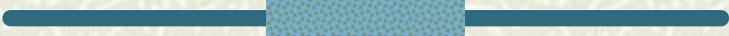


# **Annual PulseNet Update and National Foodborne Epidemiologists Meeting**

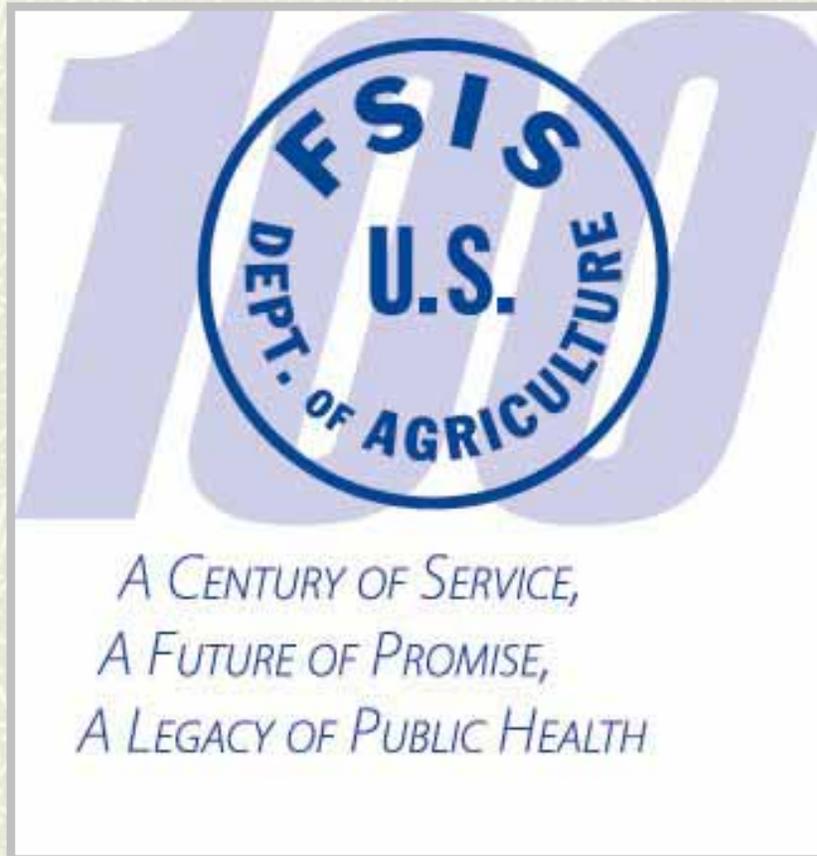
**Dr. Richard Raymond  
Under Secretary for Food Safety  
USDA Office of Food Safety**





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





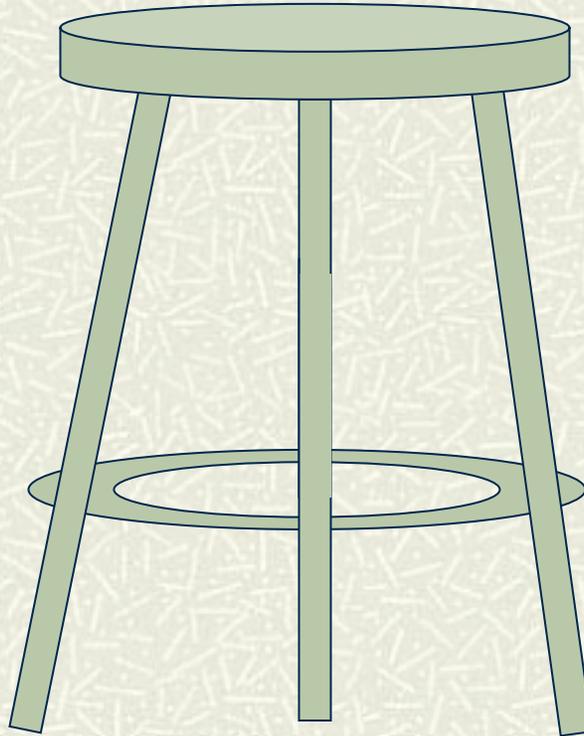
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Our public health system is supported by three  
equally important “legs.”

## Public Health





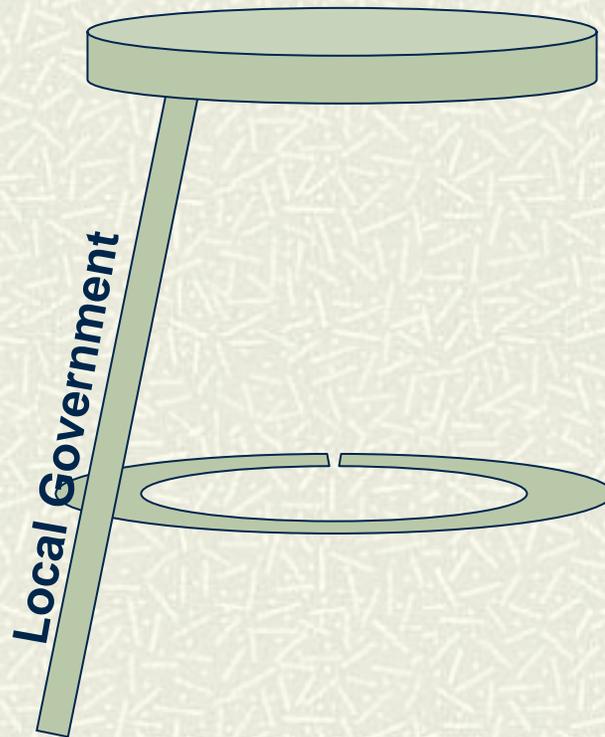
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## Federal Government

### Public Health





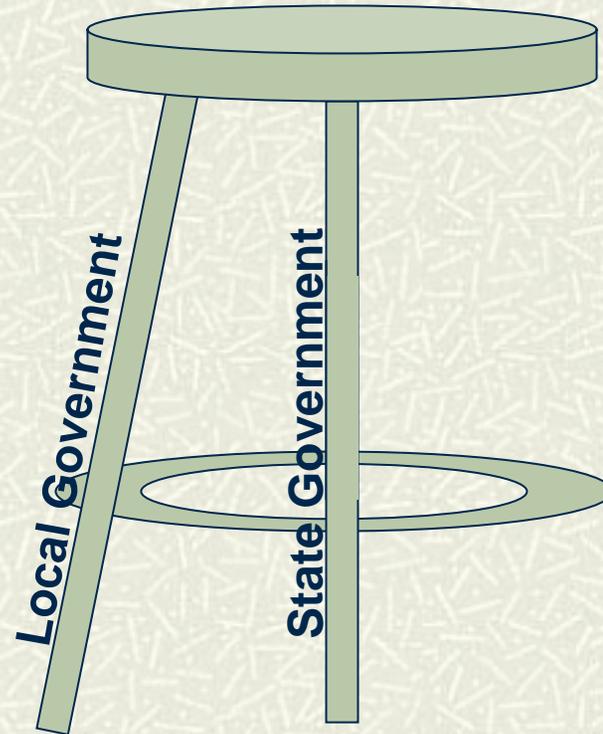
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State Government

**Public Health**





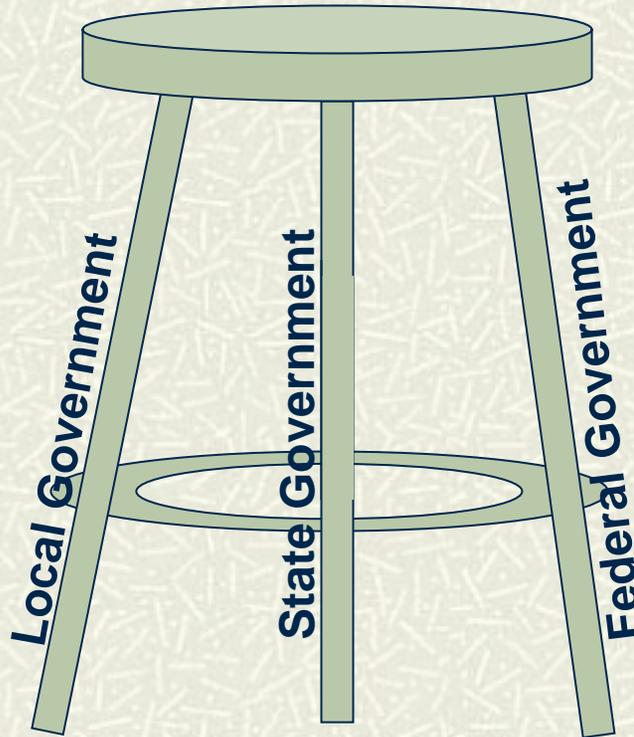
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## Local Government

### Public Health



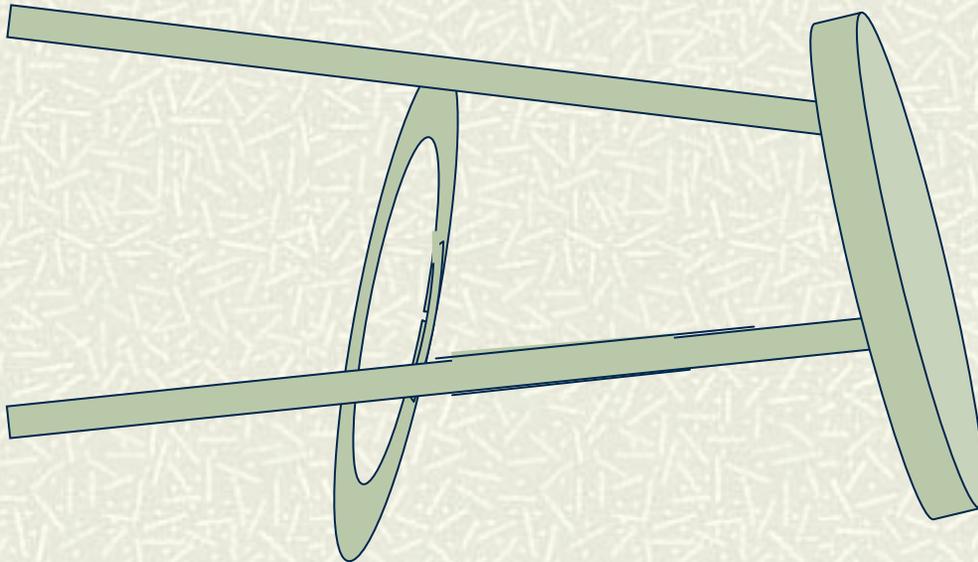


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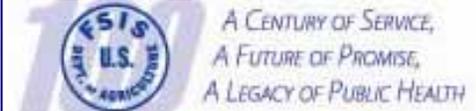
Communication, cooperation and collaboration are essential. If one leg is removed, the system will collapse.



Public Health



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## Recent Food Safety Successes:

- We have seen a dramatic downward trend in the number of positive samples in FSIS' regulatory compliance testing program for:
  - *E. coli* O157:H7; and
  - *Listeria monocytogenes*.

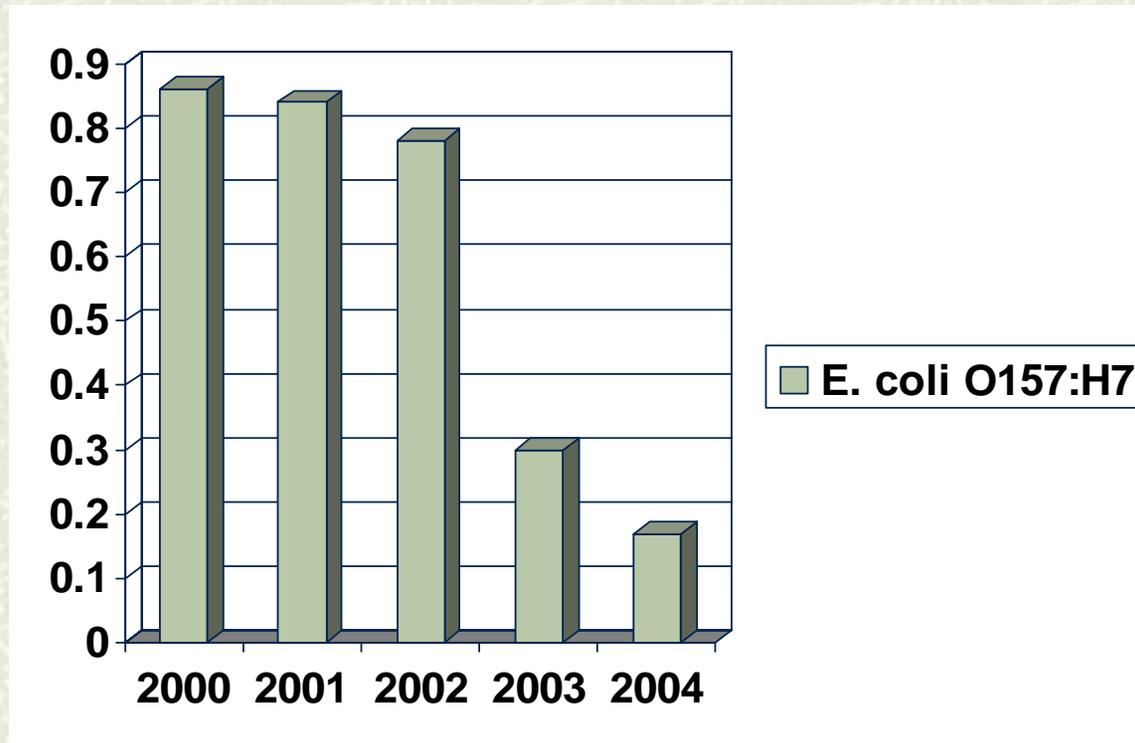


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## *E. coli* O157:H7



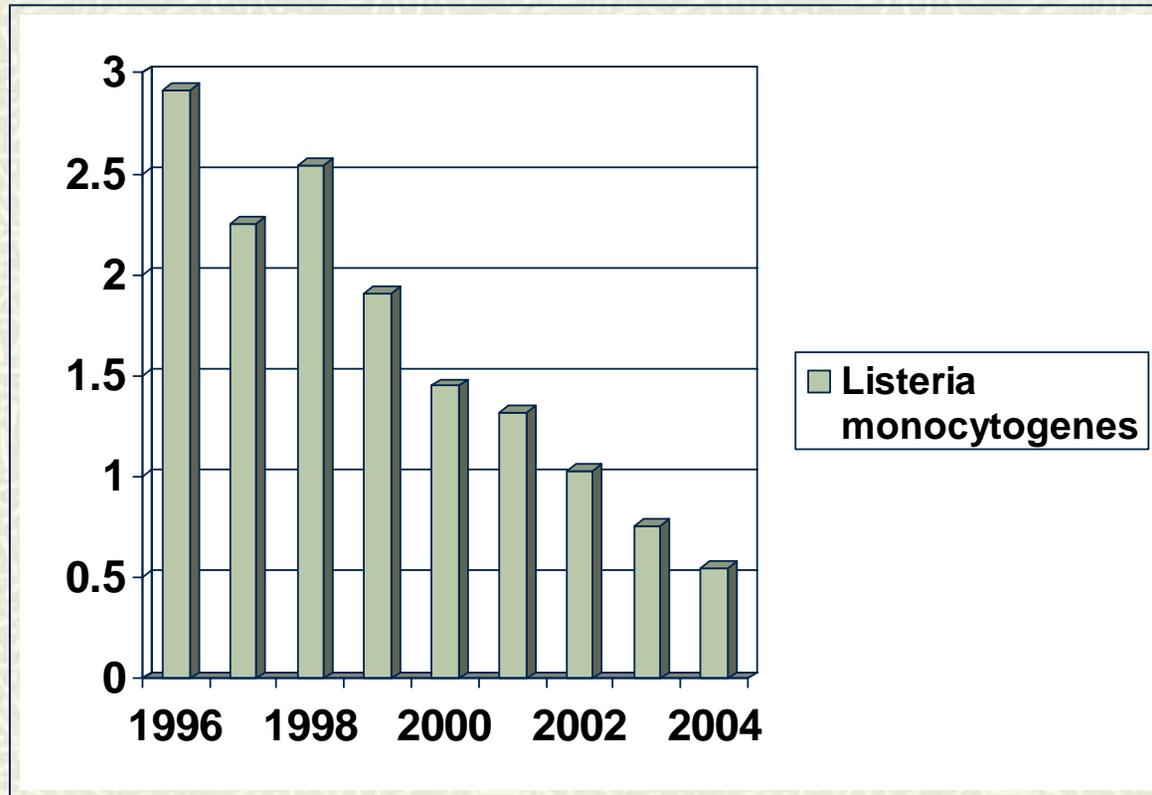
Percentage of Positive Regulatory Samples



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## *Listeria monocytogenes*



Percentage of Positive Regulatory Samples



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## Recent Food Safety Successes:

- # We have made real progress in decreasing foodborne illnesses.
  
- # FoodNet data from 1996 to 2004, published by the U.S. Centers for Disease Control and Prevention (CDC), shows significant declines in illnesses caused by:
  - *E.coli* O157:H7 (42%);
  - *Listeria monocytogenes* (40%);
  - *Campylobacter* (31%); and
  - *Yersinia* (45%).

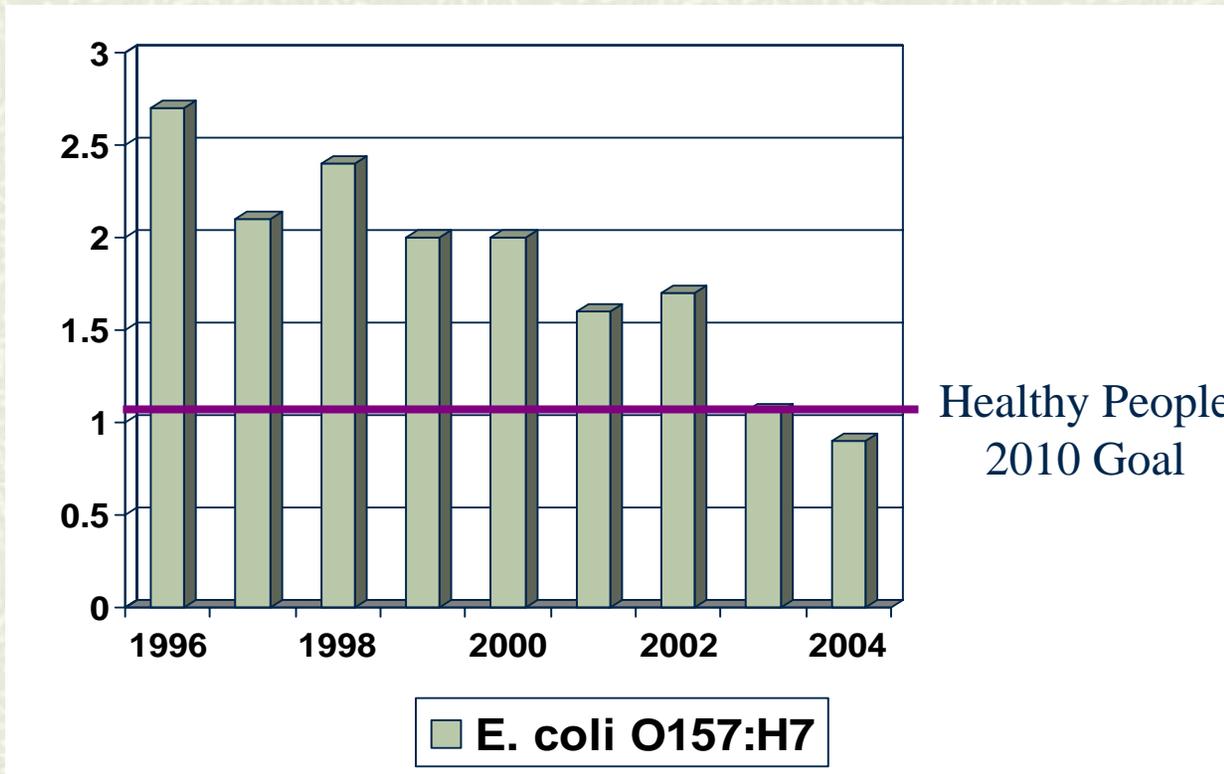


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## *E. coli* O157:H7

Foodborne Illnesses Have Decreased By 42% Since 1996-98 Baseline



1996-2004 FoodNet Foodborne Illness Incidence Data  
(Cases per 100,000 persons)

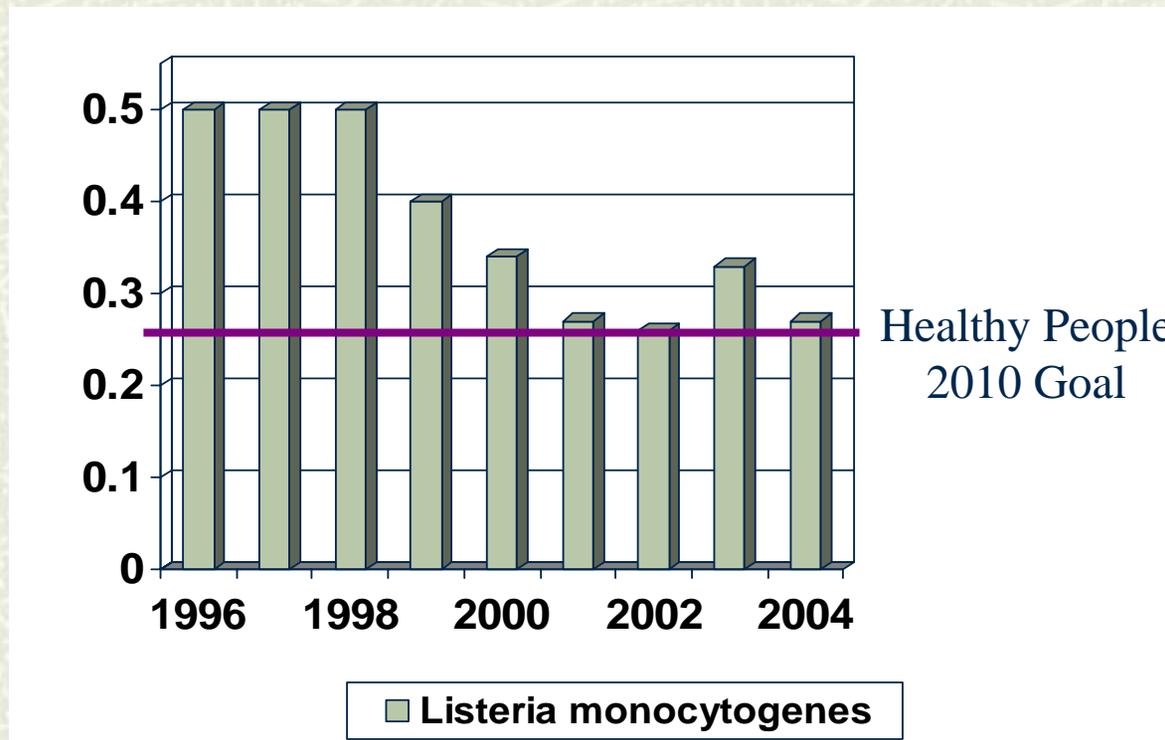


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## *Listeria monocytogenes*

Foodborne Illnesses Have Decreased By 40% Since 1996-98 Baseline



1996-2004 FoodNet Foodborne Illness Incidence Data  
(Cases per 100,000 persons)

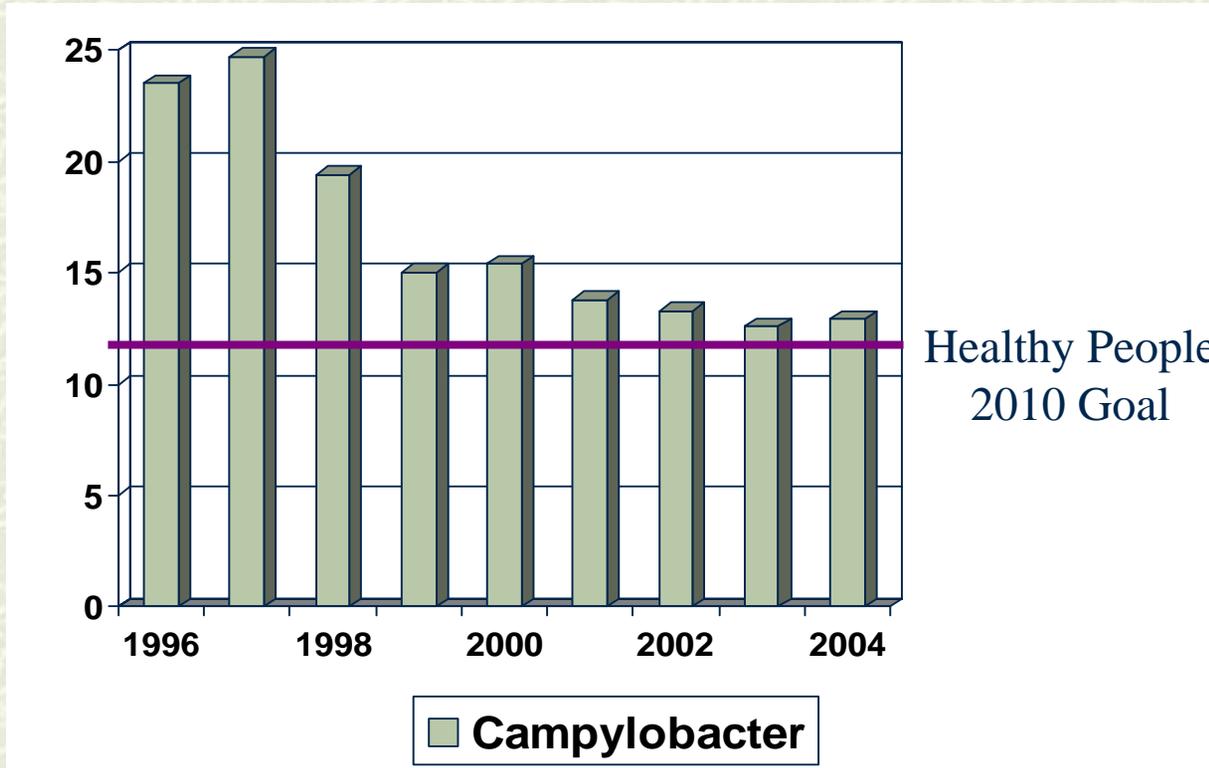


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## *Campylobacter*

Foodborne Illnesses Have Decreased By 31% Since 1996-98 Baseline



1996-2004 FoodNet Foodborne Illness Incidence Data  
(Cases per 100,000 persons)

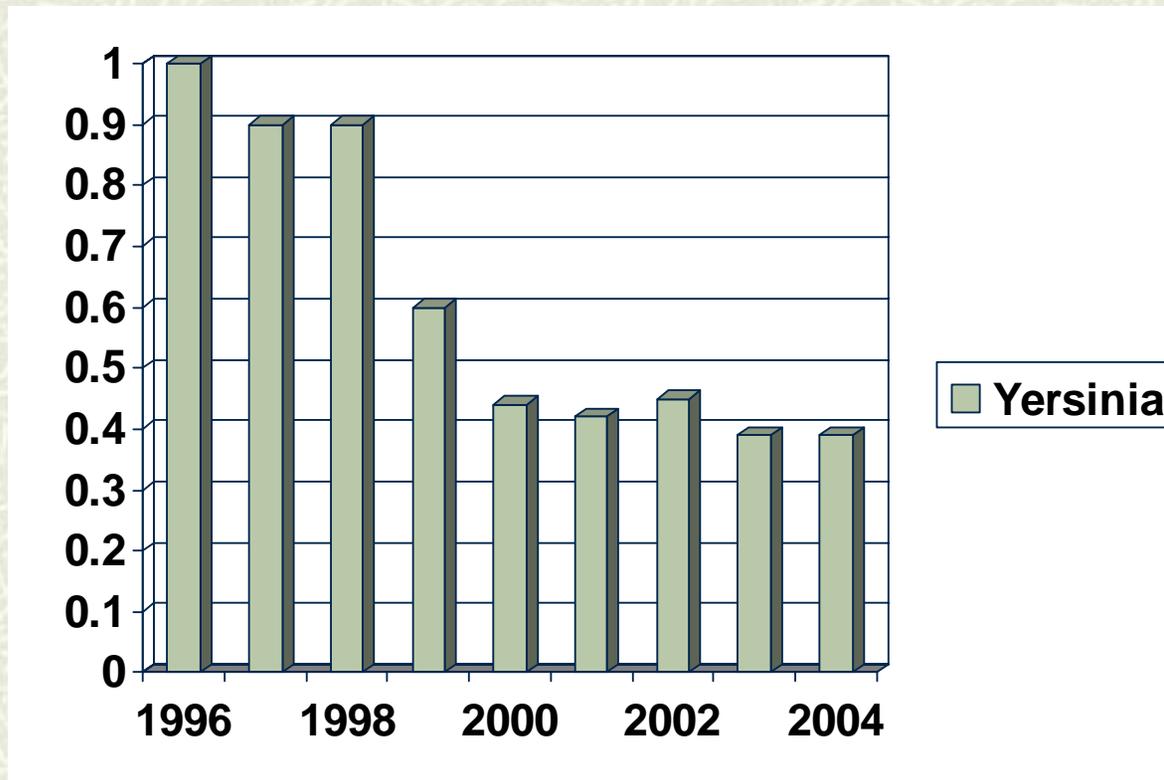


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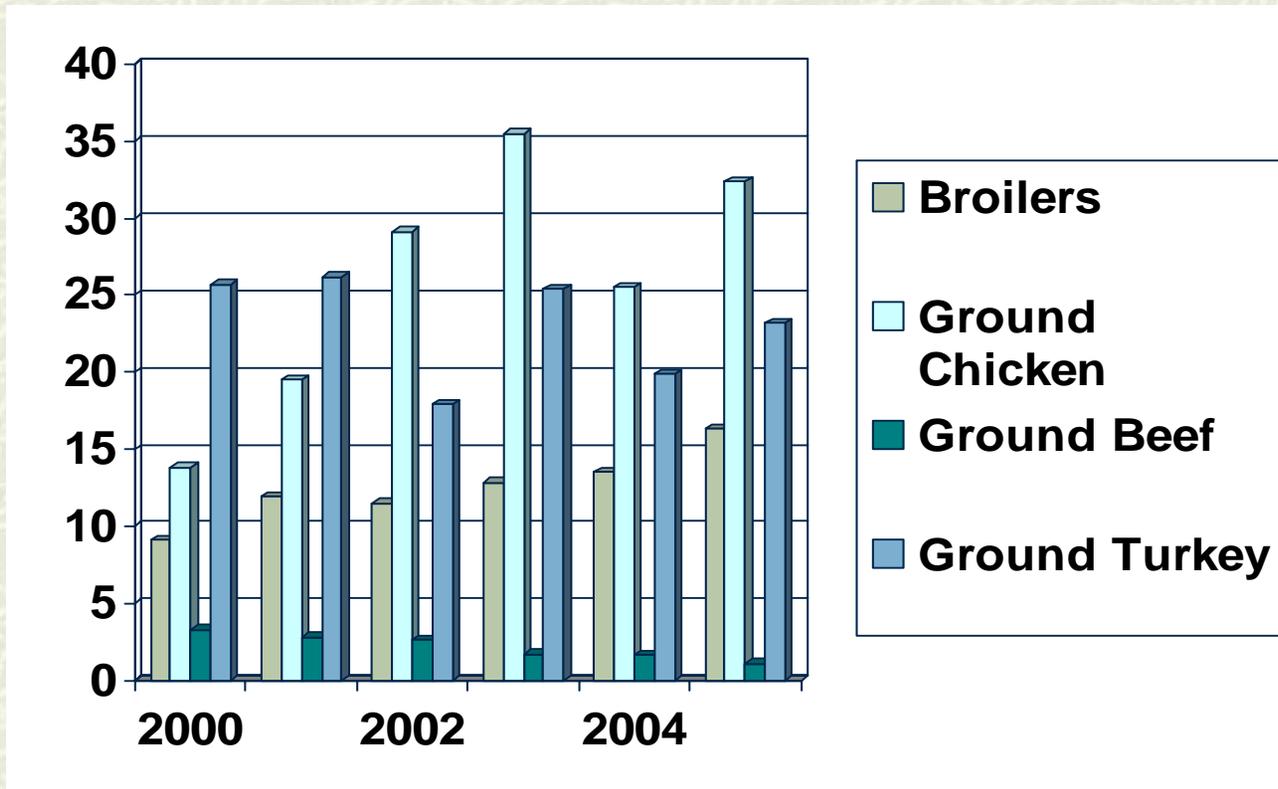
## *Yersinia*

Foodborne Illnesses Have Decreased By 45% Since 1996-98 Baseline



1996-2004 FoodNet Foodborne Illness Incidence Data  
(Cases per 100,000 persons)

# Salmonella



Percentage of Positive Regulatory Samples



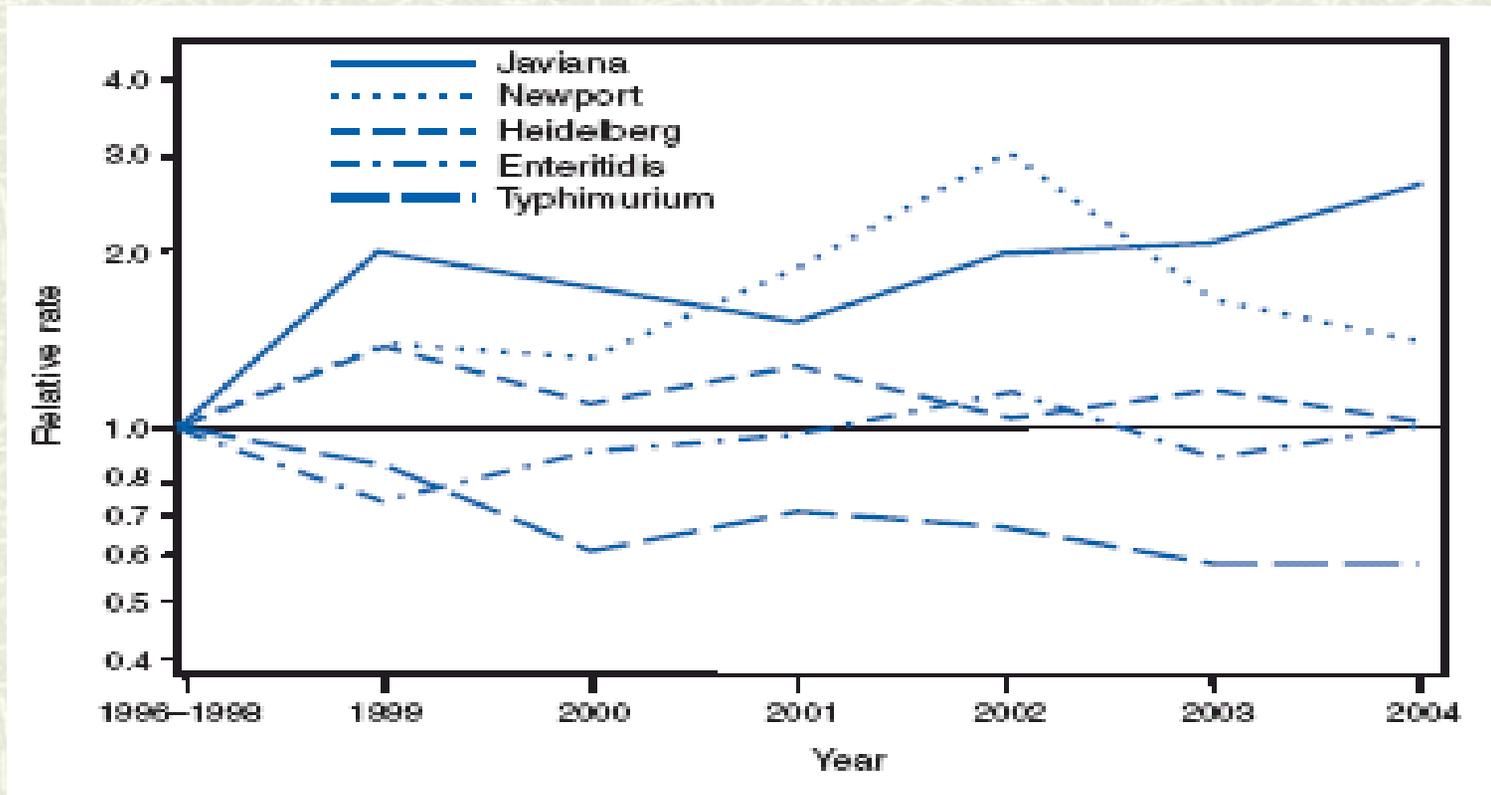
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## Combating *Salmonella*:

Relative rates of infection with the five most commonly diagnosed *Salmonella* Serotypes as compared to the 1996-1998 baseline.



1996-2004 FoodNet Foodborne Illness Incidence Data



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We have found three weaknesses for our current performance measure for *Salmonella*:

- # It is scientifically unsound;
- # It is for generic *Salmonella*, including those serotypes that are not, or are rarely attributed to foodborne illness; and
- # It is not consistent with FSIS' goal of transitioning to a more robust risk-based inspection system.

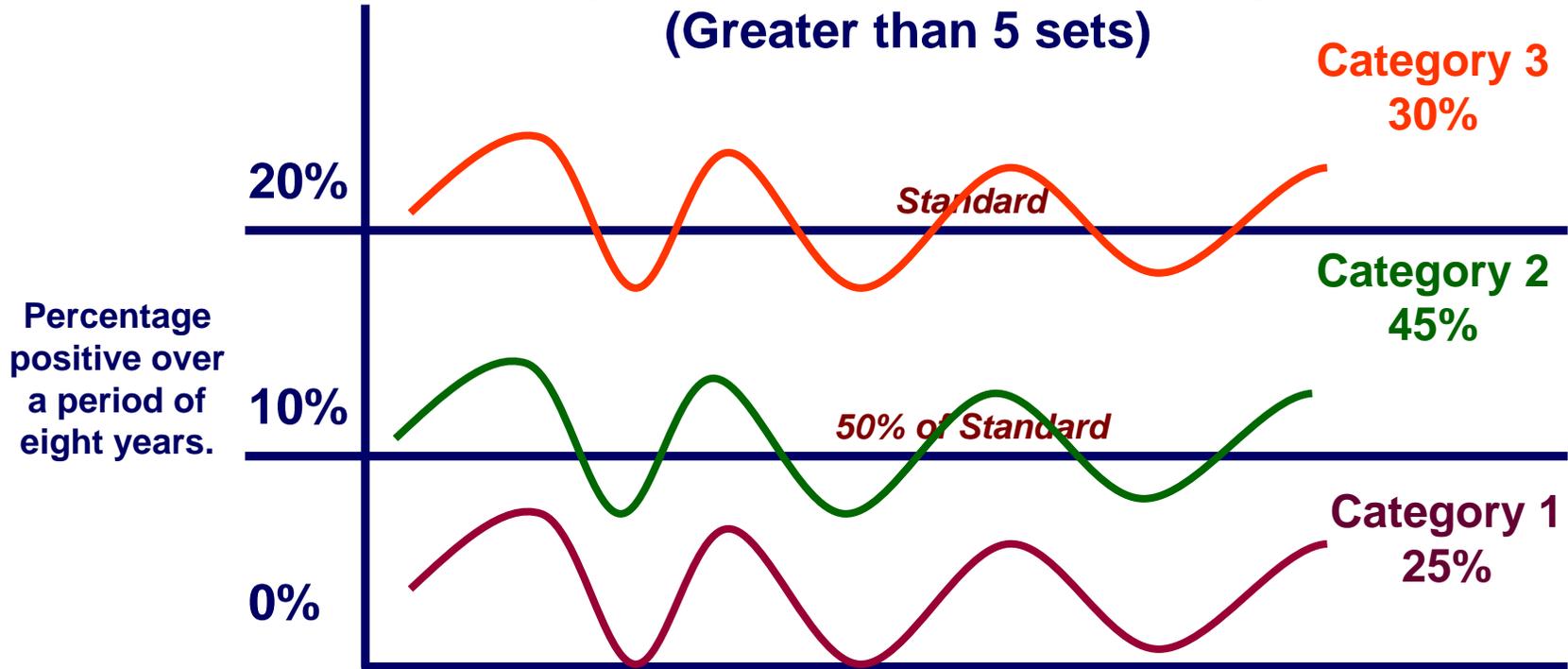


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## Salmonella Performance 1998-2004

103 large plants fell into three categories  
(Greater than 5 sets)

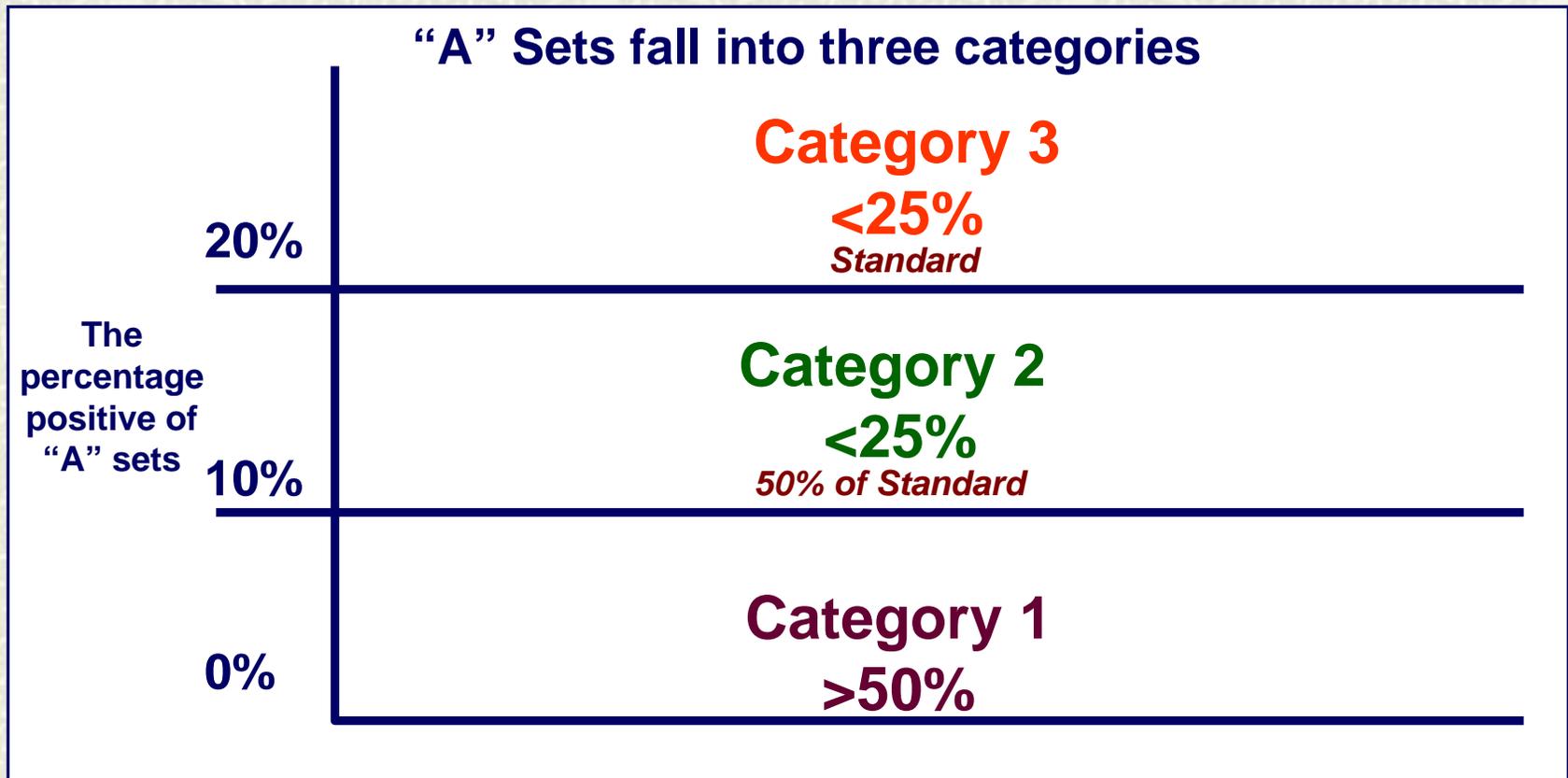




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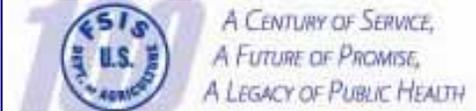


## Salmonella Testing 1998-2004





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## Enhancing our Risk-Based Systems:

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



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## The Food Emergency Response Network:

- # Is a joint laboratory partnership between FSIS, the Department of Health and Human Service's Food and Drug Administration (FDA), and selected state public health laboratories;
- # Monitors the food supply and shares important data among local, state and federal laboratories; and
- # Provides the laboratory capacity to handle the surge of samples that are expected during an emergency.



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Public health is constantly evolving.





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

