

FOOD SAFETY AND INSPECTION SERVICE
FY 2001 ANNUAL PROGRAM PERFORMANCE REPORT

The Food Safety and inspection Service (FSIS) was established by the Secretary of Agriculture on June 17, 1981, pursuant to legislative authority contained in 5 U.S.C. 301 that permits the Secretary to issue regulations governing the United States Department of Agriculture (USDA).

The mission of the Agency is to ensure that the Nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and correctly labeled and packaged, as required by the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA), and the Egg Products Inspection Act (EPIA).

FSIS is composed of two major inspection programs:

The Meat and Poultry Inspection Program, authorized by the FMIA and the PPIA, is responsible for uniformly applying inspection procedures and standards for sanitation, humane slaughter pathogen reduction, food safety, and product labeling at all establishments under federal inspection. The program assesses the effectiveness of State inspection programs to assure that standards equal to those under the Federal Acts are applied to meat and poultry establishments under State jurisdiction. Further, the program is responsible for reviewing foreign inspection systems that export meat and poultry products to the United States, and inspecting imported products at ports of entry to assure that standards equivalent to those under FMIA and PPIA are applied to meat and poultry exported to the United States. The Laboratory Services program supports meat and poultry inspection through the scientific examination of meat and poultry products for disease, contamination, or other forms of adulteration.

The Egg Products Inspection Program, authorized by the EPIA, requires continuous mandatory inspection of egg processing plants producing liquid, frozen, or dried egg products to ensure that products sold are wholesome, unadulterated, and truthfully labeled. This act also requires the control of imported egg products to ensure that U.S. requirements are met.

The strategic goal and objectives from the 2000-2005 FSIS Strategic Plan are as follows:

Goal: Protect the public health by significantly reducing the prevalence of foodborne hazards from meat, poultry, and egg products.

Outcome: The outcome of this goal is a further reduction of 25% in the number of foodborne illnesses associated with meat, poultry, and egg products by the end of Fiscal Year (FY) 2005, using a baseline year of 1997.

1.1. Objective Provide worldwide leadership towards the creation and utilization of risk assessment capacity for meat, poultry, and egg products that is supported by the latest research and technology.

1.2 Objective Create a coordinated national and international food safety risk management system for meat, poultry, and egg products from farm to table.

1.3 Objective Conduct a comprehensive national and international risk communication program that is an open exchange of information and opinion about risk among risk assessors, risk managers, and the public to reduce risk.

1.4 Objective Create and maintain an FSIS infrastructure to support risk assessment, risk management, and risk communication objectives.

Strategy: There are three distinct aspects of the FSIS food safety strategy:

- 1) assessing risks and monitoring emerging and potentially high risk threats to the U.S. food supply;
- 2) managing these risks through science-based performance standards, regulatory requirements and other efforts; and
- 3) communicating these risks so all Americans are aware of what they can do to reduce the risk of foodborne illness.

The FSIS use of Pathogen Reduction/Hazard Analysis and Critical Control Point (HACCP) systems in reducing foodborne hazards is an example of efforts to manage risks occurring in the farm-to-table continuum. It is also an example of the FSIS approach to reduce risks by sharing, with other stakeholders in food safety, the responsibility for identifying and controlling hazards to food safety. The FSIS approach reflects a further step away from the command-and-control risk management of the past, and is essential to reducing risks in those parts of the continuum that are beyond its jurisdiction.

Risk analysis in the Agency, therefore is a coordinated sharing of risk-reduction responsibility and cooperation among governmental agencies, industry, food handlers, and consumers—anyone having control over some part of the farm-to-table continuum regarding meat, poultry, and egg products. FSIS used this Risk Analysis model as the basis for developing its Strategic Plan and the corresponding Annual Performance Plan(s).

Baseline: Using 1997 information as the baseline, the Centers for Disease Control and Prevention (CDC) estimated that diseases caused by food may cause 325,000 serious illnesses resulting in hospitalizations, 76 million cases of gastrointestinal illnesses, and 5,000 deaths each year. While the data are for all foodborne illnesses attributed to all sources, not just meat, poultry, and egg products, it does provide an indication of the extent of the problem.

The CDC has reported declines in foodborne illness and attributes the findings, at least in part, to the increased safety of meat and poultry after FSIS implemented basic HACCP. At the time of this writing, the most current CDC published data was issued in its Morbidity and Mortality Weekly Report dated April 6, 2001. This preliminary surveillance data for all food groups for 2000 compared with data from 1996 through 1999 suggested the following:

The incidence of foodborne illness from *Salmonella* decreased 17.2%
The incidence of foodborne illness from *Campylobacter* decreased 14.5%

Decreases in the rates of Salmonellosis and Campylobacteriosis parallel changes in meat and poultry processing plants in the U.S. mandated by USDA HACCP rule. The largest producers in the food industry implemented HACCP in January 1998 followed by small and very small plants during 1999 and 2000, respectively. As FSIS is only one part of the farm-to-table continuum, quantitatively assessing its contribution to improving public health has proven difficult. Therefore, FSIS selected surrogate information to gauge its progress towards reducing the incidence of foodborne illness; specifically the prevalence of *Salmonella* on select raw meat and poultry products, and the percent of samples testing positive for *Listeria monocytogenes* in ready-to-eat meat and poultry products. These have been incorporated as performance indicators

Scope: The purpose of this Annual Program Performance Report is to compare FSIS actual FY 2001 performance with the projected levels of performance specified in the 2001/2002 Annual Performance Plan. Only Federal employees were involved in the preparation of this report. The Agency conducted a validation review of the contents of a draft version of this report and made the appropriate corrections where necessary. Additional information regarding FSIS programs can be found in the FSIS Strategic and Annual Performance Plans.

The following tables provide summary information on the extent to which FSIS achieved its FY 2001 performance targets.

Annual Performance Goals and Indicators	Target	Actual	Result
2.3.1 Provide worldwide leadership towards the creation and utilization of risk assessment capacity for meat, poultry, and egg products that is supported by the latest research and technology.			Met
<ul style="list-style-type: none"> • Number of foodborne illness causing pathogens monitored in collaboration with the CDC, FDA, and State Public Health Departments through the Foodborne Disease Active Surveillance Network (FoodNet). 	9	9	
<ul style="list-style-type: none"> • Number of risk assessment models established. (Cumulative) 	5	5	
<ul style="list-style-type: none"> • Risk assessments used to inform risk management decision-making and policy development. (Cumulative). 	2	2	
2.3.2 Create a coordinated national and international food safety risk management system to ensure the safety of U.S. meat and poultry products from farm to table.			Met
<ul style="list-style-type: none"> ▪ Reduction in the prevalence of <i>Salmonella</i> on raw meat and poultry products as illustrated by: 			
<ul style="list-style-type: none"> <ul style="list-style-type: none"> • Prevalence of <i>Salmonella</i> on broiler chickens (%). 	10.0	11.9	
<ul style="list-style-type: none"> <ul style="list-style-type: none"> • Prevalence of <i>Salmonella</i> on market hogs (%). 	6.0	4.5	
<ul style="list-style-type: none"> <ul style="list-style-type: none"> • Prevalence of <i>Salmonella</i> on ground beef (%). 	3.5	2.6	
<ul style="list-style-type: none"> ▪ Reduction in the prevalence of <i>Listeria monocytogenes</i> in ready-to-eat meat and poultry products: 			
<ul style="list-style-type: none"> <ul style="list-style-type: none"> • Samples testing positive for <i>Listeria monocytogenes</i> (%). 	1.43	1.26	
<ul style="list-style-type: none"> • Develop an implementation strategy to meet EU residue testing requirements. 	Yes	Yes	
<ul style="list-style-type: none"> • Prepare for egg HACCP (both shell egg and egg products). 	Yes	Yes	
<ul style="list-style-type: none"> • Begin ratite and squab mandatory inspection 	Yes	Yes	
<ul style="list-style-type: none"> • Number of countries meeting the HACCP equivalency standards and exporting to the U.S. 	37	30	
<ul style="list-style-type: none"> • Number of foreign program reviews conducted to assure international equivalency and maintain export eligibility to the U.S. 	39	29	
<ul style="list-style-type: none"> • Number of State (and Territory) agencies adopting the meat, poultry, and egg portions of the FDA Food Code for retail and restaurant establishments. (Cumulative) 	30	31	
<ul style="list-style-type: none"> • Number of collaborative initiatives undertaken to address food safety risks in animal production. 	23	21	
2.3.3 Conduct a comprehensive national and international communication program that is an open exchange of information and opinions about food safety risks:			Exceeded
<ul style="list-style-type: none"> • People reached with food safety information through media stories, circulation reports, USDA FSIS Website visits, and USDA Meat & Poultry Hotline calls (# Mil). 	87	150	

Annual Performance Goals and Indicators	Target	Actual	Result
<ul style="list-style-type: none"> Stakeholder activities held to improve food safety related decision-making and public policy. (Cumulative) 	46	51	
2.3.4 Create and maintain an FSIS infrastructure to support risk assessment, risk management, and risk communication objectives.			Met
<ul style="list-style-type: none"> Number of management reviews conducted to ensure appropriate internal controls. 	12	9	
<ul style="list-style-type: none"> Prepare for the implementation of the Government Paperwork Elimination Act (GPEA). 	Yes	Yes	

Performance Goal One: Risk Assessment

Annual Performance Goals and Indicators	Fiscal Year			
	1999 Actual	2000 Actual	2001 Target	2001 Actual
2.3.1 Provide worldwide leadership towards the creation and utilization of risk assessment capacity for meat, poultry, and egg products that is supported by the latest research and technology.				Met
<ul style="list-style-type: none"> A) Number of foodborne illness causing pathogens monitored in collaboration with the CDC, FDA, and State Public Health Departments through the Foodborne Disease Active Surveillance Network (FoodNet). 	7	9	9	9
<ul style="list-style-type: none"> B) Number of risk assessment models established. (Cumulative) 	3	3	5	5
<ul style="list-style-type: none"> C) Risk assessments used to inform risk management decision-making and policy development. (Cumulative). 	2	2	2	2

Data Assessment: Data corresponding to the indicators in Performance Goal One are uncomplicated in nature. FSIS contributes financially to CDC for FoodNet activities. FoodNet related information could be verified not only using FSIS internal source documents, but is also subject to review by outside sources from the Department of Health and Human Services. FSIS considers the data to be reliable.

FSIS uses external data from organizations such as CDC to create baselines for foodborne diseases and will continue to use these data for the foreseeable future to measure the increased or decreased prevalence of foodborne pathogens. The many data corresponding to the indicators in Goal One are uncomplicated in nature. The Agency is concentrating its efforts on ensuring that the risk assessments, models, and policies are subject to peer review and/or public comment.

The data pertaining to the number of risk assessments used to inform risk management decision making and policy development is also straightforward as it applies to final regulations published in the Federal Register. Some clarification is needed pertaining to this indicator. While the intent of this indicator is to formalize and strengthen the science-based decision-making processes within the Agency, scientists use data from many sources and the Agency may want to measure the impact of risk assessment on risk management and/or risk communication with alternative indicators in the future.

Analysis of Results:

- A) The Agency met its established target for the number of foodborne illness causing pathogens monitored in collaboration with the CDC, FDA, and State Public Health Departments through FoodNet. The foodborne pathogens monitored are *Campylobacter*, *Escherichia coli* (*E. coli*) O157:H7, *Listeria*, *Salmonella*, *Shigella*, *Vibrio*, *Yersinia*, *Cryptosporidium*, and *Cyclospora*.
- B) The Agency has met its target of five for risk assessment models established. This has included *Salmonella enteritidis* in shell eggs and egg products, *E.coli* O157 in beef, *Bovine Spongiform Encephalopathy* (BSE), *Listeria* (FDA/FSIS risk ranking), and revising the risk assessment for Se in eggs. This indicator is being discontinued and replaced with one illustrating the number of actual risk assessments conducted.
- F) The Agency met its established target for the number of risk assessments used to inform risk management decision-making and policy development. To date these have included *Salmonella enteritidis* in eggs and *E.coli* in beef.

FY 2002 Current Performance: The Agency expects to maintain activities begun or underway in FY 2001. These include strengthening the Agency laboratory and risk assessment capabilities in general, upgrading to an automated laboratory data processing system, and developing new *Listeria* and *Campylobacter* risk assessments in particular. The Agency completed the BSE risk assessment earlier this fiscal year. Work will continue on risk profiles already underway for *E. coli* O157:H7, and *Salmonella enteritidis* in eggs. Finally, FSIS also anticipates implementing a HACCP-based system for shell egg and egg products processing, as specified in the Shell Egg Action Plan and supported by FY 2001 funding.

Program Evaluation:

On November 5, 2001, FSIS announced the availability of, and requested public comment on, its draft risk assessment for *E. coli* O157:H7 in ground beef. Meanwhile the Agency has also requested scientific peer review of the draft risk assessment from the National Academies of Science (NAS). NAS is scheduled to complete this review in February 2002, and the document will be revised accordingly. The NAS review includes evaluations of the overarching logical structure of the model, the validity and appropriateness of all input data used in the model, the reasonableness of the assumptions made in the assessment, the reasonableness of the anchoring approach that was taken, and the model’s mathematics and equations. FSIS conducted this assessment to assist in reviewing and refining its integrated risk reduction strategy for *E. coli* O157:H7 in beef.

At the direction of Congress in the FY 2001 appropriation language, FSIS has requested that NAS conduct a comprehensive study on the role of scientifically determined criteria, including microbiological criteria, in the production and regulation of meat and poultry products as a means of ensuring the safety of these products. This review is scheduled to be completed in March 2003.

Performance Goal Two: Risk Management

Annual Performance Goals and Indicators	Fiscal Year			
	1999 Actual	2000 Actual	2001 Target	2001 Actual
2.3.2 Create a coordinated national and international food safety risk management system to ensure the safety of U.S. meat and poultry products from farm to table.				Met
<ul style="list-style-type: none"> • A) Reduction in the prevalence of <i>Salmonella</i> on raw meat and poultry products as illustrated by: <ul style="list-style-type: none"> ➤ Prevalence of <i>Salmonella</i> on broiler chickens (%). ➤ Prevalence of <i>Salmonella</i> on market hogs (%). 				
	11.3	8.7	10.0	11.9
	6.6	7.6	6.0	4.5

➤ Prevalence of <i>Salmonella</i> on ground beef (%).	4.4	3.6	3.5	2.6
• B) Reduction in the prevalence of <i>Listeria monocytogenes</i> in ready-to-eat meat and poultry products:				
➤ Samples testing positive for <i>Listeria monocytogenes</i> (%).	1.91	1.45	1.43	1.26
• C) Develop an implementation strategy to meet EU residue testing requirements.	N/A	N/A	Yes	Yes
• D) Prepare for egg HACCP (both shell egg and egg products).	N/A	N/A	Yes	Yes
• E) Begin ratite and squab mandatory inspection.	N/A	N/A	Yes	Yes
• F) Number of countries meeting the HACCP equivalency standards and exporting to the U.S.	36	34	37	30
• G) Number of foreign program reviews conducted to assure international equivalency and maintain export eligibility to the U.S.	28	33	39	29
• H) Number of State (and territory) agencies adopting the meat, poultry, and egg portions of the FDA Food Code for retail and restaurant establishments. (Cumulative)	10	26	30	31
• I) Number of collaborative initiatives undertaken to address food safety risks in animal production.	14	23	23	21

¹ The *Salmonella* data have been calculated to reflect Fiscal Year results. The Agency has significantly increased the number of tests performed due to phased-in implementation and the corresponding increase in the number of regulated establishments subject to the Pathogen Reduction/Hazard Analysis and Critical Control Point (HACCP) rule. Many factors can influence prevalence data on a year-to-year basis. Therefore, it will be necessary to collect several years of data to be reasonably confident of the stability of trends for the future. Due to the variability found in pathogen prevalence data, FSIS is re-evaluating the targets and may establish alternative performance indicators as a better understanding of the factors becomes known.

Data Assessment: An automated system (MARCIS) provides information on microbiological, chemical, and pathological analyses of meat and poultry and their processed products. The data have been converted to fiscal year (FY) information and, for FY 2000 and 2001, have not been published to date. FSIS considers the data to be reliable.

Analysis of Results:

A&B) In three out of four indicators the Agency exceeded its targets set for reducing the prevalence of *Salmonella* and *Listeria monocytogenes*. As stated above, many factors can influence prevalence data on a year-to-year basis. However, the Agency is encouraged by these results. If these trends continue, the Agency will be accomplishing most of the targets set forth in its Strategic Plan ahead of schedule. Already, the Agency has exceeded the FY 2005 target for *Salmonella* prevalence in ground beef. The prevalence of *Salmonella* on broiler chickens continues to be problematic and the Agency is looking into the causes as to why the rates continue to fluctuate. One such rationale is the fact that testing is conducted randomly and, depending upon the entity tested in any given year, results can vary. Preliminary analysis of the data indicates that a number of plants tested during FY 2001 did not meet the performance standard set for broiler chickens, and, therefore, resulted in a perceived higher prevalence rate. Given the problems of the plants in question, the Agency is giving serious consideration to increasing its activities to include not only random sampling but also sampling when there is an indication that problems exist. For this reason, the Agency is also giving serious consideration to deleting this indicator, as the additional sampling results would skew the *Salmonella* prevalence targets.

- C) FSIS is developing an implementation strategy to meet EU residue testing requirements and has, therefore, met this target. The FSIS laboratories have selected methodology for the EU testing program. The laboratories are currently purchasing standards and equipment in order to verify method performance and suitability. The Agency is also advertising for several staff positions to provide additional scientific support for the EU residue program.
- D) FSIS met its target for preparing for shell and egg products HACCP. The Agency developed a draft proposed rule this fiscal year that would require Standard Sanitation Operating Procedures (SSOPs) and HACCP based inspection for egg products. The Department is currently reviewing the draft. The Agency will also be proposing a rule to obtain authority to address *Salmonella enteritidis* in shell eggs as well as proposing a rule to address SSOPs and pathogen reduction performance standards relative to the processing in shell eggs. The shell egg initiatives will be synchronized with FDA to reduce the risk associated with *Salmonella enteritidis* at the producer level.
- F) FSIS met its target for implementing mandatory ratite and squab inspection. Effective April 26, 2001, the slaughtering and processing for commercial distribution of ratites and squabs for human consumption became subject to the antemortem and postmortem inspection, reinspection, and sanitation requirements of PPIA. This indicator will be discontinued in future GPRA documents.
- F) FSIS did not meet its target of 37 countries meeting the HACCP equivalency standards and exporting to the U.S. Of the 33 countries that have implemented the PR/HACCP requirements only 30 are actively exporting to the U.S. (See G below.)
- G) FSIS did not meet its target of 39 foreign program reviews for equivalency standards during FY 2001. The Agency did complete 29 reviews during the year. Four countries were originally scheduled for September but were delayed due to the September 11 terrorist situation and were rescheduled for FY 2002. Six other countries on the original planning schedule were not visited because of self-imposed suspension or because of Animal and Plant Health Inspection Service (APHIS) imposed suspensions based on animal disease. These countries remain on the list and could become active during FY 2002.
- H) FSIS exceeded its target for States adopting the Food Code. The Food Code, a reference document issued by the FDA with assistance from USDA and CDC, provides practical, science-based guidance to retail outlets and institutions on how to prepare food to prevent foodborne illness. FSIS strongly endorses and encourages the adoption of the Code by all jurisdictions with authority to regulate such businesses and institutions. The number of States that had adopted the Code continued to rise rapidly in early FY 2001 to reach the cumulative total of 31.
- I) FSIS did not meet its stated target for the number of collaborative initiatives undertaken to address food safety risks in animal production. Non-assistance cooperative agreements were granted in FY 2001 to six minority institutions and 15 States to develop and deliver producer education to promote food safety in animal and egg production. Less than the 23 projected were funded because one university failed to meet the filing deadline and one agreement was a three-state cooperative effort that was awarded a correspondingly higher amount.

FY 2002 Current Performance: One major activity that will occur during FY 2002 is the FSIS Food Safety Systems Correlation Team (FSSCT) project which is an assessment of inspection application district by district. Part of the protocol for this activity will include a verification that HACCP plans identify and control food safety hazards that are reasonably likely to occur. Currently the first scheduled FSSCT project will begin in Boulder, Colorado, in April 2002, with other districts following soon thereafter.

Program Evaluation: In December 1999, the General Accounting Office (GAO) issued a report entitled, "Meat and Poultry: Improved Oversight and Training Will Strengthen New Food Safety System." To ensure that the inspection personnel fully understood FSIS verification authorities, FSIS conducted three National Supervisory Conferences between February and June 2000, that focused specifically on the roles and responsibilities of inspection personnel in verifying the HACCP requirements and enforcement authorities. The participants included all District Managers and staffs, circuit supervisors, and local bargaining unit representatives. Also during FY 2001, the Agency also conducted approximately 1,273 work unit meetings with field personnel to provide information on future Agency activities.

During FY 2001, FSIS conducted In-Depth Verification (IDV) reviews. An IDV review is an assessment as to whether or not an establishment is carrying out activities that meet the requirements of the HACCP rule. IDV reviews supplement existing verification tools and address, in a more rigorous and integrated manner, the technical and scientific merit of a HACCP system of an establishment.

The Office of the Inspector General (OIG) issued a Management Alert pertaining to imported meat and poultry and an assessment entitled “Activities to Prevent the Entry of Foot & Mouth Disease into the U.S.” FSIS agrees that the accountability and control over meat and poultry from countries with animal disease restrictions are important. FSIS has clarified its guidance and procedures for addressing these issues. In addition, FSIS and APHIS are working towards defining the roles and responsibilities of both Agencies at the U.S. ports of entry regarding products received from restricted countries and enhancing interagency communication.

Through the Research Triangle Institute, FSIS is also conducting a comprehensive evaluation of the impact of the HACCP rule. This multi-year project, started in FY 1999, parallels the HACCP implementation dates for large, small, and very small plants. The five study components are (1) Foodborne Illness Reduction, (2) Inspection Effectiveness and Efficiency, (3) Impact on Industry, (4) Impact on Farm-to-Table Food Safety, and (5) Consumer Confidence. This is in addition to internal FSIS assessments of HACCP impact, technical and procedural SSOPs and HACCP implementation.

In June 2000, OIG issued a final report on the Food Safety Initiative. The OIG review included the implementation of HACCP and SSOPs; FSIS quality assurance over its laboratory facilities and operations, product sample integrity, and laboratory testing operations; FSIS process to determine whether foreign countries safety inspection systems are equivalent to those in the United States; and effectiveness of the FSIS compliance program in detecting violations at non-Federally inspected firms. FSIS is using this review to improve its operations by implementing the agreed-to recommendations.

Performance Goal Three: Risk Communication

Annual Performance Goals and Indicators	Fiscal Year			
	1999 Actual	2000 Actual	2001 Target	2001 Actual
2.3.3 Conduct a comprehensive national and international communication program that is an open exchange of information and opinions about risk among risk assessors, risk managers, and the public to reduce risk.				Exceeded
<ul style="list-style-type: none"> A) People reached with food safety information through media stories, circulation reports, USDA FSIS Website visits, and USDA Meat & Poultry Hotline calls. (In millions) 	83	85	87	150
<ul style="list-style-type: none"> B) Stakeholder activities held to improve food safety related decision-making and public health policy. (Cumulative). 	19	41	46	51

Data Assessment: Media outreach for 2001 indicates a total audience of over 750 million worldwide through a variety of outreach methods, including print, radio, and TV outlets. Numerous consumer food safety articles were printed and re-printed at various times during the year. For newspaper tracking, FSIS uses the North American Precis Syndicate (NAPS) and Burrelles monthly clipping service to monitor placement of consumer food safety articles in domestic and non-domestic dailies. The Agency also uses Media Distribution Services, whose database contains more than 250,000 editorial contacts in more than 50,000 print and broadcast media in North America, daily newspapers worldwide, and the U.S. Congress and its staff. For television tracking, FSIS uses PCS Broadcast Services which monitors the Public Service Announcement through various outlets and markets by monitoring telecasts and viewership based on actual air time of the announcement on commercial and cable networks on a daily basis. Of the 750 million people potentially reached with food safety information, FSIS actually estimates a conservative figure of 20 percent or 150 million. Data calculating stakeholder activities are based the number of activities advertised in the *Federal Register*. FSIS considers the data to be reliable.

Analysis of Results:

- A) FSIS has exceeded its goal of conducting a comprehensive national and international communication program that is an open exchange of information and opinions about food safety risks. The Agency has improved its tracking of media outreach, which, in turn, partially accounts for the increase in people reached through media stories, hotline calls, publications, Web site visits, etc. However, other activities also contributed greatly. Some examples include the Fight BAC™ radio drive time show that alone reached 6.1 million listeners for the Partnership for Food Safety Education. The Agency also distributed 10,000 copies of its publication “*Diagnosis and Management of Foodborne Illnesses: A Primer for Physicians,*” and 48,000 videos of *Food Safety for Seniors* to better serve its public health mission.
- B) FSIS also exceeded its target of stakeholder activities held to improve food safety related decision-making and public health policy development. In addition to the public meetings for the National Advisory Committee on Meat and Poultry and the National Advisory Committee on Microbiological Criteria for Foods, the Agency has held public meetings on residues, import reinspection, and ready-to-eat foods to name a few. During FY 2001, FSIS continued its commitment to international communication by organizing *Codex Alimentarius* meetings on Food Hygiene and Asia training among others.

FY 2002 Current Performance: The Agency has been hard at work, particularly in the international *Codex* arena. In the first quarter alone, FSIS coordinated activities for the 34th Session of the U.S. *Codex* Committee on Food Hygiene, the National Advisory Committee on Meat and Poultry, a public meeting in preparation for the 13th Session of the *Codex* Committee on Residues of Veterinary Drugs in Foods, and the Session itself.

Program Evaluation: As cited earlier in this report, FSIS is conducting a comprehensive evaluation of the impact of the HACCP final rule. This evaluation includes a portion on consumer confidence and is scheduled to be completed in September 2002.

Performance Goal Four: Infrastructure

Annual Performance Goals and Indicators	Fiscal Year			
	1999 Actual	2000 Actual	2001 Target	2001 Actual
2.3.4 Create and maintain an FSIS infrastructure to support risk assessment, risk management, and risk communication objectives.				Met
• A) Number of management reviews conducted to ensure appropriate internal controls.	10	10	12	11
• B) Prepare for the implementation of the Government Paperwork Elimination Act (GPEA)	N/A	N/A	Yes	Yes

Data Assessment:

Analysis of Results:

- A). The Agency did not meet its target of 12 management reviews conducted to ensure appropriate internal controls due to unanticipated staffing shortages. The situation has since been resolved.

- B). The Agency met its target for preparing for the implementation of GPEA. FSIS completed its assessment of its major existing automated information systems, as well as those being planned, to identify and describe those that are part of eGovernment already and to further develop for eGovernment capability. In addition, the FSIS Website was further developed and revised to bring it into conformance with Section 508 requirements. Pilot operation of Quick Hire and USA Staffing has begun and they are being used for various job series and hiring needs. The Laboratory E-mail Application for Results Notification (LEARN) has been completed. This application will be used to notify Agency personnel of the testing status and results for tissue samples submitted to FSIS laboratories. If the establishment from which the sample was collected has provided FSIS with and an e-mail address, the sample status and results reports will be sent to them via their Internet e-mail.

FY 2002 Current Performance: An automated Time and Attendance system for internal processing is being readied for pilot operation within FSIS. If this system is successful, it may enable FSIS to develop the ability to bill industry electronically for inspector overtime. The Agency is also evaluating New Zealand's Electronic Certificate System (ECS) software, and determining whether and how it can be used in connection with FSIS systems, such as the Automated Import Information System. FSIS is also ascertaining how the Agency will address the GPEA requirement that entities, such those that receive Federal inspection, must be permitted the option of maintaining records electronically.

Program Evaluation: FSIS issued a report entitled "District Office Resource Management Assessment", dated October 2001. Between February and July field interviews were conducted at each district office. The major topics addressed were 1) staffing issues, 2) demand for service forecasting, 3) grant of inspection procedures, 4) travel resource management activities, 5) supply and equipment procurement, and 6) information management. The Agency plans to develop business models appropriate to the FSIS resource management philosophy and goals.

In March 2001, OIG issued an audit entitled "Review of FSIS Inspector Staffing Shortages and Anti-deficiency Act Violations." FSIS concurred with all of the recommendations and provided a time-phased corrective action plan. FSIS agreed to develop and implement refined procedures to better estimate staffing needs and incorporated the results in its budget requests; and, working in tandem with other USDA offices, resolve the problems associated with the implementation of the new Departmental accounting system. The Agency also contracted with Logistics Management Institute to develop a "Best-in-Class" reengineering process to improve its financial management.

Major Management Challenges:

A) General Accounting Office (GAO): "Fundamental Changes are Needed to Minimize Foodborne Illnesses." Agency Response: In the Federal government, food safety responsibilities are shared among several entities, most notably USDA, the Department of Health and Human Services, and the Environmental Protection Agency. Concerns about the need for fundamental changes in food safety programs and about overcoming perceived food safety fragmentation are being addressed through cross-Departmental partnerships and program coordination activities. Recent collective statistics from the Centers for Disease Control and Prevention show a drop in the incidences in foodborne illness. Though these figures represent the efforts of several Departments and Federal agencies, State and local governments, regulated industries, and schools, the USDA, FSIS contribution to the reduction of foodborne illnesses, such as the Pathogen Reduction/Hazard Analysis and Critical Control Point rule, cannot be ignored. Additionally, the creation of a single food safety organization addressing all foods, as suggested by GAO, is beyond the legal scope of USDA or any Federal department. The FSIS is a Federally mandated program. It can take no independent action to dismantle itself, absorb, or merge itself with other agencies. Therefore, there is no mention of any merger, in any form, in either the USDA Plan or the FSIS Plan. The specific Performance Measure that links to the USDA Annual Performance Plan is addressed in Objective 2.3.

B) Office of the Inspector General (OIG): The OIG reported that: “FSIS needs to identify and halt criminal activity involving the intentional contamination of food products.” Over the last few years FSIS has enhanced its process to identify and review high-risk firms. FSIS has proceeded with a number of enhancements and prioritizes its efforts consistent with available resources. FSIS makes every effort to identify and halt all activity involving contamination of meat, poultry, and egg products.