
14 academic experts had medical expertise.

15 I asked a follow up on whether the public
16 health officials had experience in outbreak
17 investigations.

18 I asked a question about whether there were
19 outliers among the 17 experts because based on the
20 data we saw here, there was clearly some evidence
21 that there may have been an outlier included among
22 the 12 that they chose, and then we discussed the

1 randomness of how they chose 12 of the 17, and they
2 did admit that there were, in fact, 1 or more
3 outliers.

4 Sandra Hoffman, I asked if she had done the
5 peer review on either of the instruments or there
6 results. The answer was no.

7 And then I asked a more general question on
8 Matthew's response to the vulnerable population
9 saying they would look at that, they would look at
10 the standard results and also external data, and I
11 urged them to do that.

12 MS. TUCKER-FOREMAN: Thank you. I
13 appreciate it.

14 MR. TYNAN: Again, I apologize to the folks
15 on the phone. We are going to see if we can't get
16 the sound one more time to be a little bit more
17 robust, and we're also going to ask our commentators
18 here in the room to speak a little louder and maybe
19 closer to the microphone. That may help us a lot.

20 And with that, we're a little bit overtime.
21 So I'm going to go to the next discussion which is
22 the analysis of responses of the expert elicitation,

1 and I'm going to introduce Dr. Guo.

2 DR. GUO: As the previous two speakers, you
3 know, the 2007 expert elicitation is improved,
4 enhanced design, not only peer reviewed but also take
5 many input from comments, previous public meeting
6 comments. And the new expert elicitation, 2007, have
7 two additional worksheets and 2007 data rank the
8 public risk posed by the bacterial hazards in each of
9 25 product categories. And the 2007 elicitation data
10 score 1 to 10 for the likelihood of illness for
11 consuming and handling meat and poultry products for
12 both healthy adult consumers and the vulnerable
13 populations.

14 And the -- we do look at and compare
15 healthy adult consumers and vulnerable consumers, see
16 what is the relations of the two rankings.

17 And also additional, in addition to the
18 vulnerable consumers, we also in the new elicitation
19 also collect attribution data for the following areas
20 of specific pathogens, for the consuming and the
21 handling processed meat and poultry products. So
22 this is the slide that I just talked about.

1 This slide show you the results of the
2 likelihood of illness among healthy adult consumers,
3 and as Dr. Muth's presentation, the top here is the
4 top seven ranking product categories. And Dr. Muth
5 mentioned that is the raw ground chicken, turkey and
6 other poultry product at the top, very top, and
7 followed by the intact chicken, turkey and other
8 poultry. And the raw ground beef is tied with at the
9 fourth place with the intact chicken, turkey and
10 poultry.

11 For the healthy adult consumers, the
12 results from this year's elicitation, so the raw
13 product of chicken, turkey and other poultry have
14 higher risk ranking. And the poultry products
15 generally were ranked higher than red meat products.
16 And as we know, ready-to-eat product have the lowest
17 rankings.

18 And as mentioned by the earlier two
19 presentations, the 2007 expert elicitation data is
20 used to compare with 2005 elicitation results.

21 In analyses conducted, we found that this
22 new expert elicitation for the worksheet one, that is

1 healthy adults, is consistent with the 2005 result.

2 And here is a correlation plot, plot both
3 2005 results and 2007 results for the median ranking
4 score. And we see the line, that is the dots
5 represent the 25 product categories in both 2005 and
6 2007 elicitation. And sum dots, the points in the
7 graph represent multiple pair values. And we see
8 that the line here is the -- line for this data. You
9 can see the two elicitation as correlated is quite
10 along -- appear along the line. And a statistical
11 analyses is coefficient correlations that is
12 experiment correlation coefficient for this kind of
13 data, give our value .95. As you know, correlation
14 coefficient could have ranged from 0 to 1. Zero
15 means no correlation. One means perfect correlation.
16 So our data is 2005 and 2007 is a .95 correlation.
17 So it is a quite high correlation here.

18 So the conclusion is the two elicitation
19 data is correlated and the result is consistent.

20 Next I want to show you the additional data
21 we collect in this new elicitation, that is in
22 response to the comments to our previous elicitation,

1 that is for the vulnerable consumers. The same group
2 of experts used the same ranking score, so that is
3 the same score, and they rank 25 product categories.
4 And you can see here the same seven product category
5 is at the top ranking, and the raw ground chicken,
6 poultry and the chicken, turkey and poultry and the
7 intact chicken, turkey and poultry is the same here,
8 at the top seven. The only change is the raw ground
9 beef now is more up in the second place for the
10 vulnerable consumers.

11 And in summary, I will say the pattern of
12 risk ranking scores for the 25 product types in this
13 elicitation for both healthy adults and the
14 vulnerable consumers are similar. When I say
15 similar, it means there are ranking scores between
16 healthy adults and the vulnerable consumers are
17 correlated and the same product generally held higher
18 risk ranking for vulnerable consumers than for the
19 healthy adults.

20 And on this page, we have a scatter plot to
21 show the correlation between healthy adult consumers
22 and vulnerable consumers, to show the relationship

1 between the two rankings. There are two lines here.
2 The right line at about the top is the -- line. That
3 is so the scores, the two set of scores is correlated
4 since they are next to each other close to the best
5 -- line. The lower one is green color, is the equal
6 risk line and here you can see all the points is
7 above the green line, that means vulnerable
8 population always have a higher risk than healthy
9 consumers, adult consumers. And they are correlating
10 to each other.

11 So this finding give us a -- we can use
12 this, I think we address some -- about why since
13 earlier the 2005 elicitation, we have rank healthy
14 adults. Now consider what has happened, should we
15 take consider reason of vulnerable population,
16 vulnerable consumer. So this results, so they are
17 highly correlated and again, the correlation
18 coefficient here is .96, is very high. So in other
19 words, if you know score for health population, you
20 can well know what can happen to vulnerable
21 consumer. That is a --

22 Next five slides is the same message

1 Dr. Muth have presented in her presentation,
2 attribution of the foodborne illness to specific
3 pathogens, to meat and poultry products, but here it
4 is presented in a pie chart. The whole chart
5 represent 100 percent and the distribution to the 25
6 categories, and for the *Salmonella*, non-typhi, the
7 top attribution resulting is raw intact chicken is
8 about 22 percent followed by the raw intact turkey
9 and the raw ground, otherwise intact chicken. So
10 this is *Salmonella*, non-typhi.

11 The next slide is multidrug resistant
12 *Salmonella* and here we show the top three are raw
13 ground beef, raw intact chicken and raw ground, non-
14 intact chicken.

15 The third attribution graph show you the
16 attribution of the *E. coli* O157:H7, and the top one
17 is raw ground beef. That is account 57 percent of
18 foodborne illness based on expert elicitation data,
19 and followed by the raw ground, otherwise non-intact
20 meat, not beef and pork, that is 14 percent, and then
21 followed by the raw intact beef.

22 The fourth one is the *Listeria*, here is the

1 top three are ready-to-eat products, Mary already
2 presented and the graph give the whole what is other
3 attribution is.

4 And this is the last one, is *Campylobacter*
5 *jejuni* and *coli*, and the top one is raw intact
6 chicken. That is 36 percent, and followed by the raw
7 intact turkey, 13 percent and the raw ground non-
8 intact chicken, that is 12 percent, and this is the
9 pathogens we have in this new elicitation, that we
10 have collect data on attribution.

11 And before the end of my presentation, I
12 want to give you a summary. And besides we have
13 looked at rankings for healthy adults, for vulnerable
14 population, and we have collect attribution data, we
15 compare the current, the new expert elicitation to
16 the previous one, that is 2005 data, and to look at
17 comparative data. We found the new elicitation
18 results are consistent with the 2005. So the two
19 elicitation is consistent, the result is consistent,
20 is correlated the score.

21 And also we have looked at for this
22 elicitation, we look at the risk ranking for the

1 healthy adults and vulnerable consumers, to make
2 comparison between two risk rankings, and that the
3 result are highly correlated. Thank you.

4 MR. TYNAN: Thank you, Dr. Guo. I was
5 going to start with the phones but I have a lady out
6 here in the audience who wanted to ask a question
7 before. I'm going to start with a question here, and
8 then I'm going to ask Dr. Guo to pull the microphone
9 over so it's nice and close, and we'll start with a
10 question here. If you would identify yourself and
11 your organization?

12 MS. ROSENBAUM: Yes, thank you. I'm Donna
13 Rosenbaum from STOP, Safe Tables Our Priority, and
14 this question was the same question I really had from
15 the last panel, which really applies to all of the
16 material presented so far.

17 I would like to know whether we're doing a
18 lot of comparison between '05 and '07 expert
19 elicitation. I would like to know if the new set of
20 experts in the '07 elicitation were given the data
21 from the '05 elicitation to read or review at all,
22 and if not, were these panel of experts screened for

1 whether they were familiar with that data or had read
2 the data?

3 DR. GUO: I think I -- my answer is this,
4 that we collect new data as independent. Which one
5 we use this new data to make, since we receive,
6 common from our 2005 elicitation. So this new
7 elicitation data is collect as a new data set to make
8 comparison to the earlier 2005. So they are -- will
9 be -- in the design, the category is comparable, but
10 the expert opinion is, the way we think, is
11 independent to each other. So the current results,
12 our current, the new elicitation, and the earlier
13 elicitation, the two results is consistent, the
14 ranking is correlated. That is one purpose because
15 we want to answer the stakeholder input and the
16 comment.

17 MS. ROSENBAUM: Okay. I guess what I'm
18 trying to get at is if there wouldn't be some bias,
19 you know, in the second expert elicitation if these
20 experts were already familiar with the first one.

21 MR. TYNAN: Perhaps we could maybe ask
22 Dr. Muth or Mr. Michael to try and respond to that

1 question, and we'll give you one follow up.

2 MR. MICHAEL: We did not give the '05
3 results --

4 MR. TYNAN: You've got to speak up,
5 Matthew.

6 MR. MICHAEL: We did not give the '05
7 results to the experts in '07.

8 MS. ROSENBAUM: Were you at all aware if
9 they were familiar with them?

10 DR. MUTH: We did not screen them
11 specifically on whether or not they were.

12 MR. TYNAN: You need to speak up.

13 DR. MUTH: They were not screened
14 specifically on whether or not they were familiar
15 with the previous expert elicitation. We do know
16 that some of them were based on some of the comments
17 they made during the teleconference. It is public
18 information. So there wasn't any way we could
19 specifically look for experts that were not aware of
20 the information.

21 MS. ROSENBAUM: One really quick follow up
22 to the process itself. I understand that you went

1 from 17, who were identified in the paper that was
2 given us, down to the 12 when you actually did your
3 calculations. Was that 12 in the entirety? So five
4 people were completely ruled out or did you use
5 partial data from different people?

6 DR. MUTH: They were excluded in the
7 entirety. We had four public health experts. So all
8 of those were included. We had eight from industry.
9 So we randomly selected four of those, and then we
10 had five from academia, and we randomly selected four
11 of those five.

12 MS. ROSENBAUM: Okay. Is there anyplace in
13 which those 12 are identified?

14 DR. MUTH: The list of 12, they're in our
15 draft report that's posted on the FSIS website.

16 MS. ROSENBAUM: Okay. Because I've only
17 seen the 17 in total, not just the 12.

18 DR. MUTH: Okay. I guess we don't. Yeah,
19 you're correct. Actually we don't list which 12 were
20 included in the expert elicitation.

21 MR. TYNAN: Okay. I'm going to go to the
22 folks on the telephone. Operator, can you query the

1 people on the telephone if there are any questions?

2 OPERATOR: Thank you. If anyone has a
3 question, please press *1. We have a question from
4 Curtis Travis.

5 MR. TRAVIS: I just wanted to comment that
6 I can hear perfectly well. So I don't think all of
7 the people on the phone are having trouble hearing.

8 MR. TYNAN: Well, that's good. We'll have
9 to get the name of the phone you're using so we can
10 all have it. Mr. Travis, could you please identify
11 yourself and your organization and then if you have a
12 question or comment.

13 MR. TRAVIS: My name is Curtis Travis. I'm
14 with SAIT, and I don't have a comment. I just wanted
15 to let you know that not everybody's having problems.

16 MR. TYNAN: Thank you very much. Are there
17 other questions or comments from the folks on the
18 phone?

19 OPERATOR: Yes. Barbara Kowalcyk, you may
20 ask your question.

21 MS. KOWALCYK: Hi. This is Barbara
22 Kowalcyk from CFI. I did have a couple of questions.

1 First of all, why did -- this is more for RTI. Why
2 did you use or chose a median when you were talking
3 about the risk rankings, and then switch to means
4 when you were talking about attribution of foodborne
5 illnesses. Furthermore, by asking the experts the
6 sum of percentages of attribution of illness to 100
7 percent, wasn't RTI implicitly asking them to rank
8 the products in relation to foodborne illness?

9 DR. MUTH: The first question you asked
10 about in terms of how we presented the data, the
11 reason why we presented medians for the risk ranking
12 because those were scores from 1 to 10. So there
13 were a lot of discrete observations and the mean is
14 less informative when you have people indicating
15 categories of responses rather than a continuous
16 response. And then for the attribution, since they
17 were providing responses, it could be anywhere from 0
18 to 100 percent. The mean was more informative for
19 the summary we provided.

20 Now all of the data that we collected from
21 the 12 experts is provided to FSIS and additional
22 analyses could be done to present that information in

1 a different format if that would be useful.

2 I'm sorry. Can you repeat your second
3 question?

4 MS. KOWALCYK: Well, actually I would argue
5 that both rankings were discrete in nature, but by
6 asking the experts the sum of percentages of
7 attribution of illness to 100 percent, wasn't RTI
8 implicitly asking them to rank the product in respect
9 to contribution to foodborne illness?

10 DR. MUTH: I guess my interpretation of
11 that is that in terms of asking them to specifically
12 rank, it is true that we restricted them to processed
13 meat and poultry products. So it is asking them to
14 provide percentages within those categories of
15 products, but they could provide any response from 0
16 to 100 percent, and there could be larger percentages
17 attributed to products that had more foodborne
18 illness. So I guess it's not specifically ranking
19 because you do get some indication of the realms of
20 different conditions here, simply the numerical
21 ordering of the data.

22 MS. KOWALCYK: Yes, but I think that, you

1 know, for example, if you told people, the
2 respondents that they must attribute the 25
3 categories, *E. coli* O157:H7 illnesses and the total
4 must equal 100, you know, if they feel that ground
5 beef is the most problematic, then they may say,
6 well, I'm going to attribute 80 percent of the
7 illness to that category and then they would have 20
8 percent left over to -- I think what I'm trying to
9 get at is for a lot of the attribution illnesses, the
10 minimum scores were 0 percent and this was mainly
11 because, I think, because the respondents in essence
12 haven't been weighing what they feel are more
13 problematic, attributable to foodborne illness. So
14 it might be useful to look and see which ones scored
15 the highest among the 12, consistently among the 12
16 respondents. And I'm not really sure how FSIS is
17 going to take this attribution data information and
18 combine that with the risk rankings to come up with a
19 hazard coefficient I believe is what they called it.
20 And it's interesting to me that FSIS said earlier
21 that, you know, they're going to put a severity of
22 illness in their RBI algorithm yet we never heard

1 anything about that before, and I still don't know
2 quite how they're going to do that. I don't know if
3 I really have a question in there but I think that
4 there's still needs to be a lot of details flushed
5 out and maybe someone can comment on that later this
6 morning but I think there needs to be a lot more
7 flushed out. Caroline made some very good points
8 earlier, as many of the other commentors that, you
9 know, FSIS or RTI hasn't really looked at outliers.
10 The Agency has given us part of the data set for each
11 one of the product categories to see, you know, was
12 there a lot of concurrence among the experts or were
13 responses spread out over a range, particularly if
14 there's a minimum of 1 and a maximum of 10, and then
15 the median is somewhere in the middle, I have -- that
16 doesn't tell me a whole lot about the distribution of
17 the responses.

18 MR. TYNAN: Ms. Kowalcyk, I'm going to
19 interrupt and --

20 MS. KOWALCYK: -- see all of the data.

21 MR. TYNAN: Ms. Kowalcyk, I'm going to
22 interrupt for right now, and I'm not going to ask --

1 MS. KOWALCYK: I'm done for now.

2 MR. TYNAN: -- the panel to respond to that
3 at this particular point. I'll take one more
4 question from the telephones, and then we're going to
5 go onto our next presenter. Operator, is there
6 another question?

7 OPERATOR: No, that was the last question.

8 MR. TYNAN: Okay. Thank you. Is there
9 anyone here in the audience that has an additional
10 question that they would like to ask at this point
11 about Dr. Guo's presentation? Ms. Dewaal?

12 MS. SMITH-DEWAAL: I have a question just
13 for clarification. In our analysis of the 2005
14 median rankings, together with the 2007, we
15 identified 13 categories where there was a
16 difference, and only 11 categories I believe where
17 the results were exactly the same. At some point,
18 and in your chart, especially the first one, I'm
19 missing some points, especially in the 2005, a number
20 of products were given 10s, which included ground
21 beef, ground turkey, ground other poultry and then
22 ground chicken. And I'm shortening the product

1 category names just to make it easier. But those all
2 rank 10, and in your slide, I didn't see those
3 categories enumerated. Because I'm just wondering,
4 and maybe I'm not a statistician and it may be that I
5 don't understand the point .95 correlation. But with
6 13 categories where there was not -- there was close
7 agreement but not quite exact agreement, and 11
8 categories, it just doesn't -- I don't understand how
9 you're getting that coefficient. Thank you.

10 DR. GUO: To make comparisons between the
11 two elicitations, we had to look at the, I will say,
12 aggregated data, that is when we identified median of
13 the score rather than a median of rank, and as you
14 know earlier the two design, two studies, this new
15 one, 2007, is an improved, enhanced design, and that
16 score is only 1 to 10. The earlier 2005 is an open-
17 ended format and that is different scores but the way
18 we use this, we are interested in the relevant risk
19 not to the aggregate -- So we take the rank and
20 that is also aggregated to the median score, the
21 correlation coefficient -- and the result, that is
22 the rank correlation coefficient is .95 is quite

1 high. So you maybe look at the report, at the whole
2 picture to see what is the -- from minimum to
3 maximum, look at both years' data, at the whole
4 picture.

5 MR. TYNAN: I'm sure you'll probably have a
6 follow up question but we'll allow you to do that in
7 the open comment period.

8 And with that, I'm going to close out the
9 comments on Dr. Guo's presentation, and I'm going to
10 introduce Dr. Dan Engeljohn, with the Office of
11 Policy, Program and Employee Development.

12 DR. ENGELJOHN: Thank you, and good
13 morning. I'm going to talk about the expert
14 elicitation and its role in risk-based inspection.

15 For its use, we've identified that we're
16 using an expert elicitation for ranking the relative
17 public health risk of FSIS inspected products. And
18 we presently only looked at those products that
19 relate to meat and poultry. We did not include eggs
20 in this particular activity at this time, but it will
21 be our future goal to do so.

22 The goal of risk-based inspection then is

1 to allocate FSIS inspection resources in a way that
2 best protects public health. And to do that, we make
3 estimations of the contribution of a particular food
4 to a subsequent human illness, and we know that
5 that's difficult and quite complicated. And there
6 are several ways to contribute food to illness. Each
7 has its own strengths and weaknesses which I'm going
8 to characterize as caveats, and I'll walk you through
9 those just to present some perspectives on what we
10 consider.

11 In terms of the methods for attribution,
12 the three different methods that we'll be talking
13 about are expert elicitations, which we're focused on
14 today, predictive models and epidemiological data
15 analysis. And all of these we look at by comparing
16 the results of multiple methods and then we can, in
17 fact, improve our own final scores by looking at them
18 in combination. However, the independent means of
19 determining the relative public health risk will be
20 performed as a source of comparison.

21 For expert elicitations, FSIS has recently
22 conducted two independent expert elicitations to

1 define the relative risks posed to public health by
2 processed meat and poultry products. From these two
3 elicitations, one had 22 experts and the other one
4 12, from industry, academia and public health
5 sectors, and both generally defined 24 meat and
6 poultry product categories. Both ranked these foods
7 to relative risk to public health.

8 The strengths are that they can be
9 performed even when there is little available data,
10 and they can help to resolve discrepancies between
11 other methods.

12 The caveats are that they're judgment based
13 and they may be less objective than data driven
14 decisions.

15 In terms of predictive models, this is an
16 estimate of public health of a food based on a
17 variety of data input. We can estimate illness
18 attributed to each product by a ranking of FSIS
19 foods. FSIS has developed predictive models, and we
20 use them today to estimate the number of illnesses
21 attributed to meat, poultry and processed egg
22 products.

1 The strengths are that they're objective,
2 they're based on observable data, and they can help
3 identify data needs.

4 The caveats are that there's a reliance on
5 human dose response curves or surveillance data, and
6 this can create uncertainty in the predictions of
7 human illness. And additionally, modeling post-
8 production mitigations is, in fact, quite complex.
9 This would be what happens at the retail level or at
10 the consumer level. And as you know, FSIS products
11 generally are handled and prepared further at retail
12 or in the consumer's home.

13 A bit about predictive models and molecular
14 subtype data. This would help to better discern the
15 information that we can use to make judgments about
16 attribution. Molecular models from microbial source
17 tracking include PFGE patterns, serotypes, subtypes,
18 phage types and genotype assays. Much of this is
19 conducted by the public health laboratories, CDC in
20 particular, and this can better inform how we, in
21 fact, attribute human health to products that we
22 regulate.

1 The one example that we find to be most
2 developed and, in fact, quite telling is the Denmark
3 model in which they use *Salmonella* to identify
4 attribution related to foods in that country to this
5 particular pathogen. That country has a very robust
6 means by which they know what's happening on the farm
7 throughout the distribution chain and then with
8 consumer illness.

9 We can use this as a working model to try
10 to work through the issues related to how serotypes
11 that we have in the products that we currently
12 regulate can attribute to salmonellosis in this
13 country and right now we have the serotype
14 information. We've not yet used greater discernment
15 in terms of other information that may be available
16 to us.

17 The caveats are that some cases of
18 salmonellosis do not have a serotype or a subtype,
19 that is strongly associated with a single food or a
20 species or source of animal. As you know, many
21 illnesses are associated with the bugs that are, in
22 fact, not just from the products that we regulate or

1 may, in fact, not be from foods at all.

2 To give you a little more perspective about
3 how we can use predictive modeling and how we will,
4 in fact, use it to inform the estimates that we get
5 from our elicitations, we can take the human case
6 data by serotype. This would be that information
7 published by CDC Public Health Laboratories, food
8 prevalence data by serotype, and this would be from
9 the products that we do, in fact, regulate and have
10 information for, and this information is presented
11 from 1998 to 2003. And then we have also taken the
12 Pennsylvania Pilots Study on Shell Eggs which is old
13 data but it is the most current and best available
14 data available to us from 1995, to give us a
15 perspective about the contribution of eggs to human
16 health related illnesses.

17 And then we look at food consumption data
18 provided to us by the economic research service from
19 the same time period to try to get some approximation
20 about the number of culture confirmed salmonellosis
21 cases per year that are attributed to the products
22 that we regulate. And on this chart, and I accept

1 that it is hard to read, and we can provide greater
2 detail to you if that would be helpful. But this
3 would be actual data compared with CDC data as an
4 example, and the ERS data to show that there have
5 been changes from the year 1998 through the year
6 2003. The darker red column, if you can discern that
7 on this chart, being the first one visible on the
8 column in the year 1998 is for ground beef. And then
9 on the opposite end in 2003, the column shown there
10 is the yellow column, and that is for the chicken
11 products.

12 So you can see that there has been a
13 decrease over time in terms of human illness related
14 *E. coli* O157:H7 in ground beef whereas you can also
15 see that there would appear to be a trend in terms of
16 the human illness on the increase associated with
17 chicken products. And this again is not an example
18 in terms of hypothetical data. It is real data.

19 Another example of how the Agency has used
20 predictive modeling to estimate the contribution of
21 human illness to the products that we regulate was
22 the FDA/FSIS risk ranking that was conducted a couple

1 of years ago, and then further refined by FSIS. But
2 in any case, from this chart, from the summary of the
3 risk ranking, you can see that deli meats show that
4 it was, in fact, the highest ranked, in terms of
5 contribution from a per serving basis for a food as
6 well as for the per annual basis for a food. And
7 then a number of other products are identified there,
8 but of the FSIS regulated products, deli meats,
9 frankfurters, pates and meat spreads were those that
10 were most likely associated with contributing to
11 human illness associated with *Listeria monocytogenes*.

12 This would be a further refinement of that
13 risk ranking model to then take information and
14 predict what the impact would be with regards to risk
15 based verification testing. If we focused our
16 inspection resources on certain products,
17 particularly those that present a higher risk for
18 likely contributing to human illness, we can see how
19 we can or should allocate inspection resources with
20 regards to testing and focused by our inspection
21 program personnel with regards to daily observations
22 and food safety assessments, to see whether or not

1 that impacts public health. So this chart using real
2 data would show the relationship between percent
3 positive results and human illness predications
4 associated with products that we regulate.

5 Then, for example, the epidemiological data
6 analysis, this uses actual human illness events
7 clinically diagnosed and attributed to a food vehicle
8 by epidemiological evidence. This would be using
9 foodborne outbreak reporting systems, using the CDC
10 FoodNet, which is an active surveillance of foodborne
11 illness in the United States.

12 And the strengths are that it is an
13 objective measure, and it's based on observed human
14 illness.

15 The caveats are that foodborne illness
16 grossly is under diagnosed, and uncertainty about the
17 coefficients are used to compensate for this under
18 diagnosis. It's based upon interviews, surveys and
19 case control studies used to attribute clinical cases
20 to foods and relies on human reporting and can be
21 anecdotal. And data sets tend to be small.

22 An example of how we can take this

1 epidemiological data, however, and use it to inform
2 the expert elicitations that we have, as well as the
3 predictive modeling, we can take this information and
4 then apply other factors to inform us as to where we
5 might, in fact, want to focus our resources.

6 In this particular case, we presented
7 information here, which has point estimates. We can,
8 in the future, as we have more data, replace this
9 with uncertainty distributions and run this through
10 simulation models. Expert elicitations could be used
11 as an input into the uncertainty around these points
12 of estimates, and then again, we can allocate
13 resources based on cost to human illness. This gives
14 an example of what, from an ERS perspective it
15 identifies as being a contribution of human illness
16 to cost to the American taxpayers as an example.

17 It's one consideration that can be given to
18 the overall estimates that FSIS will be using in
19 terms of how we use the expert elicitations and then
20 be informed about how we might make adjustments.

21 For now, however, in the immediate future,
22 based on the information we have now from the two

1 expert elicitations and the attribution data that we
2 know that is, in fact, fairly solid that we can use
3 to rely upon, the results that we got from the first
4 estimate gave us rankings for the product categories.
5 And so in essence, the results from that would remain
6 the same as what we have been modeling and using in
7 terms of development of a risk-based model. We will
8 continue to use new information and, in particular,
9 the second elicitation, which will inform us with
10 regards to information about healthy populations and
11 vulnerable populations. And this can help us to make
12 determinations about how and when we should, in fact,
13 make adjustments to the original scores that we've
14 assigned.

15 We will continue to combine expert rankings
16 with other information, such as the volume, to arrive
17 at an overall establishment's inherent risk.

18 In addition, we'll continue to assess the
19 expert elicitation results with current knowledge
20 from the epidemiological studies and the predictive
21 modeling, mostly used by risk assessments within the
22 Agency, to better inform us about the attribution of

1 foodborne disease to the products that we regulate.

2 FSIS is further assessing, however, whether
3 and how we should collect or expand the 24 food
4 categories from the expert elicitations, into
5 categories more closely informed by other work. And
6 we were presented information at the April meeting
7 from the Center for Science in the Public Interest
8 which provided really helpful and informative
9 information about outbreak groupings that may be, in
10 fact, considered. So that is one thing that we are,
11 in fact, now running through in terms of simulation
12 models to see how, in fact, we could adjust the
13 categories that we've identified.

14 And FSIS will assess the use of
15 epidemiological data to incorporate severity of
16 illness. This will be a factor of how we go forward.
17 How we do it at the moment is something that we don't
18 have the best information about, but we will continue
19 to look at it, model it and, in fact, run sensitivity
20 analyses to see how things might change if, in fact,
21 we incorporate different factors.

22 Cost of illness is something that the

1 Agency at least will look at to see where is the
2 burden of illness in the United States and what do we
3 need to focus on as one factor?

4 And again, using risk assessments provides
5 us a means by which we can model what components of
6 our algorithm are more important than others and have
7 more impact than others. This can be a factor in how
8 we make adjustments.

9 We'll continue to have ongoing
10 communication as we become informed about new
11 information or as new information becomes available.
12 We do know that there will be emerging pathogens as
13 time goes along. As control becomes better for
14 various pathogens, we need to be constantly attentive
15 as new issues arise. And so with that then, the
16 Agency will continue to do what it can to make the
17 information available in a transparent mode and to
18 include you in terms of informing us about what we
19 could and should be doing.

20 So thank you.

21 MR. TYNAN: Thank you, Dr. Engeljohn. I'm
22 going to open it up to the folks on the telephone and

1 take questions from them first. Operator, are there
2 any questions from the audience participating by
3 phone?

4 OPERATOR: Yes. Barbara Kowalcyk, you may
5 ask your question.

6 MS. KOWALCYK: Barbara Kowalcyk, CFI. The
7 first question I had is, Dan, your presentation is
8 not on the web and would it be possible to have that
9 put up as quickly as possible?

10 DR. ENGELJOHN: Yes, it will be put up
11 momentarily I would guess.

12 MS. KOWALCYK: Okay. Because it was kind
13 of difficult to follow along.

14 Now in terms of the predictive modeling, I
15 mean it sounds to me like this is a lot different
16 than what we had heard before about how you're going
17 to use different forms of attribution data in the
18 risk-based inspection model.

19 I'm particularly interested to hear about
20 the predictive models, and I know you said that's
21 based on data being developed by FSIS, the estimated
22 attribution of illness, and it relies on

1 surveillance. Where exactly is that data coming
2 from? Is it coming from a verification testing
3 program?

4 DR. ENGELJOHN: Yes, this is Engeljohn, and
5 the data that we have inputted into that model is the
6 data that the Agency collects through a variety of
7 its regulatory testing programs. So it mainly is our
8 *Salmonella* data, our *Listeria* data and our *E. coli*
9 data. Factored into that would be any other data
10 that's available in the published literature and in
11 particularly that for which the CDC in terms of
12 trying to make associations, but it really is in the
13 form of our risk assessments, and if there are more
14 specific questions about that, we'd be happy to
15 perhaps in the future provide groups or individuals
16 some forward view of how those risk assessments work.

17 MR. TYNAN: Operator, are there other
18 questions from the folks on the phone?

19 OPERATOR: No, sir. That was our only
20 question.

21 MR. TYNAN: Thank you. I'll take questions
22 from the audience, specifically to Dr. Engeljohn.

1 Okay. Going once, going twice. Okay. We -- was
2 that a hand in the back or was that just a stretch?

3 UNIDENTIFIED SPEAKER: Just a stretch.

4 MR. TYNAN: A stretch, okay. All right. I
5 saw two hands go up. I thought we might have two
6 questions.

7 With that, we have a period now for open
8 public comment. So we can go back and revisit any
9 issues that you want to regarding any of the topics
10 presented here this morning. And we're going to
11 start here in this room.

12 Mr. Corbo, if you could identify yourself
13 and your organization.

14 MR. CORBO: Tony Corbo from Food and Water
15 Watch. Dr. Muth, one of the concerns that we had
16 with the 2005 elicitation was the fact that very few
17 of the experts provided rationales for their
18 rankings. And we notice at least in this draft
19 document, that there were no rationales provided. Is
20 there going to be an additional document that will
21 list why the experts ranked the different foods the
22 way they did?

1 DR. MUTH: In the information that RTI
2 prepared from those expert elicitations, the experts
3 were given the opportunity to provide rationales and
4 comments along with the worksheets that they
5 completed. So all of that information will be
6 available to FSIS and I guess, I can't respond how
7 that information will be used.

8 MR. MICHAEL: We will make that information
9 available. We asked for rationales in 2005 as well,
10 and we didn't receive many though we did receive
11 some. We would make that available with the answers,
12 so the answers are -- it won't be associated with the
13 identity, the expert's view, who the experts are, and
14 what the rationales when provided are for individual
15 answers.

16 MR. TYNAN: Other questions? Chris.

17 MR. WALDROP: Chris Waldrop, Consumer
18 Federation. I had a similar question to Tony's in
19 that on page 3.3 of the draft report, there's a point
20 that says the products received typical handling --
21 or one of the assumptions that was made was that the
22 product received typical handling by all parties from

1 the time the products leave the processing plant
2 through the time they are consumed, and then the
3 instruction to the experts was account for safe
4 handling or mishandling if you believe either to be
5 typical.

6 A couple of questions on that. One, were
7 the experts -- did the experts indicate whether or
8 not they were thinking that this was typical or this
9 was safe handling or this was mishandling and whether
10 they considered that typical or not? And then if the
11 experts are -- if one expert is thinking that typical
12 handling is safe handling for all product categories,
13 another expert is saying typical handling is
14 mishandling for all categories, or they're changing
15 that characterization for each product, how does that
16 impact or does it impact the results at all?

17 And then just a second comment is that, you
18 know, I think it's very interesting that the 2007 and
19 2005 expert elicitations correlated and I just want
20 to reiterate the importance of not relying solely on
21 those. It sounds like from Dan's presentation, we're
22 going to be incorporating as much scientific data as

1 possible, and not just saying, well, the two expert
2 elicitations matched up, so here we go. So I just
3 encourage the use of as much scientific data as
4 possible to inform your decision-making.

5 MR. TYNAN: Thank you, Chris. Dr. Muth,
6 did you want to comment on that?

7 DR. MUTH: Well, we did not ask the experts
8 to specifically indicate whether they were thinking
9 about mishandling as one of the causes or whether it
10 was handling or just typical processing that might be
11 the cause of the foodborne illness associated with
12 the food product. So we did not ask them to do that
13 differentiation. It does point out one of the issues
14 with conducting the expert elicitation is that you
15 try and through your conversations with them, in
16 introducing them to the process of preparing the
17 materials to as best you can, insure that they all
18 are thinking about the same -- they're coming from
19 the same set of assumptions when they're doing the
20 rankings.

21 So we try to insure that as much as we can
22 but there's a limit as to how much you can do, when

1 you're bringing together experts from a whole variety
2 of different backgrounds. It's one of the advantages
3 but also one of the disadvantages of expert
4 elicitation. We get all of the information, all of
5 the background in terms of how they provide the
6 response, but they also as a result of all of their
7 background and experience, they have different
8 opinions about what the source of a particular
9 pathogen might be in a food product.

10 MR. TYNAN: Other --

11 MR. MICHAEL: Yeah, I would just add to
12 that in general, to what Mary said. You try to get
13 the experts to use values, to use estimates within
14 the same context. We want them to understand the
15 instructions. We want them to think about the
16 products in the same way when they use the estimates.
17 There's always going to be misgivings and there's
18 always going to be outliers. If they didn't have an
19 opinion or there was scientific consensus we knew of,
20 we wouldn't need an expert elicitation. We always
21 see some disagreement. In regard to asking them
22 specifically on these products whether or not they

1 felt handling was typically good or typically bad,
2 they did have an opportunity, if they chose to put
3 that in the content of the data offhand, but again
4 with elicitation, you want to make sure you collect
5 the best data and you can't ask every question you
6 might want to. You can always return to it and ask
7 it again.

8 MR. TYNAN: Other questions from the
9 audience?

10 MS. BEALS: Sharon Beals, Tyson. Just a
11 point of clarification on the attribution of
12 foodborne illness. What timeframe were the experts
13 asked to think about the context? Current day,
14 historical presence. Were they asked the same
15 question in '05 as in '07? What was the frame of
16 reference they were supposed to be referencing?

17 DR. MUTH: When we spoke to them, it was
18 current practices. Are you having trouble hearing me
19 still? When we provided the instructions for them to
20 do the expert elicitation, it was based on current
21 practices. We didn't give them a specific time
22 period to keep in mind as they were completing that.

1 MR. MICHAEL: The attribution would be
2 current, the day they filled out the form, and we did
3 not ask about attribution in '05.

4 MR. TYNAN: Other questions from the
5 audience?

6 (No response.)

7 MR. TYNAN: Operator, could you check with
8 the people on the phone please?

9 OPERATOR: Thank you. We do have one
10 question. Pat Buck, you may ask your question.

11 MS. BUCK: Hello, this is Pat Buck from
12 CFI, and first of all, thank you everyone for the
13 very informative meeting.

14 One of the questions I do have may be a
15 little more generic than staying particular on topic,
16 but I still think it's an important question. Given
17 that the implementation of RBI cannot take place
18 until after the OIG completes its report, what future
19 efforts will FSIS be making to flush out the
20 questions raised by today's meeting?

21 One of the things in particular that I'm
22 concerned about is that some of the methodology used

1 in those expert elicitations, even though the 2007
2 one I think is a good improvement, would not meet the
3 requirements of the Data Quality Act, and I think
4 that's a problem in the future for the implementation
5 of our RBI system. So I would like to have some
6 response from FSIS as to what they plan to do over
7 the next 18 months that OIG gets its report together?

8 MR. TYNAN: Ms. Buck, thank you for your
9 question. I'm going to ask Dr. Engeljohn to perhaps
10 respond.

11 DR. ENGELJOHN: Yes. This is Dan Engeljohn
12 with the Office of Policy here at FSIS. I can tell
13 you that we have actively engaged in developing the
14 documents to better, at this point, combine all the
15 information that has been presented to the public and
16 stakeholders at this time, so that we will have a
17 concise document that explains what we believe RBI is
18 and should be, that provides all the rationale behind
19 what was a policy decision that was made in terms of
20 decisions that have been made thus far versus what
21 was a scientifically based decision and how was that
22 decision made with regards to the data available.

1 And so it would provide a description of the
2 statistics and the types of analyses that the Agency
3 has done.

4 So that is something that's actively under
5 development and you should expect will be made
6 available over the course of time. I obviously don't
7 have a time period, but that is something that we
8 know will be helpful and useful to you to be able to
9 capture everything that has been presented to you
10 thus far.

11 So there are a number of analyses that the
12 Agency is looking at. As I explained in my
13 presentation, the sensitivity analyses that we would
14 be running in terms of our predictive modeling, is
15 one way to look at everything that we've done thus
16 far and make some determination about what impact
17 that likely would have on public health related to
18 the products we regulate, and then to make
19 adjustments to those decisions such as changing how
20 many establishments may fall within a particular
21 level of inspection and see if that has an effect, or
22 see whether or not increasing the level at testing in

1 some plants and decreasing in others or changing the
2 focus on particular pathogens would have an equal or
3 lesser or greater than effect on public health. And
4 so those are the analyses that we are, in fact,
5 actively engaged in, in terms of developing more of
6 the rationale that can be communicated to you to have
7 an opportunity to review.

8 MS. BUCK: Thank you very much,
9 Dr. Engeljohn, but actually what I'm most interested
10 in is what are we going to do to make sure that when
11 you put RBI in place, you will not have difficulty
12 with lawsuits from the various, you know,
13 organizations that find that the ranking is
14 displeasurable to them?

15 So we have to have to have in place a
16 system that's going to stand up to the rigors of the
17 Data Quality Act. And one of the things that
18 concerns me is that this expert elicitation, both of
19 them, has a very, very small sample size, and that
20 there were some questions as to, you know, the speed
21 at which it was done. And the fact that we didn't
22 include some of the other what I would call food

1 safety experts, which would include people like the
2 inspectors and people from different consumer groups.
3 I appreciate immensely the amount of work that FSIS
4 has put into putting a second expert elicitation in
5 place, but I would like to see that the Agency
6 continue along this line and keep trying to flush out
7 the experts' opinions that they haven't already
8 gathered so that we can have the best data to match
9 the rigors of what the Data Quality Act is going to
10 be asking people to do, if you are indeed going
11 forward with the --

12 MR. TYNAN: I'm going to ask Mr. Michael to
13 respond.

14 MR. MICHAEL: I'll respond --

15 MS. BUCK: Okay.

16 MR. MICHAEL: We did peer review this 2007
17 expert elicitation just as we did the '05. We
18 published the peer review plan on the FSIS
19 Information Quality Act peer review page in either
20 early '07 or late '06, I don't recall the date. The
21 review is what's known as a letter review under the
22 OMB Guidelines, and the expert elicitation data

1 itself is considered to be influential under those
2 guidelines as opposed to having influential on one
3 end --

4 And as I mentioned in my presentation, we
5 will be publishing a summary of those peer review
6 comments and how the Agency responded to them, as
7 well as the identity of the peer reviewer. They
8 won't be individually associated with their comments
9 as was provided for -- shortly. We're working on
10 that now.

11 MS. BUCK: Well, thank you. I have a final
12 question. What about CDC? Has it been involved in
13 the planning and expert elicitation process? I
14 didn't see anyone from CDC on the list?

15 MR. MICHAEL: There was a CDC expert, I
16 believe it was Robert Tauxe in the '05 elicitation,
17 and we did recruit another one in '07 but he wasn't
18 able to participate because of time constraints.

19 MS. BUCK: Well, I understand that, but are
20 we going to move forward through this and get as I
21 said, a stronger base from the various other
22 stakeholders that could be involved in helping us

1 improve what you have already improved through some
2 correlation between the 2005 and 2007. We now need
3 to see if there is any what you would call, you know,
4 other opinions out there that we have missed in this
5 capturing process.

6 MR. MICHAEL: Again, I'll respond, I'll
7 respond in general. More generally, we do work with
8 CDC and we are working with the CDC. We work with
9 their data and we work with them beyond the expert
10 elicitation.

11 MS. BUCK: Thank you.

12 MR. TYNAN: Dan, did you want to make a
13 comment?

14 OPERATOR: That's the only question on the
15 phone line.

16 MR. TYNAN: Thank you, Operator.

17 DR. ENGELJOHN: This is Engeljohn. I will
18 just follow up also to say that the Agency continues
19 to do what we can to work with our public health
20 partners at the state level, local level and CDC. In
21 particular, the information that was presented in the
22 presentation that I had was, in fact, a working group

1 for which a number of individuals within FSIS are
2 actively engaged in working at CDC to be able to
3 better make associations between attribution of the
4 products we regulate and the illnesses that CDC has
5 information on.

6 There's more information that we can and
7 should be following up on, and the Agency is taking
8 steps to make that happen, that meaning being able to
9 better try to find associations between the products
10 we regulate and those that are reported to the public
11 health data infrastructure.

12 I do also want to say, and I would guess
13 that we would also make this available soon as well,
14 that we have just recently received a letter from CDC
15 that, in fact, identifies that they believe that the
16 risk-based inspection system that we have designed
17 and that we're pursuing is, in fact, the right thing
18 to do and that they do support that. So we will make
19 that information available to you.

20 MR. TYNAN: Are there other questions or
21 comments from the audience? Ms. Dewaal?

22 MS. SMITH-DEWAAL: Thank you. This is

1 Caroline Smith-Dewaal from Center for Science in the
2 Public Interest. I hope this will be my last
3 comment.

4 First of all, I want to congratulate FSIS
5 on what appears to be an improved expert elicitation.

6 However, I hate to throw out data, and the
7 fact that you have a number of experts who have
8 completed the survey and who are not being
9 considered, I'm wondering if there's some way you
10 could include all that data and then weight the
11 categories.

12 I'm also concerned in looking at some of
13 the data, that -- I'll hold this closer so my remarks
14 are fully captured, that there appears to be one or
15 more outliers. I was looking at slides that seemed
16 to indicate that some of your experts thought that
17 ground beef posed 0 risk of *E. coli* O157:H7, and
18 that's a surprising finding from an expert working in
19 this area. So there would appear to be some outliers
20 from what I can see in your data although maybe I'm
21 somehow misinterpreting a slide.

22 I did want to note that we have reviewed

1 the older median results for the '05, and this will
2 refer to general population, with the new median
3 results for the general population. We found that
4 there were four ready-to-eat categories where your
5 experts believed the risk was higher in 2007. There
6 were three categories of intact meat, including pork
7 and beef and another category, again where it
8 appeared to increase the risk. The experts believed
9 the risk was higher in 2007 than your 2005 panel had
10 indicated.

11 However, there are six categories where
12 your experts in 2007 believed that the risk was
13 lower, and I have some specific concerns about these
14 categories, particularly raw intact turkey went down,
15 raw ground pork went down significantly really by 2,
16 from 8 to 6, and then a number of the categories for
17 ground product, including ground beef, went down from
18 10 to 8 in the case of ground beef, ground turkey
19 went to 8.5 and ground other poultry went from 10 to
20 9.

21 So we see a number of significant
22 differences, and we believe that some of the product

1 attribution data that we may have at CSPI would be
2 useful in figuring out what's correct, what's right,
3 in these expert elicitations. We talked at the food
4 attribution meeting that we held, the summit that
5 Dr. Raymond so graciously called and got all the
6 agencies together. We talked about the fact that you
7 can't use product attribution data alone, but I would
8 argue here you cannot use the expert elicitation
9 alone. You need to use all the data. Thank you.

10 DR. RAYMOND: Can I?

11 MR. TYNAN: Yes, sir.

12 DR. RAYMOND: Caroline, we agree with you
13 100 percent. This is one instrument that we use to
14 get the inherent risk of the product, and I just want
15 to comment a little bit on your thoughts about how
16 some of these categories changed.

17 First of all, you've got different experts.
18 You have somebody who might move from 8 to 6, but
19 also if you did an elicitation on inherent risk of
20 product, the day after we announced the 5.7 million
21 pound recall of ground beef, you might move ground
22 beef up a little bit in your mind that day. If you

1 saw a report from us that said that a year ago, two
2 years ago, the fiscal year or the calendar year, I'm
3 sorry, the calendar year of '05, poultry products,
4 carcasses were testing positive, 16.7 percent for
5 *Salmonella*, and then if you read our report last
6 year, it was 11 percent, you might move poultry down
7 a little bit. Maybe that's why turkey moved down.

8 So '07 should be different than '05. If
9 it's not different than '05, we're not making any
10 progress. And so hopefully in '09, we'll see another
11 re-ranking and we'll have other problems to deal with
12 because maybe we'll be handling the *Salmonella* issues
13 and not the poultry that will continue to come down.
14 So that didn't surprise me that some of those things
15 changed and some of them like I said, it might just
16 depend on what was in the news yesterday.

17 MR. MICHAEL: If I could add, too, as
18 Dr. Raymond said, you have different experts and also
19 a different range, a different scale for the experts
20 in '07 than in '05. And so as Chuanfa did in his
21 analysis, we want to look at the rankings. What's
22 important is ranking relative to the other products

1 and not the actual value -- So turkey went from 9
2 to 7 between the two years, that's not so important.
3 It's not important at all. What's important is where
4 it ranks among the other products as the scale --

5 MR. TYNAN: Other questions from the
6 audience here in 107?

7 (No response.)

8 MR. TYNAN: Operator, any additional
9 questions from the people on the phone?

10 OPERATOR: Yes, we do. We do have a
11 question from Pat Buck.

12 MR. TYNAN: Okay. Thank you. Ms. Buck.

13 MS. KOWALCYK: I'm sorry. This is Barbara
14 Kowalcyk. The question that I had is will FSIS make
15 the actual risk data from the 17 respondents
16 available to the public? And if so, I don't know,
17 you don't necessarily need to match up the
18 respondents with their actual data, but it would be
19 useful to know which results are from public health
20 people, which ones are from the academia people and
21 which ones are from industry, so that everyone --
22 observations.

1 MR. MICHAEL: We will make the data from
2 the 17 experts available.

3 MS. KOWALCYK: Thank you.

4 MR. TYNAN: Other questions from those on
5 the phone?

6 OPERATOR: That was the only question.

7 MR. TYNAN: Thank you, Operator. Questions
8 here in 107? Going once.

9 (No response.)

10 MR. TYNAN: Okay. If there are no other
11 questions or comments from either the audience here
12 or the folks on the phone, I'm going to reintroduce
13 Dr. Goldman to come up for some closing remarks.
14 Dr. Goldman.

15 DR. GOLDMAN: Well, thank you, Robert, and
16 thank everyone for your interesting and informative
17 comments. I think one overriding theme of today's
18 meeting is that this is very much a work in progress.
19 I think that's a reiteration of a theme we've tried
20 to put out there since the beginning of this, going
21 back to February. So your comments today will help
22 us.

1 This meeting in particular, we just
2 literally received the final report or the draft
3 final report in the last two or three weeks. So a
4 lot of what you've heard is literally hot off the
5 press and our own analysis of that data is also very
6 recent as well.

7 I think we've heard some comments from
8 various people that we should consider further
9 analysis of the data that we've just gotten, and I
10 think you've heard our response to that. You've
11 asked for raw data to be made available, and I think
12 we can do that to a great extent.

13 I want to go back to Carol Tucker-Foreman's
14 comment early on that we should be doing what is
15 necessary, and not what is reasonable to expect. I
16 hope that we have been able to make that point all
17 along, and I think that not only with the expert
18 elicitation, but with all of our efforts in RBI, that
19 we are trying to do what is necessary to protect
20 public health.

21 We have heard several concerns raised about
22 the incorporation of severity of illness into our

1 further analysis and ultimately into the algorithm,
2 and I think we've committed to do that. We have to
3 determine exactly how we will incorporate that, and
4 that gets to the use of actual empirical data on
5 human illness and the causes of that illness.

6 We heard today a nice explanation of kind
7 of a continuum of data and information that we are
8 using and would like to continue to use. An expert
9 elicitation, as we said multiple times, is, one, a
10 valid scientific method for gathering data that
11 combines both a qualitative and a quantitative aspect
12 in order to determine in this case inherent risk.

13 Dan Engeljohn very nicely kind of laid out
14 kind of the other parts of that continuum which
15 include use of various modeling techniques as well as
16 real data when that's available. And you heard
17 hopefully our commitment to continue to refine and
18 incorporate the data that we have available although
19 I think early on we said we would use the results of
20 the expert elicitation at least initially to set our
21 inherent risk ranking. You've heard our commitment
22 to continue to refine and incorporate other data to

1 make that inherent risk more robust.

2 I think we also heard a little bit of
3 discussion about use of attribution information. We
4 did get some attribution out of this expert
5 elicitation. We had a little discussion about the
6 absolute importance of attribution information for us
7 ultimately building the best risk-based inspection
8 system possible.

9 And previously at our summit on
10 attribution, you heard about some of the difficulties
11 in arriving at a consensus about how to obtain
12 attribution information and then ultimately how to
13 incorporate that. But you did hear some discussion
14 about the attribution information that came out of
15 this expert elicitation, and we're still considering
16 how and whether we might use this particular
17 attribution information in the risk-based inspection
18 system algorithm.

19 Let me continue to remind you as we have on
20 many previous occasions, that your input today is
21 valuable. Your input after today is equally
22 valuable. We do have the e-mail address that was

1 mentioned several times to you. We will have all of
2 the presentations posted. I think Dan Engeljohn's
3 was the one that wasn't posted. The RTI report is
4 available, and we'll respond to your additional
5 requests for some information, specific information
6 from that report.

7 So with that, I would like to again thank
8 everyone for coming today to Washington if you came
9 from out of town, and for those of you who joined us
10 on the phone, and to our panel of experts who
11 presented their particular expertise regarding expert
12 elicitation and our analysis of that information.
13 And we will look for you at the next meeting which
14 will be announced sometime in the future. And I
15 think we're probably done with the series of meetings
16 on RBI in processing. And so the next meeting will
17 be about RBI in slaughtering.

18 So thank you again for coming, and we'll
19 see you at a future meeting.

20 (Whereupon, at 11:34 p.m., the meeting was
21 concluded.)

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C E R T I F I C A T E

This is to certify that the attached proceedings
in the matter of:

EXPERT ELICITATION

Washington, D.C.

June 26, 2007

were held as herein appears, and that this is the
original transcription thereof for the files of the
United States Department of Agriculture, Food Safety
and Inspection Service.

DOMINICO QUATTROCIOCCHI, Reporter
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