



Background and Overview of the FSIS Plan to Address Today's Issues

Daniel Engeljohn, PhD

Office of Policy and Program Development



Outline of the Presentations and Public Comment Sessions

- Background leading up to the need for this public meeting
- General overview of the order and content of the presentations
- What FSIS hopes to accomplish with this public meeting



Background

- Increase in adverse events related to *E. coli* O157:H7 in both CY2007 and CY2008
 - April public meeting on *E. coli* O157:H7 to discuss the results of a checklist associated with process controls
 - Considerable inconsistency in controls
 - Increase in % positive results for FSIS tests of trim and ground beef signals that contamination getting through the slaughter/dressing operation is on the rise
 - Evidence of use of primal cuts, as well as bench trim in ground beef production signals that not all source materials are receiving proper control
 - Sampling and testing are increasingly essential components of effective HACCP systems



Background

(continued)

- Improperly designed sampling and testing programs jeopardize the effectiveness of HACCP systems and increase the likelihood that public health will be negatively impacted
 - FSIS issued a draft guideline on sampling and testing in order to increase consistency and uniformity in the design of effective programs
 - Special focus on N-60 sampling and “high event days”
 - FSIS is inviting comment on how to make sampling and testing programs more effective



Order & Content of Presentations

Tuesday Afternoon

1. Perspective on FSIS N-60 sampling and testing
 - FSIS procedures directly impact the design of establishment procedures
2. Perspective on industry N-60 procedures and effective feedback systems
3. Perspective on laboratory methods and consequences of inconsistency and non-uniformity in N-60 sampling and testing



Order & Content of Presentations

(continued)

4. Perspective on consumer expectations regarding N-60 sampling and testing
5. Public comment and clarification of issues

Wednesday Morning

6. FSIS training to address issues raised about N-60 sampling and testing
7. Industry best practices regarding raw beef production, including N-60 sampling and training
8. Overview of the draft FSIS guidelines on sampling and testing of trim



Order & Content of Presentations

(continued)

Wednesday Afternoon

9. Overview of the draft criteria for N-60 labeling in lieu of COAs
10. Industry perspective on lessons learned from the *E. coli* O157:H7 outbreaks of 2007-2008
11. Invitation to provide comment and input on other *E. coli* O157:H7 issues
12. Wrap-up



What FSIS Hopes to Accomplish

- Stakeholder input on all issues related to *E. coli* O157:H7 control
- Constructive input on enhancing the utility of the guidelines on sampling and testing, as well as the N-60 label
- More consistent and uniform application of sampling and testing by FSIS and industry
- Improved public health protection associated with *E. coli* O157:H7 in raw beef



Thank you