



FSIS: A Public Health Inspection Agency

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FSIS: A Public Health Inspection Agency

- Inspection:
 - The public demands it;
 - laws require it; and
 - it is a part of doing business.
- FSIS decisions are based on sound science and data, including:
 - risk assessments and data analysis;
 - public input; and
 - baseline studies.



More Than a Decade of HACCP

- Meat and poultry establishments have been under the Hazard Analysis and Critical Control Points (HACCP) system for more than a decade.
- HACCP has been an effective system to ensure that food safety is built into an establishment's operation.



Lessons Learned From HACCP: *Workforce Training and Development*

- Training our workforce to monitor HACCP:
 - Consumer Safety Officers (CSOs)
 - Enforcement Investigations Analysis Officers (EIAOs)
 - Food Safety Regulatory Essentials Training Program



Lessons Learned From HACCP: *Supporting Enforcement Decisions*

- The Administrative Enforcement Reporting system helped structure the way FSIS documents and supports enforcement decisions and actions.



Lessons Learned From HACCP: *Fighting Major Pathogens*

***E. coli* O157:H7**

- Determined to be a “hazard reasonably likely to occur” in 2002.
- Remains a challenge.
- Verification of on-going effectiveness is needed.



Lessons Learned From HACCP: *Fighting Major Pathogens*

Listeria monocytogenes (Lm)

- Determined to be a “hazard reasonably likely to occur” in 2003.
- Rate of prevalence is near Healthy People 2010 goal.
- Continued use of EIAOs to verify effective controls.



Lessons Learned From HACCP: *Fighting Major Pathogens*

Salmonella

- Performance standards found not legally enforceable.
- HACCP still helps measure process control.
- Over 80% of poultry slaughter plants are exercising “excellent” process control.



Lessons Learned From HACCP: *Summary*

- Using flexibilities of HACCP has helped:
 - industry develop more effective processes; and
 - FSIS develop a more effective verification system.
- HACCP is continually changing, but still effective.



The Public Health Information System (PHIS)

- PHIS is an information and monitoring system being designed to:
 - rapidly detect, alert inspectors and respond to dangerous trends;
 - better coordinate with managers, stakeholders and other agencies; and
 - enter, coordinate and store information in a centralized data warehouse.

Thank You



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