

UNITED STATES DEPARTMENT OF AGRICULTURE

FOOD SAFETY AND INSPECTION SERVICE

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NATIONAL ADVISORY COMMITTEE ON
MEAT AND POULTRY INSPECTION

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8:30 a.m.

USDA South Building Cafeteria
1400 Independence Avenue, S.W.
Washington, D.C.

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

2 (8:30 a.m.)

3 MR. TYNAN: If everybody could take their
4 seats so we can get started with our reports, and all
5 of a sudden there's less of the Committee than there
6 was 10 minutes ago. How does that happen?

7 On our Agenda, I think we start usually our
8 Wednesday morning session with a brief recap and I
9 will allow Dr. Masters maybe to take a moment to warm
10 us up before we get into the actual Subcommittee
11 reports. Dr. Masters.

12 DR. MASTERS: Thank you, Robert. Well,
13 yesterday we had a great day. We had information that
14 was presented. For those of you who weren't here, we
15 started in morning with an excellent presentation on
16 our Public Health Communication Infrastructure in a
17 more robust the risk-based environment. And we asked
18 the Committee to think about that in context with all
19 the information being presented both yesterday and
20 today, and we provided some questions for them that
21 we're asking for their input and will be providing an
22 e-mail address for them so that they can provide us

1 their thoughts and feedback on that topic, and likely
2 will be bringing that topic back as an issue for them
3 to address at future meeting.

4 We also talked about some employee focus
5 groups that we had had to introduce some information
6 to our own employees that had been presented to this
7 Advisory Committee last November, so we could start to
8 engage with our own employees on our more robust Risk-
9 Based Inspection System, and we introduced members
10 that are here with us from our National Joint Council,
11 our National Association of Federal Veterinarians and
12 our association that's advisory and technical
13 professionals, and so we're pleased to have them in
14 our audience with us at this meeting.

15 Then we moved into our actual issues, our
16 measuring establishment risk control for risk-based
17 inspection, and strategic implementation plan for
18 enhancing outreach to small and very small plants.

19 We're really looking and focusing on the
20 measures that plants can take to control risks in
21 their establishments and focusing on and asking the
22 Committees to provide input on whether or not we had

1 established the right type of measures to look at and
2 whether or not they were the right things to consider
3 when we were looking at the kind of things that a
4 plant could take to control risks in their plants.
5 And so we had some questions for the Subcommittee on
6 that area.

7 And then the Agency is really focusing on
8 re-energizing our efforts to outreach to small and
9 very small plants because we talked about on many
10 occasions how important it is, regardless of the size
11 of establishment, for all establishments to have well
12 designed food safety systems to thrive as we move to a
13 more robust Risk-Based Inspection System. And so we
14 have designed an outreach activity and have a
15 strategic implementation plan that we are looking at
16 moving forward with and we have some questions for
17 this subcommittee on whether or not we had the right
18 plan, some ideas on how we might be able to have a
19 users group to look at some of our materials to make
20 sure they're the right materials before we put them
21 into place and so we asked the Subcommittee to give us
22 some feedback on that strategic implementation plan.

1 And so those groups worked and finished about 5:00 for
2 one group and 6:00 for the other group, and so we look
3 forward to their feedback this morning.

4 Thank you, Robert.

5 MR. TYNAN: Thank you, Dr. Masters.
6 Dr. Raymond, did you have any comments?

7 DR. RAYMOND: No.

8 MR. TYNAN: Okay. Then if Ms. Eskin is
9 ready, we're going to start off with our report on
10 Subcommittee Number 1.

11 MS. ESKIN: I'd like to pass if possible.

12 MR. TYNAN: Being the flexible moderator
13 that I am, we're going to pass on Number 1, and if
14 it's possible, to ask Dr. Harris maybe to step up and
15 do the report for Group Number 2 which has to do with
16 the implementation plan for small and very small
17 plants.

18 DR. HARRIS: Let me see if I can get this
19 large enough so everyone can see it. Those of you in
20 the back, you may not be able to read that. Hopefully
21 we can go over it. It's not too terribly long.

22 We did get a lot of good work done last

1 night. We were the slow committee. We didn't finish
2 until 6:00 p.m. I think that was poor leadership on
3 my part because it didn't seem like the task was that
4 great that it should have taken us so long, but we had
5 a lot of good discussion, I want to thank the other
6 members of the Subcommittee as well as the other
7 members of the public that were there and provided
8 input.

9 And, the first question we dealt with was
10 suggestions for how FSIS through the International
11 HACCP Alliance could locate industry representatives
12 willing to share its critique and other technical
13 resources and assistance with small and very small
14 plants. And I'll just read this for those of you in
15 the back that cannot see it as well.

16 The Subcommittee recognizes that FSIS has a
17 history of cooperative effort with the International
18 HACCP Alliance, and it seems appropriate to the
19 Subcommittee for the Agency to cooperate with the
20 Alliance in these current efforts.

21 The Subcommittee recommends FSIS contact the
22 Alliance directly to explore how the Alliance may be

1 able to serve the industry and Agency in facilitating
2 the flow of expertise and technical resources from
3 those that have them, being academia, industry
4 representatives, trade associations, the State
5 contacts that the Agency already has, to those that
6 need them, i.e., the small and very small meat and
7 poultry plants.

8 As the Agency moves forward with its plan to
9 serve as a one-stop solution to establishments needing
10 assistance, having a third party compiling and
11 coordinating available resources, could definitely
12 lend efficiency to the process.

13 Throughout our discussions, we did rely
14 somewhat on the draft document that was provided in
15 the, in the materials there that has a significant
16 number of very specific action items already. So we
17 didn't try to reinvent any of those action items. We
18 sort of started with that as the basis.

19 The second question we addressed,
20 suggestions for how FSIS could obtain data on the
21 types of support that small and very small plants need
22 for their food safety systems.

1 The Subcommittee recommends that FSIS should
2 communicate directly with each federally inspected
3 establishment via postal mail, direct mail or e-mails
4 through CSIs or whatever other means the Agency could
5 use to contact them about what types of support that
6 they generally need and how establishments can access
7 that support through either an 800 number or the
8 website, et cetera. Also, as the Agency compiles its
9 findings from the past several years' worth of food
10 safety assessments, we hopefully can identify common
11 gaps in supporting documentation. Another means may
12 be the ongoing Agency industry roundtable meetings,
13 serving as sources for identifying support needs.
14 Another method to obtain the data could be for FSIS to
15 provide a web-based mechanism for industry
16 representatives, associations or other entities to
17 submit commonly asked questions or support needs as
18 well.

19 What suggestions do you have for how FSIS
20 could best work with a users group consisting of all
21 partners to provide feedback on the usefulness of
22 existing tools and services, to pilot new activities

1 or materials and to make recommendations on how to
2 improve the outreach to better meet the needs?

3 The Subcommittee recommends that FSIS should
4 provide a mechanism for feedback on its existing tools
5 and services such as the website and 800 number. The
6 Agency should explore opportunities to participate in
7 forums to solicit feedback at industry meetings.
8 Further, it should encourage industry groups to hold
9 forums for feedback during their meetings. Another
10 means of getting feedback could be to have consumer
11 safety inspectors solicit feedback from inspected
12 establishments during their weekly meetings.
13 Extension groups should also be provided an
14 opportunity to provide feedback, again possibly
15 through the HACCP Alliance that has a lot of
16 connections with upwards of 40 land grant
17 universities.

18 Finally, FSIS should expand its use of user
19 focus groups to develop targeted feedback on programs,
20 materials and other resources. For example, there's
21 an upcoming focus group of small and very small
22 establishments to talk about the materials that have

1 been provided on food defense plans. These focus
2 groups could also assist the Agency in prioritizing
3 the action steps that are contained in its strategic
4 implementation plan that has already been developed.

5 And the last question we took up was what
6 other suggestions do you have for FSIS for
7 strengthening our strategy for outreach to small and
8 very small plants?

9 The Subcommittee recommends that the Agency
10 move forward with its strategic implementation plan
11 for strengthening it's small and very small plant
12 outreach, Agency communications, whether they be
13 directive, notices or any other type of communications
14 need to be in plain, straightforward language that
15 makes very clear what the establishments
16 responsibilities are. Also these documents need to be
17 available in multiple languages and formats. We
18 recognize that there are more and more establishments'
19 operators who do not speak English as their first
20 language and we thought that that would be a useful
21 tool for them to have some other options there.

22 And finally establishments that participate

1 in Agency outreach activities should receive some sort
2 of recognition for doing so.

3 And that concludes our Subcommittee's
4 report.

5 MR. TYNAN: We have questions or comments
6 from the other members of the Committee? Mr. Govro?

7 MR. GOVRO: I don't know if this more
8 properly belongs with the second question or the last
9 question, but I was wondering if the Agency has ever
10 or if it would be appropriate for the Agency to write
11 articles that would be published in trade journals
12 that talk about your need for information from the
13 industry about what types of help they need and I
14 don't know if it in the form of establishing a regular
15 column in one or two of the trade journals or of just
16 writing single articles but it seems like that would
17 be a good way to reach a wide group of people.

18 DR. HARRIS: I'm seeing a lot of nodding
19 heads. Is that something that we want to add to this
20 report then? Okay. I'm going to tack it onto the end
21 for now instead of trying to figure out if there's a
22 better place to insert it, just so we capture it.

1 Help me out here. Your suggestion was to public
2 columns or articles that would solicit feedback?

3 MR. GOVRO: Yes -- articles about what the
4 Agency is doing, trying to do in terms of outreach
5 and, and solicit input that way.

6 DR. RAYMOND: Joe, I don't think we publish
7 articles. I think you might want to rephrase that to
8 submit.

9 DR. HARRIS: Okay. Good point.

10 MR. TYNAN: While Joe is doing his typing,
11 are there other comments from other members of the
12 Committee? Yes, Mr. Kowalcyk.

13 MR. KOWALCYK: Yeah. Dr. Harris, in the
14 Subcommittee's discussions about the topic, did the
15 subject of soliciting feedback from field personnel,
16 inspectors that are out there working with these small
17 and very small operations, to identify certain issues
18 or regulations that the small operators are struggling
19 with, so that way it would help the Agency focus on
20 critical points that the small operators keep missing
21 on?

22 DR. HARRIS: We did and we sort of captured

1 that a little bit in the section above, if I can get
2 to it, where we talked about getting the field
3 inspectors during their weekly meetings with the
4 establishment management to get that feedback and, you
5 know, communicate that back to the Agency. There in
6 the middle of this paragraph, another means of getting
7 feedback would be to have the consumer safety
8 inspector solicit feedback from the inspected
9 establishment during its weekly meeting.

10 I will say that by and large, we felt like a
11 lot of effort had already been put into developing a
12 very detailed strategic implementation plan, and it
13 was a little bit challenging to find, find new things
14 that weren't already included in that plan. So our
15 report is fairly short.

16 MR. TYNAN: I sat in a little bit on the
17 discussions last night, and I know, Dr. Carpenter,
18 you -- when Joe mentioned the detail plan, that you
19 had some comments and concerns regarding the level of
20 detail and how to get comments and priorities. Did
21 you want to -- I don't recall if that was included in
22 the summary when Joe went through it.

1 DR. CARPENTER: Well, I just pointed out
2 that in the entire plan, they're like 50, 50 points
3 and over 100 action items, and I commented to Karlease
4 Kelly, I think every verb in the dictionary has been
5 used in those action items, but it was pretty
6 comprehensive, and it might behoove the Agency to
7 simply put that out as a draft format to all of the
8 small and very small plants to help us prioritize
9 what's the most important thing to do as we endeavor
10 to get this communicated to all of you.

11 MR. TYNAN: Thank you, Dr. Carpenter.
12 Mr. Schad, I know you -- I think you agreed with that
13 last night. Is that something workable?

14 MR. SCHAD: Yeah, I'll just state my
15 agreement. I had not thought of that but when
16 Dr. Carpenter brought that up, I think that's an
17 excellent idea.

18 DR. HARRIS: We did include that and talked
19 about using focus groups to prioritize those action
20 items, and that was included in the report.

21 MR. TYNAN: Is this the point at which the
22 moderator asks, do we have general agreement or is

1 there further discussion we want to have on, on
2 Dr. Harris' report?

3 I assume from, from no news that we're okay
4 with the report as is. So anybody object if we
5 consider it accepted as written?

6 Okay. Cool. Done. Thank you, Dr. Harris.

7 Now we have Ms. Sandra Eskin, who will give
8 us a report on Subcommittee Number 1 which had to do
9 with the establishment risk control. Ms. Eskin?

10 MS. ESKIN: Yes. One sec. I have to scroll
11 up.

12 Our Subcommittee used the PowerPoint
13 presentation that Don did yesterday as sort of our
14 roadmap to go through the questions that were asked in
15 a two-page issue paper. Again on page 2, there are
16 actually six separate questions, three in the first
17 part, two in the second, one in the third, that go to
18 the issue of what components, what data information is
19 relevant and useful to a determination of the
20 effectiveness of a plant of an establishment risk
21 control measurement. Again, just for context, there's
22 going to be information about many different things

1 from many different sources that are going to go into
2 an overall consideration of, of risk, level of risk,
3 and what we focused on again was only that information
4 that went to the question of, is an establishment's
5 risk control measures effective? How effective are
6 they?

7 So in the fourth slide of yesterday's
8 presentation, there were outlined six general
9 categories and that would be food safety system
10 implementation, food safety system design, pathogen
11 control, in-commerce findings, enforcement actions and
12 other components.

13 So starting with the first question, are the
14 objectives or components, those terms were used
15 interchangeably, identified by FSIS all appropriate
16 objectives for measuring an establishment's risk
17 control system, and overall the subcommittee agreed
18 that all of the objectives that were identified by
19 FSIS are appropriate, but we did go through each one
20 of those six identified areas and discussed some
21 points and brought up some issues that we wanted FSIS
22 to look at particularly.

1 And starting from the top, the food safety
2 system implementation, I think this issue engendered
3 the most discussion both at the general meeting
4 yesterday and in our subcommittee meeting and the
5 discussion all centered around the usefulness of the
6 current NR, noncompliance reporting system, and as
7 we've all discussed, again there are questions about
8 what particular NRs really have an impact on food
9 safety, on public health. How are these NRs filled
10 out? Is it consistent across areas, plants,
11 inspectors, whatever?

12 So I think the general point we wanted to
13 make to FSIS, and it's reflected in the second bullet,
14 is we think first of all that the FSIS should really
15 undertake a comprehensive review of the whole system,
16 and then consider making some revisions, changes, that
17 would address some of these concerns and really make
18 this information useful in the determination of risk
19 and risk controls. And there was some concern that
20 any review might take a long time. We don't want to
21 unnecessarily slow down this development movement
22 toward a sound risk-based system, but at the same time

1 NRs have a lot of information there, and some of it
2 certainly will be useful.

3 The third bullet under this point reflects I
4 think the operation at the State level that when
5 you're assessing a plant's compliance, you can try to
6 be as specific as possible on the one hand, but then
7 again general, and establish -- in this instance, the
8 example was four possible categories, compliance,
9 noncompliance, non-observed or not applicable. Again,
10 that's simply a sub-point under this general
11 recommendation that the NR system needs to be looked
12 at and, two, needs to be revised to make it more
13 useful to risk control measurement.

14 And the next point, food safety system
15 design, perhaps similar in some ways to our discussion
16 of the NR system, there was a concern expressed that
17 the food safety assessments aren't done on a very
18 regular basis. Correct me if I'm wrong, I think on
19 average once every three years. Is that what FSIS --

20 DR. MASTERS: Unless for cause.

21 MS. ESKIN: Unless for cause. Again there
22 could be very important data captured in these FSAs

1 but recognizing that they're not particularly frequent
2 and again in these reports, you also have some concern
3 with subjectivity that may undermine the usefulness.

4 The third component here, pathogen control,
5 the Subcommittee wants to make clear that we believe
6 that this data, the data from pathogen testing, is
7 among the most important data that will determine the
8 effectiveness of an establishment's risk control
9 measures, and we also want to make the point that it's
10 very important for FSIS to do a sufficiently large or
11 sufficiently high level of sampling to get a good
12 representative sample to take into account all the
13 relevant factors, the type of products, the volume of
14 products, the plant size, and again there may be
15 seasonal variations. So that also has to be captured.
16 So again, pathogen control data is very, very
17 important in our minds.

18 And then the remaining factors, the
19 remaining components, in-commerce findings, the
20 outline from the PowerPoint identified recalls and
21 consumer complaints as two types of in-commerce
22 information that may be relevant, and we talked about

1 food -- excuse me -- about consumer complaints and
2 particularly those that relate to food-borne illness
3 cases as being very important to an assessment of the
4 effectiveness of risk control measures.

5 And then finally we addressed the category
6 of enforcement actions and just wanted to concur in
7 what FSIS had explained to us, in that FSIS sometimes
8 takes enforcement actions that are not in response to
9 NRs or to FSAs or any other similar reporting, and
10 that these actions could in certain instances be
11 relevant to the effectiveness of an establishment's
12 risk control measures. So again that's really our
13 answer to the first question.

14 And again, in summary, we believe that all
15 the identified components were important, but that
16 some were more important than others in this
17 measurement.

18 Moving onto number 2, the question was
19 should any of the objectives or corresponding features
20 be deleted? We said no. We thought they all should
21 be considered.

22 Should anything be added, and one thing that

1 was brought up in our Subcommittee, that FSIS should
2 consider is any pathogen test results that are
3 collected by the State at retail may, in fact, in
4 certain instances be relevant to the effectiveness of
5 an establishment's risk control measures. So that
6 would be added. That was one suggestion. There, of
7 course, may be others.

8 Number 4, are some components more
9 important, that is better indicators of risk control
10 than others? Our group agreed that, yes, some of the
11 components, again related to the effectiveness of an
12 establishment's risk control measures, may, in fact,
13 be more important and again we wanted to highlight the
14 importance of pathogen test results, and one of our
15 Subcommittee members wanted to specifically mention
16 results for ready-to-eat products.

17 On the two remaining questions, the fifth
18 question, if yes, some are more important than others,
19 should the more important components be given or have
20 greater weight in FSIS' numerical control measure than
21 less important components? And again we're not near,
22 or I should say FSIS is a number of steps away from

1 getting to the point where they develop some sort of
2 system for weighting.

3 So therefore our recommendation was
4 relatively general. We did, however, want to endorse
5 the idea that, yes, you have a whole constellation of
6 components and factors. Some are more important than
7 others. So if we're talking in generalities about
8 some sort of a weighting system. Some should be given
9 more consideration or more weight than others. And
10 again, we wanted to reaffirm our general agreement
11 that again in order to get that far down the road
12 toward this measurement, reliable, consistent data is
13 absolutely essential before you -- and all these
14 components or all components you're considering before
15 you start trying to calculate those weights' values
16 and then compare them.

17 And then finally the question was asked,
18 should the findings from any food safety assessments
19 or other sources that indicate exceptionally effective
20 risk controls be allowed to lower or improve an
21 establishment's risk control measure?

22 And again, from a general view, I think the

1 Subcommittee agrees that it would be appropriate to,
2 for lack of a better word I'll say reward, but I just
3 use that carefully here, but to somehow acknowledge
4 that some establishments have particularly effective
5 risk control measures, and we also at the same token
6 wanted to make sure that that didn't entitle that
7 establishment to a free pass basically. That, in
8 fact, the Agency would still be doing oversight, that
9 oversight would probably reflect the fact that this
10 establishment had particularly good risk control
11 measures but we just wanted to make sure that point
12 wasn't lost.

13 So again, this was our consideration and
14 reaction to a specific set of factor components
15 identified by FSIS and it's only really one piece, one
16 subset of a larger pool of data that have to be
17 considered in trying to move toward a Risk-Based
18 Inspection System.

19 MR. TYNAN: Questions from the group?
20 Mr. Kowalczyk.

21 MR. KOWALCYK: Yes. I was on the
22 Subcommittee, and I guess going up to point 5 about

1 assigning weights across these various types of data,
2 one of the issues that I think the Committee struggled
3 with and I know I struggled with, is trying to
4 determine what the final product is going to look
5 like. So I think to make that determination we would
6 need some starting point or initial structure within
7 which we can discuss relative weighting. It was
8 brought up that the regulatory testing is done on a
9 significant number of plants and that not all of the
10 plants were subject to regulatory testing. So how do
11 we account for that in some type of, I don't know,
12 ranking or scorecard mechanism?

13 And in addition, it would be important to
14 better understand the quality of the data behind each
15 of these objectives or elements.

16 We had a very good discussion about NRs in
17 that -- understanding that each NR is reviewed and
18 that the information that a NR contains should be
19 consistent to the point where when you made a data
20 entry, it could be scanned into some type of database,
21 if you could make it as objective as possible, if
22 you're going to incorporate it in some type of

1 measure.

2 So I think getting down the road to
3 determining weights, you really can't assign a weight
4 until you understand the data behind it, and I
5 think -- I know I struggled with that, and I guess as
6 part of the recommendation, I'd like to see added into
7 it would be, you know, a better understanding of the
8 data and data structure, how does FSIS envision that
9 they will manage this data from, you know, to use
10 FSAs, noncompliance reports, findings in commerce,
11 coming from diverse sources. So how do you distill it
12 altogether into one comprehensive data-mart so to
13 speak that you can access to assign the weight.

14 MR. TYNAN: Michael, is that something that
15 you want a question added in or is there an additional
16 sentence or two?

17 MR. KOWALCYK: I would think, you know,
18 having some starting point or initial structure within
19 which we can discuss weighting and also, you know, a
20 better understanding of the quality of the data behind
21 each element we're talking about here before we can
22 assign weight.

1 DR. MASTERS: This is Barb Masters. Just
2 for the sake of everyone in the room, the discussion
3 we talked about yesterday was, and I'm not opposed to
4 putting anything in the report, the Subcommittee's
5 report, but just so it is clear with the conversation
6 we had yesterday, FSIS is looking for comments on the
7 components of the measures of an establishment's
8 ability to control risks and we recognize an except
9 could be as how we use those components of measures to
10 control risks, and so we recognize that the next step,
11 and we have a workgroup that's working on these, would
12 be to work with algorithms and we realize that we have
13 to take these and work on those next steps. And so
14 certainly through the -- NACMPI and through our third
15 party facilitator, those will be the next steps in
16 this piece of the puzzle, and so we talked about that
17 yesterday. So everyone's on the same page, that we
18 recognize those are the next steps since the devil
19 starts getting into the details. So we recognize
20 those are the next steps that we'll be dealing with
21 and grappling with.

22 MS. ESKIN: Michael, I just typed something,

1 and see if this is close to what you want or again we
2 can tweak it some more. At the end of the fifth
3 question, the sentence read, such a determination can
4 be made only after FSIS has available to it the
5 reliable, consistent data necessary for the accurate
6 assignment of such value, here's what I'm adding, and
7 has a better understanding of how to assess the
8 quality of the data and how to develop a structure to
9 use the data. That's not artful but does that get us
10 closer to what you're --

11 MR. KOWALCYK: Yeah, I think that gets us
12 closer to where, you know, in my mind the
13 recommendation needs to be, yeah.

14 MS. ESKIN: Okay.

15 MR. KOWALCYK: I'm fine with that.

16 MS. ESKIN: Okay.

17 MR. TYNAN: I apologize. I was paying
18 attention to the screen and I don't know who went up
19 first but I'm going to -- you were last? Thank you,
20 Joe, you're an honest man. Mr. Schad?

21 MR. SCHAD: Yeah, I have two comments. One
22 has to do under the category of in-commerce findings,

1 and it has to do with consumer complaints, and I think
2 you have to be cautious with that, like you get a
3 consumer calling who said, well, I ate this and I got
4 sick. Sometimes they are mistaken. They might think
5 they got sick from this certain meat or certain food,
6 and just unknowingly it might have been from something
7 else. So that type of data you have to be very careful
8 with.

9 MS. ESKIN: That's why one of our Committee
10 members suggested the addition of the word verified.

11 MR. SCHAD: Okay.

12 MS. ESKIN: And verified cases is
13 hopefully -- hopefully it captured what you're saying,
14 that there has to be some sort of confirmation I
15 guess.

16 DR. MASTERS: And FSIS, this is Barb
17 Masters, we want to clarify that FSIS has a consumer
18 complaint monitoring system, and the data that we were
19 referencing here and that we talked about yesterday,
20 is we have a consumer complaint monitoring system, and
21 we have a process for following up on all of the
22 complaints that we receive, and we're only referencing

1 those related to public health and those that have
2 been validated to be from a particular plant and those
3 that have been confirmed to be accurate and validated
4 as being confirmed as true public health illnesses or
5 injuries and having come from particular
6 establishments. So that was also discussed in the
7 Subcommittee yesterday.

8 MR. TYNAN: Mr. Detwiler?

9 MR. DETWILER: A handout that was provided
10 dealing with livestock and poultry volume data for the
11 last calendar year, made me think of this, that there
12 might be a component which let's say arbitrarily has a
13 value of 2 but if that's at a small plant that has a
14 small volume and a small distribution, that same exact
15 component for a large plant that has much greater
16 volume, much greater distribution or maybe it's a
17 batch processing that deals with product from 400 head
18 of livestock versus 1, that same component might have
19 a different weight simply because of the size of the
20 plant, the size of distribution, size of the -- or the
21 volume of the product, not necessarily just that
22 component has that value because of the risk that it

1 has. There may be weighting of the weighting
2 depending on the size of the plant size, and I know
3 that you're saying, you know, let it to the experts
4 but I do believe that there must be some consideration
5 in terms of risk from a small distribution, geography
6 versus a much larger distribution but that's just a
7 thought.

8 DR. MASTERS: Thank you, Mr. Detwiler, and
9 if you'll -- I know not everyone got the PowerPoint
10 slides, and they will be available, but on slide
11 number -- it's the first slide with information on it,
12 slide number 2, Mr. Anderson pointed out that when we
13 as an agency are moving forward, we're looking at
14 various components.

15 One of those is a likelihood of exposure
16 potential which would relate to volume, and what we
17 were asking the Subcommittee to look at was risk
18 control effectiveness. So we were focusing in very
19 narrowly on the plant's ability to control. Obviously
20 another component is going to be looking at that
21 exposure potential or volume. We talked a little bit
22 about that yesterday in the Subcommittee, but we were

1 trying again to move away from that and focus folks in
2 just on the ability to control those risks in a plant
3 recognizing that another component is going to be that
4 exposure potential or volume. So again, just their
5 ability, regardless of size to control those risks but
6 again that's why Mr. Anderson had put in that slide as
7 a reminder that at some point in the future, we're
8 going to have to come back to exposure potential or
9 volume. So I appreciate you reminding all of us that
10 that's something we'll have to put on the table at a
11 future point.

12 MR. TYNAN: Thank you, Darin. Did you have
13 anymore comments you wanted to make now that that math
14 teaching background is coming to fruition?

15 MR. DETWILER: No.

16 MR. TYNAN: Dr. Harris?

17 DR. HARRIS: I have a question. You
18 mentioned one of the additional factors that the
19 Subcommittee wanted to add were State findings. My
20 question is, is that -- State findings, is that
21 something that FSIS routinely and uniformly gets
22 access to or is it a hit and miss sort of thing. I

1 guess my perception of it is that it's probably more
2 sporadic in nature and that there -- the Agency may
3 not have access to result unless there is a positive
4 documented by the State.

5 DR. RAYMOND: Dr. Raymond, I'll try to
6 respond to that, Joe. I think you're pretty accurate
7 when you say it's hit and miss. The amount of retail
8 sampling being done has decreased over the years.
9 We're doing more in-plant sampling as you know, and
10 one of the reasons for retail sampling is to make sure
11 the retail stores' display cases are properly
12 refrigerated, et cetera, too. So if you did a retail
13 sampling and found something, you're not sure
14 whether -- where that occurred. I mean is it way back
15 up the plant or not.

16 So I think you're right on. It's
17 something -- when you mentioned that, I was going to
18 comment on it. We will look at it, but I'm not
19 terribly excited about retail sampling, I mean -- not
20 retail sampling but not as using it for inherent risk
21 control in a plant.

22 MR. TYNAN: Joe, did you have a comment or

1 something that you wanted to have in the report? No?

2 DR. HARRIS: I guess my point then would be
3 in light of that last discussion whether or not that
4 is a very viable recommendation. I can't see the
5 exact wording of it but maybe to make it more of a,
6 you know, I don't know where appropriate, you know,
7 the Agency might consider that or something along the
8 lines of recognizing that that probably is not going
9 to be uniformly available or a useful piece of the
10 puzzle.

11 MS. ESKIN: The key language in this -- in
12 that recommendation is consider. You know, we're not
13 recommending that they absolutely factor it in, but it
14 says the Subcommittee recommends that it consider
15 those results.

16 DR. MASTERS: And I'm going to speak up,
17 this is Barb Masters, on behalf of Mr. Elfering, who
18 was providing specific information for his State that
19 he was aware of, and it is sporadic but in his
20 individual state, and he spoke on behalf of Minnesota,
21 Oregon, Washington, who are Great State Partners with
22 our Agency, that they do provide us both positive and

1 negative findings and that they're Great Partners, and
2 that they do provide us not only retail but other
3 findings that they do find both positive and negative
4 findings. And so he's speaking up on behalf of the
5 States that he knows very well and the kind of
6 findings that they can provide. So they are providing
7 us all of their data and they're very transparent in
8 those findings. So since Mr. Elfering is not here to
9 support the information that he provided, I will do
10 that for him and -- consider that information.

11 DR. HARRIS: I guess then I would be -- I'm
12 comfortable in leaving it there in terms of I trust
13 the Agency to use good judgment in that regard, and
14 I'm just --

15 DR. RAYMOND: Joe, I think we leave
16 consider. I think we leave it there because
17 consider -- we need to get back to the Committee that
18 advice will be considered. We need to give you the
19 data. You're asking is it sporadic or not? We need
20 to get acknowledge to you with those numbers.

21 DR. HARRIS: Fair enough.

22 MR. TYNAN: Mr. Schad, I saw you had your

1 hand --

2 MR. SCHAD: That was the issue I wanted to
3 bring up.

4 MR. TYNAN: Okay. Cool. Okay. Thank you.
5 Mr. Govro?

6 MR. GOVRO: Yes, I think I can provide some
7 clarification and I actually think what is in the
8 report was not what was discussed at our Subcommittee
9 meeting yesterday. The point that Mr. Elfering
10 brought up was that there may be data from Health
11 Departments with regard to food-borne illnesses and
12 attribution, not retail meat sampling, and I would
13 agree that samples collected by State agencies and
14 tested for pathogens is going to give you inconsistent
15 data that's not going to be useful, but that the
16 attribution data that you get from the Health
17 Departments, and he referred, now I remember it, his
18 Health Department in Oregon, that are very aggressive
19 and active in, in following that information to its
20 end. That information could be useful.

21 MS. ESKIN: I mean I think one of our
22 members did make the suggestion edit to add the retail

1 store language. My only question, if we take it out,
2 does that data still go to the question of assessing
3 the effectiveness of risk control measures or is it
4 data from other sources that's going to be considered
5 with all the other data but doesn't go to the specific
6 issue. In other words, on that second slide, there's
7 a lot of other data and we all know obviously that
8 public health data, attribution data, is going to be
9 critical, but is it the data -- is it part of this
10 data subset that is considered by us in this
11 subcommittee. That information collected about plants
12 that goes to the effectiveness of these plants' risk
13 control measures.

14 The question is, should I just take out
15 retail -- at retail stores and make it more general?

16 MR. GOVRO: I would not be in favor of
17 recommending that retail sampling data be considered
18 in this. Not that it's necessarily bad but I know
19 what happened in Oregon may not be what happens in
20 Washington or California or anywhere else, and I just
21 think it would be difficult to incorporate data that
22 had that much inherent inconsistency.

1 MS. ESKIN: If we take out at retail stores,
2 does this recommendation still make sense in this
3 context?

4 DR. RAYMOND: I'll respond to it for FSIS.
5 If you want to leave it, a friendly suggestion,
6 consider pathogen test results collected by States, I
7 would say State and Local Health Departments because
8 in some States, Local Health Departments are the
9 drivers, and then I think it makes perfect sense.

10 MS. ESKIN: Okay.

11 MR. TYNAN: Mr. Finnegan, did you have a
12 comment regarding the report?

13 MR. FINNEGAN: Yes. When Sandra's finished
14 there, could you scroll back up to the first part
15 where you talked -- when you mentioned NRs?

16 MS. ESKIN: Yes.

17 MR. FINNEGAN: Right. I agree with that
18 because what we have to key on is significant NRs.
19 There's a lot of NRs out there that are really
20 clerical as compared to a real food safety hazard, and
21 I can see where the Risk-Based Inspection System is
22 going to put a little more teeth into NRs, and so if

1 we use them the right way, or we're going to use the
2 NRs as data, it will have a significant effect for a
3 food safety violation NR as versus a mere clerical
4 one.

5 MR. TYNAN: Michael, were you suggesting a
6 change to the report?

7 MR. FINNEGAN: I would like to -- you have
8 it here or significant NRs, and I think we should keep
9 that in there on, on the back of Tab 6, consider only
10 significant NRs. What FSIS means by significant NRs I
11 would ask Dr. Masters.

12 MR. TYNAN: Well, let's get to Tab 6. And
13 where again were you looking, Michael, on Tab 6
14 report?

15 DR. MASTERS: I think if you look at the
16 bottom of the page where the workgroups have been
17 working on this, they have started to put some
18 parameters around our Subcommittee talks -- the
19 Subcommittee talks yesterday as well about the fact
20 that there have always been defined food safety versus
21 non-food safety, and then you start looking at the
22 food safety NRs, and that you need to find within that

1 food safety realm, those that are more significant
2 than others. Our workgroup has tried to define in the
3 footnotes of their issue paper that was put forward,
4 those that they started to consider related to more
5 significant than others. Those that define product
6 alteration. Those that have not met the requirements
7 of corrective actions either for HACCP or SSOPs.
8 Those that have inadequate validation or inadequate
9 verification related to verifying the food safety
10 requirements. Those for which regulatory control
11 actions were taken, or those that haven't met
12 sanitation performance standards, the actual
13 standards, you know, product -- direct product
14 contamination type issues.

15 And there was some discussion where our
16 consumer safety inspector, Ms. Dennis was there, and
17 she talked about and gave some specific examples from
18 the field where sanitation performance standards over
19 time lead to direct product contamination, and those
20 are some of the issues that we talked about in the
21 Subcommittee yesterday, and she gave some real life
22 examples for those that happened.

1 And so the Subcommittee got at that
2 yesterday and tried to provide some guidance and so
3 that was some of the issues that we talked about, and
4 I think that's what the Agency was looking for, some
5 feedback from this Subcommittee.

6 Would this edit satisfy you and hopefully
7 everyone else, including our Subcommittee members,
8 again trying to capture the idea, that we want to
9 focus on significant NRs, those that have impact on
10 food safety and public health. So that second bullet
11 under food safety system implementation would read,
12 after the first one, recommends a review of the NR
13 system. As a result of this review, FSIS should
14 consider making some changes to the NR system that
15 would consider those NRs that are significant -- only
16 those NRs that are significant and relate to food
17 safety and public health in an assessment of the
18 effectiveness of an establishment's risk control
19 measures.

20 I can read it one more time. As a result of
21 this review, FSIS should consider making some changes
22 to the NR system that would consider only those NRs

1 that are sign and that relate to food safety and
2 public health in an assessment of the effectiveness of
3 an establishment's risk control measures.

4 MR. FINNEGAN: Right. You know, all the NRs
5 are significant. However, some are purely economical.
6 That's the point I'm trying to make here.

7 DR. MASTERS: Okay.

8 MR. FINNEGAN: You know, net weight, things
9 like that, as versus a food safety hazard.

10 MS. ESKIN: So if we took out significant
11 and just kept in food safety and public health?

12 MR. FINNEGAN: I would think.

13 MR. TYNAN: Mr. Schad, I thought I saw you
14 reaching for your tent card?

15 MR. SCHAD: Well, I had a question for when
16 the word significant was in there. I was just going
17 to ask a question are you defining significant as it's
18 defined in Tab 6 there. That was my question. Now
19 you took it out, so I'm not sure my question is
20 appropriate.

21 MR. TYNAN: Are you okay with the statement
22 as written?

1 MR. SCHAD: Yes.

2 MR. TYNAN: Okay. Are there other comments
3 on -- Mr. Schad?

4 MR. SCHAD: Just one more comment. This is
5 my viewpoint of the significant NRs. I just keep on
6 thinking, here is the goal of reducing or eliminating
7 one of the many cases of food-borne illness, and to me
8 that's the question that the inspector ought to ask,
9 is this a significant NR that would relate to a risk-
10 based system. These noncompliance issues, is that
11 going to reduce the incidence of food-borne illness?
12 I think that's a key question that has to be asked.

13 MR. TYNAN: Is that something you feel ought
14 to be included in the report?

15 MR. SCHAD: In my opinion. I don't know if
16 the rest of the Committee agrees or not.

17 MR. TYNAN: Do you have -- well, do you have
18 some way of posing that, and then we'll see if
19 everybody agrees?

20 DR. MASTERS: We just changed it. I can
21 read it again.

22 MR. SCHAD: What if we just put in the

1 statement of a NR being defined as those directly
2 related to incidents of food-borne illness.

3 MR. TYNAN: Mr. Govro?

4 MR. GOVRO: We talked about this a lot
5 yesterday, and I think a lot of what you're getting at
6 is captured in some of the other things that we talked
7 about, the quality of the data, the importance of the
8 data, and how it's very difficult to have a discussion
9 about how important each element is without a starting
10 point for a formula, and I think once we -- a starting
11 point is proposed, we can really get down to what I
12 expect to be a lively discussion about the merit of
13 each element and its weight and so forth but I don't
14 want to leave out any important point that the
15 Committee wants to make. It just seems that FSIS is
16 keenly aware of all of the elements that should be
17 considered. That's my impression.

18 MR. TYNAN: Mr. Finnegan?

19 MR. FINNEGAN: I'm off.

20 MR. TYNAN: You're trying to trick me,
21 Michael. Other comments from the group regarding the
22 report?

1 As we have it now, is it acceptable to the
2 group? Do I have sort of a thumbs up? Are we all
3 agreeable?

4 Okay. Then we'll consider the report
5 complete.

6 What I would suggest to the Committee is
7 after the meeting our staff will take a crack at doing
8 a little editing, not of contents or the substance of
9 it but rather some of the grammar, those kinds of
10 things. I will -- because we're doing it very
11 quickly. So we want to be sure that the ideas are
12 presented the way you want them to be. So we'll take
13 a crack at doing some minor editing, making sure we
14 have all the typos and things fixed, and I will send
15 them back out to the Chairperson and to the Committee
16 as a whole, and ask the Chairpersons maybe to get with
17 their folks and, and verify that we didn't change
18 anything of substance, and then we'll consider them
19 done and get them posted. Is that agreeable to
20 everyone?

21 Okay. With that, I think that closes out
22 our, our reports. Are there any other comments?

1 Mr. Schad, it looks like you were getting ready to
2 pose one?

3 MR. SCHAD: No.

4 MR. TYNAN: You've had enough, huh? Okay.
5 I think the -- we have two ways to go. We can take a
6 quick break and then have our public comments but
7 usually that's not very long. So if the group is
8 amenable or agreeable rather, then we'll just continue
9 and do the public comment period.

10 We're a little bit ahead of schedule. So I
11 thought I would have perhaps a list from outside, but
12 I'm just going to -- if Dr. Masters is okay with that,
13 I'll just ask the audience if there is anybody that
14 would like to make a comment at this point regarding
15 anything discussed yesterday or today.

16 Yes, ma'am. If you'd come up, identify
17 yourself and your organization please.

18 MS. NESTOR: I'm Felicia Nestor with Food
19 and Water Watch, and I sat in on the Subcommittee that
20 was dealing with the components, and I've had some
21 ideas since then.

22 I wanted to reiterate what Mike Kowalcyk was

1 saying about, you know, the number of plants that have
2 no pathogen testing at this point, and to the extent
3 that the Agency wants to rely on that kind of data,
4 you know, I don't know what the Agency can do about it
5 but it seems like you're going to have to fill that
6 gap.

7 The data that you are going to rely on, the
8 salmonella sampling and I assume the E. coli and
9 listeria samplings, I think the Agency needs to
10 insure, you really need to check that the sample
11 collection that you're doing provides statistically
12 significant information. The Agency has been dinged
13 on this repeatedly over the years.

14 For instance, we did an analysis of the
15 salmonella sampling in ground beef plants and at a
16 third of the large ground beef plants, the samples
17 that was supposed to take two and a half months was
18 extended to up to two and a half years. So that
19 doesn't give you a real good picture of the process
20 control in those ground beef plants. I'm assuming
21 it's gotten better recently but I haven't checked
22 that.

1 The assumption that the plants, you know,
2 that have all the new bells and whistles are going to
3 have effective risk control measures, you know, I
4 think that the public deserves to have the Agency
5 check that because, you know, we all saw what happened
6 with ConAgra, where because they had some triple clean
7 intervention process or whatever, everybody assumed
8 that the meat coming out of that plant was going to be
9 safe, and their own company tests were showing that,
10 you know, there was a high level of H:7 contamination.

11 The National Academy of Science in its last
12 report recommended that when FSIS uses a statistical
13 sampling program that they be very, very transparent
14 about the assumptions and, you know, everything else,
15 all of the other necessary details that we need to
16 know in order to evaluate that sampling program.

17 Yesterday we were talking about recalls and
18 today we're talking about attribution data, and I did
19 mention it yesterday but I know that some of my
20 consumer colleagues, you know, would want to point out
21 that at this point, only 10 percent of food-borne
22 illnesses are traced back to a source plant. So while

1 that information, the information you get when you do
2 trace it back is good, there's, you know, 90 percent
3 of the food-borne illnesses we don't identify a plant.

4 So there's a lot we don't know.

5 I would suggest that the Agency's trace
6 back, if the Agency pursues trace back more from its
7 own E. coli H:7 sampling program, that would be better
8 than the current supplier database. I think that
9 using the current supplier database is helpful but
10 it's insufficient. I think, you know, a much more
11 active search for the source plants should be
12 undertaken.

13 I think that it was invaluable to me to have
14 Alfreda Dennis, the inspector's comments on the
15 effectiveness of NRs because that real world example
16 shows us, you know, that something that may seem
17 insignificant is significant, and I would suggest that
18 that's a question that you should really put to the
19 frontline. You should give the inspectors that are
20 dealing with that on a daily basis the opportunity to
21 tell you why they think some NRs are effective, that
22 you might not think are effective in reflecting the

1 risk.

2 And, you know, I realize that we're talking
3 about a Risk-Based Inspection System here. So we're
4 almost discounting wholesomeness issues and economic
5 issues, but it seems that at some point, you're going
6 to have to deal with that fact. The statute still
7 requires a concern with wholesomeness. And, for
8 instance, someone was mentioning, you know, economics,
9 violations. I guess that would be like too much water
10 in a process. You know, if a plant routinely is, you
11 know, violating the formulation and putting too much
12 water in a product, that plant is basically ripping
13 off the public, and if they know that, you know, under
14 this new system, they're going to escape, you know,
15 there's going to be no scrutiny for that, there just
16 seems to be -- it doesn't seem like you're fulfilling
17 the mandate under the statute. Thank you.

18 MR. TYNAN: Thank you, Ms. Nestor. Is there
19 anyone else in the public area that would like to make
20 a comment at this point?

21 There being none -- I'm sorry. Ms. Dennis,
22 would you identify yourself and your organization.

1 MS. DENNIS: Good morning. I'm Alfreda
2 Dennis-Bowyer. I am here representing the National
3 Joint Council of Inspectors. We as a group of
4 inspectors, we appreciate this opportunity to be
5 included in this meeting.

6 I just wanted to reiterate the noncompliance
7 reports and what the inspector does on a daily basis
8 is a very big and important task. The Agency has
9 these regulations that are in place and we try to
10 enforce and monitor these plants that are supposed to
11 be meeting these requirements. Many of the plants are
12 doing a good job and HACCP has been good in a lot of
13 cases, and at this point things are a lot better than
14 they were when they first started.

15 And, of course, across the board there may
16 be differences in how an inspector will document a
17 finding but basically a noncompliance report is not
18 written as a frivolous thing to do. If the company is
19 not meeting the requirements of the regulations that
20 is outlined, that NR is document and it must meet --
21 it should be able to go through the appeal process.
22 The company has the right to appeal any noncompliance

1 that is written and if it can withstand the appeal
2 process and it clearly documents what the violation is
3 according to the regulations, then that would be a NR
4 that really should be considered at part of the
5 information that you're going to look at in
6 determining this is a safe inspection.

7 Over the years, the inspection program has
8 changed the way they document or how things go but the
9 industry, whatever the product is, the process really
10 hasn't changed a lot. The chicken is going out -- the
11 way they slaughter chickens may change a little bit
12 but the end product is still going out. So no matter
13 what type of inspection process the Agency comes up
14 with, the inspectors will continue to monitor and stay
15 with the parameters of whatever you outline.

16 So I just wanted to take this opportunity to
17 speak on behalf of the NJC. We may not agree with
18 everything that you're saying, but whatever you put
19 out here, we're going to work with it. Thank you.

20 MR. TYNAN: Thank you, Alfred. Last call
21 for public comment?

22 Okay. There being none, I'm going to turn

1 it back over to Dr. Masters for any closing remarks.

2 DR. MASTERS: Thank you, Robert. I
3 certainly want to say thank you to the Committee. As
4 always, you do a great job. We give you a challenge
5 and you always exceed the expectations by coming up
6 with great advice to the Agency, and I certainly want
7 to thank you for all the work that you do. I think
8 you provided us a lot to take with us from this
9 session, and I want to thank you for that.

10 I want to thank the public as well for your
11 comments that you've given us and I appreciate you for
12 indulging with us and coming to the meeting.

13 I also want to thank our employee
14 associations for coming and representing the
15 associations and being at this meeting with us, as
16 well as the members that have come from Resolve to
17 begin interacting with the Agency and with our
18 stakeholders as we move forward in this process.

19 There were some questions that came up
20 yesterday in a couple of the Subcommittees and I think
21 it's important to talk a little bit about how we're
22 moving forward. It may not be as clear to everybody

1 as it is to some of us but I think Mr. Anderson tried
2 to put it one of his introduction 5, and that is if we
3 move forward with our more robust Risk-Based
4 Inspection System, we had talked in November that we
5 really need to look at the risk of the plant, the risk
6 of the product and the risk of the process and that
7 we're going to be trying to tie all of that together
8 as we move forward, and then we'll be giving some
9 decision criteria to our inspection personnel so that
10 they can look at some of the decisions they need to
11 make as they make their inspection decisions.

12 At this point, the Agency is talking about
13 daily inspection visits to each of those processing
14 establishments. But, perhaps if we look at the
15 inherent list of the product and the measures planned
16 for incorporating to control risks in their individual
17 plants, then maybe we can make some decisions about
18 how much time inspection personnel need to spend in
19 those plants and the different criteria they could use
20 for inspection within those plants on the daily
21 inspection visits. And, maybe it could look different
22 in one plant versus a different plant.

1 And obviously this is one of the first
2 opportunities we've had to put forth some of the work
3 the Agency is beginning to do in those areas by asking
4 one of our Subcommittee to look at those measures to
5 control risk in the plant. But we obviously have a
6 lot of work ahead as we start to look up these
7 inherent risk of products, and we start trying to
8 bring forth the data because data is going to drive
9 all the decisions that we make as we start to look at
10 the risks of the processes and we try to start tying
11 all of these pieces together, to try to start asking
12 the questions about the criteria that inspection
13 personnel might use.

14 And so that's why we really complimented
15 this group by asking us to work with a third party
16 facilitator so we could start getting input from all
17 of our stakeholders, the employees, the folks that
18 were here, and all of our employees out in the
19 workforce because they're such a valuable asset to us,
20 the industry and the consumer, so that we could work
21 together to move forward as we make some of these
22 decisions.

1 So I want to thank everybody for helping us
2 take this first step, and I think we can see we have a
3 lot more steps to take. But I think we've started to
4 make some of the right steps because as Dr. Raymond
5 and I have said many times, these steps are the right
6 steps we believe we need to take to further protect
7 public health. And, we don't want to take any steps
8 that don't take us in the direction to further protect
9 public health. We're not going to get more resources
10 but the resources we get, need to be used more
11 effective and efficiently to further protect public
12 health, and those are the kinds of questions we're
13 asking. And we believe this Subcommittee and the
14 Committee here can help us make better and more
15 informed decisions for our inspection personnel, to
16 use the great knowledge and abilities they have in
17 better and more informed ways.

18 So we think this was the first opportunity
19 to put some good work that our Agency's doing forward
20 to this Committee, and hopefully you'll start to see
21 more and more of this coming forward. So we
22 appreciate the work that you're doing and hopefully

1 you'll start seeing all of these pieces come out and
2 come together. And again, hopefully that helps put a
3 little bit back into context and all of the
4 PowerPoints that were presented here at this meeting
5 will be available to everyone, and we look forward to
6 all of the work you're going to do, and I think more
7 and more of it will become enforced, and we appreciate
8 the good work that you're doing. So thank you very,
9 very much.

10 MR. TYNAN: I get the last word. I think
11 with that, unless there are some other questions or
12 comments or business that the Committee would like to
13 take up at this point -- Mr. Govro?

14 MR. GOVRO: Yes. I'd like to talk a little
15 bit about the functioning of the Committee and the
16 distribution of the information that we get prior to
17 the meeting. I had a discussion this morning with
18 some of the Committee members about the fact that we
19 received these books in advance of the meeting and
20 then get another copy when we were here. And we
21 received the materials probably a little bit later
22 than most of us would have preferred before this

1 meeting, and I wanted to bring it up to the rest of
2 the Committee.

3 I would be perfectly happy to receive this
4 information electronically without receiving a hard
5 copy, and I don't know if you have any restrictions
6 on, on what form it has to be in before you distribute
7 it to us, you can distribute it in draft form or
8 whatever, but I would just as soon get it a couple of
9 weeks ahead of time in advance and print off what I
10 need to or not, and just have a little bit more time
11 to come prepared.

12 DR. MASTERS: I think we can do that.
13 Certainly we recognize and, and my question to you
14 would be, there's one or two documents that we were
15 perking and burning the midnight oil to get ready. As
16 you can imagine, there's been a lot of work trying to
17 get this ready. There's some that would have been
18 ready earlier than others, and we certainly, if we
19 were doing it electronically, could have been sending
20 the majority of these documents. And so if that's
21 agreeable to the Committee, we could have been doing
22 that. And those we were burning the midnight oil on,

1 we could have sent, and our goal is as always to get
2 them as soon as possible to you but if you're
3 agreeable to do that, we can certainly do that and
4 we'll try to continue to meet our goals getting them
5 to you at least two weeks in advance.

6 Obviously the ones measures the control
7 with, we were, as you know, were just trying to get
8 the work done, and so that was the one that took us
9 the longest time to be prepared on because of our --
10 the steering committee is working and just trying to
11 get that work done but if you're agreeable to getting
12 in chunks, we can get them to you sooner rather than
13 later.

14 MR. TYNAN: You just need a big mailbox when
15 we send some of these out. No, no, I'm kidding.
16 Yeah, we'd be glad to do that. That's not a problem
17 from our perspective, whatever way makes it easier for
18 the Committee.

19 Are there other logistical issues for the
20 Committee? We might as well get those out of the way
21 now?

22 If there's other things that we need to do

1 to make this more efficient in its operation, we'd be
2 pleased to do that.

3 Okay. I'll try and be a little bit more
4 timely in the future. I know that's an area that we
5 had some difficulty with in the past. We're working
6 on it to be better at it, and the electronic version
7 may help that. So I appreciate the comment and the
8 suggestion.

9 With that, I want to thank the Committee for
10 being as patient as they have been with us in terms of
11 timeliness and materials and all the things that go
12 on.

13 I'm going to make a motion that we adjourn,
14 but I would ask the other Subcommittee to reconvene
15 with us maybe in 10, 15 minutes. How about quarter
16 after, and we'll meet right in here where we have the
17 tables set up, and we'll have a little private
18 conversation regarding some of the things we need to
19 be doing for stakeholder issues.

20 I have some materials I tried to get around
21 this morning to give that to the group. If I didn't
22 touch with you, and you're on that Subcommittee,

1 please let me know and I will give you what you need.

2 With that, do I have a motion to adjourn?

3 UNIDENTIFIED SPEAKER: So moved.

4 MR. TYNAN: Okay.

5 UNIDENTIFIED SPEAKER: Second.

6 MR. TYNAN: Okay. Thank you again, and have
7 a safe trip home.

8 (Whereupon, at 9:57 a.m., the meeting was
9 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:

NATIONAL ADVISORY COMMITTEE ON
MEAT AND POULTRY INSPECTION

Washington, D.C.

May 24, 2006

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.

SEAN BECKER, Reporter

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