

The Association of Food and Drug Officials' Annual Conference

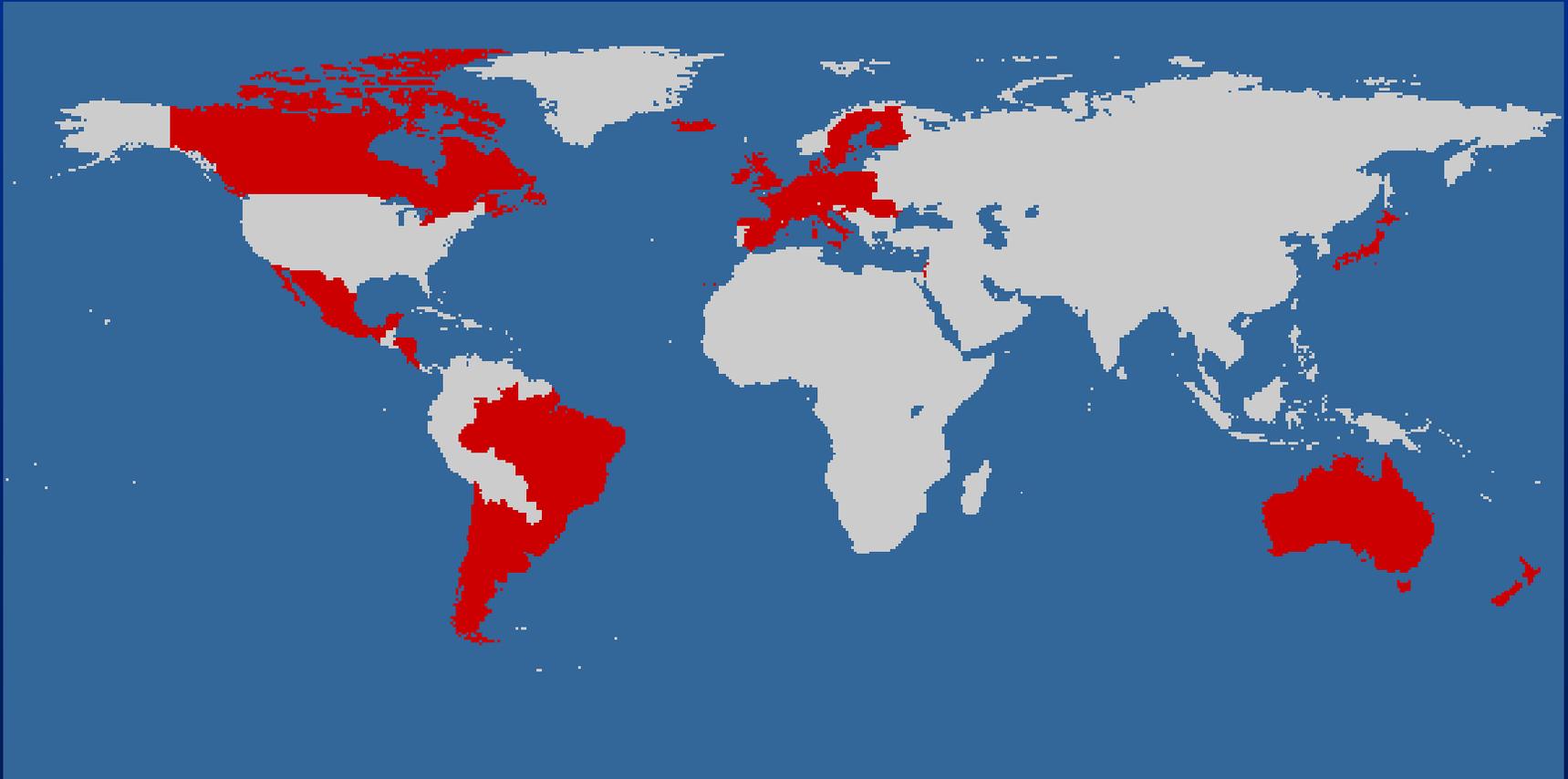


June 18, 2007

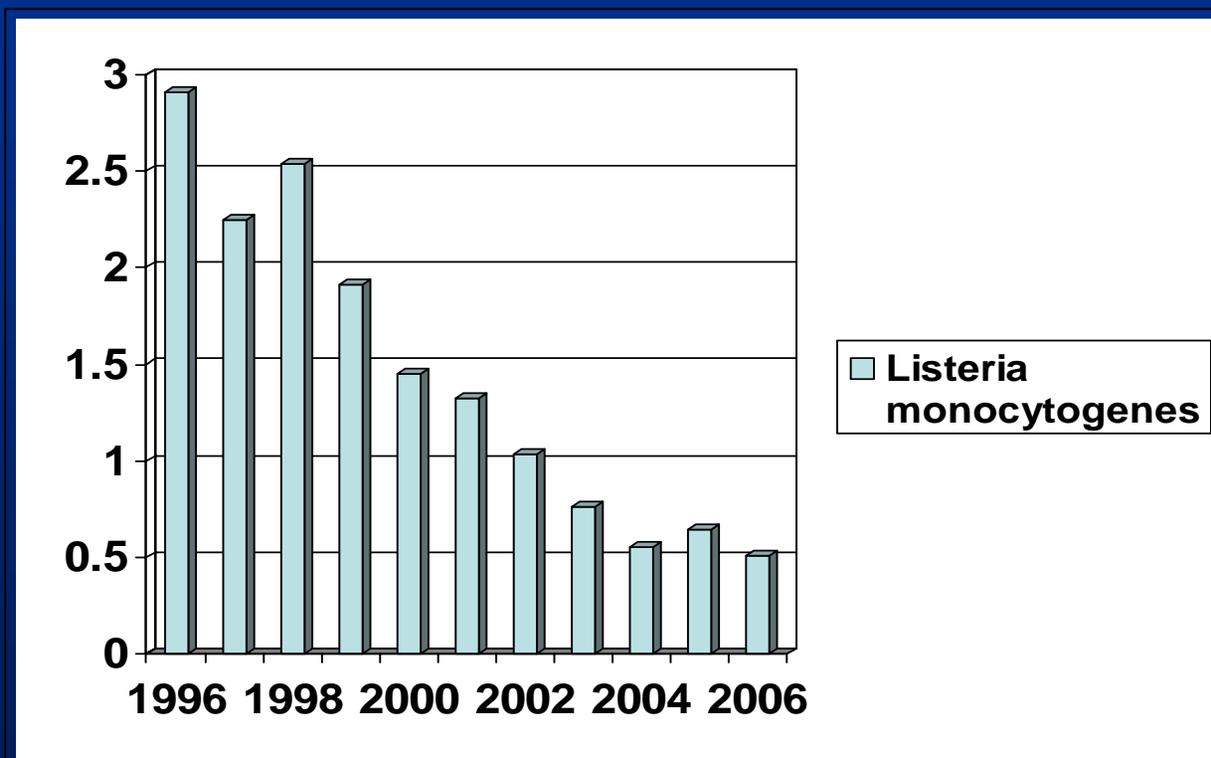


The Food Safety and Inspection Service's mission is to ensure that meat, poultry and processed egg products distributed in commerce for use as human food are safe, wholesome and accurately labeled.

FSIS Has a Global Reach

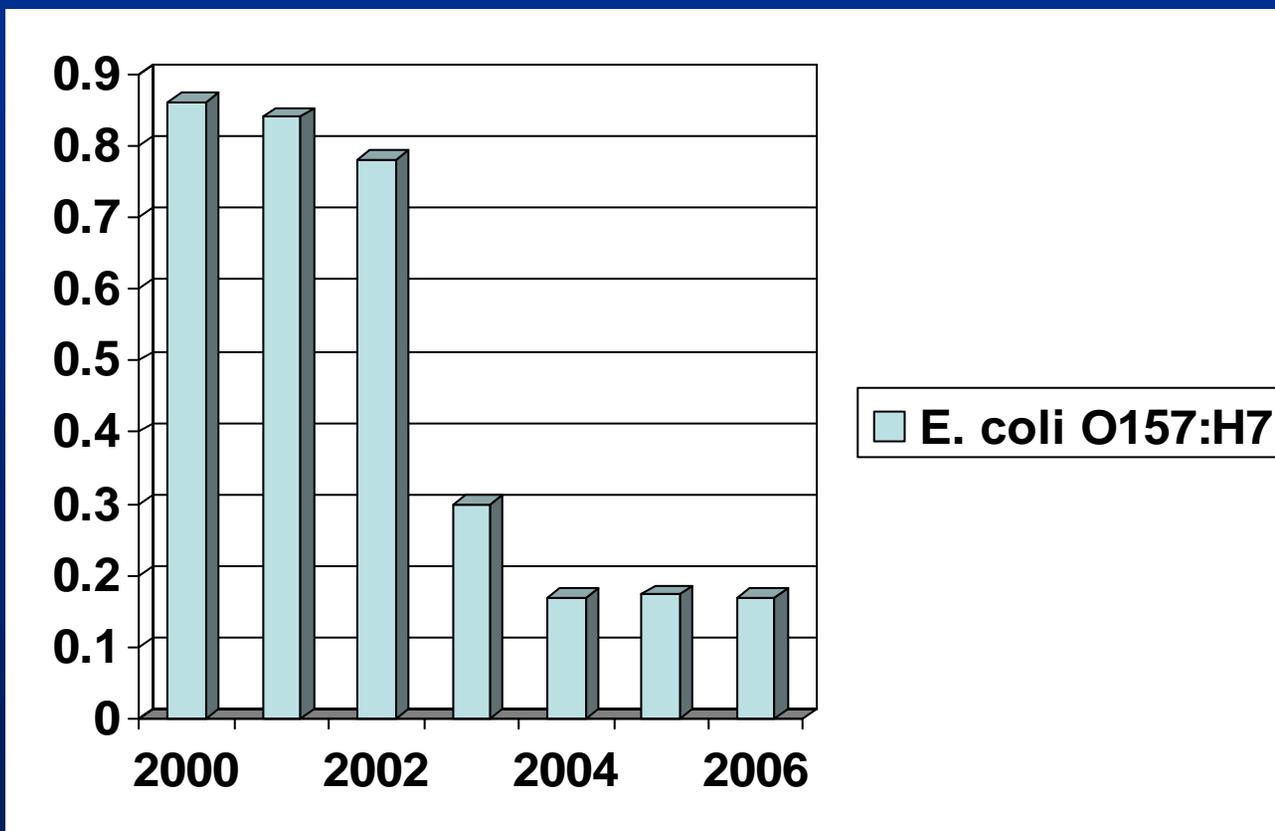


Listeria monocytogenes



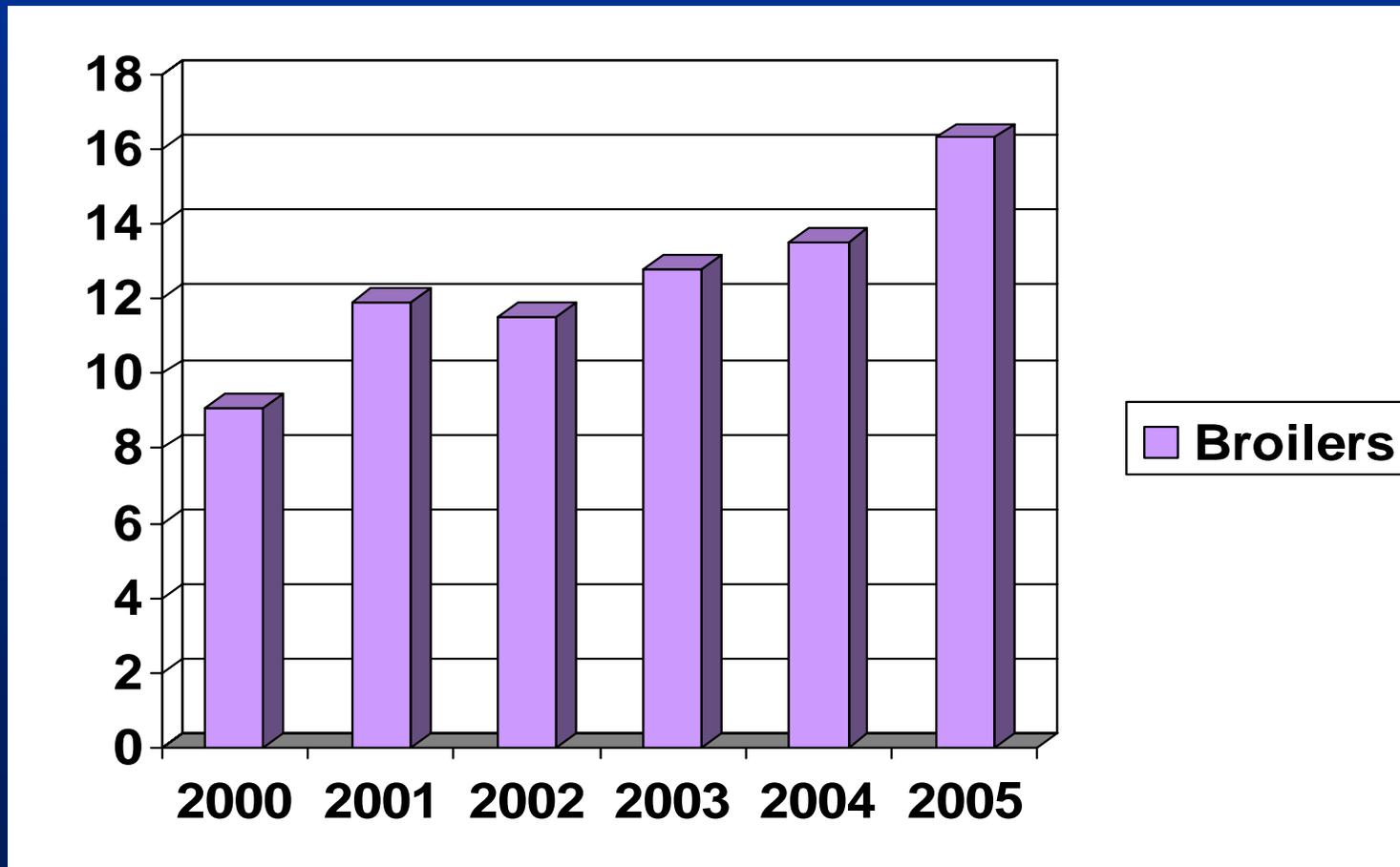
Percentage of Positive Regulatory Samples

E. coli O157:H7



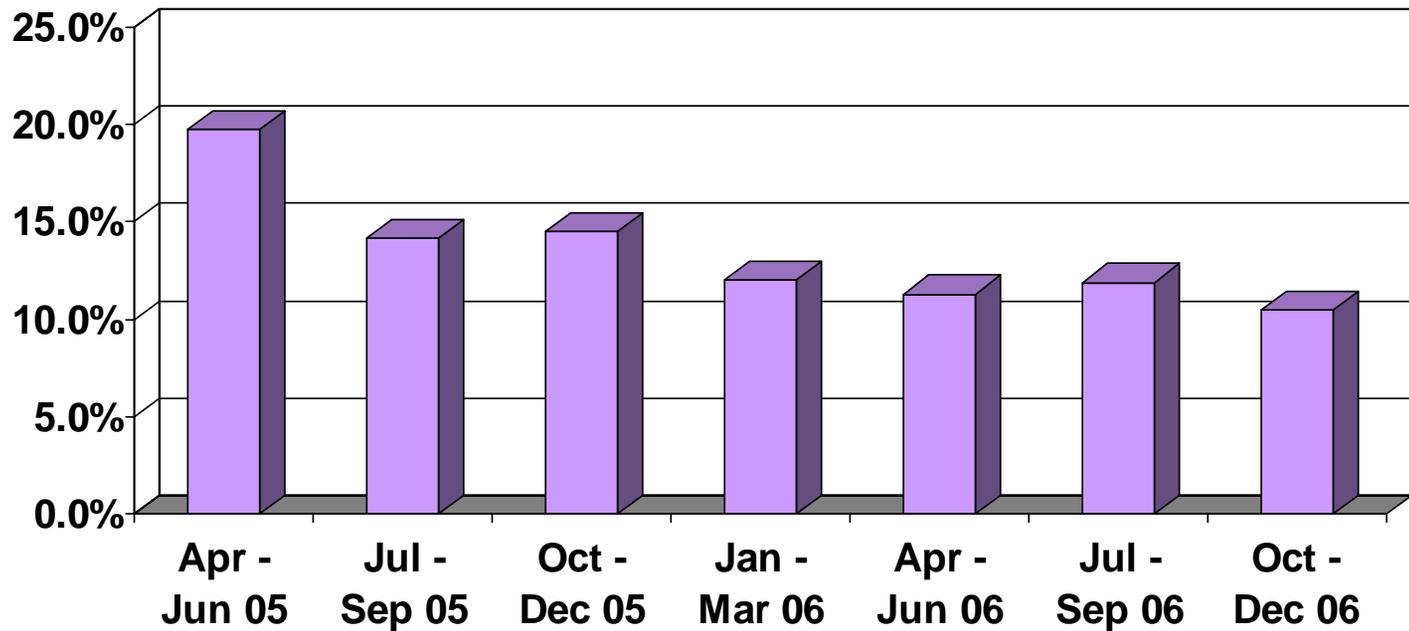
Percentage of Positive Regulatory Samples

Salmonella



Percentage of Positive Regulatory Samples

Results of Broiler Carcasses Analyzed for *Salmonella* by Quarter from April 2005 to September 2006



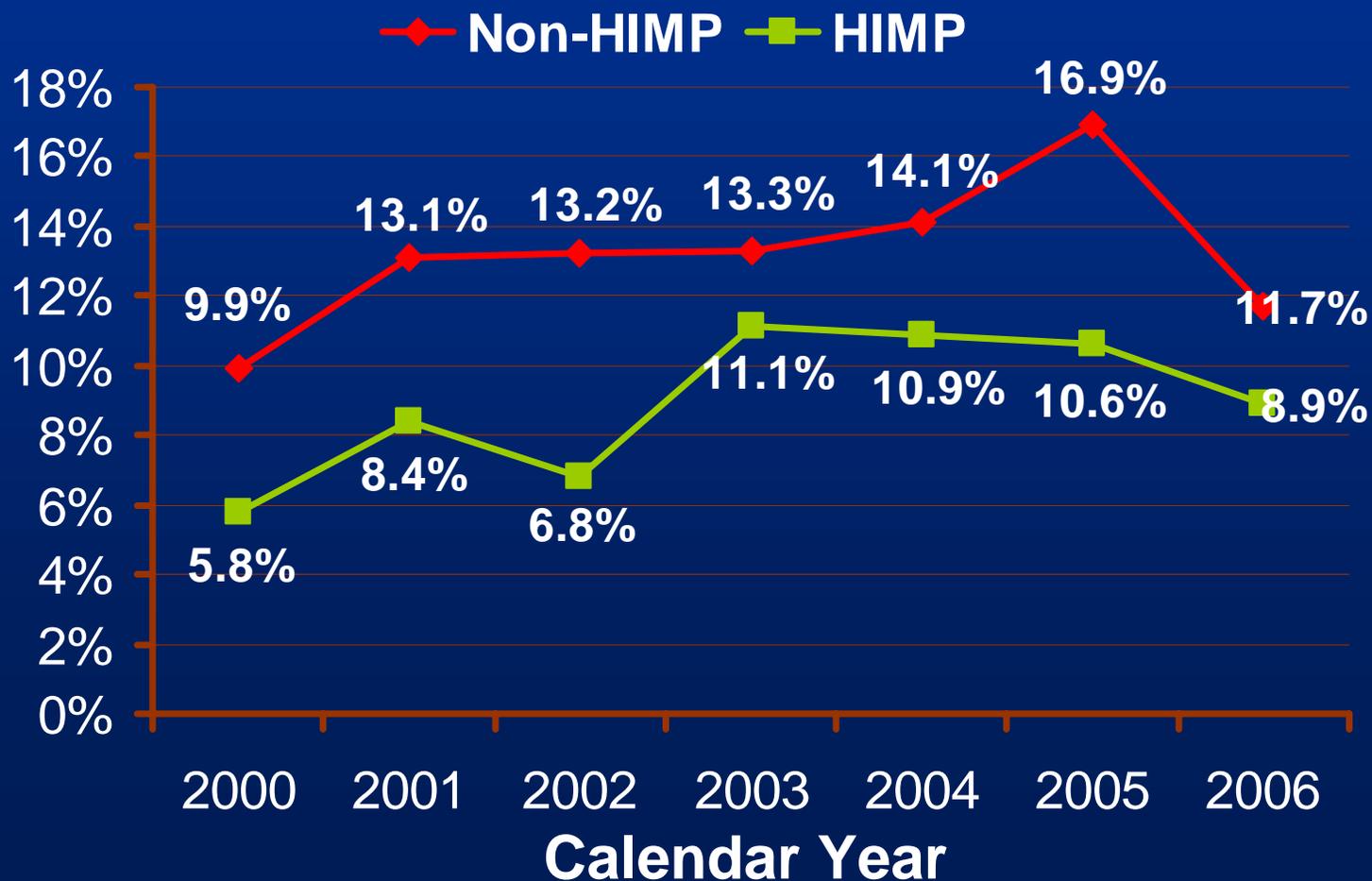
Percentage of Positive Regulatory Samples

Update on Our Efforts to Enhance Public Health Protections

The agency is moving forward in the development of a rule to make the lists of retail consignees available on FSIS' Web site during meat or poultry product recalls.



Percentage of Positive Regulatory Samples in Broilers for *Salmonella* in HIMP vs. Non-HIMP Plants

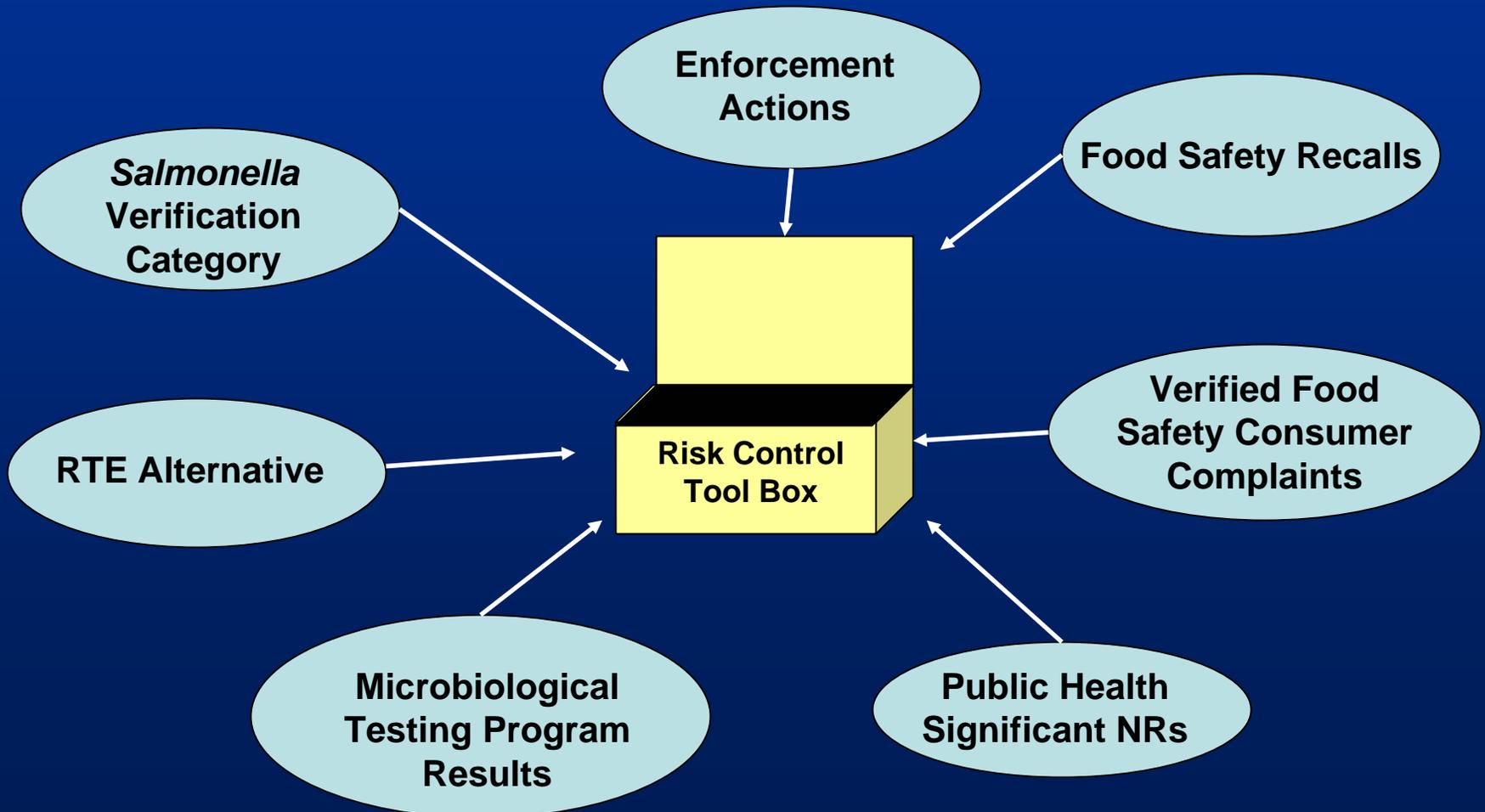


Update on Our Efforts to Enhance Public Health Protections

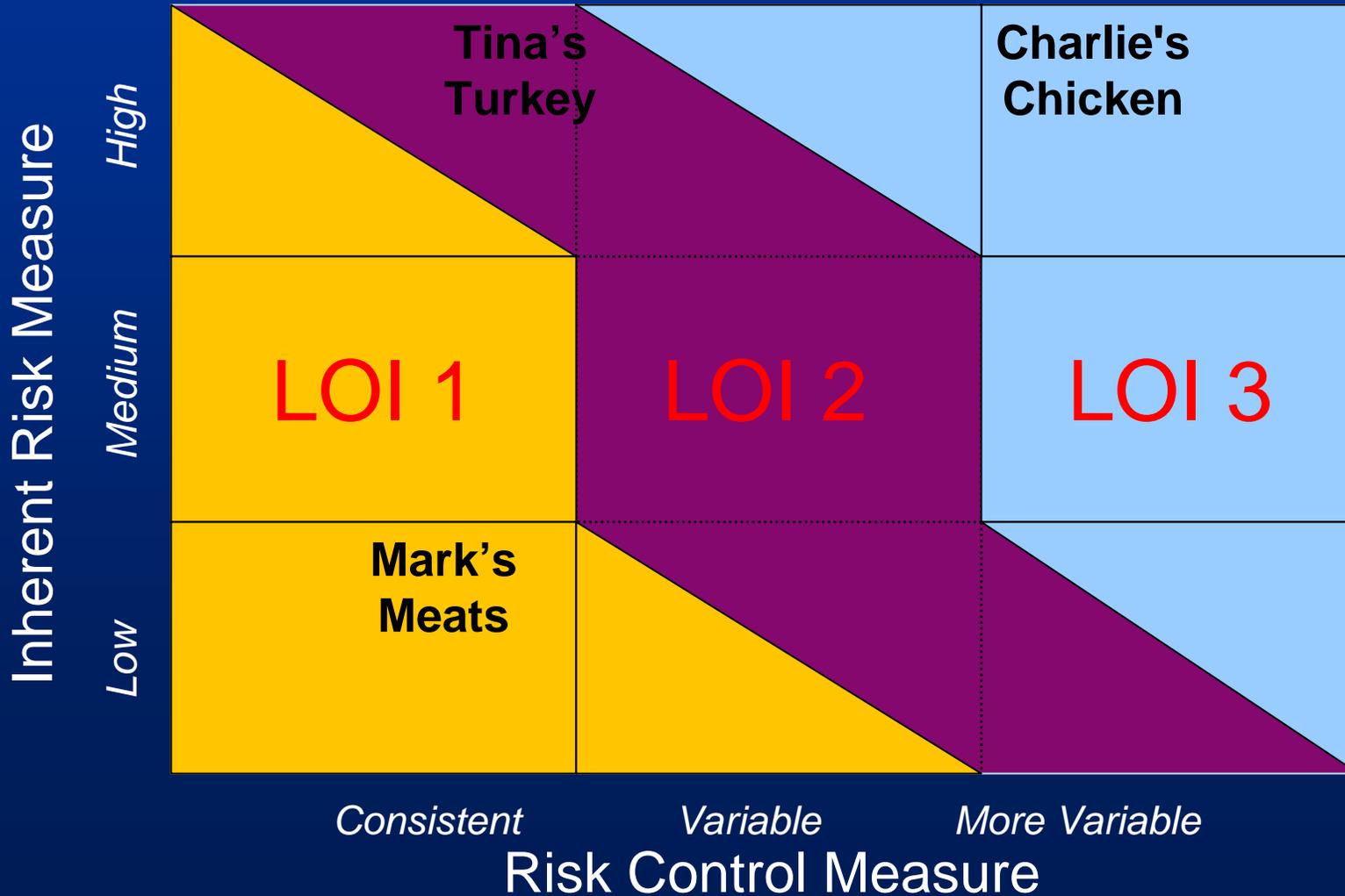
FSIS is developing a
more robust risk-based
inspection system.



Elements that Can Be Used in a Measure for Risk Control



Risk Combinations



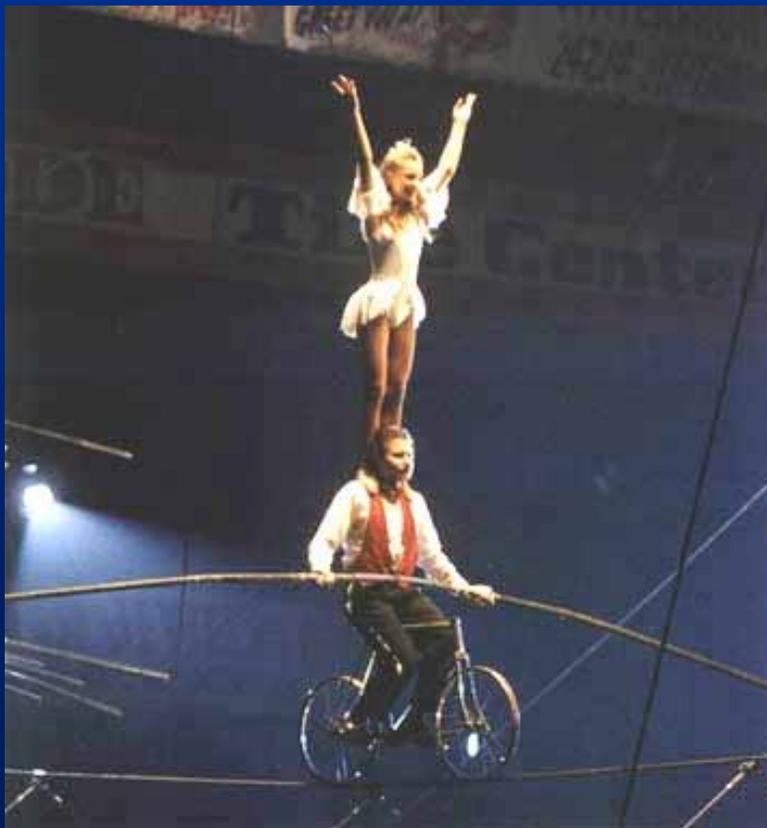


Risk-Based Systems for Processing Establishments

The latest news can be found on FSIS' Web site at
www.fsis.usda.gov.

Your feedback is critical and can be sent via e-mail to
RiskBasedInspection@fsis.usda.gov.

Working in public health is a lot like...



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

