

# Listeria Control Input and Planning Workshop

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





A CENTURY OF SERVICE,  
A FUTURE OF PROMISE,  
A LEGACY OF PUBLIC HEALTH

# 2006 marks the 100<sup>th</sup> anniversary of the passage of the Federal Meat Inspection Act.



*A CENTURY OF SERVICE,  
A FUTURE OF PROMISE,  
A LEGACY OF PUBLIC HEALTH*







# Office of Food Safety



A CENTURY OF SERVICE,  
A FUTURE OF PROMISE,  
A LEGACY OF PUBLIC HEALTH

## The Office of Food Safety:

- # Oversees the Food Safety and Inspection Service (FSIS);
- # Works to ensure the safety and wholesomeness of the U.S. supply of meat, poultry and egg products; and
- # Helps protect the food supply from unintentional and intentional acts of contamination.
- # Acts as the U.S. contact point for the Codex Alimentarius Commission and its activities.



# Office of Food Safety



A CENTURY OF SERVICE,  
A FUTURE OF PROMISE,  
A LEGACY OF PUBLIC HEALTH

## The Food Safety and Inspection Service:

- Employs approximately 10,000 employees, including approximately, 7,700 inspection and veterinary personnel who are present daily in nearly 6,000 establishments throughout the United States; and
- Inspects product that represents more than one-third of all consumer spending on food in the U.S. and about 40% of all domestic food production.





# Office of Food Safety



In addition, FSIS ensures that all of our stakeholders play a role in the creation of sensible, science-based policies that promote food safety and food defense.





# Office of Food Safety



The conference on September 27-29, 2006, in Denver, Colorado will be a great opportunity to share the latest science-based food safety practices, findings and communication strategies with public health officials and food safety stakeholders.





# Office of Food Safety



Our collaborative science-based approach to public health works . . .

Ensures a diversity of ideas



Guarantees consumer confidence



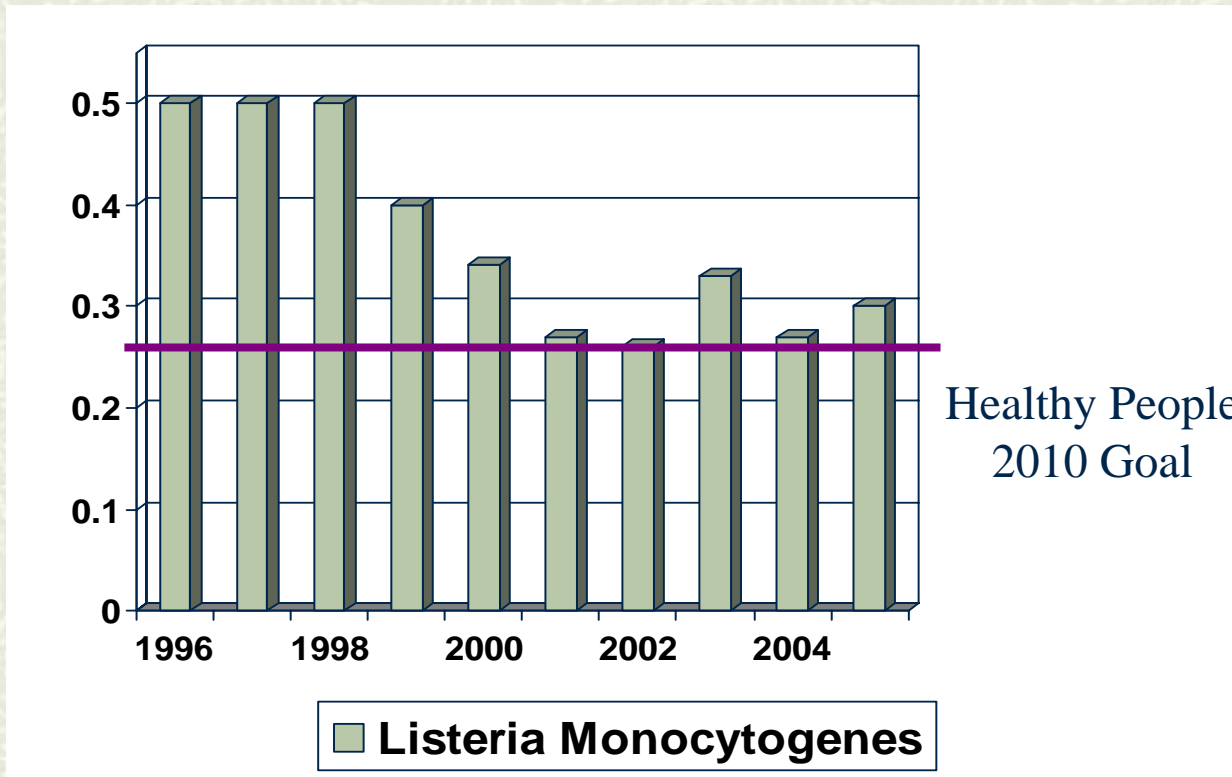


# Office of Food Safety



## *Listeria monocytogenes*

Foodborne Illnesses Have Decreased By 32% Since 1996-98 Baseline



1996-2005 FoodNet Foodborne Illness Incidence Data  
(Cases per 100,000 persons)

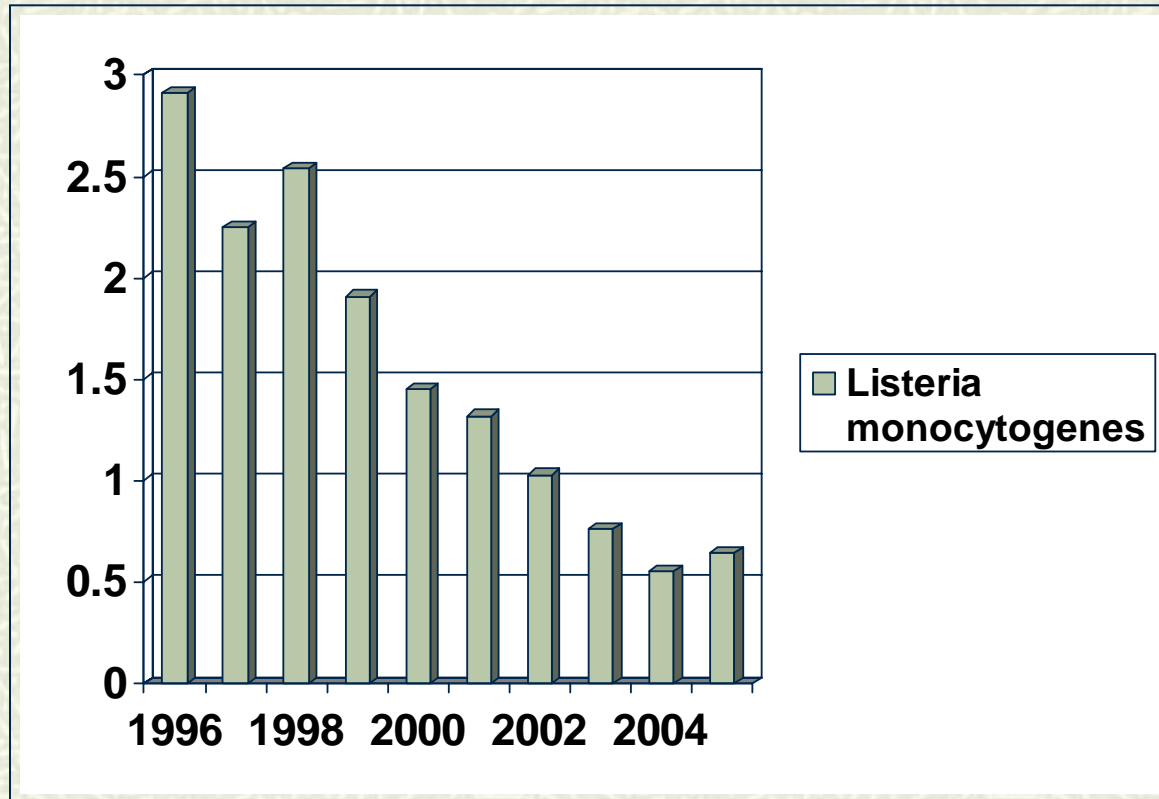




# Office of Food Safety



## *Listeria monocytogenes*



Percentage of Positive Regulatory Samples



# Office of Food Safety



A CENTURY OF SERVICE,  
A FUTURE OF PROMISE,  
A LEGACY OF PUBLIC HEALTH

## USDA's Efforts to Detect and Control *Listeria* Include:

# Our 2003 interim final rule to control *Listeria monocytogenes* in ready-to-eat products, based on a thorough risk-assessment.







# Office of Food Safety



## USDA's Efforts to Detect and Control *Listeria* Include:



# Revising our sampling verification procedures so that amount of product samples collected correlates to the aggressiveness of a plant's *Lm* control measures.



# Office of Food Safety



A CENTURY OF SERVICE,  
A FUTURE OF PROMISE,  
A LEGACY OF PUBLIC HEALTH

## USDA's Efforts to Detect and Control *Listeria* Include:

# Implementing new measures to control *Lm* and *Salmonella* in meat and poultry products in the areas affected by Hurricane Katrina.







# Office of Food Safety



## USDA's Recent Efforts to Enhance Public Health Protections Include:

- # Laying the foundation for a more robust risk-based inspection system.





# Office of Food Safety



## Enhancing our Risk-Based Systems:

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





# Office of Food Safety



A CENTURY OF SERVICE,  
A FUTURE OF PROMISE,  
A LEGACY OF PUBLIC HEALTH

## The Journey toward a Fully Implemented Risk-Based System Includes:



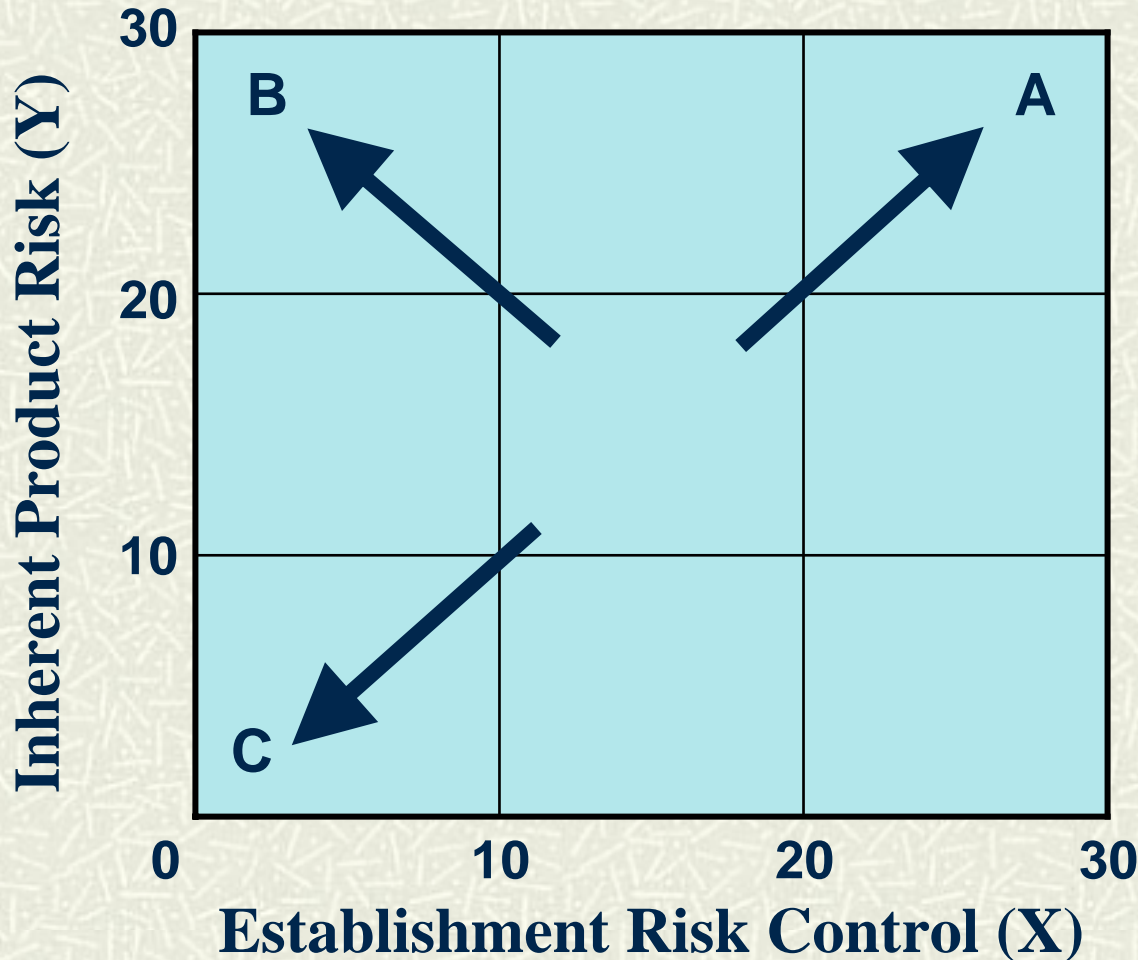
- # Implementing an 11-step risk-based initiative, specifically designed to reduce *Salmonella* in meat and poultry products.



# Office of Food Safety



## Enhancing our Risk-Based Inspection Systems:







# Office of Food Safety



## An Improved Measure of Risk Control Would:

- # Consider only significant food safety noncompliance records;
- # Incorporate food safety assessment findings;
- # Integrate results of FSIS' regulatory testing programs for *Listeria monocytogenes*, and *E. coli* O157:H7;
- # Reflect if establishments are exerting consistent, variable, or poor controls of *Salmonella* in raw products; and
- # Consider consumer complaints, recalls and other findings in commerce.



# Office of Food Safety



## Forming a Cohesive Risk-Based Policy:

- # Input from employees, consumer groups, industry, academia and all of our other food safety stakeholders;
- # Interviews conducted by Resolve Inc., a neutral third party selected by FSIS; and
- # NACMPI public meeting on October 10 and 11 in Washington, DC
- # For more information, visit:  
[http://www.fsis.usda.gov/Regulations\\_&\\_Policies/Risk\\_Based\\_Inspection/index.asp](http://www.fsis.usda.gov/Regulations_&_Policies/Risk_Based_Inspection/index.asp)





# Office of Food Safety



A CENTURY OF SERVICE,  
A FUTURE OF PROMISE,  
A LEGACY OF PUBLIC HEALTH

Public health is constantly evolving.

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

