

UNITED STATES DEPARTMENT OF AGRICULTURE

**NATIONAL ADVISORY COMMITTEE
ON MEAT AND POULTRY INSPECTION MEETING**

Columbia Room
Holiday Inn Capitol at the Smithsonian
550 C Street, S.W.
Washington, D.C. 20024

Thursday, November 7, 2002

9:00 a.m.

Committee Members

DR. GARRY McKEE, Administrator
DR. GLADYS BAYSE
MS. NANCY DONLEY
MS. SANDRA ESKIN
MS. CAROL TUCKER FOREMAN
MR. MIKE GOVRO
MR. MARTIN HOLMES
DR. LEE JAN
DR. ALICE JOHNSON
MS. COLLETTE SCHULTZ KASTER
DR. DANIEL LAFONTAINE
DR. IRENE LEECH
MR. CHARLES LINK
DR. CATHERINE LOGUE
MR. MIKE MAMMINGA

Participants

DR. JIM DENTON
MR. BUD PAULSON
MS. CHERYL HICKS
DR. PHILIP AMAN
DR. WILLIAM CALLOWAY
DR. PERFECTO SANTIAGO
MS. JEANNE AXTELL
DR. ENGLEJOHN
MR. GIOGLIO
MS. LINDA SWACINA
DR. MURANO
DR. PIERSON
DR. WILLIAM JAMES
DR. KENNETH PETERSEN
MR. LAUREN LANGE

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P R O C E E D I N G S

9:10 a.m.

Recap

DR. McKEE: Welcome back. I'm glad to see everyone back, especially with all the material that you had to cover last night and the activity that we had yesterday. And again, I appreciate all your efforts last evening on -- on the different topics that -- that you were addressing.

I think we've had some very good presentation and discussions. We'll begin today with the reports of the Standing Committee.

But I'd like to start with a presentation on behalf of FSIS and USDA. We have several people that will be leaving the committee. And those individuals -- one isn't back yet this morning.

What I'd like to do is to -- we have a certificate of appreciation and a presentation of a mahogany double pen stand with personal engraving.

This -- this is what it will be. I've got these in the box. And so what I'd like to do is to call your name and come forward and make the presentation to you.

Ms. Nancy Donley.

(Applause)

1 DR. McKEE: Dr. Daniel Lafontaine.

2 (Applause)

3 DR. McKEE: Dr. Michael Mamminga.

4 (Applause)

5 DR. McKEE: Mr. Dale Morse is not here, but
6 he will be receiving one as well.

7 And we also have Ms. Carol Tucker Foreman.
8 Is she here?

9 Well, thank you very much. You know, the
10 committees are -- are dedicated, especially when you
11 spend the evenings working on topics that will help us
12 make decisions and strategy within the Agency. And
13 it's an extremely valuable task for us to be able to
14 have your input and your recommendations.

15 We have really appreciated the work and
16 expertise you all have contributed to the committee.
17 And the secretary has truly appreciated all of your
18 invaluable recommendations as well. Your input has
19 certainly been valuable to us.

20 As you know, we announced in the "Federal
21 Register" this past August a solicitation for
22 nomination for membership on this committee. We
23 received so many applications from qualified candidates
24 for these five positions that the selection process
25 certainly poses a major challenge for us. However,

1 it's far better to select from so many talented
2 individuals than it is being in a position where there
3 are few to choose from. We expect to have a selection
4 made by March 2003.

5 And I thank -- again, I want to thank those
6 of you that are currently serving and those of you that
7 are going off the committee for your dedicated service.

8 Let's have a round of a hand for those that are
9 leaving.

10 (Applause)

11 DR. McKEE: Okay. Thank you.

12 This morning what I would like to do is to
13 start with the standing committee -- the Standing
14 Subcommittee Number 1, which is Education and Training
15 of the Field Workforce to Achieve a Public Health
16 Vision. The leader is Dr. Daniel Lafontaine.

17 If you would like to start with your
18 presentation?

19 DR. LAFONTAINE: Thank you, Mr. Chairman.

20 Briefing - Standing Subcommittee Number 1
21 Education and Training of the Field Workforce
22 to Achieve a Public Health Vision

23 DR. LAFONTAINE: I'm Dr. Lafontaine from
24 South Carolina. And I was -- had the honor of chairing
25 the subcommittee.

1 Before I get into the substance, I'd like to,
2 first of all, thank my colleagues on the committee, Mr.
3 Govro, Ms. Logue, and Ms. Eskin.

4 We even went high-tech, or low-tech if you
5 want to call it, and Ms. Eskin was with our committee
6 by phone last night because of another commitment. So
7 that shows her dedication.

8 Also, we had good audience participation.
9 Mr. Paulson and Ms. Hicks from FSIS were there to help
10 us. And also, we had representatives from the
11 inspector union and also the public citizen
12 organizations. So we had a good, healthy group and
13 discussion.

14 Also, one other introductory comment. Dr.
15 McKee, we sincerely appreciate the opportunity to
16 comment on this critical element in any organization.
17 One way I like to put it is, and this is my own
18 thoughts, training is certainly the bedrock -- or a
19 bedrock of any organization. So we appreciate that
20 opportunity.

21 (Slide)

22 DR. LAFONTAINE: We did address the two
23 questions that were posed to us. And I guess we have
24 those for everyone to -- to see on the screen here. So
25 I will run through these fairly rapidly. And then if

1 there's -- I'll take question one and then question
2 two. And if there's any comments from the committee
3 members or -- the subcommittee or full committee, then
4 we'll certainly entertain those.

5 The first question that we were posed --
6 well, first of all, the -- the issue is education and
7 training of the field workforce to achieve a public
8 health vision. So we're talking about that 80 or 90
9 percent of the -- of FSIS that is in the Office of
10 Field Operations out there on the frontline doing the
11 day-to-day work in the plants.

12 The first question was, what does the
13 subcommittee recommend FSIS set as its top priorities
14 with respect to education and training of its diverse
15 field workforce, diverse being many different skill
16 levels, many different types of responsibility.

17 (Slide)

18 DR. LAFONTAINE: The first question we asked
19 was, does FSIS really know what knowledge, skills, and
20 abilities, commonly known as KSAs, are required to
21 perform the various job functions that its field force
22 undertakes. In other words, a need -- needs
23 assessment.

24 So we need -- we feel you need to define that
25 or redefine it, if necessary, by doing a needs

1 assessment to determine what training is -- is needed
2 to accomplish these KSAs.

3 The needs assessment should include input
4 from the field workforce about the areas they feel they
5 need more information or guidance. Also, don't forget
6 in -- about the state programs. We're in this along
7 with you, and we need to be included in that
8 information-gathering.

9 So the bottom line there is, make sure you
10 know what your -- what's -- what's needed as far as
11 training.

12 Another key thing that -- we're not saying
13 all these things aren't done, but it's kind of
14 important to reiterate them.

15 After training, the Agency should test the
16 participants to verify they've acquired the needed
17 knowledge, skills, or ability. This information is
18 also -- could be used to evaluate the effectiveness of
19 training as an element of your ongoing quality
20 improvement.

21 The third item was offered by myself and
22 agreed upon by the subcommittee. We feel, Dr. McKee
23 and leaders of FSIS, that the Agency needs to shift the
24 focus of its training to provide more science-based
25 training as appropriate at each level. We realize that

1 different jobs and skill levels need different parts of
2 this.

3 But if you're going to be a public health
4 agency, you need to have a good understanding of meat
5 and poultry microbiology, especially those foodborne
6 pathogens that we know are emerging. Biostatistics, if
7 you're going to take scientific information and make
8 valid assumptions. Food technology and -- and what's
9 happening in the food safety interventions. And let's
10 not forget about the basics. Cleaning and sanitizing
11 and basic hygiene practices.

12 If I might digress for a moment, I've been
13 with the state programs and in turn with the FSIS for
14 almost 10 years. And I just haven't seen it happening.

15 I know it's being integrated into certain training
16 elements such as the consumer safety officers, but this
17 is, we feel, needed across the board as you set your --
18 your game plan for the future to be a solid public
19 health agency.

20 (Slide)

21 DR. LAFONTAINE: Also, the Agency should
22 address the barriers to the delivery of training, such
23 as the Agency requirement the more -- majority of its
24 workforce be present on the production lines and
25 wherever possible eliminate those barriers. And my

1 next comment kind of feeds into this.

2 The -- the Agency needs to figure out what
3 funds you need to do your training plan and build a
4 fence around those so it doesn't become a discretionary
5 fund to use if all else does not go well.

6 More specifically, maybe a dedicated
7 percentage of the workforce should be continually in
8 training. This represents a higher level of commitment
9 to education and training on the part of the Agency.

10 To give you a possible model to look at would
11 be military training. The armed forces, we feel -- I
12 feel personally, is probably the best in the world
13 because of its bedrock of training. And in most of the
14 services, they set aside approximately 10 percent of
15 their personnel budget for having people in training
16 rotation at any one time. And they do not touch that.

17 So they have this -- a very -- and this ties in with,
18 you know, obviously having enough people that you can
19 release for training. So it's not only the training
20 money but it's the -- the -- enough overhead as far as
21 personnel so that you can actually rotate people and
22 make them available, you know, for your -- your
23 training game plan.

24 And then, a final comment for these new
25 training initiatives such as CSO training. There was

1 also a supervisor's course started a few years ago
2 that's a five-week course and a four-week scientific-
3 based course for inspectors. From the get-go, we -- we
4 would ask that at least a few slots be set aside for
5 the state employees -- from the get-go. What's
6 happened is, we kind of knock on the door and maybe a
7 couple years later we start to get a -- a few slots to
8 send people. And we're -- we have the same
9 requirements and the same implementation needs, and
10 we'd ask that as you look at this training situation
11 that you include us in that initial allocations.

12 So let me stop here. This is question 1,
13 which was, what are the top priorities. Any questions
14 from the -- my colleagues? Dr. Jan? Let me get Dr.
15 Jan first and then get you.

16 DR. JAN: Lee Jan, Texas Department of
17 Health. I certainly have no argument with anything
18 that you've presented. I think it's all right on
19 target.

20 But I -- I think the Agency should consider
21 that even before all these things are put into place,
22 to consider starting with a more educated or a higher
23 level of education of a workforce by requiring a
24 college degree or some level of college. I think a
25 public health agency -- I think the public expects that

1 the -- that the persons in that agency that are looking
2 after them do have a higher level of education.

3 And -- and so I think if -- if that would
4 become a minimum requirement. Now, it may not be
5 necessary for first -- on-the-line slaughter inspectors
6 where they simply do one task and that's slice -- and
7 then they have oversight of some higher level people.
8 Because I know college is not for everybody. But if
9 you're going to move in the -- in the Agency -- move
10 within the Agency and become a person that deals with
11 these high level industries that -- being -- to produce
12 a safe product, we have -- they have to have quality
13 assurance people. Those people generally have a
14 college degree. And being able to communicate with
15 those people and not be intimidated, I think those
16 people that are representing the Agency have to be at
17 least equal to that level.

18 And so I think work that in and make that a
19 mandate, at least at some level. Perhaps even consider
20 -- and I don't know if there's a national registered
21 sanitary and certification program, but I know each
22 state has one. You know, perhaps require some
23 certification of a sanitary status which would indicate
24 that they have been capable of successfully completing
25 an exam of -- of their knowledge and then be certified.

1 And most of those then do require a degree. But I
2 think that's the thing I'd like to offer.

3 DR. LOGUE: Just one quick point. You see
4 where you have that word, "with emphasis on foodborne
5 pathogens for the microbiology"? You might want to
6 consider changing that because that sounds exclusionary
7 to the other aspects of microbiology. And you need
8 another word, I think, there.

9 DR. LAFONTAINE: We'll work on that
10 editorially.

11 Yeah, Mike?

12 MR. GOVRO: I just wanted to -- Mike Govro
13 again. I just wanted to comment on what Dr. Jan
14 brought up.

15 In addition to the possibility of requiring a
16 degree, there are a lot of other models that are
17 available out there. For instance, we -- at the
18 Department of Agriculture, we require a sanitarian's
19 registration. That does require a degree. There are
20 also other programs, such as manager's certification,
21 that is now required under the model food code. There
22 are trainings that are given by training organizations
23 that are certified by an independent third party so
24 that they verify that the training meets the needs.
25 And also, many states have food handler certification

1 so that someone coming into a job has to take a basic
2 course.

3 And I think if you created a requirement such
4 as that, you would find that there would be third
5 parties that would step up and offer that training
6 probably all over the country if there was a need.

7 DR. LAFONTAINE: Nancy? Ms. Donley.

8 MS. DONLEY: Thank you. Did the subcommittee
9 at all discuss the idea of -- of looking at what level
10 of field force is -- has the most impact on -- direct
11 impact, I guess, if you will, or impact on -- on
12 achieving public health and that -- or was any
13 discussion on that there are gaps or -- or -- in this
14 position or there's -- there's -- there's -- there's
15 shortages here and that need addressing that would
16 better benefit the public?

17 DR. LAFONTAINE: Let me answer your question
18 this way. We did not specifically look for where the
19 gaps were. But we indirectly addressed that by saying
20 the very first step is to take a look at each of the
21 job series and figure what the knowledge, skills, and
22 abilities are needed in that job to execute a public
23 health -- your public health mission.

24 So that -- in an indirect way, we did that
25 very specifically as the very first step.

1 MS. DONLEY: Is there -- I guess, is -- is it
2 -- would it be helpful if the Agency were to take a
3 look at its field -- I'm wondering if the Agency took a
4 look at its field force and says, okay, we -- in each
5 category and we have X number here, X number there, X
6 number there. And -- and underneath that
7 classification there'd be thus-and-thus function. And
8 -- and just kind of looking at the whole big picture to
9 see -- we need more in this classification and less in
10 this one. And -- just a suggestion.

11 DR. LAFONTAINE: Mike's going to answer that.

12 MR. GOVRO: Again, that goes to the needs
13 assessment. And we felt we, as a committee, really
14 couldn't answer what the Agency needs to do until they
15 make that determination. And we've asked USDA if a
16 needs assessment had been done and they said, no,
17 really a comprehensive needs assessment hadn't been.
18 And really, that's, I think, where you determine where
19 you need to provide the training.

20 DR. McKEE: Do you suggest the -- the needs
21 assessment include questions, a test kind of a thing?
22 Or how -- how would you -- are you identifying the
23 perception of -- needs themselves or are you looking at
24 what are the weaknesses and do that through a testing
25 kind of a baseline determination? Or what's your

1 recommendation there?

2 DR. LAFONTAINE: I'm going to start to answer
3 that, and I'm going to let Mike embellish because he
4 was the one opponent.

5 But what -- to put it in as simple language
6 as I can, we are asking you -- the public are asking
7 the field force to execute certain missions such as,
8 does industry have an adequate HACCP plant, is there --
9 and are they implementing it properly. Do they have
10 proper interventions to prevent foodborne pathogens
11 from being in the product, whether it be raw in the
12 case of 0157:H7 or, you know, listeria, salmonella --
13 salmonella.

14 So the point I'm leading up to is, when
15 you're out there on the front lines talking to the
16 quality manager or whoever might be involved in -- in
17 this particular plant, do you have the knowledge,
18 skills, and ability to execute -- to communicate
19 effectively, to understand what's being said, to ask
20 the hard questions. That's my view of a needs
21 assessment of asking your workforce, what do you need
22 to do what we're asking you to do.

23 Mike?

24 MR. GOVRO: I believe you're asking -- and
25 correct me if I'm wrong -- how you would go about

1 making the determination of the level of competence of
2 the field workforce with regards to how they compare to
3 the knowledge, skills, and abilities that you defined?

4 DR. LAFONTAINE: Yes. I think it's probably
5 two-pronged. And I'm thinking how we can do it
6 possibly at one time. There's an issue of what -- I
7 feel like I need to do my job but at the same time
8 there may be issues that you don't know you need that
9 we need to identify. And so how -- I guess the
10 question is, that can all be done in a needs
11 assessment. But maybe it's a combination of baseline
12 testing information and a needs assessment by comment
13 or perception as well.

14 MR. GOVRO: Right. I think you're on the
15 right track there. And I -- I'm not a training expert,
16 but the times that I've talked to training experts
17 about the training I need to deliver to my staff, their
18 first question is always, you know, have you done a
19 needs assessment. And there are people who are very
20 expert in that and I think could look at -- at your
21 particular situation and advise you.

22 I don't know if you'd want to go outside or
23 if you have people in staff. I was pretty impressed by
24 the people at USDA last night. Mr. Paulson seems to
25 have a good grip on it. So I would say, utilize

1 whatever expertise you can find.

2 DR. LAFONTAINE: Yes, Ms. Donley?

3 MS. DONLEY: One thing I -- I -- I think
4 might be worth adding to this is, when it comes to
5 education and training I think you need to have some
6 sort of a feedback loop or some sort of an assessment
7 done afterwards to see just how effective the training
8 and education is so that there'd be some sort of a
9 follow-up to see if it's translated into actual
10 behavior modification.

11 DR. LAFONTAINE: We -- we touched on that
12 briefly in this question by saying, you know, for those
13 -- those critical training episodes, it needs to be
14 tested. You need to -- you know, and of course,
15 implied in testing is how effective is your training in
16 accomplishing your training objectives. So we did
17 touch on that.

18 And -- and the second question will -- will
19 talk more about that also.

20 Yes?

21 MR. GOVRO: I was going to say, it's in the
22 second --

23 DR. LAFONTAINE: Right. That's what I was
24 saying. So we'll -- Nancy, we'll get to that in a
25 little more depth in a moment.

1 Mr. Paulson or Ms. Hicks, do you have any
2 comments on this at all? Oh, is there a question over
3 here? Oh. Ms. Foreman?

4 MS. FOREMAN: Thank you. Carol Tucker
5 Foreman with the Consumer Federation.

6 If you're talking about a vision of public
7 health protection, I think you have to look beyond the
8 questions that were raised with this -- at this
9 meeting. So although you didn't ask, I want to talk
10 about.

11 There are, as I see it, three major barriers
12 to having a workforce that provides public health
13 protection. One of them clearly is training. You've
14 -- you're trying to address that. The second one,
15 and I know you're aware of it, is the pay level, which
16 connects to training in the federal system.

17 If you're at GS-5 -- you provided us with the
18 salary tables yesterday. Twenty-five thousand dollars
19 a year for a GS-5 employee, \$30,000 for a GS-7
20 employee. Part of the reason that there are vacancies
21 in places like the New York City metropolitan area is
22 nobody works for that money. In -- no competent person
23 can be hired for 25- or 30,000 dollars in Westchester
24 County or in the metropolitan New York City area.
25 We're -- we're still living with an assumption that

1 you're going to have people working who address the
2 problems this industry as they existed 30 or 40 years
3 ago, not today.

4 So you can't even get people you can train if
5 you can't do something about the pay scale. It's a
6 good salary out there maybe in rural Nebraska, but
7 that's not where Albany's plants are.

8 The third one is attitude. And I've watched
9 over the past several years since HACCP was
10 implemented. It's not new. It's been going on --
11 well, it's been going on for a long time. It's gotten
12 increasingly worse since HACCP has been implemented.
13 An increasing level of hostility between the Agency
14 management and the field workforce. I know some of
15 that was there as long ago as when I was at the
16 department. But it has just gotten infinitely worse in
17 recent years.

18 And I -- I'd urge you, Dr. McKee, to -- to do
19 everything you can to reach out here. As long as there
20 is warfare going on between management and staff, the
21 public won't be protected. I think it has become a
22 barrier to public health. And as I said yesterday, I
23 think the kind of language that was in that memo that
24 was released is -- gee, I hope that's the worst of it.

25 But it exists on a number of levels, and I do believe

1 that it is a serious barrier to public health
2 protection. Thank you.

3 DR. LAFONTAINE: Ms. Hicks?

4 MS. HICKS: Thank you. What I wanted to add
5 was just something that somewhat addresses what Nancy
6 Donley brought up about taking a step back before we
7 would do a needs assessment, but look at the complement
8 of positions we have in the field and whether those are
9 what we need and whether the duties that we have
10 assigned to them cover all the bases. And as I
11 mentioned yesterday, we're looking at the frontline
12 supervisor jobs and what those need to be, and other
13 things we're doing to fill in a gap.

14 I believe Dr. Johnson mentioned yesterday is
15 we have compliance officers who have been split between
16 the new organizations here and field operations. And
17 so we're working on defining the job of the compliance
18 officers that are left with field operations. And one
19 of the things we want to do is train those individuals
20 so that they can assist the districts with reviewing
21 the corrective action plans that the plant submits so
22 that can be turned around in a faster manner than it is
23 now.

24 And so there are things along those lines
25 that we're doing at this point.

1 DR. LAFONTAINE: If there are no further
2 comments, we'll move on to the second question.

3 (Slide)

4 DR. LAFONTAINE: The second question was,
5 what suggestions does the subcommittee offer concerning
6 cost-effective delivery of training to FSIS's
7 geographically dispersed workforce.

8 Before I get into the substance, you -- you
9 will see some repetitive language in the second
10 question. And what we did, we had two groups in the --
11 in the subcommittee write the report. And we
12 consciously decided to -- to keep the repetition in
13 there even though we -- I just wanted you to know we
14 did recognize. You'll see some of the same words --
15 same ideas twice.

16 The report reads as, while the committee
17 recognizes that FSIS endeavors to provide high quality
18 and appropriate training for its entire workforce, the
19 committee considers there are gaps in this training
20 that need to be addressed. A needs assessment of the
21 Agency's workforce must be carried out and the
22 individuals identified who can determine gaps in the
23 existing training.

24 The committee understands the resource
25 constraints that are a contributing factor to these

1 gaps. And with that in mind, we recommend the Agency
2 consider the following.

3 Training must result in learning. And this
4 goes back to -- unless it's just general knowledge, it
5 needs to be tested training so that there's an
6 ownership in the process and a measurement, of course,
7 how effective you're accomplishing your objective.

8 And we say that as -- I digress because in
9 the distance learning that I've -- I shouldn't say
10 distance learning. But the training that -- some of
11 the training that I participated in, it's not tested.
12 So it -- it -- it's fairly effective but it's certainly
13 not honed in as it would if -- if the individuals were
14 tested and held accountable.

15 The effectiveness of training, of course,
16 should be balanced with the costs and benefits. What
17 we're saying there is, you know, take a look at the
18 various modes of training and, to the best of your
19 ability, figure out what gets the job accomplished most
20 cost effectively, which of course was -- was your basic
21 question. So we're turning it around, saying that has
22 to be a key element of this whole process.

23 We had quite a bit of discussion on the next
24 topic. The -- the joint training of FSIS's inspection
25 personnel and industry personnel should be encouraged

1 on appropriate topics. What we're saying is, if it's a
2 purely technical issue where both parties need common
3 knowledge of what we're talking about -- a food safety
4 intervention would be a good example -- that would be
5 an appropriate topic. Conversely, if you're talking
6 about FSIS policy or enforcement, then that is not an
7 appropriate topic.

8 But you can accomplish an awful lot when you
9 train together, hear the same information, the same
10 interpretations. It really helps the effectiveness of
11 what you're trying to accomplish.

12 And another idea -- excuse me for a second.

13 (Pause)

14 DR. LAFONTAINE: Another idea is to consider
15 regional training. And even went -- we went so far as
16 to recommend district training officers. Your Agency
17 is doing that now, and I'll just use the recent example
18 of the IPS Biosecurity training where you had a two-day
19 training block. You took facilitators to a central
20 location to make sure they understood the subject
21 material. The subject material was presented by, in
22 this case, video tapes. But the facilitators were
23 available to answer questions.

24 And then, in each district they reached out
25 and found training locations -- and I was involved in

1 these firsthand in South Carolina, in this case with
2 joint federal and state personnel -- and executed the
3 training. And I thought it was quite effective.

4 And this answers the question of the diverse
5 workforce and you can't -- you don't have the time or
6 the money to bring everybody in for face-to-face
7 training in -- in College Station. But you can have
8 that face-to-face effectiveness by reaching out in your
9 districts and then into subunits. So that's a -- a
10 recommendation of the committee, that you give that a
11 look-see.

12 The creation of district training officers or
13 whatever title you want to call them is someone that
14 has that as an integral part of their job description
15 and responsibilities so that they're in the loop with
16 the training center and other parties concerned on
17 what's being developed, what the essence of it is, and
18 that they know their -- they are -- he or she is
19 responsible not only just to coordinate the training be
20 done but to be actively involved in it, maybe even be a
21 routine facilitator. So that you've got that cadre of
22 folks that are accountable for -- for doing training or
23 assuring that it's adequately executed.

24 I offer the example of state training
25 officers. We have a system with our cooperative

1 agreement where the FSIS trains state employees so they
2 can go back and be trainers at the state level for some
3 of the basic requirements for accomplishing the
4 mission. So you've got that kind of a system ready
5 between us and between the states and -- and FSIS.

6 You can tell I feel very strong about that.
7 I embellished on it quite a bit.

8 Consider alternative technologies for
9 training purposes. The use of the land-grant colleges
10 and their infrastructure should be considered. Those
11 land-grant colleges and their extension services have
12 communication nets to include Polycom and other current
13 technologies out at the county level. So you -- you
14 have an infrastructure in almost all states that you --
15 that you could possibly plug into so that you can
16 better reach out to your workforce. In other words,
17 work with the extension service and with these counties
18 to -- to have -- to use their facilities and equipment
19 for the ability to reach your workforce wherever they
20 may be, in the middle of Texas or Kansas or wherever.

21 The next item that we suggest you consider is
22 providing for interaction on the application of the
23 training. And I touched on this already. Real face-
24 to-face training is invaluable, especially when you
25 have complicated or complex issues to work on or the

1 interpretation of what -- what this directive or this
2 subject really means as far as the Agency's execution.

3 FSIS needs to consider options to address the
4 recess -- resource allocation personnel to ensure the
5 timely training and maintain necessary coverage of the
6 inspection duties. One method of this is the team-
7 based training approach. Once again, you see we're
8 coming back to enough -- a structure that will allow
9 you to dedicate on an ongoing basis what -- have
10 workforce available so you can execute.

11 Finally, training is an important mandate of
12 the FSIS mission. Commitment to training and the funds
13 necessary to accomplish this mission should not be
14 compromised by budgetary cuts. Touched on that earlier
15 when the -- locking in or fencing of the funds. Put
16 your game plan together, figure out how much you need
17 and -- and lock in those funds so you can -- can do
18 that month after month, year after year.

19 And the final comment is, who is out there to
20 determine what training the inspectors need. We
21 touched on that a couples times on needs assessment and
22 figuring out what your gaps are, et cetera.

23 So with that, I'll ask the full committee and
24 subcommittee to offer any additional comments.

25 Yes, Collette?

1 MS. KASTER: Thank you. This is Collette
2 Kaster with -- Standard Farms. I think this is an
3 excellent and very comprehensive list, and I'd
4 encourage you guys to look very seriously at this. I
5 really like the idea of the district training officers.
6 I also like the idea of spreading this out, as we
7 talked about yesterday, to other land-grant
8 universities. Texas A & M is a great university but
9 it's one of the harder and more expensive places to get
10 to. And I know when our inspectors leave, it eats up
11 quite a bit of time, including travel time. It's
12 difficult for people to get down there. And there's a
13 lot of other really fine institutions that could be
14 included in this.

15 And the other thing I'd just like to add in
16 here is something that does already happen on a lot of
17 these trainings. But besides joint training, I'd also
18 like to add a bullet point where we say that when
19 appropriate, training materials are shared with
20 industry. For example, the way that the CSO training
21 was shared with industry, so that we understood the
22 things that they were going to be looking for and could
23 make sure that we made the adjustments that we needed
24 to.

25 So I'd like to add that as a bullet point.

1 Thank you.

2 DR. LAFONTAINE: Yes, Ms. Tucker?

3 MS. FOREMAN: Carol Tucker Foreman with
4 Consumer Federation. I have a couple of suggestions
5 I'd like to make. Everybody knows that I have serious
6 problems with the notion of joint training. However,
7 Dan, as you -- as you started out, as you gave the
8 examples, I was more comfortable with it. Could we
9 include the examples in the bullet, please? So that --

10 DR. LAFONTAINE: Yes. I'll do that.

11 MS. FOREMAN: Thank you. That -- that --
12 that would make it a lot easier for me.

13 The second is, using the land-grant college
14 training infrastructure strikes me as a good idea. As
15 I was looking -- as you were talking, I thought, here
16 we've got a force that we're really trying to get to
17 look at their work in a very different way. It's a
18 public health agency. FSIS hasn't historically been a
19 public health agency.

20 I think it would be -- I think you could
21 implicate that way of thinking in the Agency workforce
22 faster and more successfully if instead of just
23 involving extension if you were able to involve the
24 public health community infrastructure of some of the
25 land-grant colleges, if you would integrate some public

1 health people into this training. They do tend to look
2 at things a little differently, think about it a little
3 differently. And if you would entertain some reference
4 to the -- the public health infrastructure there, I'd
5 appreciate it. Thank you.

6 DR. LAFONTAINE: Carol, with the permission
7 of the full committee, I'll -- I'll include that also.

8 The -- words to the effect of, the public health
9 infrastructure, giving examples of what we mean by
10 appropriate topics for joint training, and also your
11 comment about, continue to share the FSIS training
12 materials with industry. So I'll put all -- integrate
13 all three of those in, if it's -- if there's no
14 objection.

15 Have some other questions? Mike?

16 MR. GOVRO: Mike Govro, Oregon Department of
17 Agriculture. One of the points that Collette brought
18 up made me think of something. As I've tried to
19 develop training in our agency for a shift over to the
20 food code, I've relied on a lot of outside information
21 that I've gathered from other agencies. One example is
22 a guide that the Los Angeles County Health Department
23 uses in explaining the use of their inspection form and
24 their rules and regulations. And it puts it in -- it
25 takes it out of the regulatory language that you find

1 in the rules and puts it in very simple,
2 straightforward language designed to be comprehended by
3 a lower level person, as you might find working in a
4 food service establishment.

5 And I really find that to be an excellent
6 document. And you might use that as a guide for how
7 you could develop more information to get out to your
8 field workforce and -- and the regulated industry as
9 well.

10 But that brought me to the -- actually, the
11 next point, which is there is a lot of information out
12 there that has been developed by other agencies for the
13 purposes of training. And I think it would be to
14 USDA's benefit to participate with organizations such
15 as the Association of Food and Drug Officials and find
16 out what they've got available, what types of
17 approaches they've taken, and avail yourselves of as
18 much of that information as possible.

19 One of the things that AFDO is doing is -- is
20 working on some collaborative efforts so that everyone
21 is not reinventing the wheel separately and to try to
22 -- it's called a States Helping States Program, and I
23 think there may be information there that you could
24 utilize.

25 DR. LAFONTAINE: Any other questions,

1 comments? Oh, Nancy? Sorry. Ms. Leech, let's deal
2 with you.

3 DR. LEECH: Irene Leech. The first thing
4 that I'd like to say is, thank you for the staff for
5 having these here on our desks early this morning. I
6 came in early and was able to read before the
7 presentations, and that makes me a whole more effective
8 than when I get the information after I sit down. So
9 that was a big help this morning.

10 I would encourage you to consider ways to
11 involve key consumer folks in some of the trainings and
12 so forth as well so that everybody is brought along
13 together. I think whenever parts are involved and
14 parts are left out that it breeds mistrust and that
15 kind of a thing. And I think we really need, with our
16 food supply, to keep the public confident, need to be
17 sure that we're bringing everybody along, particularly
18 in the situations where we may consider new technology
19 along the way.

20 So I know it's an expense, but I think key
21 consumer leaders could be involved and that that might
22 be a way to strengthen the whole system.

23 DR. LAFONTAINE: Let me make a follow-up
24 comment. And I'll just go back to the land-grant
25 college infrastructure and I'll use South Carolina's

1 example.

2 They are the individuals, in our state at
3 least, that really are in touch with the consumers and
4 the users as far as the food safety issue. So that's
5 not exactly what you're talking about, but it's
6 certainly -- my point is that if you -- if you do
7 involve your extension folks, you're taking a giant
8 step towards that -- that effort.

9 But I also hear what you're saying. You're
10 talking about the next step of actual involvement of
11 consumer organizations in -- in the training or what's
12 actually being put out.

13 DR. LEECH: To give a further example of what
14 happens on my campus, there really is no communication
15 between consumer types like myself and our food science
16 division. We're in different colleges, even. Even the
17 nutrition people who do the food kinds of things are in
18 a different college from our food safety people. And
19 yes, they're extension, but they tend to have more
20 connections with the traditional agriculture audiences
21 than the average consumer on the street.

22 And that's why I think we need to ultimately
23 be sure that we just keep people in the loop. And I
24 know there's been some mistrust through the years, and
25 so I think that's a little thing that can be done.

1 DR. LAFONTAINE: Ms. Donley?

2 MS. DONLEY: Thank you. This kind of is a
3 general comment about education and training in
4 general. And one of the things that STOP does, our
5 organization does, is we are regularly asked to speak
6 to various companies, organizations, trade
7 associations. Basically, what we do at these -- during
8 these speaking engagements is to empower the -- empower
9 the audience. And we will have anyone from the highest
10 level company executives down to the -- the bus boys,
11 if you will, in a -- in the restaurant situation.

12 But our goal, our mission, is -- is to -- and
13 particularly now that the Agency is making a very
14 public stance towards going ahead to public health and
15 safety, I think your inspection force needs to really
16 know and understand how critically important they are
17 and to be able to have some sort of an identity or a
18 face or something in their minds to which they can say,
19 yeah, I really am important, I really do need to do
20 this job very, very well.

21 So I just would say that you need to have --
22 during all this is to have some sort of an empowerment
23 message to give to them. Be happy to work with -- with
24 FSIS in any way. You know, STOP will offer its support
25 in any way we can on this.

1 Doesn't have to be your major, major --
2 major, major function, but just something that -- that
3 reaches out to the inspection personnel and -- and gets
4 them to buy into it and get committed to it.

5 DR. LAFONTAINE: Nancy, that's a -- a very
6 pertinent and important suggestion. And I'll integrate
7 something in here about the, using your words, the need
8 to include an empowerment message.

9 Dr. Denton?

10 DR. DENTON: Thank you, Dan. First, I would
11 like to compliment the committee on what I think is a
12 very insightful as well as a very thoughtful response
13 to these questions.

14 I don't want to belabor the point, but in
15 thinking about what Carol mentioned earlier about
16 including from the health side of the equation, I
17 mentioned or referred to very generally yesterday our
18 Food Safety and Quality Program. And as a point to
19 follow up and reinforce that, I'm gratified to hear
20 this because I think it validates the approach that
21 we're taking just a bit.

22 One of the things that we looked at is a
23 basic set of skills that we feel like people within not
24 only the industry but within the regulatory community
25 need. We looked at things like basic food

1 microbiology. We looked at things like statistical
2 process control.

3 Some of the things that we looked at are
4 outside of what we normally see in our College of
5 Agriculture, Food, and Live Sciences. We actually
6 dipped over into our College of Education in the Health
7 Education curriculum for our modules that have to do
8 with epidemiology and communicable diseases.

9 I think the more of this type of effort that
10 we can have in putting in the expertise from the other
11 areas, and it fits in with what you're saying about the
12 extension service, we think that looking for the
13 fundamental knowledge, wherever we find that, is going
14 to strengthen this educational effort. We've worked
15 very hard to put this thing together not only with
16 three separate universities involved in it but looking
17 beyond our traditional curriculum with regard to how we
18 approach these types of things.

19 And I think that your recommendations should
20 form a very important guidepost as -- as we move
21 forward in this. Thanks.

22 DR. LAFONTAINE: Thank you, Jim.

23 Other questions, comments?

24 DR. MCKEE: I'd just like to comment that I
25 think the comments are exactly right. We need to have

1 the core public health disciplines within the public
2 health arena. And we certainly need to have that
3 incorporated as part of the training, whether it's
4 technical and so forth, so that we -- we can start
5 going in the direction that we understand that is.
6 That includes epidemiology, communicable disease
7 control, those kinds of things that are kind of -- that
8 are basic to public health that we need to know how
9 that -- how what we do in the inspection business fits
10 into that.

11 And so certainly, that's an opportunity. We
12 need to partner with -- with other folks in public
13 health and schools of public health to do that. I
14 think it's a good point.

15 DR. LAFONTAINE: Thank you, sir. You know,
16 I'm going back and plowing the same ground again, but
17 you need the basic knowledge and skills to execute what
18 your mission is. And that's -- that's the first
19 important and hard question. So we're saying the same
20 thing.

21 Any other questions or comments?

22 (No response)

23 DR. LAFONTAINE: Okay. I will take these
24 four items and integrate them into question number two
25 and give it to our staff and support staff and then

1 we'll have a second version go out later.

2 Okay. Thank you, sir.

3 DR. McKEE: Okay. Thank you.

4 We have our -- we have a presentation for the
5 -- the briefing on the HACCP-based Inspection Models
6 Project, or better known as HIMP, right after our
7 break. We will need to be right back on time at 10:30.

8 Before we go to break, I would like to make
9 the presentation to Carol Tucker Foreman. We commented
10 earlier about those leaving the committee and their
11 dedication to the committee and the valuable work that
12 they have done.

13 And Carol, I'd like to present you a -- this
14 is a pen set that is engraved. And I believe everybody
15 on the committee has spent two terms -- or three terms,
16 which is two year each. That's a long time. Dedicated
17 work, especially the evening work. And we certainly,
18 again, appreciate it. So if you could come forward,
19 Carol.

20 (Applause)

21 DR. McKEE: Okay. I believe we have
22 refreshments outside the door -- are you finished, Dr.
23 Lafontaine?

24 DR. LAFONTAINE: Yes.

25 DR. LAFONTAINE: And we will -- that'll give

1 us about -- a little over 20 minutes. So that'll make
2 -- give us plenty of time to be back here right at
3 10:30. Thank you.

4 (Brief recess)

5 DR. LAFONTAINE: Okay. We can take our
6 seats. It is 10:30.

7 We do have a long-distance presentation, and
8 so it will be necessary to -- to start on time with
9 that.

10 Briefing
11 HACCP-based Inspection Models Project (HIMP)
12 Introduction and General Status Update

13 DR. LAFONTAINE: This morning's presentation
14 on HIMP will be facilitated by Ms. Jeanne Axtell and
15 Dr. Perfecto Santiago, who have been the -- the lead
16 individuals in the Agency on this project.

17 And Jeanne, if you would go ahead and start,
18 why we'll do whatever we need to do on the electronics
19 here.

20 MS. AXTELL: Okay. Thank you very much, Dr.
21 McKee, and we thank very much the advisory committee
22 for allowing us to come and brief you on the status of
23 the HACCP-based Inspection Models Project, or HIMP it
24 is -- as it is more commonly referred to.

25 This morning we would like -- we will be

1 presenting to you the results of the third party review
2 of the HIMP data that had previously been collected by
3 Research Triangle Institute, and to discuss our plans
4 for the HIMP project.

5 At the last national advisory committee
6 meeting in June, FSIS officials and the Research
7 Triangle Institute project leader presented data that
8 had been collected during the baseline and models phase
9 of the project in young chicken plants. To say that
10 the data presentation and the ensuing dialogue with
11 members of the committee was lively would be an
12 understatement.

13 At the conclusion of the June meeting, FSIS
14 acknowledged that while the goal of HIMP remained
15 solid, the Agency could and should do more to assure
16 the public that their confidence in the Agency's
17 decision-making based on the data from this project was
18 well-placed. The quality of the data, what the data
19 means, and how the data are communicated are critical
20 issues for assuring public confidence in moving forward
21 with the goal of HIMP. That is, modernization of
22 inspection.

23 FSIS committed to having a third party review
24 of the data that had been collected by Research
25 Triangle Institute for the project after taking another

1 look at the data ourselves. And we acknowledged that
2 the issue of increases in the recovery of salmonella
3 during the course of the models phase of the project
4 would need to be addressed.

5 With this acknowledgement, FSIS proceeded to
6 an internal assessment of its management and direction
7 of the project, what we have called assessing the
8 current reality of HIMP.

9 With me today are individuals who represent
10 the new face of HIMP. As you see represented on the
11 panel here today, Dr. Lauren Lange from the Office of
12 Public Health and Science; myself from the Office of
13 Management; Dr. Perfecto Santiago from the Office of
14 Policy; two field supervisors, Dr. Bill Calloway, Dr.
15 Philip Aman; Dr. Kenneth Petersen from the Office of
16 Field Operations in headquarters; and Dr. Bill James
17 from the Office of Public Health and Science.

18 We represent executives from different
19 program areas within FSIS and supervisors from the
20 field at both the in-plant level and the circuit
21 supervisor level of the organization.

22 FSIS is actively engaged in the HIMP pilot.
23 It is our goal to bring the focus of HIMP back to the
24 original intent of the pilot as stated in the June 1997
25 "Federal Register" notice which announced this project.

1 It was at that time and it remains today as the most
2 ambitious and difficult undertaking for this Agency
3 next to the implementation of HACCP itself.

4 With the implementation of HACCP underway,
5 the HIMP proposal was designed to address the fact that
6 under the carcass-sorting process, inspectors carry out
7 certain process control activities that are not
8 inspection activities and thus should be the
9 responsibility of the plant under close FSIS oversight.

10 This is consistent with the HACCP approach under which
11 plants are responsible for the production of safe and
12 wholesome products, including carcass-sorting process
13 control activities. And FSIS is responsible for
14 setting performance standards and ensuring those
15 standards are met, thus assuring that no adulterated
16 product leaves the plant.

17 With inspectors in these slaughter plants no
18 longer carrying out activities that should be the
19 plant's responsibility, FSIS believed and still
20 believes that it can better focus on public health
21 concerns.

22 FSIS believes that there are additional tasks
23 within slaughter plants, such as verification of the
24 zero tolerance standard for fecal contamination as well
25 as sampling for pathogenic microorganisms and

1 verification of HACCP food safety systems, that deserve
2 more focused attention than they have received. This
3 would permit FSIS to focus greater attention on
4 products after they leave plants and enter distribution
5 channels where minimal attention is now paid. And
6 opportunities do exist for improving food safety and
7 public health.

8 This is where we began with HIMP. Over time
9 we lost sight of the project's goals, but now we are
10 back on track and intend to move forward.

11 Modernizing inspection is the goal and
12 remains the goal for the Agency. It is about assuring
13 that FSIS meets its food safety public health
14 responsibilities.

15 The objectives of this project as outlined in
16 1997 we have reviewed over the last several months. We
17 believe them to still be valid objectives for us to
18 attain.

19 The first of these is that whatever new
20 approaches we're looking at, that they do not diminish
21 current food safety and consumer protection
22 achievements.

23 Second, HACCP, other industry process control
24 systems, and FSIS inspection activities, all three of
25 these, are complementary and interrelated but they are

1 independent activities. Taken together, they enhance
2 the safety of food and earn consumer confidence.

3 Third, resource redeployment of scarce
4 inspection resources is essential to assuring food
5 safety and consumer protection objectives throughout
6 the farm-to-table continuum.

7 Those are the three objectives with which we
8 began the project and the three objectives which we
9 believe are still valid today.

10 To move forward with HIMP, we contracted with
11 an independent third party since the meeting in June,
12 the National Alliance for Food Safety, to review and
13 analyze the RTI data and FSIS data. Today, the
14 National Alliance for Food Safety will be presenting
15 their findings.

16 Thus far in the pilot, we've seen that HIMP
17 provides benefits to all stakeholders. It does result
18 in safer, higher quality product for consumers. It
19 permits industry greater control over the production
20 process to meet food safety and quality standards set
21 by the Agency. And it frees up inspection personnel to
22 be redeployed to other areas of need.

23 We believe that in the last few years that
24 we've been engaged in HIMP that we have accomplished
25 what we set out to do, that there have been benefits to

1 consumers by FSIS's ability to focus its attention upon
2 food safety concerns that otherwise would not have
3 received the same level of attention.

4 Among the first 15 plants involved in the
5 project, FSIS was able to successfully deploy 70
6 inspectors. These individuals were freed up to focus
7 on other food safety concerns or were detailed into
8 other critical slaughter vacancies within the local
9 commuting areas of the HIMP plants to which they were
10 formerly assigned.

11 FSIS has not had to request additional
12 resources for program growth since fiscal year 2001
13 because this has been possible. In light of
14 bioterrorism concerns that you heard discussed
15 yesterday, having a flexible workforce that can be
16 redeployed to areas of need will become increasingly
17 essential.

18 At the same time, there have been benefits to
19 industry. Participating plants have had the
20 opportunity to redesign production practices, line
21 configuration, and process flow and to introduce
22 innovations and interventions that would not have been
23 possible with inspection personnel at fixed inspection
24 stations midstream in the production process. Our
25 inspectors, carcass inspectors, are now positioned at

1 the end of that production process prior to the chill
2 plant.

3 Despite these benefits, there have been real
4 and perceived problems with the project. FSIS has not
5 been transparent in sharing data. And criticisms from
6 many quarters have caused consumers to believe that
7 products from HIMP plants are less safe than other
8 products.

9 The project is not perfect. From our own
10 assessments as well as those from outside groups, we've
11 seen shortcomings in the pilot. As we move forward
12 with the project, we will build on the important food
13 safety gains that are already apparent and take the
14 opportunity to address the shortcomings through ongoing
15 evaluations.

16 We are at an important juncture in this
17 project. We are working on strengthening the program
18 and improving the benefits for all stakeholders.

19 At this point, I would like to ask my
20 colleague, Dr. Perfecto Santiago, who has been co-
21 leading this effort with me, to provide you a more
22 detailed description of the sets that are underway
23 today to address these shortcomings.

24 Dr. Santiago?

25 DR. SANTIAGO: Thank you. Good morning.

1 Like my senior partner Jeanne, I thank you for the
2 opportunity to -- to speak to you this morning to share
3 with you the initiatives we have taken to strengthen
4 the HACCP-based Inspection Project for young chickens.

5 Being before you this morning is one of the
6 first -- another first for me when I came to Washington
7 in my -- after spending 32 years in the field, five
8 years of that as a district manager with one key
9 establishment under my jurisdiction.

10 As Jeanne mentioned, we know that HIMP is not
11 perfect, and a few short comments that we must address
12 as we move forward on this project.

13 We know that the set of procedures we are
14 operating from in this project, called Draft 6, needs
15 to be revised for clarity. We know that the inspection
16 procedures are not being implemented uniformly in the
17 20 volunteer establishments under HIMP for young
18 chickens. We know that the -- the normal supervisory
19 structure in the management of this project. We know
20 that we need to develop an enforcement strategy for
21 non-compliance with non-food safety standards, also
22 known as OCPs. And we know we need to review how we
23 are starting HIMP establishments at the present time.
24 Lastly, we know that we need to review our
25 communication strategy with the industry and the

1 inspection personnel in the HIMP establishments.

2 To address these shortcomings, we have
3 embarked on the following initiatives. Engaging the
4 field supervisory structure. In the early stages of
5 the pilot, HIMP implementation was managed by the New
6 Initiatives staff in Washington. Technical advisors
7 from headquarters were assigned -- HIMP establishments
8 to provide direction on the implementation of the
9 pilot.

10 While this arrangement worked well and
11 probably was necessary in the early stages, disengaging
12 the supervisory structure may have inadvertently
13 weakened accountability and supervisory control.

14 As the role of the technical experts were
15 gradually phased out -- advisors, excuse me -- it
16 became unclear to the inspectors in charge of HIMP
17 establishments where they may seek guidance and
18 direction on implementation problems. Inspection
19 personnel and plant management as well reported
20 inconsistencies on directions being given by members of
21 the headquarters staff. Procedures become unclear.

22 To address these shortcomings, the Office of
23 Field Operations formally reengaged the supervisory
24 chain of command in the management of the
25 implementation of HIMP to establish clear

1 accountability and to strengthen supervisory control.
2 Appeal procedures were also clarified.

3 The -- was reinforced in the last National
4 Supervisory Conference in Dallas by Bill Smith and
5 members -- members of the Office of Field Operations.

6 The second initiative we are taking here is
7 to review and revise Draft Number 6. In response to
8 the issues presented by HIMP establishments at the
9 recent meeting with FSIS and as a result of our
10 assessment of, as Jeanne called it, current reality, we
11 -- in the HIMP procedures we are operating from to
12 identify provisions or procedures that need
13 clarification.

14 For example, in Draft 6, we are telling
15 verification inspectors that when doing the eight 10-
16 bird tests for Food Safety 1 and Food Safety 2, they
17 should not score OCPs or -- defects but they may find
18 against the plant's performance standards. In the OCP
19 procedure further down this -- draft, we are telling
20 verification inspectors to randomly select two 10-bird
21 samples from the eight 10-bird sample sets for food
22 safety and -- one and two and use that for OCP
23 verification. Appearance of bias -- biased sampling is
24 then most inevitable when these procedures as written
25 are performed by our inspectors.

1 We will clarify this procedure in Draft 7.
2 Possibly, -- a way that all food safety and non-food
3 safety defects observed in an 80-bird sample are
4 counted against the food safety and the non-food safety
5 performance standards.

6 We do not anticipate major procedural
7 changes, however, but all procedures in Draft 6 needing
8 further clarification will be addressed appropriately.

9 We also intend to incorporate in Draft 7 all
10 other minor revisions made to Draft 6 after it was
11 first issued. We are actively soliciting input from
12 inspection personnel and supervisors working in HIMP
13 establishments in preparing the draft.

14 In addition to clarifying the procedures in
15 the existing draft, we also plan to propose in Draft 7
16 an enforcement strategy for non-compliance with
17 performance standards for non-food safety processing
18 defects. Again, those we call OCPs.

19 We hope to develop an enforcement strategy
20 that will provide guidance to inspection personnel
21 using statistically based limits on how to determine
22 when regulatory action will be taken. We expect Draft
23 7 to be completed by the end of this month -- the end
24 of this month.

25 Another initiative we're taking is to conduct

1 sustained and vigorous correlation activities in the
2 HIMP establishments. Reported inconsistencies on
3 sampling and other procedures underscore the need for
4 sustained correlation activities in HIMP young chicken
5 establishments. Following the issuance of Draft 7, the
6 Office of Field Operations is committed to conduct
7 vigorous on-site correlation activities with inspectors
8 and supervisors in the 20 HIMP young chicken
9 establishments on the new procedures. They expect to
10 complete this activity by the end of May 2003.

11 We plan to look at the existing staffing
12 configuration as another initiative that was initially
13 established for HIMP. We need to ensure that we have
14 the appropriate level of staffing, including properly
15 trained relief personnel, to conduct verification
16 activities in HIMP establishments. The project has had
17 time to make the necessary evolutionary changes. And
18 roles and responsibilities are now better clarified for
19 us to make this staffing assessment.

20 On communication, in the early stages of the
21 project regular conference calls were made to
22 inspectors in charge and supervisors of HIMP
23 establishments from Washington, D.C. As the project
24 matured, the -- became less and less frequent. The
25 technical advisors from Washington, D.C. and the

1 Technical Service Center that were assigned --
2 initially assigned to every HIMP establishment
3 gradually became less and less involved in the project.
4 And that particular function has practically
5 disappeared in the implementation strategy of HIMP at
6 present.

7 We deem it critical at this stage of the
8 project to ensure that effective communication is
9 established between the now-engaged field management
10 structure, the Technical Service Center, and the HIMP
11 headquarters staff in the management of the project.
12 As Draft 7 is implemented, we plan to -- the regular
13 conference calls and explore other means of
14 establishing effective communication with the
15 supervisory structure of -- of those inspections in the
16 HIMP establishments.

17 We are very confident these initiatives, when
18 fully implemented, will strengthen the program, ensure
19 the protection of public health, and maximize the
20 benefits of all HIMP to all stakeholders. Thank you
21 very much.

22 MS. AXTELL: Thank you, Dr. Santiago.

23 Now I would like to introduce two field
24 supervisors who will share their observations from
25 their perspectives on the HIMP pilot.

1 The first to speak will be Dr. Philip Aman,
2 who is an inspector in charge at a HIMP plant. The
3 second to speak will be Dr. William Calloway, who is a
4 circuit supervisor with supervisory responsibilities
5 for a HIMP plant within his circuit.

6 Dr. Aman?

7 Observations from the Field Perspective on HIMP

8 DR. AMAN: Thank you, and good morning. I'm
9 very happy to be able to comment today on a project
10 which I firmly believe in. My comments will be based
11 on observations and assessments as a veterinary medical
12 officer with 16 years of experience in meat and poultry
13 inspection.

14 I'm currently assigned to a plant that
15 slaughters young chickens, approximately 2 million a
16 week. And at the end of next month, I will have just
17 completed three years in this plant under the HIMP
18 inspection methodology. Prior to that, I spent 13
19 years under -- in plants with the traditional
20 inspection.

21 In my professional judgment, the HIMP
22 inspection system is superior to the traditional
23 inspection system. Given the choice of purchasing
24 product for my 75-year-old parents or my 11-year-old
25 son, I would choose to have product from a HIMP

1 inspection plant. Let me explain to you why.

2 In the traditional inspection, the
3 inspectors, as you've already heard from previous
4 comments, the inspectors were placed in the middle of
5 the process, of the evisceration process, in fixed
6 positions. They could only control what came to them
7 at that point.

8 With the HIMP inspection method, we remove
9 them from the middle of this process and place them at
10 the end of the evisceration line where they are
11 observing and inspecting those carcasses that have been
12 sorted and washed and trimmed and are supposed to be
13 ready to go into the chiller. At that point they are
14 better able to determine what the consumer is actually
15 going to get at the end of the process.

16 Not only that, but in the previous scenario
17 and traditional situation, this inspector was pinned to
18 the line for eight to 10 long hours a day in the same
19 fixed position. With the HIMP, the inspectors are set
20 up in a rotating pattern such that when one inspector
21 leaves that line position, another inspector comes and
22 takes their place, allowing that inspector to go into a
23 different mode -- they're trained in all the modes --
24 where they will be inspecting carcasses. They will be
25 performing all the other duties that were mentioned.

1 It allows us to reallocate our resources and
2 better utilize our personnel resources to a much
3 greater degree than we could ever do in a traditional
4 plant.

5 I'm going to give you a snapshot view of what
6 I've seen in the last three years in the plant that
7 I've been in. That's what I can do today. And I want
8 to give you some examples of what I've seen happen with
9 their process.

10 Initially, this was a plant that had -- HACCP
11 plant. Had an SSOP plant. It's meeting regulatory
12 requirements. They went into the HIMP inspection
13 system. And due to the HIMP, they were allowed to see
14 some areas in their process that could be improved, and
15 they took advantage of that.

16 For example, OCP-3, which is the -- one of
17 the OCPs that we look at every day for ingesta, when
18 they began under the HIMP system, because of the
19 tightened performance standards -- and I can assure you
20 the standards are tighter and they're harder to pass
21 under HIMP than they are in traditional. Under this
22 new tightened criteria, the plant was not able to meet
23 this requirement on a daily basis. And they discovered
24 that even though they had a good written plan for the
25 field needs to meet this criteria, which primarily

1 consists of proper withdrawal, time of the feed, where
2 it may be written that X amount of hours you withdraw
3 the feed from the field. If you're a farmer and you
4 are going to get up at 2:00 in the morning to pull
5 those feeders and you know that no one is going to come
6 to that farm and verify that you did that, the
7 temptation would be to, what the heck, go ahead and
8 wait until five or six and pull it.

9 But those two or three hours makes a vast
10 difference on that flock when it comes to the
11 slaughterhouse as to how it will process out and how it
12 will score out on that OCP-3. The plant had to go back
13 and start holding people accountable and verifying that
14 those procedures were followed to the T so that they --
15 and at this point they have eliminated that problem.

16 Another example that we saw, as -- as the
17 mission in the HIMP environment, we do closer
18 scrutinize the product and we do take more sampling.
19 And the numbers of non-compliances initially with the
20 fecals did go up. Not the percentage of birds when you
21 scale it out on percentage, but the numbers went up.
22 The perception of this to the public is poor because
23 they only see the numbers. They don't understand. And
24 it's true that that would be the case.

25 But the plant did not want that perception.

1 And so they began to work on their process in that
2 area. They began to better work on their equipment.
3 The initial equipment that the birds come into that
4 could cause fecal contamination of a carcass. They had
5 to go to the field and make corrections.

6 I will say to you now that in the -- we are,
7 like I said, almost into the third year. At the plant
8 where I am, I could almost name on one hand the number
9 of non-compliances that we see now of fecal
10 contamination in a shift per month. And we're talking
11 over 2 million chickens a month.

12 The other great improvement that I've seen at
13 this particular plant is in the OCP-1 category, which
14 is -- in a young chicken plant, the bulk of that is
15 going to be airsacculitis. For all my career as a
16 poultry inspector, veterinarian, in the winter and
17 springtime is when we see those flocks primarily that
18 come in with the airsac. And they are a processing
19 nightmare for the plant and for the inspection team,
20 whether you're on the traditional or whether you're
21 under the HIMP, either one. But particularly in the
22 HIMP.

23 Again, because of the increased or the
24 tightened performance standards, this plant was not
25 able to consistently meet those standards using the

1 normal routine as they did in the past. They had to
2 address what flock -- they were using for these flocks
3 before they brought them into the plant. And I can
4 attest to you that in the last year and a half, I have
5 not seen these flocks coming to the slaughter house.
6 They have corrected this problem. And therefore, the
7 OCP-1 issue has gone away.

8 So I think the -- the -- what I'm trying to
9 say is that the -- in the environment of the HIMP
10 system, it allows the plant to correct these
11 deficiencies and improve their process.

12 The last comment I want to make, because when
13 I told my inspection team that I was coming here to
14 talk to this group, they told me before I left, Dr.
15 Aman, please, please tell them that we do not want to
16 go back to traditional inspection. Our job is more
17 important. We feel like we're doing a better job for
18 the consumer. And we would not want to go back to the
19 traditional inspection. Thank you.

20 DR. CALLOWAY: I want to thank the committee
21 for providing me the opportunity to come and give you
22 my slant on HIMP.

23 As was noted in the introduction, I am a
24 circuit supervisor. And for those who might not be
25 quite sure on what that is, I'm responsible for the

1 delivery and implementation of inspection operations at
2 the field level over a relatively large geographic
3 area, mine encompassing Mississippi and south Alabama.

4 I have a fairly complex circuit. There are
5 several different types of federally inspected
6 establishments in my circuit, five of which are poultry
7 slaughter plants, one heavy fowl plant, four young
8 chicken plants, one of the young chicken plants being a
9 HIMP plant.

10 I think for point of clarification, the HIMP
11 plant in my circuit is not Dr. Aman's. He's not
12 assigned in my circuit, although I'd probably let him
13 work for me if he came down there.

14 So we are speaking about two separate
15 facilities here.

16 I've been a circuit supervisor for about four
17 and a half years, and so I've been a circuit supervisor
18 for the entire time that HIMP has been implemented. I
19 was an IIC for seven years prior to that, and four of
20 those years as an IIC was in this facility that went to
21 HIMP. So I have an approximately eight and a half year
22 knowledge of this facility.

23 I don't pretend to be an expert on the big
24 picture of HIMP. I can only give you a snapshot of one
25 facility. And so that's what I'm going to try to do.

1 I want to try to touch on three points: the
2 product that's exiting the facility, the company and
3 facility itself and what HIMP has done to and for them,
4 and what HIMP has done for the inspection personnel in
5 that facility.

6 As to the product, I have to concur with Dr.
7 Aman. And he's covered it in much more detail and
8 better detail than I can provide you. I can relate to
9 you that in -- in the major food safety categories of
10 FS-1, septox; FS-2, fecal contamination; and OCP-1,
11 diseased animals, there has been a significant
12 reduction in this plant from the time that it was a --
13 under traditional inspection as opposed to its
14 operating under HIMP inspection.

15 I firmly believe that the product coming out
16 of this plant is of better quality and more wholesome
17 now than it did when this plant was under traditional
18 inspection.

19 As to the company and the facility, this is
20 an old facility. It was built in the early 1950s. And
21 the company is one of the smaller companies in the
22 industry. To be quite honest with you, prior to HIMP
23 and during the time pre-HACCP to HACCP implementation,
24 this company was struggling. They were struggling
25 financially and they were struggling meeting regulatory

1 requirements. And they selected to go to HIMP with the
2 full knowledge that they were going to be held
3 accountable to a more stringent regulatory standard,
4 but they did it with the knowledge and the hope that by
5 being allowed the freedom to reallocate their very
6 limited resources that they could do a better job
7 producing their product and also, at the same time, do
8 a better job meeting regulatory standards.

9 And so we embarked on the HIMP road with this
10 company, and it's -- it's had its rocky spots along the
11 way. And they didn't immediately turn things around.
12 They didn't have a lot of capital to invest into major
13 renovations to immediately meet some of the changes
14 that HIMP provided.

15 But I can report to you that as I sit here
16 today that in the last year to year and a half, this
17 company has been able to invest a significant amount of
18 capital into replacement of equipment, to renovation of
19 the facility. They have been able to install and
20 implement an on-line carcass antimicrobial system.
21 They have become competitive in the job market and have
22 gone out and hired better-trained, progressive,
23 proactive management. They have contacted and hired
24 an outside consultant to come in and do a full audit on
25 their HACCP and SSOP systems. And they have conducted

1 training for every supervisor in their plant in HACCP.

2 It is my opinion that had they remained under
3 traditional inspection, these things, these
4 improvements, all that went to better, more wholesome
5 product, would not have been accomplished.

6 As to the inspection personnel in this plant,
7 and I certainly don't sit here as a representative of
8 the inspectors, particularly in regards to their
9 working conditions. That's the charge of the NJC, and
10 I respect that area.

11 I can relate to you individual conversations
12 that I have had with the inspectors in this plant.
13 They reiterate what Dr. Aman's inspectors have said.
14 To the person, not one would go back to a traditional
15 inspection. The inspectors believe they are doing a
16 better job, that the plant is producing more wholesome
17 product, and they are better serving the consumer in
18 their role as HIMP inspectors.

19 I think as a significant sidebar to this, we
20 have all seen and heard and read the reports that there
21 is a crisis in the federal workforce. We have an aging
22 workforce. A significant number of experienced
23 inspectors are retiring and leaving the Agency each
24 year. We have a subcommittee here, I believe, that's
25 addressing some of those issues. It has been pointed

1 out that we're having difficulty obtaining qualified
2 people and retaining qualified people.

3 If you think of what we have subjected these
4 people to in a traditional inspection system where they
5 are tied to the line for eight to 10 hours, that they
6 can sit or stand only in one position, that they have a
7 repetitive up-and-down and sideways head motion, a
8 repetitive rotation of the wrists. We see a large
9 number of traumatic illness-related cases of workmen's
10 compensation associated with neck injury, shoulder
11 injury, and carpal tunnel syndrome.

12 I can tell you, in this plant since they went
13 to HIMP, those have gone away.

14 I can relate to you a story of two ladies in
15 this facility. One is in her early 60s, one in her lat
16 50s. Both have in excess of 25 years' experience in
17 inspection. Four and a half years ago they told me
18 that they doubted they could last another year. I
19 talked to them last week. They both told me they plan
20 to work another five years and maybe longer if they can
21 stay healthy.

22 If we can retain our experienced workforce
23 and extend their life, their working life, then we have
24 accomplished something and retained a major asset for
25 the Agency.

1 In conclusion, I agree. I don't think HIMP
2 is a perfect system. I do believe it is superior to --
3 to traditional inspection. And given the fact that it
4 is driven by HACCP, it is forced to continually adapt
5 and change to meet the requirements of HACCP. And
6 therefore, the flexibility it gains from that provides
7 not only that it meet the needs of the immediate time
8 but also for the future.

9 I thank you again for this opportunity.

10 MS. AXTELL: Thank you, Dr. Calloway.

11 Introduction to Video Presentation

12 MS. AXTELL: We are at the stage now where we
13 will be preparing to present to you the report of the
14 National Alliance for Food Safety, which was the review
15 of the RTI and FSIS data from a baseline and models
16 phase of the project.

17 FSIS specified particular questions to be
18 addressed through examining the data from the 11 plants
19 that have been involved in the project from the
20 beginning, from the 16 plants whose data was presented
21 at the last advisory committee meeting in June, and
22 from all 21 plants who have been engaged in the project
23 at any point in time. When we met in June, we said 20
24 plants. The reason we're saying 21 today is that one
25 had dropped out, one came on. And we had a plant enter

1 the project over the summer.

2 The questions that were posed to this third
3 party review focused on the validity of study design
4 and methodology that would permit an interpretation of
5 the organoleptic and microbial data sufficient to
6 assess the accomplishments of the traditional and HIMP
7 systems. Again, this was a crucial question for the
8 Agency since study design and methodology and a
9 comparison of one system of inspection to another
10 system of inspection was an inherent feature of the
11 design of the project.

12 FSIS awarded the contract to the National
13 Alliance for Food Safety. And a technical review of
14 bids was submitted through the normal procurement and
15 contracting process used by the federal government.

16 As with all outside contractors, the
17 participants on the technical team identified by the
18 National Alliance for Food Safety completed conflict of
19 interest statements verifying their impartiality to
20 participate in this review.

21 FSIS did not include in the contract a
22 requirement to make an oral presentation of the
23 findings from the review. Our requirement was simply
24 to conduct the evaluation, to conduct the review, and
25 prepare a written report of findings and conclusions.

1 When the Agency contacted Dr. Billy Marshall
2 Hargis, the team leader, to request his availability to
3 make a presentation to this committee, we found that
4 Dr. Hargis had a previous commitment out of the country
5 that precluded his being here today. Dr. Hargis has
6 indicated that he would be available at some point in
7 the future should the committee wish to have him
8 present to address the work of the National Alliance of
9 Food Safety directly.

10 What Dr. Hargis did agree to do is to tape
11 the presentation he would have made had he been here.
12 This presentation will run 30 minutes. It would be
13 helpful to the members of the committee if you would
14 follow his presentation with the copy of the report
15 that was placed on your chairs or at your seats during
16 the break. It has the cover sheet on it with the cover
17 letter from the National Alliance for Food Safety.

18 MS. FOREMAN: (Off microphone)

19 MS. AXTELL: Ms. Foreman, Dr. Hargis was not
20 able to be here, but Dr. -- but Dr. Patricia Curtis,
21 who is another member of the team, is going to be
22 available by conference phone. And following the
23 running of the videotape, Dr. Curtis has agreed to be
24 hooked up in order to answer the questions of the
25 committee that they have at the moment with respect to

1 the work of the National Alliance for Food Safety on
2 this review.

3 MS. FOREMAN: Carol Tucker Foreman from
4 Consumer Federation. This is extraordinary. First of
5 all, we've been here for two days. My tab number
6 eight, which covers this material, is shockingly
7 vacant. You walked in here with extremely detailed
8 material. It was put on my chair while I was outside
9 on the break. You do not have the author. You're
10 willing to hook up one of the people by conference
11 call.

12 It is clear that this presentation was
13 brought to this committee in a way that makes it
14 impossible for us to deal with it. And frankly, there
15 are no data here. There are none.

16 So having said that, I want to be on record
17 as objecting. I'll have some other things to say
18 later.

19 MS. AXTELL: Thank you, Ms. Foreman. Your
20 objection is on record.

21 We do want to proceed with the playing of the
22 video. Again, there have been a number of technical
23 difficulties this morning in trying to get all of this
24 equipment connected properly and to assure that we
25 could get the printing of the final report done. And

1 in fact, the copies of the report were not delivered
2 until first thing this morning. I apologize to the
3 committee for that, but we received the final version
4 of the report only a couple of days ago.

5 We will proceed now with the video tape.

6 Video Presentation

7 DR. HARGIS: Hello. I'm Billy Hargis. I've
8 seen a list of folks that are present here today. And
9 I realize that I know many of you and I wish I could be
10 here in person to see you and talk with you.

11 Unfortunately, none of our review team was
12 able to be present for this particular meeting. It was
13 very short notice. And I believe Dr. Curtis is going
14 to be able to answer some of the questions by telephone
15 some -- some time later after the presentation this
16 morning.

17 As you know, it's my honor to be the lead
18 person on this team to review the HACCP-based
19 Inspection Models Project that we were granted by the
20 National Alliance for Food Safety as a technical team,
21 which of course contracts with FSIS for review of its
22 projects.

23 The team consisted of some very well-known
24 people: Dr. Pat Curtis, Dr. Mike Johnson -- Dr. Curtis
25 is actually the professor and director of the Poultry

1 Product Safety and Quality Program in the Department of
2 Poultry Science at Auburn University. Also, Dr. Mike
3 Johnson, who's a very well known food microbiologist at
4 the University of Arkansas in the Food Science
5 Department. And Dr. J.D. Williams, who is a -
6 biostatistician and is one of the best biostatisticians
7 that I've ever known.

8 Also, myself. I'm presently a professor and
9 director of JKS Poultry Health Research Laboratory at
10 the University of Arkansas. My background is both in
11 veterinary medicine and in research. Most of my
12 research over the last few years has dealt with some
13 work with antemortem intervention strategies and at the
14 interface between pre-harvest and post-harvest
15 intervention.

16 Do you want me to start -- okay. That's
17 fine.

18 As an introduction, the National Academy and
19 others have called for moving federal regulatory
20 activity away from the traditional organoleptic
21 inspection and toward a risk-based HACCP approach. In
22 a subsequent report, the National Academy of Science
23 has indicated that the mandatory inspection of all
24 carcasses is an impediment to improving the safety of
25 meat and poultry.

1 Arguments that have been made that sorting
2 activities should appropriately be assigned to the
3 plant under FSIS oversight to evaluate a model system
4 of inspection operating under HACCP principles, the
5 HIMP project was initiated to evaluate the ability of
6 the HIMP models to improve the safety of processed
7 animals and poultry.

8 As I mentioned, the present review has
9 focused on the validity of study design and methodology
10 to permit an interpretation of organoleptic and
11 microbial data to assess the accomplishments of
12 traditional versus HIMP systems. Our team reviewed the
13 differences in food safety performance data between the
14 inspection systems for young chickens using data from
15 the Food Safety categories 1 and 2 and also microbial
16 testing, as well as data from the other -- Other
17 Consumer Protection categories, one through five.

18 The technical review team was selected by
19 the National Alliance for Food Safety under contract
20 with FSIS. And the review team consisted of nationally
21 and internationally recognized experts, we hope, in the
22 area of poultry microbiology, food safety, poultry
23 health, poultry processing, and statistical evaluation.

24 We reviewed the documents provided by FSIS.

25 The -- a group of documents, about eight

1 inches' worth. And I've given them here. We focused
2 on the entire project, the original 11 plants that
3 reviewed for both baseline testing and for models
4 testing, as well as the replacement five processing
5 plants that replaced the five plants that dropped out
6 of the program. And we've also reviewed the FSIS data
7 as well as the other reports and things that others
8 have written about the data today.

9 As requested, the primary focus of this
10 review was on the specific questions by FSIS. We'll go
11 through these individually.

12 The first question was, does the design and
13 methodology of the study permit an interpretation of
14 the organoleptic and microbial data to assess the
15 accomplishments of traditional and HIMP inspection
16 systems.

17 Overall, the review team determined that the
18 design and methodologies used allow for mutual
19 comparisons of the plant that is measured under the two
20 systems. The review team noted the enormous
21 difficulties in accomplishing a comparison of this type
22 under -- conditions and restrictions.

23 The primary -- design clause related to the
24 fact that the baseline and HIMP system data were
25 collected at two very different times, potentially

1 introducing unintended variables. However, when one
2 accepts that the comparison is between these two
3 systems at these times, then the data are indeed
4 interpretable.

5 Large data sets collected on parameters not
6 expected to vary substantially due to season or time
7 are particularly comparable in the studies. However,
8 an issue was raised with regard to the salmonella
9 incidence data, that these data were collected under a
10 very short time span for each of the systems evaluated.

11 As discussed in more detail in the report,
12 the review team could not find any valid reason for
13 discounting the data generated by the entire RTI -- RTI
14 data set from the 16 plants under the traditional or
15 HIMP inspection system. And secondly, comparison of
16 the data provided from either RTI-generated data set
17 does not alter interpretation of the data in a
18 meaningful way.

19 Regarding geographic distribution, the review
20 team noted that the -- area most represented, which was
21 the southeastern United States, actually represents the
22 area most responsible for approximately 80 percent of
23 the young chicken production. And we didn't feel like
24 that this was in any way a bias geographically for the
25 design.

1 The size range of the selected plants were
2 also representative of the majority of chicken plants.

3 Now, I think the review team does recognize that
4 extremely small plants might very well fall into a
5 different category.

6 No reason was found for rejected the RTI-
7 generated data based on statistical -- geographic bias,
8 plant size bias, or non-completion of the study by five
9 of the 16 originally selected plants. In fact, we
10 think it's rather remarkable that 11 of the 16
11 originally selected plants are ready to complete the
12 study. The design and methodology -- represent the
13 best available choice for most of the plan that is
14 measured.

15 However, the compressed time frame, only --
16 salmonella recovery data represent an exception to --
17 conclusion. And I'll talk about that just a little bit
18 later.

19 Our second question that we were asked to
20 address specifically was to evaluate and characterize
21 the differences in food safety performance data for
22 current inspection systems for young chickens using
23 data from Food Safety categories 1 and 2 and microbial
24 testing.

25 We found that there were clear and important

1 reductions in FS-1 and FS-2 defects, the food safety
2 categories, that were attributable to the HIMP models
3 system as compared to the baseline data. There were
4 also clear generic E. coli reductions which were also
5 attributed to the HIMP models system as compared to the
6 baseline data.

7 The findings of the review team are generally
8 consistent with those outlined by the RTI-generated
9 manuscript which was published in "Journal of Food
10 Protection."

11 Our third question was to evaluate the
12 aggregate and individual establishment data by
13 comparing the accomplishments of traditional and HIMP
14 systems for the 11 establishments participating in both
15 RTI traditional and RTI models sampling.

16 And so for this question we were focused only
17 on the 11 plants that actually completed both phases of
18 the sampling.

19 An apparent improvement in the average score
20 was noted with -- process under the HIMP models system
21 for Food Safety categories 1 and 2 and OCP-1 and -2.
22 Consistent with these data and the numerical increase
23 in the percentage of plants which met performance
24 standards for these categories were noted for FS-1 and
25 OCP-1, -2, -3, with no difference in the percentage of

1 plants meeting performance standards for FS-2.

2 The average score for carcasses processed
3 under the HIMP models system was higher for OCP-3, OCP-
4 4, and OCP-5. However, we also considered that there
5 is a very real difference between statistically
6 significant changes and those that are likely to be
7 meaningful.

8 For example, the average score was reduced in
9 the HIMP models group by 18-fold for Food Safety
10 category 1 and almost five-fold for Food Safety
11 category 2, almost three-fold for OCP-1, and almost
12 two-fold for OCP-2. In contrast, the increase in
13 average score in the HIMP models group was only 10
14 percent for OCP-3, 15 percent for OCP-4, and 44 percent
15 for OCP-5 as compared with the baseline data.

16 It is also important to note that the Food
17 Safety categories are considered to reflect much more
18 important defects as related to product safety.

19 Overall, the review team considered these
20 data to evidence marked improvement in the organoleptic
21 defect scores of carcasses processed under the HIMP
22 models system as compared to the baseline data
23 collected under the traditional system.

24 Marked and significant reductions from
25 generic E. coli recovery were reported in carcasses

1 processed under the HIMP models system as compared to
2 those processed under the traditional or baseline
3 system. However, a statistically significant increase
4 in salmonella recovery from carcasses processed under
5 the HIMP models system -- that was 9.2 percent -- was
6 observed as compared to the baseline data, only 4.6
7 percent. This is again with the 11 plants that started
8 and completed the study.

9 However, this observation was not consistent
10 with the overall data of the combined 16 plants or with
11 the FSIS data, and we'll discuss that in a moment.

12 Question Number 4. Descriptive analysis of
13 individual establishment performance in traditional and
14 HIMP systems.

15 A complete data set provided by the "RTI
16 Individual Establishment Data" was available only for
17 the initial 11 plants for most categories. But we
18 certainly looked very hard at this data. Review of
19 these data did not affect the conclusions apparent in
20 the summary data for these 11 plants as discussed, with
21 one exception, which I'll mention here in a moment.

22 There was no evidence that any -- that the
23 summary data were unduly weighted by extreme variations
24 with the exception of some very high individual
25 salmonella recovery incidence numbers, particularly

1 with two of the plants in the HIMP -- operating under
2 the HIMP system.

3 The aggregate analysis -- Question Number 5
4 was to look at the aggregate analysis comparing the
5 accomplishments of the 16 establishments participating
6 in the RTI traditional sampling to the accomplishments
7 of the 16 establishments participating in the RTI
8 models sampling.

9 And again, we did not -- we recognized that
10 the model plants had made many, many changes. They are
11 in fact a apple compared to an orange. And we -- we
12 really struggled with the question but don't find any
13 real reason to discard the data from the replacement
14 five plants that -- that replaced those that dropped
15 out of the study.

16 Very similar data, though, regardless of how
17 you looked at it. Whether we looked at the 11 plants
18 that both began and completed the study or the 16
19 combined establishments, we pretty much get the same
20 data with one exception.

21 We saw significant differences again in
22 issues of each of the organoleptic parameters
23 evaluated, and this was expected because with very
24 large data sets, very small differences, they're likely
25 to -- statistically significant.

1 We saw apparent improvement in the average
2 score with carcasses processed under the HIMP models
3 system for Food Safety categories 1 and 2 as well as
4 OCP-1 through -3. Consistent with these data, a
5 numerical increase in the percentage of plants which
6 met the performance standards for each category was
7 noted.

8 As discussed above, average scores for
9 carcasses processed under the HIMP model system were
10 significantly increased by a small factor for OCP-4 and
11 OCP-5 as compared to the baseline data. But again,
12 these were small differences.

13 Overall, the review team considered these
14 data to evidence marked improvement in the organoleptic
15 defect scores of carcasses processed under the HIMP
16 models systems as compared to the baseline data
17 collected under the traditional system.

18 Marked and statistically significant
19 reductions in generic E. coli recovery were reported in
20 carcasses processed under the HIMP models system. And
21 as with the 11 original plants, salmonella recovery was
22 less noticeably but more crucially recovered from
23 carcasses processed under the HIMP models system. As
24 mentioned above, this observation was unexpected given
25 the clear reductions in FS-1 and FS-2 scores and marked

1 decrease in generic E. coli recovery attributed to
2 carcasses processed under the HIMP models system.

3 A pitfall of the microbiological data
4 collected by RTI is the compressed time frame during
5 the collection -- collection time. This is --
6 compressed into a six-week period per plant.

7 We know that flocks that have been identified
8 as highly salmonella-infected antemortem -- in other
9 words, hot flocks in the field. These birds have been
10 associated with clearly increased carcass contamination
11 at processing, and this is very well documented at this
12 time.

13 The authors have good reason to believe
14 seasonal and intermittent patterns of salmonella
15 infection of broiler chickens may be occurring in the
16 field. We certainly see this with a lot of plants, and
17 there appears to be a -- in many reports.

18 With these -- considerations in mind, the
19 authors suggest that salmonella data for this set of 16
20 plants are inconclusive and that more seasonally
21 balanced data should be considered, as discussed -- as
22 I will discuss in a few moments.

23 Our last question, we were asked to consider
24 the additional data provided for this analysis,
25 including the FSIS organoleptic and Pathogen Reduction

1 HACCP microbial verification data for young chicken
2 establishments participating in HIMP and national
3 salmonella Pathogen Reduction HACCP verification data
4 for young chickens.

5 Our team focused really on the salmonella
6 data. It's probably the most important. We did not
7 have any specific information related to design or
8 methodology, but I think it's pretty clear to the
9 review team that it's pretty much the 21 plants that --
10 that continue to compare to the baseline data from
11 these 21 plants.

12 The FSIS Pathogen Reduction HACCP data,
13 current to September 30th, 2002, related to salmonella
14 recovery from 21 establishments operating under the
15 traditional system and 21 establishments operating
16 under the HIMP models system were provided by plants
17 and in summary form for review. These data reflect
18 rolling consecutive sampling dates representing at
19 least 51 working days which in fact translates to
20 approximately two months.

21 Therefore, the potential effect of seasonal
22 bias is reduced by this expanded time frame of sample
23 collection as compared to the -- RTI-collected data for
24 salmonella. In this case, the salmonella prevalence in
25 sampling from plants operated under the traditional

1 system, eight percent, is not significantly different
2 than the prevalence in samples from plants operating
3 under a HIMP system, 8.2.

4 Furthermore, of the completed sample sets, 94
5 percent of plants operated under the traditional system
6 and 96.9 percent of the plants operated under the HIMP
7 system passed the testing criteria.

8 These data suggest that implementation of the
9 HIMP system does not affect salmonella recovery
10 frequency -- that these 21 plants operating under the
11 HIMP models system be considered with a focus --
12 operating under the traditional system in the near
13 future. This is really the only -- category that I
14 think needs to be addressed, and the review team agrees
15 with that statement.

16 The experimental design is generally
17 appropriate for a field study of this nature. And the
18 methodologies employed generally allow for
19 interpretation and comparison of these systems.
20 Overall, adoption of the HIMP models system has clearly
21 improved certain scores related to the more important
22 organoleptic parameters described as FS-1, septicemia
23 and toxemia, and Food Safety category 2, fecal
24 contamination, and has markedly reduced contamination
25 of carcasses with generic E. coli as a generally-

1 accepted parameter related to plant hygiene and process
2 control.

3 Adoption of the HIMP models system has also
4 resulted in improvement of scores related to OCP-1,
5 animal diseases, and OCP-2, miscellaneous conditions,
6 and OCP-3, ingested contamination -- ingesta
7 contamination. That has resulted in slightly increased
8 scores for dressing defects, OCP-4 and OCP-5.

9 Salmonella recovery seems to be increased in
10 plants inspected under the HIMP system when the
11 smallest data set available was considered but less so
12 when the larger data sets were considered, 16 plants.
13 Although it can be argued that inclusion of the five
14 replacement plants not included in the baseline study
15 is a potential bias in the study, there are no founded
16 reasons to exclude these plants from consideration.

17 While not impossible, the authors are unable
18 to identify any -- any factor -- we can't -- we can't
19 find any factors that we think would be associated with
20 the HIMP system that could be responsible for increased
21 recovery of salmonella. And the bottom line is, we
22 don't really think that there is a significant -- a
23 meaningful -- salmonella.

24 Seasonal or random influences affecting the
25 salmonella data set collected in a single short time

1 frame may provide the best hypothesis for why we saw an
2 increase in -- significant increase in salmonella
3 recovery from the 11 -- original 11 plants operating
4 under the HIMP system. This hypothesis is supported by
5 lack of consistency of this data with the more recently
6 generated FSIS data comparing the 21 plants under the
7 traditional system and 21 plants under the HIMP system
8 with data collected over an expanded time frame.

9 The authors strongly suggest that these data
10 be carefully further evaluated and considered. And
11 what we're talking about there is to, perhaps, look at
12 the ongoing sampling to select appropriate control
13 plants based on plant size and geography and make the
14 comparisons with data that's already been collected.

15 Nevertheless, we feel that the data as
16 presented would argue that implementation of the HIMP
17 system is not contributing to salmonella contamination.

18 Conversely, at this time there is no evidence that
19 implementation of the HIMP system is reducing the
20 incidence of salmonella recovery from chicken
21 carcasses.

22 So it may not be all that surprising, if you
23 look at the biology of salmonella. Where the bird
24 comes into the plant, perhaps this -- salmonella
25 incidence recovery.

1 In addition to these -- the authors also
2 reviewed the Government Accounting Office document
3 which commented on the results of this project in 2001.

4 In general, we found the conclusions and
5 recommendations of this report to be confusing,
6 inconsistent, sometimes contradictory, and frequently
7 inconsistent with the methodologies employed and data
8 generated by this study. The bottom line is that we
9 did not agree with the report at all. And we suspect
10 that perhaps the people completing this report didn't
11 really understand the restrictions and limitations of
12 doing a field study of this nature.

13 The first -- this is a list of a few of the
14 specifics. I pointed out that, quote, "The chicken
15 pilot that the USDA designed lacks a control group."
16 The principal criticism here appears to be related to
17 the fact that multiple factors were simultaneously
18 changed as the HIMP system was adopted. The review
19 team believes that this criticism does not take into
20 account the concept that it is in fact a system and
21 that this -- that -- that's being evaluated and that
22 constant adjustments to varying conditions is in fact
23 the goal of a HACCP-based system. There are going to
24 be multiple factors in terms of comparison.

25 If it is considered that systems and not who

1 did the inspections were compared, the controls are
2 indeed appropriate for a study of this type.

3 The second major GAO criticism is, quote,
4 "The plant -- the chicken plants that volunteered to
5 participate in the baseline measurement phase of the
6 pilot were not randomly selected, and they did not
7 include plants from all chicken-producing areas or
8 plants of all sizes." The plants -- end quote.

9 The plants selected represent the states
10 supplying the majority of domestic chicken production.

11 And the size range for the plants included in the
12 study are representative of the majority of chicken
13 slaughtered in FSIS-inspected facilities within the
14 United States. We're basically not buying those
15 arguments at all.

16 The third major GAO criticism of the study is
17 the claim that, quote, "The pilot project's methodology
18 did not take into account variables such as seasonal
19 changes and plant modifications that could affect
20 project results. For example, after the project began,
21 many plants added antimicrobial rinses and washers,
22 which usually reduce the levels of microbial
23 contamination," end quote.

24 Indeed, seasonal related salmonella levels
25 and compressed sampling times for microbial

1 surveillance could indeed be a factor limiting
2 interpretation of this specific parameter. However,
3 the addition of HACCP-based interventions during HIMP
4 model implementation was in fact a goal of the study.

5 The fourth and final major GAO criticism of
6 the study is, quote, "The pilot project did not include
7 features of the modification -- modified inspection
8 systems in Australia and Canada that would be important
9 considerations in ensuring the successful
10 implementation of a modified inspection system
11 nationwide. For example, during the pilot project,
12 USDA did not require the training of plant employees."

13 While the review team does think that training is
14 important and we do believe that FSIS should provide
15 regulatory oversight and to require specific training
16 for, you know -- but in terms of answering this
17 criticism of the project, this statement in terms of no
18 training is not consistent with the review team's
19 understanding of HACCP training that was occurring
20 prior to and during implementation of the HIMP models
21 system. We know that there was a lot of -- of HACCP
22 training that was going on out in the field.

23 Nevertheless, if training were inadequate
24 prior to implementation of this project -- this is kind
25 of an interesting observation -- this would serve to

1 enhance the relative effectiveness of the system and
2 argue that improvements could be made with increased
3 training.

4 So we're not completely buying the argument,
5 but it would seem that that argument actually argues
6 for the HIMP models system as compared to the
7 traditional system.

8 Of special interest in the GAO report were
9 the responses to the GAO's survey of USDA inspectors
10 and veterinarians as related to this review. Of the
11 210 inspectors and veterinarians surveyed, 71 percent
12 indicated that product safety was the same or better
13 under HIMP -- under the HIMP system as compared to the
14 traditional system. And 57 percent indicated that
15 product quality was the same or improved.

16 The review team agrees with the majority of
17 USDA inspectors in that safety and quality of young
18 chickens inspected under the HIMP system was either the
19 same or improved.

20 In final conclusion, the review team urges
21 continued FSIS oversight and continuous reevaluation of
22 HIMP is more broadly implemented. At this time, no
23 convincing arguments were identified which indicates
24 that adoption of the modified system under regulatory
25 supervision would increase risk. And thirdly, the

1 authors find that there are several lines of evidence
2 that strongly argue for process improvements from the
3 consumer perspective as related to adoption of the HIMP
4 system.

5 And that concludes our report. And as I
6 mentioned before, I believe Dr. Curtis will be
7 available to, hopefully, answer questions that your
8 group may have for her with regard to the activities
9 and findings of the review team.

10 Thank you very much for your attention, and
11 it was an honor to do this. And I wish I could have
12 been here in person to present this to you. Thank you.

13 Questions and Answers

14 MS. AXTELL: At this point -- call to connect
15 Dr. Curtis. She had a time window open between 11:30
16 and 12:30. So we are -- we are attempting to -- to
17 match her schedule with ours and being able to have
18 questions from the committee directed to her. It will
19 take a moment just to make sure that she can hear us.

20 (Pause)

21 MS. AXTELL: Dr. Curtis, this is Jeanne
22 Axtell, one of the co-leaders of the project. Can you
23 hear me from this point in the room?

24 DR. CURTIS: I can't hear very well.

25 MS. AXTELL: Okay. We'll come over.

1 (Pause)

2 DR. CURTIS: Yes, that's much better. Thank
3 you.

4 MS. AXTELL: (Inaudible). And in addition,
5 -- the advisory committee members here today, there
6 are a number of FSIS and USDA officials. Dr. Murano.
7 He is the undersecretary for Food Safety. And Dr.
8 Pierson, the deputy undersecretary for Food Safety.
9 FSIS administrator, Dr. Garry McKee. The associate
10 administrator, Ms. Linda Swacina, and a number of other
11 -- project officials.

12 Dr. Curtis, are you ready for questions? We
13 have just completed viewing Dr. Hargis's video
14 presentation.

15 DR. CURTIS: Okay. I'll give my best answer
16 to the questions. Don't guarantee I can answer all of
17 them, but.

18 MS. AXTELL: Thank you very much. First
19 question from the advisory committee? Ms. Foreman?

20 MS. FOREMAN: Thank you. Can you hear me?

21 DR. CURTIS: I can, yes. I can hear you now.

22 MS. FOREMAN: Okay. The -- this is Carol
23 Tucker Foreman with Consumer Federation of America.
24 Dr. Curtis, I'm -- I'm looking at the language in this
25 report, and I -- I've never seen a report, a scientific

1 report, that -- I don't understand the scientific
2 nature of some of your language, and I'm going to give
3 you some examples. You describe the study as, quote,
4 "quite meaningful and useful," close quote, as having
5 tremendous merit, as being a real-world comparison,
6 these flags are possibly overcome by, and the --
7 determined but the methodology was generally
8 appropriate.

9 I -- I don't find that to be quantifiable
10 language. It doesn't seem quite scientific to me.

11 DR. CURTIS: Dr. Hargis put the report
12 together. The exact language you would have to address
13 to Dr. Hargis.

14 The general consideration that the committee
15 had was that the report was looking at it from -- that
16 the committee was looking at it from a practical study.

17 It was -- you -- we felt you got much better results
18 in a real-world situation as far as what was going to
19 happen in the plants on a day-to-day basis versus what
20 you would have if you had all the factors controlled
21 like you would in a regular laboratory setting.

22 MS. FOREMAN: And that -- that accounts for
23 "quite meaningful" and "tremendous merit." And I do
24 understand that application, "real-world comparison.
25 However, do I understand that you had nothing to do

1 with writing the report, you just did --

2 DR. CURTIS: We -- all the committee members
3 submitted in their individual reports, and Dr. Hargis
4 put them all together.

5 MS. FOREMAN: Well, I'd like to ask him
6 questions but he's out of the country and the committee
7 is unable to address questions to him. Thank you.

8 MS. AXTELL: Next question from the advisory
9 committee? Ms. Eskin?

10 MS. ESKIN: Can you hear me?

11 DR. CURTIS: Yes.

12 MS. ESKIN: I was hoping you could address
13 what was identified as, quote, "the primary statistical
14 flaw in the data." Could you elaborate on that?

15 DR. CURTIS: That was Dr. William's comment.
16 The -- the flaw that I'm aware of had to do with the
17 condensed six-week collection of the salmonella tests
18 and the fact that there was two years between the
19 baseline and the data collection for the HIMP studies.

20 MS. ESKIN: I believe there was also some
21 discussion of a lack of a control group. Was that also
22 identified as a flaw?

23 DR. CURTIS: No. Not that I'm aware of. Dr.
24 Williams may have identified it, but I don't recall
25 that in our discussion.

1 MS. AXTELL: Thank you. Next question? Dr.
2 Lafontaine?

3 DR. LAFONTAINE: Yes. This is Dr. Lafontaine
4 from South Carolina. In your review of the GAO
5 comments about training, if I understood your
6 conclusions properly, in essence, you agreed with the
7 GAO recommendation that there be -- for the plants that
8 there be a baseline training so that they can
9 adequately execute their mission. Is that a fair
10 assumption or fair interpretation of what your group
11 says?

12 DR. CURTIS: That's correct. We -- we
13 support the training of the plant personnel. We think
14 that could only improve the -- the effectiveness of the
15 HIMP program.

16 DR. LAFONTAINE: I want to add an editorial
17 -- not an editorial but an additional comment that
18 I've made before. And that is, these plants
19 volunteered, and so one would assume that they're
20 proactive in what they do to include training. And I
21 think it's critically important that if this is
22 expanded to -- into any mode eventually that that be a
23 clear-cut element so that all plants involved have a
24 clear understanding that they have to have an
25 adequately trained group of folks performing these

1 essential tasks.

2 So thank you for your comment.

3 DR. CURTIS: That -- that is -- that is what
4 the committee supports, is -- is full training. They
5 thought that based on the training they had -- the
6 plants had put forth into the HACCP was much more than
7 what was originally anticipated. They would anticipate
8 that there would be significantly more training in the
9 HACCP -- I mean, in the HIMP training as well.

10 MS. AXTELL: Thank you. Next question? Dr.
11 Johnson?

12 (Pause)

13 MS. AXTELL: The delays you're hearing, Dr.
14 Curtis, are people moving closer to this conference
15 table so that you can clearly hear their questions.

16 DR. CURTIS: I appreciate that because some
17 of them it's very difficult to hear.

18 DR. JOHNSON: Hey, Dr. Curtis. Alice Johnson
19 with the National Turkey Federation. And I think we do
20 want to -- thank you for setting up your schedule and
21 doing this for us. I know it's a little hard to hear
22 sometimes and hear the discussion.

23 I also think that we need to say "thank you"
24 to Dr. Hargis for going to the effort to do it. It is
25 regrettable he's not here, but he did put together a

1 good video presentation for us.

2 I just was wondering about some of the
3 comments in the report. We talked about -- during the
4 last advisory committee discussion, we had a lot of
5 discussion over the 11 that were originally -- the 11
6 that -- the 11 that were originally baseline and then
7 the information taken after HIMP implementation on the
8 16 plants, that there were -- the difference between
9 the baseline that started -- the plants that started in
10 the initial baseline and those that remained after HIMP
11 implementation.

12 Can you make any comments on that?

13 DR. CURTIS: When we talked to the
14 statistician about that, that was one -- one of the
15 questions that we asked. And the conclusion was that,
16 ideally, you know, it would have been great if you
17 would have had all of the plants at the beginning and
18 at the end. But in most biological studies you rarely
19 have in a statistic set all of the things you started
20 out with. So that was not as big an issue on this.

21 And we looked at everything. We looked at
22 the 11 plants and we looked at the 16 plants. And it
23 was the conclusion of the committee that that was not a
24 problem with the study and the conclusions from that.
25 The only issues that really come to question when you

1 looked at the 11 and the 16 plants dealt with the
2 salmonella data. And then there were -- there were --
3 we had other comments to follow up with the salmonella
4 data.

5 DR. JOHNSON: One more here. Somewhere in
6 here, and I apologize because it was -- it was kind of
7 -- you talked about one of the alternatives would have
8 been -- at the project design would be to look at split
9 lines.

10 DR. CURTIS: Ideally, that would have been a
11 way to do that. But you're still going to have some
12 changes if you're operating in a real-world HACCP
13 system, as we all know, that if we recognize -- for a
14 HACCP system to work when you recognize there's an
15 issue, you correct that -- that problem.

16 So we think that there would still have been
17 changes in a real-world situation with HACCP lines
18 operating. You might have -- you would reduce some of
19 the factors by having the split line operation, but you
20 don't have enough of a split line operation
21 possibility, we thought, to really get the job done as
22 far as the research for -- for the HIMP study. We
23 thought that using the different types of plants that
24 were used added some validity to the study.

25 DR. JOHNSON: Thank you. I definitely agree.

1 It would be hard to say that a split line would --
2 would reflect the traditional --

3 DR. CURTIS: The other plants, yes.

4 DR. JOHNSON: Yeah, with the changes that
5 we've already made with HACCP and the changes that just
6 are inherent in the whole process.

7 DR. CURTIS: The committee thought that the
8 additional plants that were added just added some
9 additional support from the standpoint of how this
10 would work in other types of plants and other types of
11 situations.

12 DR. JOHNSON: Thank you.

13 And while I have the microphone, I did -- I
14 think Dr. Aman and Dr. Calloway, we -- the committee
15 would also like to thank you guys for trudging up to
16 D.C. and sitting through this. So thank you very much
17 for your remarks.

18 MS. AXTELL: Thank you, Dr. Johnson. Next
19 question?

20 (No response)

21 MS. AXTELL: -- we have any further
22 questions. And we think we are ready to move on to the
23 next phase of the discussion.

24 So, Dr. Curtis, if you would like to say
25 anymore to this that would be able to kind of -- issue

1 at the moment?

2 DR. CURTIS: I don't think I would be able to
3 hear most of it based on what I've heard, so at this
4 point I think I'll just hang up and -- and look for the
5 minutes of the meeting.

6 MS. AXTELL: Thank you very much, Dr. Curtis.
7 Again, we really appreciate the fact that you made
8 time available within your schedule today and we do
9 appreciate that Dr. Hargis took the time to put
10 together the video presentation for the --

11 DR. CURTIS: Okay. And I know that Dr.
12 Hargis spent many hours putting that together trying to
13 get -- pre-guess what your questions might be and
14 include them in the presentation. Thank you.

15 MS. AXTELL: Thank you again, Dr. Curtis.

16 DR. CURTIS: Bye-bye.

17 MS. AXTELL: Bye-bye.

18 Next Steps for HIMP

19 MS. AXTELL: In terms of the next steps for
20 the HIMP project, I know there had been a great deal of
21 concern expressed by the advisory committee at its last
22 meeting in June with respect to the 11 plants that had
23 been in the project from the beginning and the 16
24 plants whose data was presented at the last advisory
25 committee meeting.

1 I wanted to advise the committee that the
2 additional materials that were provided today are the
3 summary data for the 11 plants that have been in the
4 project from the beginning done in two formats. One of
5 the packages says, "Aggregate Establishment Data."
6 That represents the data summarized in the same fashion
7 as the data provided at the last advisory committee
8 meeting for the 16 plants.

9 The other request that had been made by the
10 advisory committee at its last meeting is that the data
11 for the 11 plants that were in from the beginning be
12 profiled plant -- on the positions on the chart, Plant
13 A to Plant A, Plant B to Plant B, rather than in the
14 format at which it was presented at the last meeting,
15 which is best scores to worst scores for all plants
16 within a group.

17 So I wanted to let you know that the other
18 handout that has the individual establishment data in
19 fact compares the data, Plant A before, Plant A after.

20 And the positions shown on the chart run continuously
21 for each of those plants.

22 For clarity purposes, there is also a handout
23 that identifies each of the plants that are in the
24 group of 11, in the group of 16, in the group of 21, so
25 that there would be no question about which plants are

1 referenced in which categories. Even in the group of
2 11, there is no identification to plant name or number.

3 Again, RTI had shared all its raw data for the 11
4 plants with the National Alliance for Food Safety for
5 purposes of their conducting their work.

6 We asked that RTI prepare the summaries, as
7 you see them, in the same fashion in which they were
8 prepared for the last meeting so that you would have a
9 complete and comparable display of data from all data
10 sets. Again, they prepared it. I cannot tell you who
11 Plant A is. And that was in -- done intentionally.
12 The data remains blinded to the Agency.

13 From the Agency's perspective, we believe
14 that the review from the National Alliance for Food
15 Safety, the conclusions of the review, indicate that
16 adoption of the HIMP models system has shown clearly
17 improved important scores related to the most important
18 organoleptic parameters described as FS-1, septemia --
19 septicemia and toxemia, and FS-2, fecal contamination,
20 and also notes markedly reduced contamination of
21 carcasses with generic E. coli, which is a generally
22 acceptable parameter -- or generally accepted parameter
23 related to plant hygiene and process control.

24 Further, there were improvements noted in OCP
25 parameters 1, 2, and 3, and with respect to animal

1 diseases, miscellaneous conditions, and ingesta
2 contamination.

3 There were increases with respect to OCP-4
4 and -5 noted after the introduction of the HIMP models
5 process in the volunteer plants. And again, we do have
6 the data with respect to salmonella, that the
7 salmonella numbers were increased, particularly in the
8 data set for the 11 plants, also in the data set for
9 the 16 plants, although less noticeably.

10 Again, the National Alliance for Food Safety
11 noted the issue with respect to the compressed time
12 frame on the data collection and the issue of seasonal
13 variation and the issue of the antemortem salmonella
14 infection rate of flocks being brought in to slaughter,
15 which may be contributing factors. They did not find a
16 basis to say that the HIMP inspection process either
17 contributed to reductions or increases with respect to
18 the salmonella.

19 I think it's important to note -- the Agency
20 noted in its review -- and I'll be brief because we've
21 only had the report a few days -- that all of the
22 plants that are operating under the HIMP project have
23 been meeting food safety and OCP performance standards
24 that were set for this project that are -- that are
25 tighter than the standards that are presently in place

1 for non-HIMP plants.

2 And even for the OCPs that showed some
3 increase in defect scores from the baseline to the
4 models phase of the project, still operated within
5 regulatory requirements for non-HIMP plants. That does
6 not mean we are satisfied with the direction of the
7 numbers, and we need to know more about that direction.

8 This is particularly true for the fact of the
9 increased recovery rates of salmonella on carcasses for
10 all of the data sets.

11 (Pause)

12 MS. AXTELL: What are the things that the
13 Agency is doing in part and considering doing in part
14 to address the issues that have been identified and
15 where there are still some questions about the data.
16 Dr. Santiago, at the beginning of this presentation,
17 mentioned that the Agency is looking at revising the
18 current instructions for young chicken plants which are
19 known as Draft 6 and moving to Draft 7.

20 In part, one of the issues that we will be
21 looking at in that Draft 7 is the use of statistical
22 process control, which is also a recommendation that
23 the GAO had provided to the Agency nearly a year ago
24 now, with respect to having parameters for the Other
25 Consumer Protection performance standards, the OCPs, in

1 order that we can clearly identify regulatory actions
2 that can and should be taken when there is -- are
3 repetitive non-conformances in those OCPs.

4 We think that that is an appropriate response
5 for the Agency to make with respect to making further
6 modifications in the instructions and guidelines for
7 the project such that we can determine if there are
8 appropriate means by which we can establish regulatory
9 control over those activities where the data is moving
10 in a direction still within existing regulatory
11 requirements but in a direction we would prefer it not
12 have gone in.

13 I would also like to say that with respect to
14 salmonella we are looking at some options. The
15 National Alliance for Food Safety, both in their
16 written report and in the video presentation, made note
17 of the fact that the Agency needs to look at controls,
18 perhaps looking at the data from the 21 plants that
19 have been involved in the HIMP project, looking at a
20 certain number of other control plants, and examining
21 salmonella data over time with respect to providing a
22 greater degree of assurance that the HIMP project
23 itself is not contributing to the increased recovery of
24 salmonella. That would permit a focus on the issue of
25 seasonal variation so that we can look at that issue

1 more closely.

2 Again, the Agency remains committed -- I
3 should say for the record that the Agency did not
4 request that the National Alliance for Food Safety
5 provide a critique of the GAO report. But the GAO
6 report is a public document and was one of the
7 documents provided to the Alliance for purposes of its
8 work.

9 Most -- of most concern to the committee has
10 been the issue of the -- of the -- or to the Agency in
11 this regard had been the question of study design. Was
12 the study design, conducted as it was in a real-world
13 setting, a appropriate means by which to make a
14 comparison between the traditional inspection system
15 and the HIMP inspection system. We believe that it
16 was, and we were pleased that the Alliance found that
17 as well.

18 The Agency remains committed to following
19 through on the recommendations presented by GAO which
20 specifically are that we have appropriate criteria for
21 plants entering the project; that we focus on the use
22 of statistical process controls for quality defects;
23 that we look at mandatory -- mandating some aspect of
24 formalized training for plant personnel; that we look
25 at ways to increase communication with participants in

1 the project with our own workforce and with
2 stakeholders involved and interested in the project;
3 and that we do in fact have a basis for the use of this
4 study design as a means of being able to move forward
5 with the project.

6 Again, in summary, we are -- the data are
7 what they are. We recognize that there are some very
8 favorable data that have come forward from this
9 project. We have approached this project from the
10 standpoint of saying it is a comparison between
11 systems, which means that we are looking at the overall
12 -- assuring that we do not diminish the accomplishments
13 overall of the traditional system. And that means that
14 we want to be able to have a system that has data or
15 data from the system that demonstrates improvements at
16 least equal to but preferably improvements in food
17 safety and public health concerns.

18 There are improvements that are here. We do
19 not wish to turn our back on those improvements because
20 we believe that they are in the best interests of food
21 safety and public health for the consumers of poultry
22 products in this country.

23 We know that we need to do more with respect
24 to engaging our supervisors and managers in the
25 project. We need to -- need to do more with respect to

1 statistical process control where appropriate, to
2 ensuring that we have effective tools for
3 accountability for plants participating in the project
4 and for ourselves.

5 It has been about assuring that both
6 inspection personnel and plant personnel understand our
7 expectations for the conduct of the pilot, and those
8 are principally the reasons we are looking at revisions
9 of the existing Draft 6 and moving to Draft 7.

10 At this point, I'd like to open this up for
11 questions from the committee. And I believe Dr.
12 Johnson had the first question.

13 Questions and Answers on HIMP Presentation - Panel

14 DR. JOHNSON: Alice Johnson, National Turkey
15 Federation. I know that there are -- are several
16 industry folks here that are involved in HIMP. And I
17 think that everybody will admit there's no perfect
18 system. But I just wonder when we -- when we have our
19 question-and-answer panel if it would be appropriate to
20 pull some of the folks that are -- that are in HIMP
21 facilities into part of the discussion as well?

22 MS. AXTELL: Is that acceptable? Yes. Yes.
23 I think we are at the question-and-answer.

24 DR. JOHNSON: Oh, oh.

25 MS. FOREMAN: Are these public people who are

1 sitting out in the audience like those who only got
2 three minutes to speak yesterday?

3 DR. McKEE: I think what we can do is to hear
4 from the panel with questions from the -- from the
5 advisory council. And we're running a little ahead of
6 schedule, so we could have some questions from the
7 audience that might want to address some of those
8 issues for a short period of time as well.

9 MS. FOREMAN: Could that be open to all the
10 members of the audience?

11 DR. McKEE: Well, we can just address the --
12 the members of the audience, regardless of --

13 MS. FOREMAN: Thank you.

14 DR. McKEE: -- of where they're from.

15 MS. FOREMAN: Good, good.

16 DR. McKEE: But this -- I will limit the time
17 on this.

18 MS. AXTELL: Mr. Govro?

19 MR. GOVRO: Mike Govro, Oregon Department of
20 Agriculture. My experience with HACCP is in a
21 regulatory environment where there is no continuous
22 inspection. Might refer to that as a self-directed
23 HACCP environment. And I think it's fair to say that
24 HACCP has been more successfully implemented in firms
25 where there is a high level of commitment to excellence

1 on the part of management and there is good management.

2 And I'm wondering about the farms that were
3 involved in the study and if there was any screening of
4 those firms or any method by which USDA evaluated the
5 -- the level of competence of the firms that
6 participated in the study? And I -- and I ask this
7 because if we're looking at HIMP as a possible model
8 for use in the entire industry, I think there may be
9 varying degrees of success based on the companies that
10 -- that participate.

11 MS. AXTELL: Thank you, Mr. Govro. I'd like
12 to direct this specific question to Dr. Ken Peterson
13 and with respect to the criteria for plants entering
14 the project. And then I would also like to ask Dr.
15 Calloway to comment with respect to situations where
16 there have been -- there has been a need to take
17 enforcement action in a HIMP plant.

18 DR. PETERSON: What we did for -- when we
19 requested volunteers -- this really goes back to '97
20 and '98. And it was open to any plant that was
21 interested in participating. They came forward with
22 their name.

23 And then what we did was look at the --
24 several things related to that plant. We looked at
25 their -- at the time, their salmonella compliance

1 history under our Pathogen Reduction initiative. Were
2 they in compliance. And if not, then we didn't
3 consider them eligible at that time.

4 We looked at their recent enforcement
5 history. Had there been any suspension or other
6 enforcement type actions taken related to their HACCP
7 plant or their SSOP plant. And again, if -- if -- if
8 that was the case, we didn't consider them to
9 participate.

10 When we looked at them, the ones who
11 volunteered knew that criteria. So I don't think we
12 had any volunteers that were -- that were under those
13 particular levels of scrutiny.

14 So, bottom line, we looked at those things.
15 We made sure they were within compliance. They were.
16 And then they stepped forward and -- and we took them
17 in.

18 MS. AXTELL: Dr. Calloway?

19 DR. CALLOWAY: Again, I can speak only for my
20 circuit, but all the applicable rules of HACCP are
21 applied to the plants within the circuit equitably.
22 Because it is a HIMP plant, it's not -- it's not given
23 any special privilege.

24 And so there was a time in this facility that
25 we felt that they were exceeding the FS-2 fecal

1 contamination levels and certainly were exceeding them
2 above what the -- the norm within the circuit was.
3 This resulted in me issuing a 30-day letter to this
4 facility. And had they not taken appropriate steps to
5 bring the facility back into compliance, to an
6 acceptable level, we would have progressed on with
7 regulatory action as applicable under the rules of
8 practice. They did respond favorably and, as a result
9 of that, did go to installing an antimicrobial rinse on
10 the lines and to bringing in an expert -- outside
11 expert to do an in-depth audit on their plan, their
12 HACCP plan, the implementation of the plan, and to
13 train their supervisors.

14 So merely being a HIMP plant didn't give them
15 any special privilege, and -- and they are treated the
16 same even though they do respond to a higher level of
17 regulatory standard in that plant.

18 MS. AXTELL: Thank you. Dr. Jan?

19 DR. JAN: Lee Jan, Texas Department of
20 Health. My question is more on a technical nature.
21 And it goes back, and maybe I should have known this
22 several years ago but I need to ask it again anyway.

23 Regarding the RTI's results and looking at
24 the end of the line, I'm -- I'm satisfied that the
25 results at the end of the line are better and -- and

1 the review gives me confidence in -- in the overall
2 results. But I -- I'm a little concerned and maybe
3 need some clarification from a technical standpoint on
4 the process for Food Safety 1. When you move the
5 inspectors to the end of the line -- and I don't have
6 poultry slaughter establishments in my area so I'm not
7 -- there may be a technique that I'm not aware of.

8 But it seems to me that when you move the
9 inspector to the end of the line and you take away the
10 opportunity for the inspector see those organs that may
11 indicate septicemia or toxemia and then they may not be
12 able to pick up on it at the end of the line, looking
13 at only a carcass.

14 Now, I know in red meat and in the livestock
15 portion, the internal organs are important to identify
16 that disease condition. Is that the same in poultry?
17 Or how -- how is that -- is one assured that it's not
18 being missed in this process?

19 MS. AXTELL: Dr. James?

20 DR. JAMES: That question was one that was
21 discussed extensively at the beginning of the project
22 amongst subject matter experts within the Agency and
23 outside the Agency.

24 We had quite a concern that -- that carcasses
25 when they're looked at at the end of the line and don't

1 have the viscera associated with them, that we had
2 quite a strong level of assurance that our experts, our
3 inspectors, would be able to determine whether those
4 birds indeed were septicemic and -- or toxemic.

5 And the subject matter experts that were
6 consulted were virtually unanimous in that in young
7 chickens, a septicemic, toxemic bird could be
8 identified at the end of the line without the
9 associated viscera. So that is -- that is a question
10 that received great attention before the project was
11 begun at these plants.

12 MS. AXTELL: Thank you. Ms. Donley?

13 MS. DONLEY: Thank you. Nancy Donley from
14 STOP. I actually have two questions, and they're two
15 totally unrelated questions.

16 One is, I believe, Jeanne, I heard you say
17 that -- that 70 -- that because of HIMP that it allowed
18 70 inspectors to be redeployed to do other food safety
19 inspection functions within a HIMP plant or to fill
20 vacancies in a -- in other slaughter plants. Do you
21 not have the breakdown of numbers there of what went to
22 what?

23 MS. AXTELL: No, I do not. I'm just relating
24 to data from the initial group of 15 -- 15 plants that
25 participated in the project.

1 Again, whether the inspector was -- was doing
2 other work within the plant, certainly the work within
3 the plant was redefined by the HIMP project so that the
4 focus of -- inspectors' time within the HIMP plant is
5 more -- there is more attention devoted to food safety
6 issues.

7 Additionally, by being able to redeploy
8 inspection personnel from the plants, we were able to
9 fill critical slaughter vacancies that were occurring
10 within the local commuting areas of a number of the
11 HIMP plants. The poultry industry over the early years
12 of this project has continued to grow at a fairly
13 steady rate each year.

14 MS. DONLEY: Okay. I think that's -- it's a
15 critically important issue because at the onset of this
16 project the only reason that, you know, my organization
17 was -- were all receptive to the idea of HIMP was with
18 the understanding that it would -- it would free up
19 inspectors to do additional food safety activities
20 within the plant and not to fill vacancies as they
21 occurred nor would it in any way serve as the tool to
22 decrease the size of the inspection force.

23 I -- this is -- it's an editorial comment
24 with this project, and -- this is kind of my last
25 hurrah on this since this is my last term. But our

1 members of Congress see this -- see this project as an
2 opportunity to cut back on inspection staff, to cut the
3 numbers, and this will defeat the purpose of the HIMP
4 project, which was to improve food safety by increasing
5 food safety inspection functions.

6 I am very concerned that that's the direction
7 that this project is headed.

8 Also, having served on this committee from
9 the inception of HIMP, I find it very difficulty today
10 even to determine what successes that -- let's just say
11 for the moment that -- that the numbers at the -- that
12 have come out of these studies show a clear improvement
13 for food safety.

14 I have a hard time justifying and rectifying
15 what we heard from Dr. Aman today and Dr. Calloway that
16 these plants -- and my own personal visits to HIMP
17 plants where I have seen incredible plant innovations,
18 technological innovations. Dr. Calloway, you mentioned
19 that the plant did -- did a renovation. And Dr. Aman,
20 you said too that they did -- that the plant did
21 additional improvements within it.

22 How do we justify these improvements to a
23 change in the way and the positions the inspectors are
24 on the line? I don't see how you can clearly separate
25 the success of this project from the way inspection is

1 being done to the way that the plant is being allowed
2 to perhaps do some improvements of their own.

3 And I have said -- and I have talked to other
4 plant -- plant -- plant managers and -- and companies
5 that may not even participate in HIMP right now that
6 just want the opportunity to do some of these
7 innovations and technologies that we've heard about
8 today. And under the traditional system, would we
9 still see these improvements?

10 I'm also concerned if we open the door to let
11 anyone and everyone who is into HIMP who wants to be
12 and who don't implement these technologies. And a good
13 majority of these plants, to my understanding, have
14 implemented some really state-of-the-art innovations.
15 But what it's going to do is just change the inspection
16 and it's going to water down these successes until,
17 frankly, we are going to be in a worse state than we
18 are under a complete traditional inspection system.

19 I hope not. I would love to see -- I -- I --
20 I support innovation. My organizations support
21 innovations, both technologically, both from FSIS to --
22 to constantly reassess what it is you're doing and how
23 can you do it better. But I cannot, over these --
24 these years that I've been here and over what I've seen
25 today, be able to say -- and I -- I challenge FSIS to

1 say, we can arbitrate all these changes because we've
2 moved inspectors from this point to that point and that
3 all of these new technologies that these companies have
4 implemented have nothing to do with it.

5 MS. AXTELL: Just one comment before we move
6 on. We have maintained the level -- the employment
7 level of inspection resources throughout the duration
8 of this project. So that -- there has not been a
9 decrease in the number of inspection personnel, and
10 that in fact for the inspection activities in the HIMP
11 plants, many of the food safety tasks are actually done
12 at an increased frequency level in these plants than we
13 are able to perform them in a non-HIMP plant. And that
14 is, we believe, an appropriate redirection of their
15 resources.

16 Ms. Foreman?

17 MS. FOREMAN: I'm Carol Tucker Foreman with
18 Consumer Federation. I have three issues I'd like to
19 raise.

20 The first one, I'm sorry that Dr. Murano and
21 Dr. Pierson had to leave because the first one is
22 really not to this issue specifically but more
23 generally.

24 We didn't get -- as I complained earlier,
25 this is a very important and very complicated issue.

1 And we got no advance paper. We got to peel the
2 plastic off of it. I can think of a lot of reasons why
3 that should happen. There's always a reason why papers
4 don't get delivered on time. But I don't know how you
5 can expect the committee to deal with an issue this
6 important and this substantive when you give us the
7 papers within the five minutes before presentation
8 begins, do not have the author of the paper present to
9 give -- to talk and defend the paper, and is clearly
10 the primary author.

11 I found that that's entirely consistent with
12 a change in attitude toward the committee. That's why
13 I'm sorry that your two principals are not here.
14 You've moved it over to Public Relations. The papers
15 have become increasingly last-minute sort of thing.
16 And only when pressed do we get the papers that will
17 make a subject be covered adequately.

18 I -- it seems that the Department does not
19 value the work of the committee as it has in the past.

20 The second point that I'd like to make is --
21 is also more general. We hear a lot about FSIS wants
22 to be science-based. We're going to have a science-
23 based system. And as you know, I think that's
24 terrific.

25 This morning I've been hearing a new word --

1 a new term called "real-world." I don't find that
2 those two mesh very well. I may see the world in a
3 very different light than you see the world. "Real-
4 world" is subjective. It's not science-based.

5 I frequently see that victims of foodborne
6 illness are dismissed because they -- their comments
7 are anecdotal. But you bring us two inspectors who
8 give us anecdotal information.

9 So you're either science-based or you're
10 real-world-based, and in my view, real-world is usually
11 subjective. I see it differently than you do.

12 Third, since this is my last time I want to
13 offer you some friendly advice. Nancy and I and some
14 other consumer people have been supportive of HIMP --
15 of HACCP and of HIMP at no small expense to ourselves.

16 In my organization, we vote on our policy positions,
17 and I have had to defend HACCP and HIMP in our annual
18 meetings. And it hasn't always been an easy thing to
19 do.

20 I would like to have a risk-based system so I
21 would really like to be able to reallocate these
22 resources based on risk. But I can't do it, and my
23 organization won't do it. And I think I speak for a
24 lot of other consumer organizations. When you try to
25 make such a basic change based on material that isn't

1 just without question good data. You can't back into
2 this with data that are challengeable. You can't --
3 back into it with a kind of apologetic, "well, you
4 know, maybe we wouldn't have done it exactly this way
5 ourselves" sort of review that you've got from these
6 people. It won't fly.

7 Now, you may think that because of the
8 current political situation you can push this through
9 the Congress. But I'm going to tell you that the
10 Agency's credibility with the public is pretty damn low
11 after the last three months. I think you're spitting
12 in your own soup if you try to push this forward
13 without going back. It would take so much less time
14 and it would cost so much less money to go back and get
15 it done the right way before you move forward because
16 the way things are right now, the next time the
17 inspectors union goes to court and sues on this issue,
18 Consumer Federation of America will be with them. And
19 I would hate for that to be the case.

20 I think those are probably my final words to
21 you.

22 MS. AXTELL: Thank you, Ms. Foreman. Mr.
23 Link?

24 MR. LINK: Sorry. I dropped my card. I
25 forgot.

1 Maybe this isn't the right time to ask this
2 question, but I'm thinking about moving forward. Can
3 you talk about where you are? You've got 21 chicken
4 plants in the program right now. Are there more
5 waiting in the wings? What's happening in turkey and
6 pork and beef? Are you familiar with the status on
7 that?

8 MS. AXTELL: Very briefly, we -- we do have a
9 couple of plants that are swine plants that are
10 participating in the project. And in fact, earlier
11 this week we met with representatives -- several of us
12 met with representatives from those plants and from
13 additional plants that are interested in coming into
14 the project. We are proceeding on -- on that side as
15 well.

16 There also are two -- two turkey plants --
17 correct me if I'm wrong on the numbers here -- that are
18 also participating in addition to the 20 young chicken
19 plants that are in. There were 21 over the total
20 course of the project, but one has dropped out. So
21 there are only 20 in the project.

22 We are hopeful at some point of being able to
23 have five swine plants engaged in the swine portion of
24 this project and five turkey plants. We believe that
25 we need, given the size of those two industries, we

1 will need data from five plants -- five market hog
2 plants and five young turkey plants in order to proceed
3 with making determinations on those two species.

4 Ms. Kaster?

5 MS. KASTER: Two questions. My first
6 question is for Dr. Aman and Dr. Calloway. What was
7 the mindset of your inspectors, excuse me, before you
8 started into HIMP? Were they apprehensive, as we've
9 heard that many inspectors are, and then they've become
10 more positive about it, as you guys described? Or were
11 they always pretty open to it?

12 DR. AMAN: Any time there's a change, you
13 know there was some apprehension. They knew the duties
14 were going to change. But I think they were
15 enthusiastic about what they could see. I actually
16 spoke to or saw several people that came to the plant,
17 initially told them what their new roles would be, and
18 they became very excited about it. And of course, that
19 just was a competitive type situation. Had to vie for
20 promotion to get these positions. So it's gone over
21 very well.

22 MS. KASTER: My second question is, the group
23 from GAO that reviewed the -- that -- in the report
24 that was referenced, what do you know about the -- the
25 technical background or makeup or familiarity? You

1 talked a little bit in the -- in the response. I'm
2 wondering about the familiarity with the group from
3 GAO. Do we know, are they statisticians? Do they have
4 some familiarity with how this was set up? Just --
5 maybe I'm the only person in this room that doesn't
6 understand how that goes, but if somebody could just
7 walk us through that a minute, that would help.

8 MS. AXTELL: I actually -- I do not know the
9 academic background of the individuals who participated
10 in that particular project. I know yesterday two
11 representatives from GAO were present in the room. I
12 do not see them here today. So I really cannot comment
13 on the -- the background of the individuals who
14 conducted the study.

15 Dr. Lafontaine?

16 DR. LAFONTAINE: Yes. Just a brief comment.
17 And I'm tacking onto Nancy Donley's comment.

18 In any species in any strata, there is a
19 whole range of performers when it comes to plants. And
20 I speak from personal experience in my -- my state.
21 Those who -- remember when -- is to do it right the
22 first time. Food safety unquestioned.

23 The other is that usually it's less than five
24 percent, maybe -- whatever your situation is, that you,
25 unfortunately, have to use command control. It just

1 doesn't go away. I don't care what system you have.

2 So my advice to the Agency is, and back to
3 Dr. Petersen's comment, the change based on the GAO
4 report, Dr. Murano publicly stated that it was no
5 longer a mandatory across-the-board but rather
6 voluntary on the basis of the plants, to carry that one
7 step further. Use oral type criteria in making
8 decisions on who -- who can eventually enter this
9 program if it continues to progress because I -- I
10 strongly feel that there is a subset that are going to
11 need strong government presence and enforcement action
12 in any species that you're involved with.

13 So put that -- my suggestion is, mark that
14 down, as we say, as a must-do as you progress.

15 MS. AXTELL: Thank you, Dr. Lafontaine. Dr.
16 Johnson?

17 DR. JOHNSON: I just want to throw something
18 out to the committee. I think that the comment that it
19 would be good to have had an opportunity to read the
20 report and absorb it and -- and be able to talk to Dr.
21 Hargis is valid, although I do recognize the Agency --
22 the whole review process was a part of the
23 recommendations that were made from this committee in
24 June, that we slow down and look at the data one more
25 time. And so I -- without being too critical of that.

1 I wonder if the committee would want to try
2 to find when Dr. Hargis may be coming back into the
3 country. And maybe we could have time to read the
4 report and have a conference call or something and be
5 able to -- to have time to absorb the report a little
6 bit and talk to Dr. Hargis directly, if that was
7 something that we would want to recommend as a part of
8 this project.

9 DR. MCKEE: I certainly think that is a
10 doable if the committee would choose to request that.
11 Okay. I see a lot of nods, so we'll -- we'll plan on
12 that. We can have a conference call and have time to
13 absorb the material.

14 MS. AXTELL: Dr. Leech?

15 DR. LEECH: Irene Leech. My question is
16 about the companies that dropped out of the project.
17 You know, often in the research that I do, we try to
18 show that the folks who are particularly in an
19 experimental design where people are volunteered, to
20 show that the folks who aren't in it are not different
21 from those that are and that kind of a thing.

22 Why did folks drop out of the project? And
23 were those companies different from the ones that
24 stayed in?

25 MS. AXTELL: Dr. Petersen?

1 DR. PETERSON: Well, briefly, I can tell you
2 what I know about the one plant in particular that
3 dropped out, which isn't much.

4 They volunteer for reasons of their own. And
5 we don't -- we don't investigate what those reasons
6 are. And so if they drop out, they are for,
7 presumably, business reasons of their own.

8 I can say the plant that dropped out was not
9 in any particular jeopardy in what they were doing
10 within the project. So for whatever reason, it was not
11 related to that.

12 DR. McKEE: We -- we have -- we were ahead a
13 while ago but are kind of behind on schedule at this
14 point. What I'd like to do, I think, is we'll expand
15 the time at the end for public comment and include any
16 comments that those in the audience might have to make
17 on this subject as well. There will be a sign-up sheet
18 out front. I think that's the fairest way to do that.

19 And at this point, we will break for lunch.
20 We're scheduled to come back at -- at 1:30. That'll
21 give us about 50 minutes. So if we can, let's try to
22 maintain our schedule and be back here at 1:30.

23 (Whereupon, at 12:40 p.m., the proceedings
24 were adjourned for lunch, to reconvene at 1:30 p.m.,
25 the same day.)

1 but that was her -- her recommendation on making sure
2 that all levels understand they are empowered to
3 protect public health.

4 Let me get my thoughts together here.

5 In the -- the next one was unchanged.

6 Then we get into the additions to joint
7 training. The first sentence stays the same. And then
8 I've added two sentences. "Example topics." We're
9 talking about job training now. "Example topics would
10 be technical issues such as food safety interventions
11 and foodborne pathogens. Joint training is not
12 appropriate for FSIS enforcement training." So that
13 was the -- how I modified that.

14 Going to the -- the next item, a new entry
15 that was a suggestion. And that is, "also encourage
16 continued sharing of FSIS training materials with
17 industry." So regardless of what is being put out,
18 even though in some cases it's not appropriate for
19 joint training, to share that with industry so they can
20 be aware of what is being taught to the FSIS employees.

21 And then, the final change -- let me make
22 sure I got my thoughts together. Yeah.

23 The final change is where we talk about
24 considering alternative technologies. In addition to
25 the use of land-grant college, we also put in "and

1 public health agency training infrastructures should be
2 investigated."

3 And then also, another sentence. "Also input
4 from consumer groups should be considered as you look
5 at the training that you're going to extract from the
6 land-grant colleges and the public health agencies."

7 So those are the -- the changes. Are there
8 any comments? Yeah, Lee?

9 DR. JAN: Dan, I have no comment regarding
10 Question Number 2. But when we talked about Question
11 Number 1 earlier, we brought up a -- what we felt was a
12 need to increase the education level of the inspectors
13 entry-level. And I think it would be appropriate to
14 include in this document.

15 DR. LAFONTAINE: Yeah, I -- Lee, you're
16 right, and I apologize. In fact, my admin assistant
17 reminded me but it still didn't get in there. So we
18 will add a sentence to that effect in Question 1. A
19 recommendation that we -- that FSIS work towards
20 increasing the qualifications -- educational
21 qualifications of their entry-level personnel.

22 Mr. Chairman, I think that's -- are you going
23 to put it in there? Okay.

24 (Pause)

25 DR. LAFONTAINE: Is that succinct enough?

1 Okay. Good.

2 Are there any other comments or questions?

3 (No response)

4 DR. LAFONTAINE: Okay. I see no comments,
5 suggestions. So let's consider it the full committee's
6 consensus.

7 Mr. Chairman, do you have any -- Mr.
8 Chairman, do you have any closing comments on this
9 topic?

10 (Pause)

11 DR. LAFONTAINE: Dr. McKee, do you have any
12 closing comments before we move on?

13 DR. McKEE: We'll make this a final, if
14 that's okay with the -- committee.

15 DR. LAFONTAINE: Okay. Thank you.

16 DR. McKEE: Okay. Thanks.

17 DR. LAFONTAINE: Thank you for the
18 opportunity.

19 (Pause)

20 DR. McKEE: Okay. I think we're ready to
21 discuss Standing Subcommittee Number 2, Escherichia
22 coli 0157:H7 Developments. The lead on that committee
23 is Mr. -- Mamminga. Excuse me. I'll get it right by
24 the time you leave.

25 MR. MAMMINGA: Okay. Well, Doctor, you are

1 not alone in not being able to pronounce my last name.

2 So no offense taken at all.

3 Briefing - Standing Subcommittee Number 2

4 Escherichia coli 0157:H7 Developments

5 MR. MAMMINGA: First, I -- I would be remiss
6 if I did not thank the FSIS support staff that assisted
7 us in our committee. I'm telling you, these people are
8 essential and they just do a really a good job. And
9 they stay until it's over with. And there's -- I'm
10 leaving this committee. I want to make sure that those
11 thanks are handed out.

12 Dr. -- leaving as far as the issue, but for
13 those who do flip charts and write on computers and
14 stuff, without them we would still be in that room. So
15 my thanks to you on their behalf.

16 When we first received our agenda and seen
17 that we were going to be discussing E. coli 015:H7
18 developments, that's kind of a long and broad subject.

19 And when we looked at the issue paper, however, we
20 found that FSIS was asking us for a couple of very
21 specific things and that the in-depth verification
22 review of hazard -- control point systems at slaughter
23 and fabrication plants that supply grinding operations
24 with raw beef materials that have been found to contain
25 E. coli 0157:H7. We were informed that FSIS has not

1 established a structured process for systematically
2 assessing the HACCP system that these operations that
3 supply raw beef material. And of course, we all know
4 that the industry is being asked to reassess their
5 HACCP system.

6 So with that in mind, the Agency asked us
7 first, should FSIS target IDV review resources at
8 slaughter and fabrication establishments. And then the
9 next question was, if yes, explain; if it's no,
10 explain.

11 So the first thing we did was address that
12 first question. And we felt that, yes -- and this
13 starts at the top of our report here -- that FSIS
14 should target IDV review resources at slaughter and
15 fabrication establishments.

16 We suggested that -- we know that IDV reviews
17 can be done for cause. But looking at this issue, we
18 thought that it would also -- IDV should become two
19 programs to address this question. Automatically, when
20 there is a positive sample for E. coli 157:H7 or human
21 illness occurs, both of which we acknowledge are
22 reactive. However, a random system addressing these
23 questions might be more preventative or proactive. So
24 we said -- and a random system which we thought would
25 be preventative.

1 It was kind of necessary for us to go through
2 all of our thoughts and processes about E. coli and
3 then keep coming back to this issue. And even though
4 we weren't asked about the next two things, we decided
5 in good conscience we were going to say them anyway.

6 And that is, a trace-back system is important
7 to help identify suppliers of grinders. Moshi's
8 already taken that typo out of the report. This is
9 difficult logistically because grinder use -- grinders
10 use multiple suppliers to create grinding materials, as
11 in coarse drying bull meat -- trimming.

12 We went on to say on farm interventions at
13 the producer level should be done as well as
14 interventions at every step along the farm-to-table
15 continuum. FSIS and APHIS need a regulatory structure
16 that can address pathogens that may not affect animal
17 health, in the case of E. coli 157:H7, but do have a
18 human health impact.

19 And then the committee members went through
20 trying to give you some specific circumstances that
21 might trigger an IDV review. And you can take them
22 individually or collectively or -- or however because
23 all of these things will play a part. And here we have
24 to compliment committee members for really thinking and
25 talking it out and putting their heads together.

1 But among these things, proactive IDV review
2 triggers, assess more during the high-risk summer
3 months. We're already finding a lot of data out there
4 that there are certain months of the year where there's
5 a much higher incidence than others. Obviously, look
6 at HACCP plan deficiencies and NRs. Prioritize testing
7 at larger volume plants or those that supply multiple
8 grinders. Cross reference the suppliers and positive
9 E. coli testing in a database. Multiple exposures to
10 the database would trigger an IDV.

11 To have a district manager or consumer safety
12 officer process to help determine IDV appropriateness.

13 The consumer safety officer could review records and -
14 - and trigger an IDV review team, another option.

15 Random plants selected for IDV based on
16 information by -- gathered by FSIS. In other words,
17 all the information that you gather. Again, to focus
18 on the public health risks. We had a very specific
19 proposal about a standardized testing program and using
20 statistical processes to monitor the prevalence of E.
21 coli 0157:H7 or other indicator organisms. Tests on
22 trim or ground products. Develop a program based on
23 plant size or production volume or based on lot size to
24 determine if a positive test result is -- is a natural
25 variation or out of control.

1 Sample size selection should be based on
2 organism prevalence, sensitivity testing, and targeted
3 -- levels. Obviously, that might be an option that not
4 all plants would buy into, but it would be an option
5 for them.

6 Again, going to the other end of the
7 spectrum, target plants that -- that are without
8 preventative measures. Have scientific data available
9 to indicate if an IDV is needed.

10 And on the next point here, might have been
11 the point -- really, one of the biggest points that
12 maybe we didn't hit it between the eyes well enough.
13 But the statements is, let the industry know FSIS
14 expectations. And since then I have been approached to
15 add, public and inspectors and almost everybody in the
16 process. And that might be one of the more profound
17 statements that came to me. And I'll leave it up to
18 you folks. If you would like to add public,
19 inspectors, along with industry and all those other
20 constituents that you have to let them know the
21 expectations.

22 And this was brought to us very clearly by a
23 representative of a small and very small and medium-
24 size meat process association, who, I think very
25 correctly, observed that when we started, FSIS had a

1 perspective or expectation. Industry perhaps had a
2 perspective. Inspectors may have had a perspective.
3 States may have had a perspective. And they have not
4 meshed together as well as they could have if we would
5 have done a better job of clearly stating the
6 expectation.

7 That ties into what Dr. Lafontaine's group
8 brought up this morning about training and the
9 appropriateness of training people together in the
10 expectations. Then it's not a secret.

11 But that little -- that one right there
12 probably should be expounded upon a little bit by at
13 least indicating the constituents that we all have in
14 this -- in this process.

15 And again, the last individual comment,
16 random IDVs could be used to build benchmarks.

17 Now, all of these things that we have
18 supplied, keep in mind that any one or two or three of
19 them together could be what triggers this -- this IDV
20 review.

21 But the last statement on here, the Agency
22 should come back to this committee with the proposed
23 criteria for withdrawing inspections if timely
24 preventative measures are not put in place -- into
25 place. Again, those of us that deal with rules of

1 practice on a daily basis and take actions based under
2 law and regulation, sometimes for our -- all of our
3 constituents, they wonder when does it ever end. When
4 is the last straw. And so it was put in there not to
5 write your program for you but to tell you that I think
6 we'd like some -- some information from you about when
7 is the time to withdraw inspections.

8 Now, Marty Holmes had some ideas, maybe, for
9 finetuning it. And we'll see if we can get them out
10 slow enough that Mr. Dreyfus can -- can work them in as
11 we go.

12 I like that, Mr. Dreyfus. I think that's the
13 first time I ever called you that. Oh, well. Be
14 polite.

15 Marty, would you like to offer your
16 suggestions up?

17 MR. HOLMES: I'd be happy to. First of all,
18 I want to -- to again with -- thank the staff that
19 helped us last night. We were the last group to
20 finish, and at the very end we were scrambling around
21 to get something on paper. So as I read through this
22 again today, I -- I see the -- there's a lot of red
23 herrings that don't necessarily all tie together here.

24 So I would like to at least make some
25 recommendations here. And we can kind of shoot them

1 down as we go.

2 Obviously, you caught the grinder mistake.

3 The third -- the fourth paragraph, where it
4 begins, "On farm." What -- I've just drafted some --
5 some potential language here. Let me just read it.

6 "Intervention -- intervention research and
7 implementation should occur every step along the farm-
8 to-table continuum." So not only intervention research
9 but the implementation of -- of positive outcomes
10 should be applied, whether it be at the producer level
11 all the way through the farm-to-table continuum. I
12 think that kind of makes it a little more concise and a
13 little more -- we're talking about producers here, but
14 then maybe saying that the -- and other places along
15 the chain.

16 So I think I would -- I would make that one
17 recommendation to -- to the committee to change that
18 sentence to read, "Intervention research and
19 implementation should occur every step along the farm-
20 to-table continuum." And obviously, just because it's
21 research doesn't necessarily mean we're going to
22 implement it if it's not effective. But that would be
23 one suggestion there.

24 The next sentence, I've drafted something
25 here. It says, "FSIS and APHIS need better

1 communication and structure that can help address
2 pathogens that may not affect animal health but do have
3 human health impact." I think that's a little more
4 what we were trying to achieve last night in our -- in
5 explaining that better.

6 Anybody have any concerns about changing that
7 to read that way? Would that make better sense?

8 (No response)

9 MR. HOLMES: Okay. I'll give you that --
10 motion.

11 In the -- the proactive IDV review triggers,
12 I think these are more trigger considerations more than
13 they are triggers. Because as you read through those,
14 those wouldn't all necessarily be classified as a
15 trigger or fit into that category. So I think that
16 just considerations for FSIS to look at in making an
17 IDV consideration to send a team in, I would change
18 that to, "review trigger considerations" or even
19 "proactive IDV considerations." I don't know exactly
20 how you want to term that.

21 We had some -- quite a bit of discussion on
22 bullet points three, four, five, and six. And I'd like
23 to at least let the rest of the committee know where we
24 were going with that.

25 We had -- some of us had concerns about

1 testing large plants just because they're large.
2 Others felt large plants made sense because they're
3 producing a larger volume of product, means just a
4 multiple -- multiple customers, that if there was a
5 problem going on there, it could have a larger impact
6 on public health than -- than another plant that might
7 not be as large or producing as much product or have as
8 many customers.

9 And so we basically said, well, if you do
10 that, you need to -- before you spend all this money --
11 we were talking about resources yesterday and how
12 expensive it was to do an IDV and those kind of things.

13 And before you go to spend -- spend a significant
14 amount of time and resources and -- and money sending
15 somebody to do an IDV, the CSO or the district manager,
16 somebody at the district level would probably have some
17 indication based on NR information or, you know, actual
18 in-plant experience at that individual plant to know
19 whether an IDV would be appropriate. You know, they
20 have a good pulse on the -- on the plant to know
21 whether or not they're -- they're a good operator and
22 -- or whether there -- there's a legitimate concern
23 there.

24 So that's basically what those four bullet
25 points were trying to say. If you do -- and it also

1 comes down to, based on public health risk. The -- the
2 -- the bullet point says, focus on public health risk.

3 That is talking about large plants, but realize, just
4 because they're large doesn't mean -- necessarily mean
5 they're a public health risk. There may be plenty of
6 information to -- before you go to that expense in
7 resources of sending an IDV team out that you may --
8 may say, no, it doesn't make sense to do that in this
9 instance.

10 So I'm not sure we've really captured --
11 captured that the way it was intended last night. So I
12 don't want to give the -- at least the subcommittee's
13 impression last night was not that -- just because it
14 was a large plant, that would trigger an IDV, although
15 that would be a public health risk to consider because
16 of the volume and the potential for multiple customers.

17 But I want to make sure that the Agency is
18 getting the right understanding from at least the
19 subcommittee's perspective last night.

20 We also went on to -- to say that if all
21 plants -- so that you didn't have a large-small plant
22 confusion here, maybe all plants that are slaughter
23 operations or fabricators producing trim that are going
24 to be sold to customers, that all of them test -- test
25 for 0157:H7 on their trim to develop some kind of

1 national baseline, for lack of a better term, of what
2 -- what is actually occurring. And that just because
3 a positive is reached by one -- say, one of my
4 customers, if -- if I've got -- if I'm creating data
5 that shows I'm within -- within whatever is -- is
6 normally found, it doesn't necessarily mean that I need
7 an IDV. There may be a large plant that's way outside
8 the -- the national average or there may be small
9 plants that are way outside the national average.

10 But maybe actually testing for 0157:H7 on
11 trim at -- at both the packing house and maybe the
12 fabricator level to see what -- what's going on there.

13 So I don't know if I'm making that clear.

14 And then, this question about target a plant
15 without preventive measures. I'm not sure why we even
16 have that -- that in there because if there's no
17 preventive measures they wouldn't be operating because
18 we have a new 0157:H7 policy that says they do have to
19 have a preventive measure in place. I'm not sure why
20 that bullet point was actually in there.

21 And then, the -- I had made the same comment
22 here. Let the industry and all -- actually, let all
23 stakeholders know FSIS expectations, which was what
24 Mike was just referring to earlier.

25 So anyway, those are some draft

1 considerations that I'd like for anybody on the
2 committee or subcommittee to comment on. And you know,
3 we could have a subsequent motion to give a revision.

4 Yes, sir?

5 MS. DONLEY: Nancy Donley from STOP. And I
6 had to leave, as you were all scrambling to get the
7 last few things on paper.

8 But I just want to go to the -- because I
9 don't want to count all of them -- big -- the large --
10 on the SPC. We had talked about that as being
11 something that would be an industry-generated process.

12 And -- and that the companies would be -- be doing
13 their own statistical process control. And -- and this
14 is a big "and" or a big "but" or a big "we'll see" --
15 that they share this information, make this information
16 available to FSIS, and that FSIS would have access to
17 this information to monitor and -- and -- and see it.

18 The plants that choose not to do this type of
19 process would then be targeted for an IDV. But if --
20 if -- if plants are willing to share their information
21 and shows that things are all right, they would not be
22 the ones that would get targeted.

23 So if we could put in there somewhere that it
24 -- it's the plants doing this and sharing the
25 information with -- or making information available to

1 FSIS.

2 DR. LAFONTAINE: I have a -- I don't know if
3 you'd call it an editorial or administrative change.
4 Not change but comment and change.

5 In the fourth paragraph, we talk about "FSIS
6 and APHIS need a regulatory structure," et cetera.
7 That is -- that goes against the current law. By law,
8 in the mid '90s, APHIS was restricted from being
9 involved in -- being considered or being involved in
10 food -- food safety issues. And in fact, a certain
11 group of people from APHIS came to FSIS at that time
12 because of that congressional action. The folks who
13 have -- currently have on-farm regulatory authority is
14 the Food and Drug Administration.

15 So you -- I just wanted to point out to the
16 full committee that that statement goes against current
17 congressional law.

18 And personally, I think APHIS should have
19 that authority, but that's -- that's just a personal
20 opinion.

21 So you need to -- if you keep it as you -- as
22 it is, recognize it's not a -- it's a no-go from a -- a
23 law viewpoint now. Or statutory viewpoint.

24 MR. HOLMES: If I could interject there,
25 that's -- obviously, it's not up there yet, but that

1 was one of the recommendations that I kind of read a
2 second ago ,realizing exactly your point. And I think
3 I -- I said FSIS and APHIS need better communication
4 and structure -- whether you want to take out the word
5 "structure" -- but we're moving the word "regulatory"
6 there. FSIS and APHIS need better communication and
7 structure that can help address pathogens that may not
8 affect animal health but do have a health -- human
9 health impact.

10 DR. LAFONTAINE: Marty, no matter how you cut
11 it, you're still putting APHIS in a food safety role.
12 And I'll just -- I'll drop it at there. It's -- it's a
13 no-go in the current statutes.

14 MR. HOLMES: Well, it's really not -- I mean,
15 currently FSIS and APHIS talk regularly on -- on these
16 types of things. BSE is one specific instance I can
17 think of, affects both animal health and human health.
18 And -- and I agree with you, there's not -- there's
19 not a -- I think asking for them to communicate better
20 between each other about these pathogens that may not
21 be affecting -- affecting live animals but they do
22 affect -- have a human health impact, it'd be
23 beneficial, even if we're not talking about changing a
24 regulatory authority by any means. That's the only
25 reason they would have done that.

1 MS. TUCKER-FOREMAN: Yeah. Dan -- Dan's
2 right about that. And I think since we're a USDA
3 committee that maybe the best way to do it is to limit
4 it to communication and so we're not talking about
5 structures. They're not prohibited from talking to
6 each other. Would that be okay with you, Dan?

7 DR. LAFONTAINE: Yes, ma'am. That -- that
8 would be consistent with what the current statutory
9 language is.

10 DR. MCKEE: Okay. Do we have anybody else
11 that has an amendment they'd like -- Dr. Jan?

12 DR. JAN: Lee Jan, Texas Department of
13 Health. I just notice or -- or you talked a lot about
14 testing and your first trigger -- I think you've
15 changed the heading now. But the first one says, "Test
16 more during hot summer months." I don't see how that's
17 a trigger unless you -- you're testing to identify
18 positives and then those positives -- I'm assuming that
19 may be what you're -- what you're testing for, to -- to
20 --

21 MR. MAMMINGA: I think the object was that if
22 you test more when the prevalence is highest, then you
23 may find that the interventions, whatever they are,
24 aren't successful. And that could then --

25 DR. JAN: And that would trigger an IDV.

1 Okay.

2 MR. MAMMINGA: That would be a consideration
3 when -- when you're thinking about doing an IDV.

4 DR. JAN: Okay. And that -- I thought that's
5 where you're going, but I didn't really read it that
6 way.

7 MR. MAMMINGA: I understand.

8 DR. JAN: But the other thing, and Marty, you
9 talked about testing trim and establishing a national
10 level of acceptance or a national occurrence in trim
11 and some of these other products going to -- that will
12 be destined for grinding. I think FSIS Directive 44
13 dash 02 established a standard, and that's either less
14 than detectable or no detectable organisms. So I don't
15 know that you can recommend that you establish an
16 acceptable level when they've established that zero is
17 the acceptable or is the norm.

18 So I think that -- that with 44-02, that
19 directive -- that notice requiring those type
20 establishments to address that hazard and -- and -- and
21 it almost states -- and I don't think that these words
22 are verbatim. But basically, it says that it is a
23 hazard reasonably likely to occur unless you can prove
24 otherwise, I think. So if they're going to have to
25 address that as a hazard really likely to occur and

1 then control that hazard, then that -- the only
2 acceptable control is below detectable levels.

3 So I'm not sure that coming out and saying we
4 want to establish a national acceptance level is
5 appropriate from this committee.

6 MR. MAMMINGA: The only other thing was --
7 other indicator organisms -- or indicator organisms.

8 MR. GIOGLIO: This is -- I would just follow
9 up on that. I think the discussion also was more
10 centered on how confident the sampling program was to
11 be able to find the organism. It was -- it's not per
12 se what the positive rate is but how well you've
13 designed that protocol to find it if it were there.

14 So I think that was more the intent that we
15 had as well.

16 DR. MCKEE: One of the -- go ahead.

17 MR. LINK: I was just going to -- this is
18 Charles Link. I think part of the -- the intent of
19 that bullet point wasn't to establish an acceptable
20 level for E. coli but more a statistical what's
21 happening in the real world when you're out there
22 looking at these samples. If you've got a sampling
23 program and one out of every hundred times you find it,
24 and that's what typically happens in your facility,
25 then that's -- becomes your norm.

1 Now, if all of a sudden you start finding it
2 10 out of every 100 times, something happened. And
3 that might be the trigger mechanism to say, something's
4 up, let me go take a look.

5 And you may find that one out of every 100
6 times, everybody finds it except for Plant A over here,
7 who finds it more.

8 So it wasn't necessary to set some tolerance
9 but more just a measure of what's going on out there
10 and if it does tweak up, we see that and we can address
11 that. If that makes sense.

12 DR. JAN: Just -- I know what you're talking
13 about and I see where you're coming from. But -- but
14 if you're talking about one out of 100 or one out of
15 1000 or one out of X, finding 0157:H7, it -- the plant
16 still is going to have to take corrective action under
17 417.3, or whatever number that is. So -- so then --
18 then that would already be documented.

19 I mean, you're already going to have records.
20 But that -- then you could use that information. So -
21 - okay.

22 MR. MAMMINGA: The -- the challenge that this
23 committee had you have now experienced because we were
24 asked to -- to give FSIS some advice on what
25 conditions, plural. And obviously, with the

1 intelligence of those folks who are in attendance,
2 either as participants or in the audience, you can get
3 about as many opinions on very specific items. Very
4 good opinions. Expert opinions. Excellent opinions.

5 But we're -- we're -- we're kind of charged
6 with painting with a broad brush to give FSIS some
7 direction on some conditions, perhaps not all
8 conditions or the only conditions. Better ones may
9 come up.

10 So we in haste, after a lot of discussion,
11 made this list. It is not perfect nor all-inclusive
12 nor a mandate to you, obviously, that this is what you
13 have to do. I think we've had some very excellent
14 suggestions on fixing a few of the -- of the sentences
15 to clearly give the direction that we wanted to give.
16 But it was not our intent to give you a mandate ready
17 to be put into a directive or a regulation, obviously.

18 So could we -- could we do a little
19 finetuning? And I think Marty's doing that now. He's
20 really a good wordsmith. And I would have him at my
21 side at all times because -- yeah, he's triaging the
22 computer as we speak.

23 And I -- I love these things because they're
24 really -- when you get really smart people together,
25 they -- they come up with great ideas. And sometimes

1 it's hard to get them on one piece of paper. But we
2 did the best we could.

3 And Marty will work with Moshi and fix it.
4 But I -- give him a few minutes to do that. Maybe you
5 want to move on and then come back to the finished
6 document, and then we can submit it to the committee.

7 And again, thank you all for your
8 considerations in these matters.

9 DR. McKEE: Okay. I will move on to the
10 Standing Subcommittee Number 3. I would remind, as we
11 approach the -- toward the end of the agenda, if you
12 have public comment, to sign up out front. We will
13 continue to hear the discussion on procedures for
14 evaluating state meat and poultry inspection programs.

15 Dr. Jan?

16 Briefing - Standing Subcommittee Number 3
17 Procedures for Evaluating State Meat and Poultry
18 Inspection Programs

19 DR. JAN: Okay. Thank you, Mr. Chairman. I
20 will report on this committee.

21 The issue, as you mentioned, that we were
22 charged with was to evaluate the -- to review the
23 procedures for evaluating state meat and poultry
24 inspection programs. And we began our deliberation.
25 And -- and we had part -- some of the members of the

1 subcommittee were not dissatisfied necessarily with the
2 document but felt that it -- maybe it did not go far
3 enough in that the document addressed the review in the
4 system, the state inspection system, and not
5 necessarily the outcome when you talk about the outcome
6 being the product from state inspection establishments.

7 The outcomes addressed in the document talk about
8 expected outcomes to meet the requirements of the law,
9 do you have a program that's equal to.

10 So after much deliberation, we felt as a
11 subcommittee that to address that issue as well as
12 outcomes related to the administrative management
13 program that -- that part of the federal oversight --
14 or as part of the federal oversight, FSIS should take
15 samples of product produced at state-inspected
16 establishments.

17 And we considered several options. One of
18 them would be that the states would just send the
19 product -- the sample -- the products to be sampled to
20 federal labs. And it'd be that way. It'd be the one
21 lab -- the same lab that's doing all these testings.
22 The other option would be that states continue to use
23 the labs that they're using but quarterly or on some
24 statistically sound plan FSIS would collect the samples
25 and -- and have them tested. And then that would be

1 used to -- to then compare the product standards for
2 food safety to the standards that are established in
3 federal inspection establishments.

4 So we -- we kind of left that open then
5 without any specifics on how to do that. But we left
6 that at -- with the Agency then to look at how can the
7 data that is acceptable to all parties concerned -- to
8 give them the confidence that that product is safe.
9 And so we feel that FSIS can revise that sampling
10 procedure.

11 Some of the other issues that we thought that
12 might make this a little better document would be when
13 -- when the establish -- when the state program is
14 required to submit a state performance plan, the
15 document talked about documentation that is expected.

16 And the question -- or the issue that we felt
17 needed to be addressed would -- would be that there be
18 a little more delineation of which of the documents
19 would need to be submitted to Washington as part of a
20 plan and which of the documents would need to just be
21 available for when there's an on-site review. And
22 obviously, there -- some of those are pretty clear
23 which ones need to go to Washington.

24 But there are some that may be some
25 confusion. And to have it consistent from state to

1 state, we felt that it would be better that it -- that
2 documentation was -- was broken down to part of STP and
3 part -- and then the other part would be just records
4 to be available for review.

5 We felt that in the section that talks about
6 training, it -- it specified that state plants --
7 inspectors from state programs needed to be trained.
8 And it listed certain training. It talked about basic
9 slaughter, basic processing, but it omitted some of the
10 important training that we feel states need to be able
11 to receive if they're going to be expected to be equal
12 to. And that -- and so we want those -- or suggest
13 that those be put in the document. That would be
14 consumer safety officer training and the EVMS or the
15 humane slaughter training that are new training. And
16 as other new trainings come up, that they be included
17 in -- in that process.

18 And then the state annual report, that --
19 that they wanted to clarify that the state annual
20 report, when they do the self-assessment, that that
21 report would include a report from the states on each
22 of the elements that are defined in the document and
23 include outcomes of the -- of the evaluation for each
24 of those outcomes.

25 One area that we actually failed to talk

1 about in the committee meeting I'd like to just bring
2 up here and that way we can discuss that. The document
3 also talks about in -- on the page three, it says, "On
4 occasion, FSIS entered into a separate agreement with
5 state -- programs to conduct federal inspection --
6 federal inspection activity on behalf of FSIS." These
7 -- these are outside the scope of this document.

8 I want to point out that the document
9 recognizes that but is not addressing that here.

10 And then there's a footnote that says that,
11 "These agreements are governed by FSIS Directive 5721,
12 cooperative agreements for federal activity to be
13 conducted by state employees." And then there's a note
14 to that footnote that says, "To be drafted based on
15 Parts 3 and 4 of Directive 5720.2, Revision 2," which
16 is the document that is currently being used -- that
17 state programs use to assess themselves in FSIS --
18 state programs.

19 And I just wanted to go on record as stating
20 that this drafted -- this proposed drafting of this,
21 how to -- how to oversee this first part, be moved
22 forward as quickly as possible because that -- those
23 are important issues as well. And we need to move on
24 with that and not forget that.

25 I mean, this -- this document makes that

1 reference, but when we're finished with this document,
2 I think we need to move on to that as quickly as
3 possible. And then that would take care of all the
4 oversight of state programs.

5 And I open it to the staff to comment and the
6 subcommittee members or committee members. But before
7 I do that, I would like to -- our subcommittee thanks
8 to the FSIS staffers for being there, helping us out --
9 again, without them taking the notes, preparing it as
10 we go, it takes forever to do it. And also, Mr. -- and
11 Dr. Leech for providing FSIS perspective on some of the
12 thoughts that helped us out -- subcommittee members.

13 MR. GIOGLIO: Dr. Jan, on -- on behalf of all
14 the folks that -- that were here and -- and have been
15 throughout the meeting, we appreciate your kind words
16 and the kind words that were offered by everybody else.
17 We're trying to make this process as quick and -- and
18 easy as we can and get through on these important
19 issues.

20 So thank you. And we appreciate your time
21 very much here, too.

22 DR. JAN: Okay. There -- are there any
23 additional comments or questions addressing these
24 issues that --

25 (No response)

1 DR. JAN: Okay. Either I can -- oh, you've
2 got one.

3 MS. DONLEY: Nancy Donley from STOP. Just a
4 quick question. Under three, training for states to be
5 equivalent to federal standards CSO, NDV, and, training
6 should be available? Are you just saying it should be
7 available or do you -- are you saying that they should
8 take the training?

9 DR. JAN: What we're saying here is that --
10 that those training -- those courses ought to be among
11 those listed in the document that -- and the document
12 basically states in here, "Training requirements on the
13 same basis as FSIS inspectors, VMOs, state inspectors.
14 They must satisfactorily complete FSIS -- FSIS-
15 sanctioned instruction appropriate to job held." And
16 then it lists, but it fails to list --

17 MS. DONLEY: Oh.

18 DR. JAN: -- CSO --

19 MS. DONLEY: Okay.

20 DR. JAN: And so we felt that if it's in
21 here, then --

22 MS. DONLEY: Right.

23 DR. JAN: -- then they would be more apt to
24 allow us to attend, which state programs have not been
25 able to attend these before.

1 Any other questions? Comments?

2 (No response)

3 DR. JAN: I guess I either did a good job of
4 explaining that or confused everybody or something, or
5 it's getting late in the day. But I'll turn it back
6 over to the chairman.

7 Thank you, Dr. McKee.

8 DR. McKEE: Okay. Thank you. Do we need to
9 revisit any of the wordsmithing that we're doing now or
10 would it better to take a short break and then -- okay.

11 Let's take about a 10-minute break. Or let's
12 take a 15-minute break -- and we'll come back and
13 they'll have the wordsmithing done, I think. So, 15
14 minutes would be about 20 till three we'll -- we'll
15 convene again.

16 (Brief recess)

17 DR. McKEE: Okay. I think we're ready to --
18 to proceed. We've got the wordsmithing done. So if we
19 could find our seats and get started here.

20 (Pause)

21 DR. McKEE: Mr. Mamminga, do you want to
22 discuss the -- the changes in -- on the -- the report,
23 subcommittee report?

24 (Pause)

25 (Slide)

1 MR. HOLMES: All right. I want to call your
2 attention here, intervention research, at the bottom.
3 Might pull that up a little bit.

4 "Intervention research and implementation
5 should occur at every step along the farm-to-table
6 continuum." We added here, "FSIS, comma, FDA, and
7 APHIS need better communication and cooperation that
8 can help address pathogens that may not affect animal
9 health but do have human health impacts."

10 That's just basically a blanket statement.
11 It's not -- certainly not having regulatory impact.

12 As you move down, I think -- let's just go
13 through these.

14 To test more during high-risk summer months.
15 So if you're targeting your resources at one -- at one
16 place versus another, high-risk months would make
17 sense.

18 Look at HACCP plan deficiencies and NRs, to
19 take that into consideration. It potentially could
20 trigger or -- for the plants potentially in a -- a
21 consideration to think about in targeting individual
22 plants.

23 Random plants. Select a variety of these
24 based on information gathered by FSIS. That's similar
25 to -- to the second bullet point, I believe.

1 Focus testing on public health risks. That's
2 similar to the next point -- in terms of -- prioritized
3 testing at larger volume plants or those that supply
4 multiple grinders.

5 I would also make a point there that many
6 times it's the larger plants that have the greater --
7 expertise and/or the money to put interventions in
8 place to prevent them to begin with. So I'm not sure
9 that's -- in and of itself is a -- is certainly not a
10 reason. But we talked about public health risk and
11 large -- large customer base. That's -- I'm not going
12 to debate that issue. There are differing opinions on
13 that.

14 Cross reference the supplier in positive E.
15 coli testing database. Multiple exposures to the
16 database might trigger an IDV. The district manager of
17 the CSO process can help determine whether an IDV is
18 appropriate or potentially inappropriate. If they had
19 been targeted based on this database, the VM or the CSO
20 could basically say -- could look at the information
21 they have on hand to maybe either trigger or prevent a
22 -- a -- an IDV from -- from occurring at that plant for
23 whatever the appropriate reason or reason not to do it
24 would be.

25 The next paragraph is, I guess, where we made

1 the most change. So let's -- let's look at it.

2 The absence of a standardized testing program
3 conducted by the plant that meets statistical process
4 control to monitor the prevalence of indicator
5 organisms on trim or ground products would be a factor
6 or consideration that might trigger an IDV. Develop a
7 program based on plant size or production volume or
8 based on lot size to determine if test results are a
9 natural variation or actually out of control. Sample
10 size selection should be based on organism prevalence,
11 sensitivity of testing, and targeted confidence levels.

12 These test results should be made available to the
13 Agency to confirm that the process is in control.

14 If the plant does not have the data available
15 or, obviously, the testing program to begin with, to
16 confirm that the process is in control, the plant would
17 be targeted for an IDV.

18 And then we drop down. Those other measures
19 make sense if they were actually considerations or
20 factors so we added those -- additional comments
21 included. But all stakeholders know FSIS expectations
22 -- could be used to build benchmarks. And the Agency
23 should come back to this committee with a proposed --
24 for withholding inspection if timely preventive
25 measures are not put in place.

1 So does that help?

2 MR. MAMMINGA: Marty, you're a prince.

3 MR. HOLMES: Thank Moshi. He's the one who
4 helped me.

5 MR. MAMMINGA: Well, so it be. Can we --

6 MR. HOLMES: Did we triage that properly?

7 MR. MAMMINGA: Yeah. We triaged that.

8 Salary increases for all. Someone will sign off on it.

9 Do we -- do we have any other comments before
10 we submit this report that we can't do without?

11 (No response)

12 MR. MAMMINGA: I see none, Mr. Chairman, so
13 we'll submit this report.

14 DR. McKEE: Okay. Thank you very much. Good
15 job.

16 Let's look at the Subcommittee Number 3. Was
17 there any changes on Subcommittee Number 3? No? Okay.

18 DR. JAN: We did -- we did add the -- the one
19 comment regarding addressing or urging the Agency to
20 proceed with drafting the document for oversight of
21 state programs when they have agreement to provide
22 inspection services in a federal establishment. That's
23 -- we added that in the fifth bullet. And I can't read
24 it from here.

25 DR. McKEE: Okay. I think that says what you

1 want. I think that says what you intended.

2 DR. JAN: In fact, I think I can read it.
3 I'll just read it to you.

4 "Recommend drafting the document for
5 oversight of cooperative agreements for federal
6 activities to be conducted by state employees without
7 delay." And if anybody has any other comments
8 regarding that? And if not, we'll submit that as our
9 report.

10 DR. McKEE: Okay. Good. Well, that's
11 certainly -- job in getting those prepared. And that's
12 very helpful to the Agency.

13 I'd like to move on with the agenda. The
14 remaining issues and plans for next meeting.

15 Remaining Issues and Plans for Next Meeting

16 DR. McKEE: If you have comments, we'll
17 entertain those at this time.

18 Dr. Bayse?

19 DR. BAYSE: We will, I hope, continue to be
20 updated on the food supply in terms of bioterrorism
21 considerations?

22 DR. McKEE: Okay. I'd like to move on to --
23 oh, sorry.

24 MS. KASTER: I think I might have asked for
25 this before, and I should have pressed for it. But I'd

1 like to hear an update on dioxin screening because I
2 think that's costly for you guys and it's costly in
3 some ways for the plants as well. So I'd like to hear
4 a little bit of feedback about whatever information's
5 being collected. And then, possibly along those same
6 lines, some discussion about the -- of course, it'll
7 probably be a done deal by then -- but the directive on
8 AMR hand-testing and those types of materials and where
9 you're going on other CPs and that type of thing.

10 DR. McKEE: Okay. I'll just go down the row
11 there. Dr. Jan?

12 DR. JAN: I -- I'd be interested in including
13 in a future meeting some information about using
14 irradiation as a control point or as a -- a critical --
15 as a critical control point and the various options and
16 where we are with that.

17 DR. McKEE: Dr. Bayse, did you have an
18 additional comment? Mr. Link?

19 MR. LINK: I guess this is the time to ask
20 the question. Is there a formal feedback mechanism, I
21 guess, for committee members to come back to -- to you
22 guys on thoughts, concerns, issues with the meeting,
23 administration of the meeting, or whatever, for future
24 reference?

25 MR. GIOGLIO: Let me address that, Charles.

1 I don't think -- we don't have a formal mechanism.
2 Certainly, we're open -- my office is open to hear from
3 -- from the committee members.

4 And I would point out that we are, you know,
5 beginning the process of -- of rechartering the
6 committee. And it was obvious from today, we're going
7 to have to replace some of the members of the
8 committee. So we'll be looking at that.

9 I would say, certainly, let's keep the
10 channels of communication open between members of the
11 committee and our office. And if -- if need be, we
12 can, you know, have a special conference call or
13 something like that to discuss any issues that might
14 come up.

15 DR. McKEE: Are you talking about
16 administrative process issues or how we run the
17 meeting?

18 MR. LINK: Yes, how you run the meeting. And
19 I think to Carol's point earlier on some of the
20 paperwork that came in late. Some of it we didn't get
21 till we got here. I mean, just -- just some things
22 that I think we could do better.

23 DR. McKEE: If you want to send us -- send
24 those items that you've identified, we'd be glad to
25 include those -- certainly, we want to make this

1 meeting as productive and easy as possible for all the
2 volunteers. And we don't want to add any extra stress
3 that's induced. So we certainly would appreciate those
4 comments.

5 Dr. Johnson?

6 DR. JOHNSON: We -- we'd talked earlier
7 yesterday about what the committee had recommended
8 before on certain issues. I was wondering if it would
9 be possible to include in our -- our initial
10 information that we get just kind of -- the
11 recommendations that were put forth this time and any
12 type of steps the Agency had -- had done as far as
13 following up on the recommendations. I think that'd be
14 helpful to have kind of just a reminder of what we did
15 last meeting.

16 DR. MCKEE: Okay. Mr. Holmes?

17 MR. HOLMES: And that kind of answers one of
18 my -- the point I wanted to make -- follow up on. This
19 committee had suggested doing away with the retail
20 exemption. I'm just kind of curious what -- maybe an
21 update next time as to where that is and what -- the
22 Agency --

23 MR. GIOGLIO: I think I'll make sure that
24 that gets on -- on the agenda next time to at least
25 give an update on -- on where we are within the Office

1 of Policy.

2 DR. McKEE: Mr. Govro?

3 MR. GOVRO: Other than this suggestion period
4 that we're having right now, how does the Agency decide
5 which items will make the agenda for the meeting? Is
6 it open to suggestions from the public or committee
7 members? Or how do you go about that?

8 MR. GIOGLIO: The way we go about that is
9 that within our office and throughout the Agency, we
10 solicit issues from the other deputy areas and
11 assistant administrator areas to get to the agenda. We
12 draft up, in fact, an agenda to try to, you know, get
13 everything on within the framework that we've
14 established for this meeting. And ultimately, they go
15 up to the administrator's office and -- and it's
16 decided on which issues will be forth as an issue.

17 We have certain standing briefings that we've
18 committed to, let's say like the food security and so
19 forth, that we want to continue to do for the
20 foreseeable future.

21 And that's basically the process that we
22 follow internally.

23 DR. McKEE: As we identify priorities within
24 the Agency that we would like to have additional input,
25 especially new initiatives and so forth, then, clearly,

1 that would be on the agenda for the committee to look
2 at as well.

3 Ms. Eskin?

4 MS. ESKIN: Yeah. I wanted to make a general
5 suggestion but first wanted to comment on a number of
6 suggestions made here.

7 When you say "contact your office by email,"
8 should we email you directly, should we email Sonya?
9 What's the most --

10 MR. GIOGLIO: I think probably the -- the
11 constant in that equation is going to be Sonya West.
12 As -- as --

13 MS. ESKIN: So if we -- we have no --

14 MR. GIOGLIO: -- the committee contact --

15 MS. ESKIN: Okay.

16 MR. GIOGLIO: -- she is, you know, and going
17 to remain as the advisory committee specialist.

18 MS. ESKIN: Okay.

19 MR. GIOGLIO: And so forth. And then,
20 certainly, we'll let you know of any other updates, if
21 there's an easier way --

22 MS. ESKIN: Okay.

23 MR. GIOGLIO: -- than or a better way to get
24 that done.

25 MS. ESKIN: So we send her and she can follow

1 up with whoever the appropriate --

2 MR. GIOGLIO: Sonya can collect that
3 information and get it to the folks that need to
4 evaluate it and respond back to it.

5 MS. ESKIN: I agree with Dr. Johnson. I
6 think it's a great idea that we have just some follow-
7 up on the specific recommendations made by the
8 subcommittee in the -- prior meeting and what's been
9 done to implement those or just to respond to those.

10 I also think it would be helpful earlier in
11 the process to -- contact by email, whatever, the
12 members of the -- members of the committee and let us
13 know what your thoughts are as far as the agenda. And
14 we too can then weigh in because I know it takes a
15 while to -- to put these things into play, but I think
16 it's really important that there's back and forth.

17 On the -- the agenda, I know we didn't have
18 time to discuss listeria and I know that we'll have a
19 summit in two weeks to discuss it. I would definitely
20 like us to have sort of an update on what the Agency
21 has done in response to developments in this area next
22 time.

23 DR. MCKEE: Mr. Holmes?

24 MR. HOLMES: One last -- I assume Moshi is
25 making copies of the final two revisions?

1 MR. GIOGLIO: Yes. He's going to try to have
2 them available out at the -- you know, on the back
3 table there as soon as he can get those copies made.

4 DR. McKEE: Okay. Thank you.

5 Public Comment

6 DR. McKEE: I'd like to go on to public
7 comment. We have four individuals that have requested
8 time. And since we do have -- we are ahead of
9 schedule, I will allot up to 10 minutes per person for
10 the -- instead of 30 minutes.

11 I'd like to make a comment that the comments
12 from the public should be in regard to the agenda items
13 that we've discussed over the last two days. The
14 purpose of the advisory committee is to assist the
15 Agency in recommendations and problem-solving, so we
16 want to keep it focused on the agenda the last two
17 days.

18 So the first one that I have on the list,
19 I'll have Charles -- but you can have up to 10 minutes
20 -- you can have up to 10 minutes. And it doesn't even
21 have to take that long. Whatever you want to do within
22 that time is fine.

23 The first one is Charlotte Christian. If you
24 would give your association or connection?

25 AUDIENCE MEMBER: Sure. Thank you.

1 Thank you for the opportunity to speak. My
2 name is Charlotte Christian. I'm a senior food safety
3 attorney at the Center for Science in the Public
4 Interest. And I have a couple of issues that I'd just
5 like to ask questions about and comment on.

6 A question I would have with regard to HIMP.
7 Can you tell us how many plants currently have
8 antimicrobial intervention in -- among the HIMP plants?
9 Do we have a figure on how many plants are using
10 antimicrobial interventions?

11 MS. AXTELL: I don't off the top of my head.
12 We're checking to see if we have the data with us.

13 (Pause)

14 AUDIENCE MEMBER: While they're looking, one
15 of the comments I have is that in the discussion of the
16 HIMP report and the data generally, there seemed to be
17 some broad conclusions reached about the ability of the
18 HIMP system to improve food safety. I think the
19 Department needs to be very careful about making those
20 broad generalizations.

21 Yes, the data do show some improvements in
22 FS-1 and FS-2. But the fact is that there are also
23 data which show that there is no improvement or in fact
24 may be an increase in salmonella recovery in HIMP
25 plants.

1 Now, I understand that there is a question
2 about seasonality. However, we are talking about young
3 chickens. We are talking about plants that are
4 supposed to have tight controls. And at least
5 according to the report that we saw today, one of the
6 responses to the GAO's criticism with regard to
7 antimicrobial intervention is that in fact many HIMP
8 plants are using antimicrobial intervention.

9 I think it's too pat of an answer to just try
10 to explain this away by saying, oh, it's just
11 seasonality. I urge the Agency to, number one, look
12 deeper into the issue for why there may in fact be
13 increases in salmonella prevalence, and number two, to
14 again be careful in how you portray food safety
15 measures under this plan because we don't know about
16 salmonella yet. And I think it's wrong to say that
17 just because FS-1 and FS-2 have been improved that we
18 therefore have a plan that's going to improve food
19 safety.

20 The second comment, and this relates to the
21 agenda and -- and Ms. Eskin's question about listeria.

22 Just in general, I think that it's important for the
23 Agency to get the input of this committee when you're
24 thinking about important issues that are on the front
25 page of the newspaper every day. We've got a huge

1 recall. We've got two plants being investigated,
2 possibly four plants being investigated.

3 And I think it's very important when you've
4 got this august body together to at least give them an
5 opportunity to give you their insights in how FSIS
6 might best approach this problem and better protect
7 consumers. Thank you.

8 DR. McKEE: Okay. Thank you.

9 The next presenter will be Dr. Dale Boil.

10 AUDIENCE MEMBER: Thank you. I'm Dr. Dale
11 Boil. I'm executive vice president of the National
12 Association of Federal Veterinarians. We're -- we're
13 an association of supervisors and managers. Most of my
14 bosses and most of my customers are veterinarians that
15 are in plants throughout the United States. So at
16 least in the first part of these statements I'm going
17 to be speaking on their behalf.

18 Rarely do we have a win-win-win-win
19 opportunity. I have listened carefully. Our
20 organization has been extremely critical. And we have
21 also been very much a part of the solution of trying to
22 make the whole process of getting HIMP to work part of
23 what we are about.

24 We started out as a group who were against.
25 The ones that were in the plant were the first to see

1 the light. The people throughout the United States,
2 veterinarians throughout the United States now are all
3 clamoring to go to the HIMP plants.

4 What am I talking about a "win-win-win"?
5 Well, I think it's fairly obvious to anyone who's
6 really taken a look at it without trying to slant it
7 for this or for that that this -- that this is clearly
8 a superior system.

9 I say that consumers win by getting a safer
10 product. I say that industry wins by having process
11 controls in their hand. I say that employees win by
12 having better jobs and a more significant ability to
13 contribute to public health. I say that taxpayers win
14 by having to pay fewer employee compensation checks.

15 So on behalf of our organizations, we
16 encourage the rapid adoption of HIMP and moving it out.

17 I think we need to be careful. I think we
18 need to continue to improve. But this is clearly a
19 better system than the current one that's in place now.

20 Since I've got 10 minutes, we'll talk about
21 another win. Let's talk about microbiological
22 controls.

23 Microbiological controls are another way we
24 can see a win-win-win. I say let's have salmonella
25 performance standards and let's make that a part of

1 what we commit to. I think listeria species offer real
2 opportunities for validating how good our sanitation
3 programs are working. I say that a fecal indicator of
4 some sort be a regular part of our microbiological
5 controls and that be put into the system.

6 We've already talked about another one. But
7 this is a win that is an investment in your future.
8 The win-win of investing in people. The long-term
9 investing in education and training for FSIS is the
10 only way that you're going to get to that place where
11 you want to be as an employer of choice and an agency
12 recognized for its excellence.

13 DR. McKEE: Okay. Thank you.

14 Okay. Our next speaker will be Paul Johnson.

15 AUDIENCE MEMBER: I -- I just have a couple
16 comments, and I'm not going to take 10 minutes.

17 But my first comment is that I believe that
18 this group would benefit by having a representative of
19 the -- the inspectors union present at these meetings
20 so that you can get a -- I heard the word "real-world
21 evaluation" about what's going on. I think it would
22 benefit you to know what's going on out there in the
23 field and what inspectors are actually tasked with.

24 We'd be -- we'd be glad to come. And we --
25 earlier this year, as you know or some of you may not

1 know, I'm the new chairman for the NJC. And I sent a
2 letter to the secretary telling her that this new union
3 theme is extending the olive branch. I kid Dr. McKee
4 about it, that I brought my olive branch to Washington
5 last time we came.

6 And so we would like to work with the -- with
7 you folks and -- and try to make the best system that -
8 - that can be provided out there. So that was my first
9 comment.

10 One of the -- a small -- a short comment on
11 HIMP.

12 Dr. Aman, your stationed at Carthage,
13 Mississippi, right? I think one of the things that --
14 I heard the comment that the product from the HIMP
15 plants seemed to be a less quality or a less desirable
16 product to get. I know that just in the recent few
17 months, an entire load of product came from the
18 Carthage plant to a plant in North Arkansas that was
19 grossly contaminated with feed. They may have that
20 under control now. I don't know.

21 But it's not been long that -- that a load --
22 this entire load was rejected and sent back to Carthage
23 because that -- it was grossly contaminated. And when
24 the lids were popped, it had an off condition odor.

25 Those things now in the HIMP plant are not

1 considered food safety. Things like airsacculitis,
2 glucosis, tumors, things that, in my experience with
3 the -- the public have been grossly appalled that that
4 kind of stuff would be allowed to be fed to the -- the
5 American public.

6 I think that -- and also wanted to make --
7 make a point that when we find product that exceeds
8 those tolerances for the OCP, we don't have the right
9 to retain that product. We tell the company that it --
10 that they're out of tolerance on it but we don't retain
11 it. We -- we -- if they want to, they can. We think
12 that that would be an improvement.

13 I know Dr. Santiago talked about making some
14 improvements to -- to the HIMP system. I know Jeanne
15 talks about some. I think that that would add to your
16 -- to your system, is to take a look at some
17 enforcement on those -- on those type issues. I think
18 those are the things that are, you know, turning people
19 off against the product that comes out of those plants.

20 And this may be an avenue that inspectors
21 that are in the plant could do those additional tasks,
22 like -- I forget the lady's name. But Donna. I'm
23 sorry, Donna. I apologize.

24 Donna talks about the inspectors doing
25 additional tasks in the plant. That could be some of

1 the things that they're doing, is checking that cart
2 before it goes out the door, those type things.
3 There's additional duties that could be -- could be
4 performed by the inspectors that are not on the line.

5 We'd be glad and open to sit down and -- and
6 take a look with the -- with you on those things on --
7 on HIMP. And let's see if we can come to some kind of
8 a closer agreement of -- of what would work.

9 I know we filed an -- we filed a lawsuit
10 against the Agency because of the HIMP project. Maybe
11 there's some way that we could sit down with you guys
12 and find -- find a way that we weren't so ready to do
13 that the next time.

14 The next thing is on training. I heard some
15 of you guys talk about CSOs and -- and the duties that
16 they're performing. And somehow I get the impression
17 that -- that you're giving them more credit than --
18 than -- than they have got or more responsibility than
19 they're actually supposed to be doing. Because it's
20 our understanding that the CSO is basically focused in
21 on the design of the HACCP plant.

22 The only difference in a CSO and many of the
23 inspectors that we have out in the plant is four weeks
24 of training. We -- we feel like that there's much more
25 benefit in training all -- you know, and I think the

1 Agency has made a commitment to train all the
2 veterinarians in the CSO training.

3 Why not train the inspectors also that are
4 working in these processing plants, the IICs that are
5 bargaining unit folks? You have somebody -- then you
6 have somebody there full-time, not their supervisor,
7 that may check it. You know, he may be there on the
8 site but may not be checking that on a regular basis.
9 You have an inspector, though, that would be there
10 full-time and could check that plan 365 days a year.

11 When a CSO comes in that plant, he checks it
12 that day or that week when they're there, and they're
13 gone. That plant could change 364 times until they get
14 back. It could change, you know, a numerous amount of
15 times. But if you -- if those folks were trained on
16 design, any time the plant made a change in their plan,
17 they could evaluate it like the CSO does.

18 DR. McKEE: Thank you.

19 I think we do have the answer to the HIMP
20 question.

21 DR. SANTIAGO: On the question of the number
22 of plants using antimicrobial, we have 15 plants out of
23 the 20 using antimicrobial. All of them have passed
24 the salmonella cert except seven, seven are ongoing.
25 All the others have passed the salmonella. Seven are

1 still ongoing.

2 DR. McKEE: Okay. Our next speaker will be
3 Tony Corbell.

4 AUDIENCE MEMBER: Tony Corbell from Public
5 Citizen.

6 Public Citizen at the outset was a critic of
7 HIMP. And I've attended now four meetings on this
8 issue, and -- and nothing has -- has been presented
9 today that -- that is going to modify our
10 organization's position in opposition to HIMP.

11 I want to give Dr. Santiago fair warning. We
12 -- we are -- we ride the Metro together quite a bit
13 back to God's country in Greenbelt, Maryland. If you
14 see me on the platform, and since you're a new face at
15 HIMP, believe me, I'm going to have questions for you.
16 So your day is not going to end when you -- when you --
17 when you leave the building. So --

18 (Comment off mike.)

19 AUDIENCE MEMBER: Does he?

20 (Laughter)

21 AUDIENCE MEMBER: So that's -- I'm just --
22 I'm just going to, you know, just end it there, that we
23 still have great concerns over the program.

24 And -- and now, you know -- the other thing I
25 wanted to -- to point out, since -- since the GAO's

1 study has been -- has been attacked, I think you're
2 going to have to come to some meeting of the minds with
3 the -- the folks -- the so-called experts, the -- the
4 group you've empaneled to look at the data along with
5 the GAO folks. Because now the -- the muddy -- the
6 water -- the water has been muddied even further.

7 The other thing I -- I wanted to address is
8 to essentially follow on what Mr. Johnson just -- just
9 spoke to. I think you're going to have to include your
10 -- your inspection force in some way in these meetings.

11 Dr. McKee, you -- you addressed the issue of
12 being a quarterback of a team, and -- and this is the
13 major portion of your team, your inspectors.

14 I sat in the -- the training subcommittee
15 last night. Dr. Lafontaine did a tremendous job in
16 terms of including everybody in -- in that meeting,
17 including Mr. Johnson, who -- who addressed some --
18 some real concerns in terms of the -- the lack of
19 training that are currently provided to inspectors. He
20 provided invaluable -- he was an invaluable resource in
21 terms of what was actually going on out there.

22 So I would encourage you, if you cannot
23 include him as part of the -- the committee itself, I
24 think there should be a standing invitation for the
25 employee representative to be here and to participate

1 in these meetings. Thank you very much.

2 DR. McKEE: Okay. Thank you.

3 Wrap Up and Adjourn

4 DR. McKEE: Are there any other comments that
5 the committee would like to -- to make before we
6 adjourn the meeting? Mr. Magmini?

7 (Laughter)

8 MR. MAMMINGA: All right. One time for the
9 record. "Mammaing." "

10 DR. McKEE: "Mammaing."

11 MR. MAMMINGA: -- and since I'm leaving, I'd
12 just like your indulgence to thank Sonya West. I've
13 been on the committee for four years. She has
14 coordinated my getting here and going home and my
15 expenses and my questions. And while she, like us,
16 live in an imperfect world, she certainly has my
17 gratitude and I'm certain on behalf of the members of
18 the committee.

19 So, Sonya, thanks a million.

20 (Applause)

21 MR. GIOGLIO: Well, see, she's probably out
22 there making copies or running around and -- or
23 something.

24 MR. MAMMINGA: It'd be nice if we could bring
25 her in here and just say "thanks." It's quite a job,

1 I'm sure.

2 (Pause)

3 (Applause)

4 DR. McKEE: Okay. Thank you.

5 Hearing no other comments, we stand adjourned
6 until the next meeting. Again, thanks those -- to
7 those that are going off the committee for the yeoman's
8 work that you've done over the last several years.
9 Thank you.

10 (Whereupon, at 3:25 p.m., the proceedings
11 were concluded.)

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