



United States Department of Agriculture

One Team, One Purpose



Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness



Food Safety and Inspection Service: **Regulatory Authority and Requirements**

Our Authority

Through a series of Acts, Congress empowers FSIS to inspect all meat, poultry, and processed egg products in interstate commerce.

- Federal Meat Inspection Act (FMIA), 1906
- Agricultural Marketing Act (AMA), 1946
- Poultry Products Inspection Act (PPIA), 1957
- Humane Methods of Slaughter Act (HMSA), 1958
- Egg Products Inspection Act (EPIA), 1970

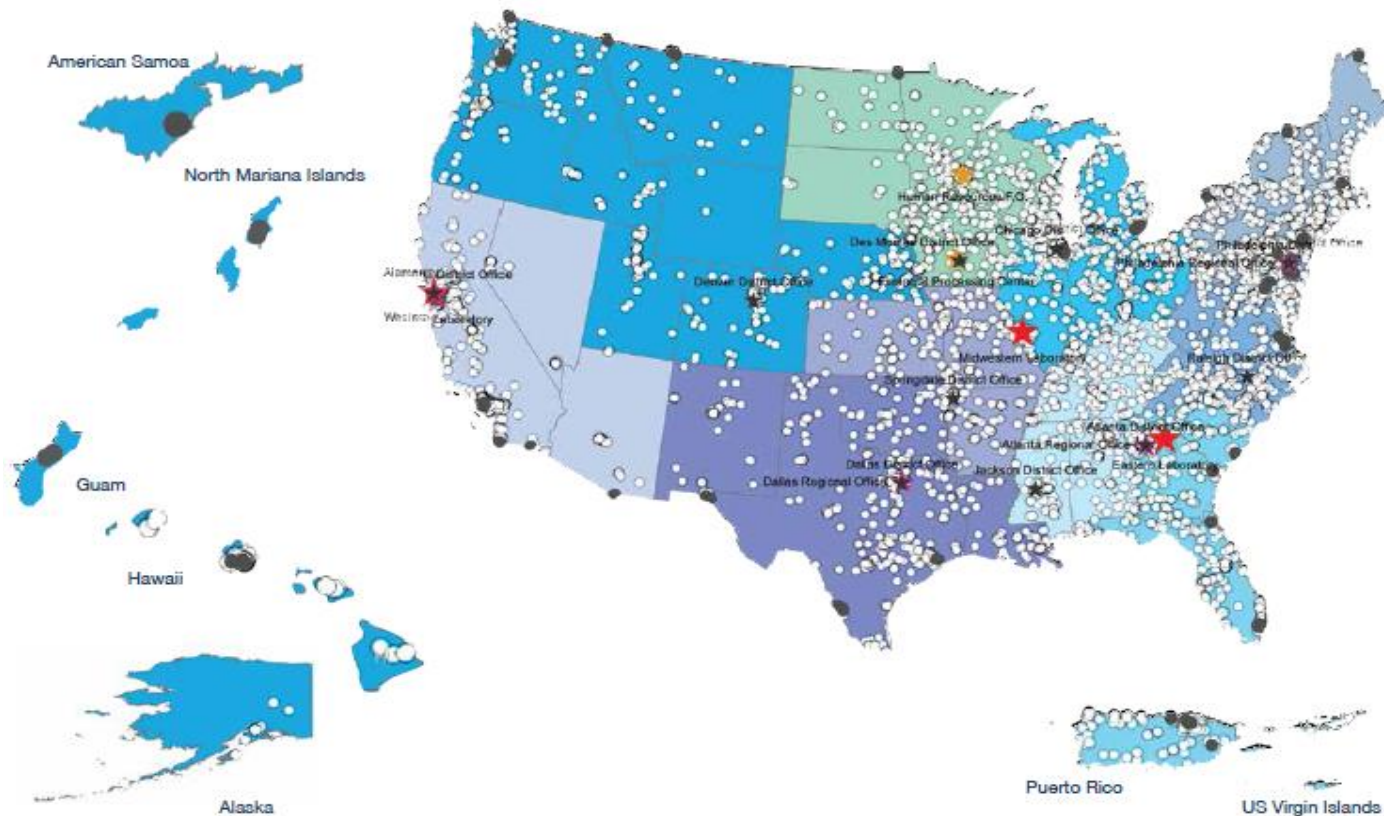


As required by law:

- FSIS inspects each live animal and carcass. Annually:
 - 150.7 million head of livestock
 - 9.3 billion poultry carcasses
- FSIS inspects all processing establishments daily

Food Safety and Inspection Service: **By the Numbers**

Where We Work



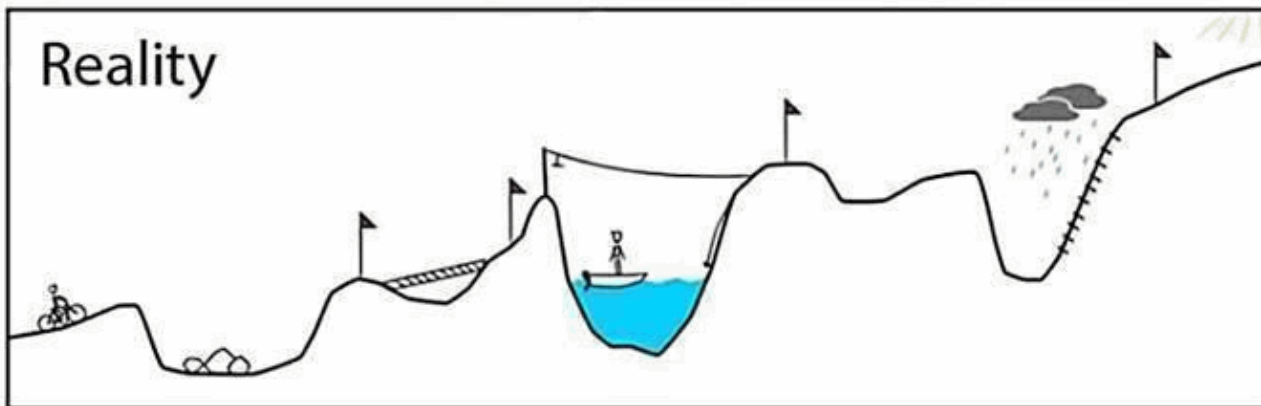
**6,479 Establishments, 125 Ports of Entry, and
150,000 In-Commerce Facilities Nationwide**

Communication Challenges During Outbreaks

Your plan



Reality



2015-2016 Salmonella Outbreak in WA State

2015

- 192 cases
- 5 States
- Recall
- Establishment suspends ops in Aug. 2015

2016

- 15 cases
- Washington
- Establishment reopens June 2016
- Recall

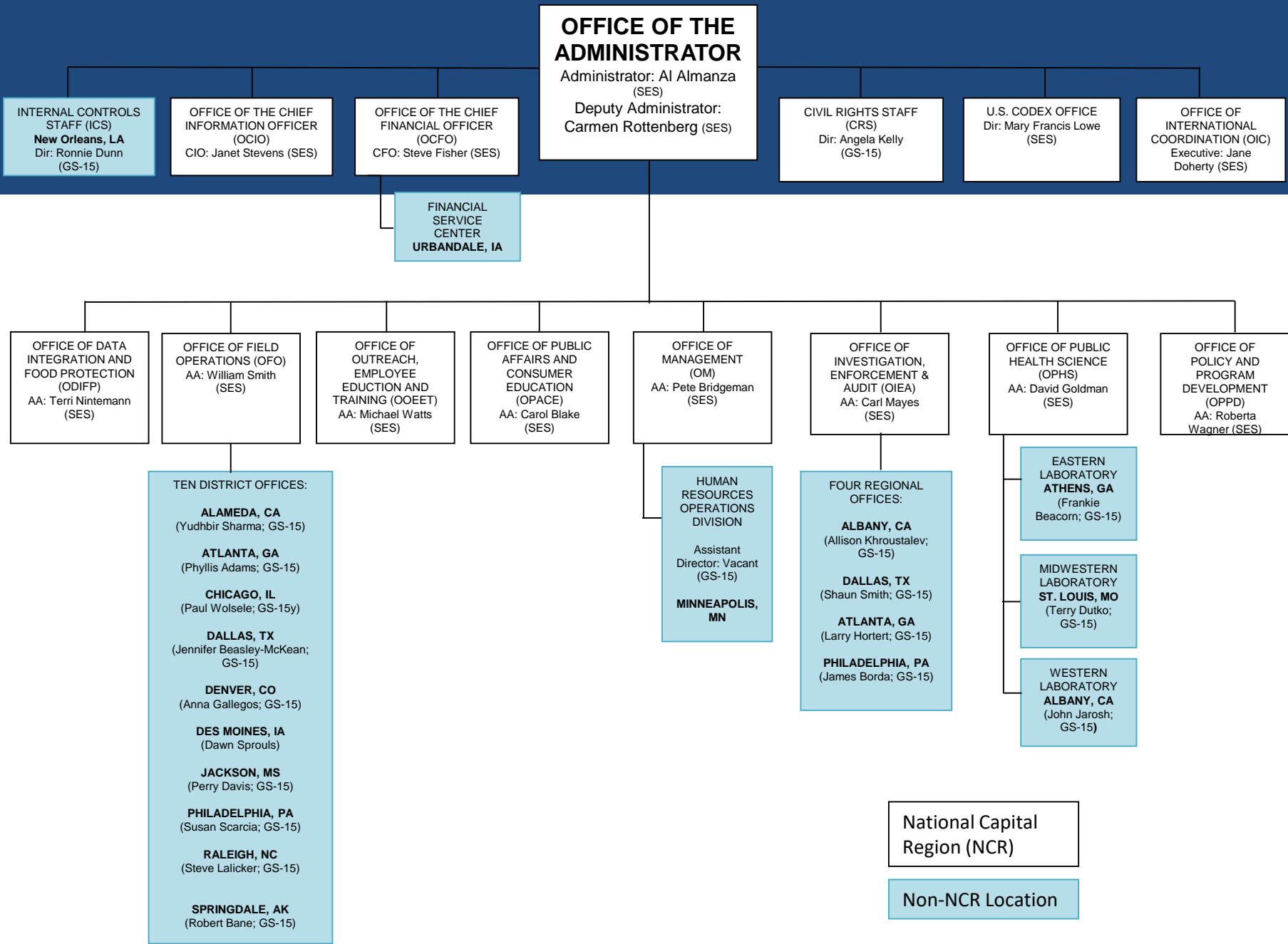
2015-2016 Salmonella Outbreak in WA State

2015

- Breakdowns
- Angry partners
- Lack of internal coordination = external chaos
- Each party in their own camp

2016

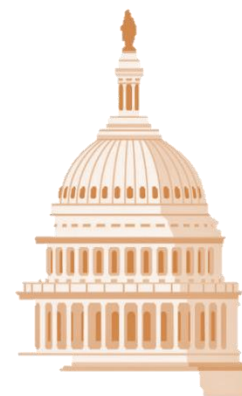
- Redo
- Apply lessons learned
- FSIS: One Team, One Purpose
- Early and regular communications



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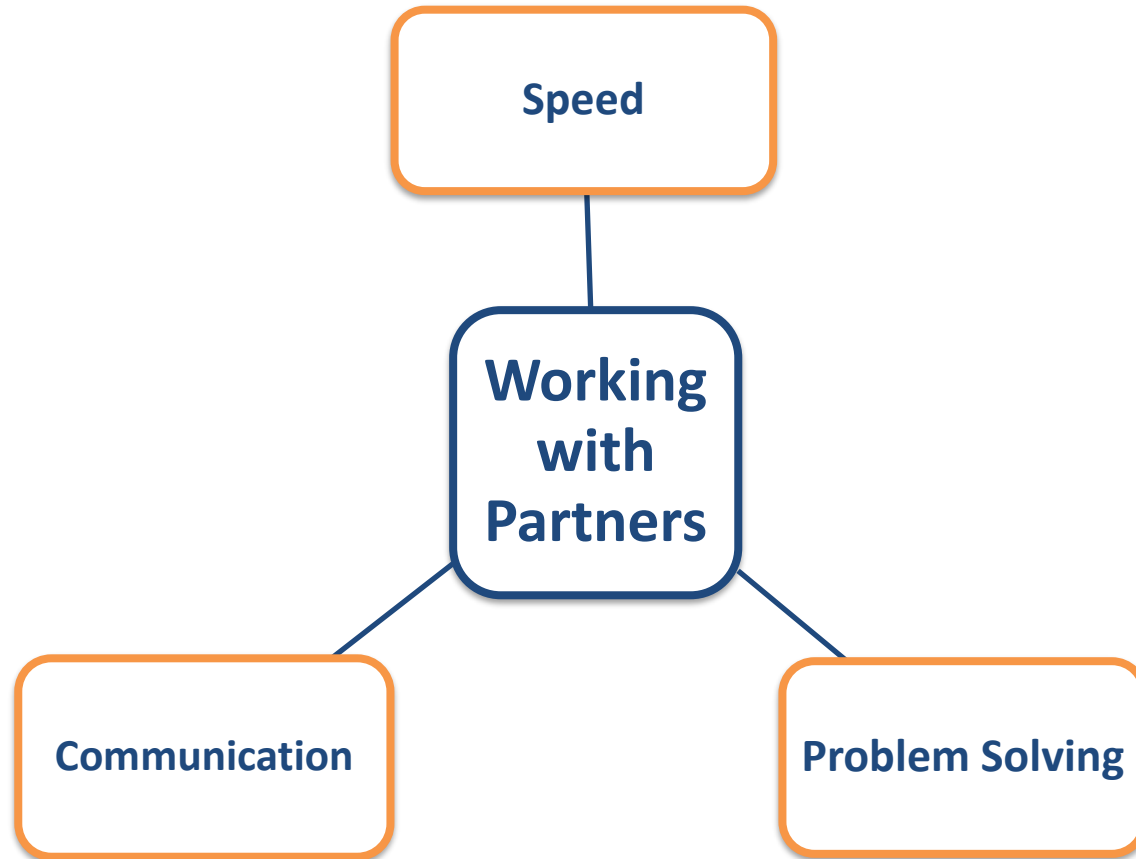
Sticking Points

- Process
- Policy
- Authorities
- Politics
- Territory
- Naming names
- Credibility



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FSIS Highlights of Outbreak



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Lessons Learned



- Strong commitment to strategic planning and performance monitoring
- One of our core values is accountability
- Let's put this in writing

2017-2021 Strategic Plan



Goal 1
**Prevent Foodborne Illness
and Protect Public Health**



Goal 2
**Modernize Inspection Systems, Policies,
and the Use of Scientific Approaches**



Goal 3
Achieve Operational Excellence

FY17 Annual Performance Plan

- **Result 6: Improve Response to Foodborne Illness Outbreaks and Adulteration Events**
 - Surveillance and Outbreak Response: Improve communication with public health partners by participating in key planning, outreach, and engagement activities to improve surveillance and outbreak response.
 - Investigative Information and Lessons Learned: Initiate sharing of investigative information consistent with FSIS Notice 45-16, 14 to strengthen relationships and improve public health response by supporting traceback and trace forward activities, providing sampling data to key partners, and sharing information on lessons learned and best practices.
 - Federal Partnering: Further enhance collaborations with Federal and State partners to facilitate timely foodborne illness outbreak investigations and response activities with a focus on information sharing.

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Lessons Learned

- Speed and accuracy make for the best outbreak scenario
- Communication and coordination (internal and external) are key
- Relationships: This can't be the first time we meet

