



Office of Catfish Inspection Programs

DEVELOPING RULE FOR CATFISH INSPECTION

Agricultural Outlook Forum

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Food Safety and Inspection Service
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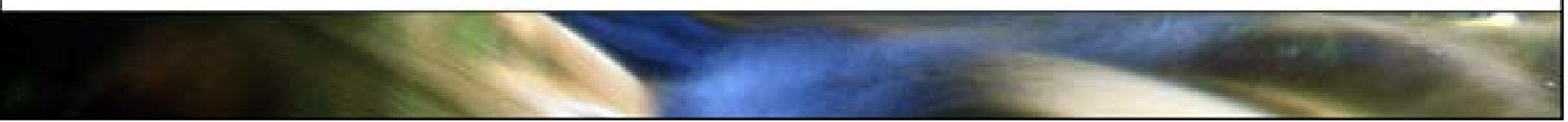


“Pond to Plate”





Food, Conservation and Energy Act of 2008

- Also known as the 2008 Farm Bill.
 - Signed into law (PL 110-246) on June 18, 2008.
 - Amends the Federal Meat Inspection Act (FMIA) to make catfish an amenable species under the Act.
 - This legislation extends FSIS's inspection jurisdiction to include domestic and imported farm-raised catfish.
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What is the FMIA?

“It is essential in the public interest that the health and welfare of consumers be protected by assuring that meat and meat food products distributed to them are wholesome, not adulterated, and properly marked, labeled, and packaged.”



Amenable Species

“For the purposes herein before set forth the Secretary shall cause to be made, by inspectors appointed for that purpose, an examination and inspection of all meat food products prepared for commerce in any slaughtering, meat-canning, salting, packing, rendering, or similar establishment...”



The Present Situation

- Currently, the Food and Drug Administration (FDA) operates a Hazard Analysis and Critical Control Point (HACCP) program for seafood, including catfish.
- However, FDA does not provide a continuous inspection program, as conducted for meat and poultry species, which results in a mark of inspection.
- The National Marine Fisheries Service conducts a voluntary, fee-for-service grading program.

Food, Conservation and Energy Act of 2008

- Specific components:
- Requires that domestic and imported farm-raised catfish undergo inspection by FSIS.
- FSIS is to define “catfish.”
- Creates a voluntary grading program for the catfish at AMS.
- FSIS is required to take into account the conditions under which catfish are raised and transported to a processing establishment.
- Requires that catfish be subject to continuous inspection.
- Requires that imported catfish inspection programs be found to be equivalent under USDA regulations before foreign catfish may be imported into the United States .

Food, Conservation and Energy Act of 2008

- **Implementation:**
- FSIS has developed and is clearing a proposed rule through the Department
- FSIS has been given 18 months to implement a final rule.
- The Office of Policy and Program Development (OPPD) has the lead in developing a proposed rule for inspection of catfish.
- FSIS intends to publish a proposed rule in the Spring of 2009



WHO

Catfish Work Group

- Team of scientists and analysts established by FSIS to develop a regulation that will ensure a contemporary, science-based, effective catfish inspection program.

Project Lead

- John M. Hicks, Jr., DVM, MPH
 - Director, Risk Management Division, OPPD

Project Co-Lead

- William K. Shaw, Ph.D.
 - Risk Management Division, OPPD

WHO

- Office of Policy and Program Development (OPPD) – Lead
- Office of Catfish Inspection Programs (OCIP)
- Office of Data Integration and Food Protection (ODIFP)
- Office of Outreach, Employee Education and Training (OOEET)
- Office of Program Evaluation, Enforcement & Review (OPEER)
- Office of Public Affairs and Consumer Outreach (OPACE)
- Office of Management (OM)
- Office of Field Operations (OFO)
- Office of Public Health Science (OPHS)
- Office of International Affairs (OIA)



WHO

- **Consultation with other USDA agencies**
 - Agricultural Marketing Service
 - Agricultural Research Service
 - Cooperative State Research, Education, and Extension Service
- **Consultation with Food and Drug Administration**
 - Required by Farm Bill

Components of Rule

What needs to be done:

Adapt regulatory framework for meat:

- Sanitation Performance Standards & Sanitation Standard Operating Procedures (9 CFR 416)
- HACCP Systems (9 CFR 417)
 - Some differences between FDA and FSIS requirements

Use risk analysis data to determine:

- Chemical residue requirements
- Water quality requirements
- Microbiological requirements

Components of Rule

What needs to be done:

- Adapt labeling regime
- Exemptions for retail stores, restaurants
- Export certification
- Import requirements
 - Equivalency of foreign inspection systems.
 - Re-inspection at points of entry
- Detention, seizure, condemnation of adulterated or misbranded product

Any Questions?

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A circular ripple effect in water, centered on a white background. The ripples are concentric and spread outwards from a central point. The text 'ОСІР' is written in a dark, serif font across the center of the ripples.

ОСІР



**FOOD SAFETY AND
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