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One Team, One Purpose



Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness





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***Listeria* Controls at Retail: Nationwide Surveillance Results**

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Food Safety and Inspection Service
United States Department of Agriculture



Food Safety and Inspection Service

Mission in Action



We are **the public** health agency in the USDA responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled.

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

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One Team, One Purpose

**We work
together
to accomplish
our mission of
protecting
public health.**



Vision: Everyone's food is safe

Mission: Protecting the public's health by ensuring the safety of meat, poultry, and processed egg products

OUTCOME

OBJECTIVE

GOAL 1

Prevent Foodborne Illness and Protect Public Health

1.1—Prevent Contamination

1.2—Limit Illness From Regulated Products

1.1.1 —Drive Compliance With Food Safety Statutes and Regulations

1.1.2 —Strengthen Sampling Programs

1.1.3 —Ensure Establishments Are Meeting Pathogen Reduction Performance Standards

1.1.4 —Promote Food Defense Practices

1.2.1—Improve Food Safety at In Commerce Facilities

Objective 1.2.1 – Improve Food Safety at In-Commerce Facilities

Foodborne Illness, and Safe Food Handling Practices



GOAL 2

Modernize Inspection Systems, Policies, and the Use of Scientific Approaches

2.1—Improve Food Safety and Humane Handling Practices Through Adoption of Innovative Approaches

2.2—Enhance Access to Complete and Accurate Information to Inform Decisions

2.1.1—Modernize Scientific Techniques and Inspection Procedures

2.1.2—Increase Adoption of Human Handling Best Practices

2.2.1—Improve the Reliability, Access, and Timely Collection and Distribution of Information



GOAL 3

Achieve Operational Excellence

3.1—Maintain A Well-Trained and Engaged Workforce

3.2—Improve Processes and Services

3.1.1—Improve Recruitment and Retention for Mission Critical Positions

3.1.2—Enhance Training and Development Opportunities Across Competency Areas

3.1.3—Ensure Equal Opportunity and a Diverse and Inclusive Environment

3.2.1—Enhance Efficiency and Effectiveness of Key Business Processes and Systems

3.2.2—Improve Service Delivery



ACCOUNTABLE • COLLABORATIVE • EMPOWERED • SOLUTIONS-ORIENTED



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Background: *Listeria*, Deli meats, & Recommendations

INTERACTION SEGMENT

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What can YOU tell us about *Listeria*?

- Challenge:
 - Find a friend
 - List **facts** about *Listeria* and/or *Lm*
 - Prepare to share
- Time: 2 minutes

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Listeria

- What is it?
- Where can we find it?
- Why do we care?
- How big is the impact?
- **Why deli meats?**



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FSIS

Best Practices Guidance for Controlling
Listeria monocytogenes (*Lm*) in Retail
Delicatessens

June 2015

33 Recommendations

- Actions to decrease the predicted risk of listeriosis;
- Scientific and Regulatory Guidance;
- Lessons learned from meat and poultry establishments that retailers can use;
- Steps to maintain sanitary conditions and prevent *Lm* adulteration of the product; and
- A self-assessment tool to compare current practices with *Lm* control recommendations

<https://www.fsis.usda.gov/wps/wcm/connect/29d51258-0651-469b-99b8-e986baee8a54/Controlling-LM-Delicatessens.pdf?MOD=AJPERES>

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What do you recommend?

- **Groups** of 3-4 people
- Based on the background information we discussed and YOUR professional knowledge.
- **Task:** Develop a plan to control *Lm* in retail delis
 - “Plan” limited to a 45 second summary



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Retail Deli Surveillance

FSIS PROJECTS

Evaluating Guidance Use and Impact

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- In 2016, FSIS launched a project to assess whether retailers are using the recommendations from the June 2015 “[FSIS Best Practices Guidance for Controlling *Listeria monocytogenes* \(Lm\) in Retail Delicatessens](#),” (FSIS Retail *Lm* Guidance).



Retail Surveillance under the Strategic Plan

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- Under the Strategic Plan, FSIS will track whether delicatessens (delis) are following eight of the most important recommended actions identified in the FSIS Retail *Lm* Guidance (see next slide).
- The eight most important recommended actions were selected because they were:
 - Found to significantly decrease the likelihood of illness (according to the Interagency FDA/FSIS Risk Assessment--*Listeria monocytogenes* in Retail Delicatessens ([Retail Lm Risk Assessment](#))),
 - Identified as [FDA Food Code](#) recommendations, or
 - From the [Federal Meat Inspection Act \(FMIA\)](#) and the [Poultry Products Inspection Act \(PPIA\)](#).



Eight Most Important Retail Deli Recommendations

1. Eliminate visibly adulterated product (**FMIA/PPIA**);
2. Refrigerate RTE meat or poultry products promptly after use (**Retail Lm Risk Assessment/FDA Food Code**);
3. Do not prepare, hold, or store RTE meat or poultry products near or directly adjacent to raw products (**FDA Food Code**);
4. Cover, wrap, or otherwise protect all opened RTE meat or poultry products when not in use to prevent cross-contamination (**FDA Food Code**);
5. Ensure that insanitary conditions (e.g., flies, rodent droppings, mold, or dirty surfaces) are not present (**FMIA/PPIA**);
6. Clean and sanitize equipment at least every 4 hours (**Retail Lm Risk Assessment/FDA Food Code**);
7. Eliminate conditions that could cause adulteration (**FDA Food Code**);
8. Ensure that employees handling RTE products wear disposable gloves (**Retail Lm Risk Assessment/FDA Food Code**).





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Compliance Investigation Division (CID)

- Surveillance
- Investigations
- Foodborne illness investigations
- Product detention and control
- Food defense
- Emergency response
- Education
- Liaison



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CID Surveillance

- Food safety, food defense, product sampling, and other in-commerce activities to ensure product safety, security, and industry awareness and compliance

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Where do Investigators Work?

- Inspected slaughter and processing plants
- Custom slaughter and processing plants
- Distribution centers
- Public warehouses
- Transporters
- Brokerage firms
- **Retail stores**
- Restaurants
- Salvage dealers
- Hospitals, prisons, nursing homes, and schools

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Surveillance

- Jurisdiction over 750,000 in-commerce businesses, including about 160,000 in the ICS, that transport, store, distribute, prepare, and sell meat, poultry, and egg products
- Ensure industry compliance and consumer safety
 - Product and facility assessments
 - Domestic and imported products
 - Food safety, sanitation, hazard control
 - Food defense assessment
 - Marking, labeling, and consumer protection
 - Surveillance sampling

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Surveillance Prioritization

Tier 1 Types (70%)

- ✓ Distributor
- ✓ Warehouse

Tier 2 Types (30%)

- ✓ Transporter
- ✓ **Retailer**
- ✓ 3D/4D Operator
- ✓ Exempt Poultry
- ✓ Custom
- ✓ Food Bank
- ✓ Salvage

Tier 3 Types (For Cause)

- ✓ Renderer
- ✓ Abattoir
- ✓ Animal Food
- ✓ Bonded Area
- ✓ Broker
- ✓ Institutions
- ✓ Port of Entry
- ✓ Processor
- ✓ Restaurant
- ✓ Miscellaneous



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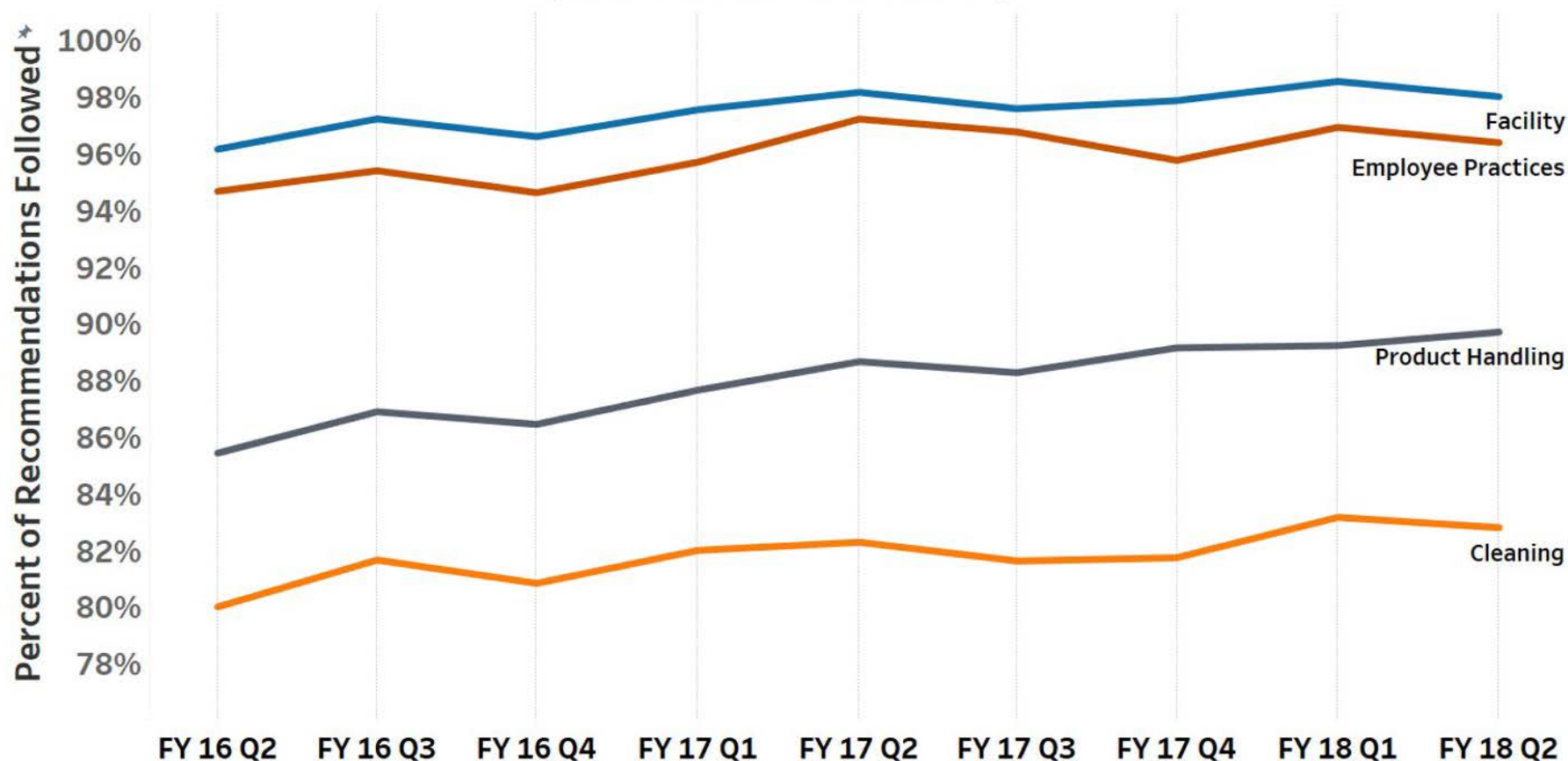
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January 2016 – March 2018 (FY16 Q2- FY18 Q2)

NATIONWIDE RESULTS

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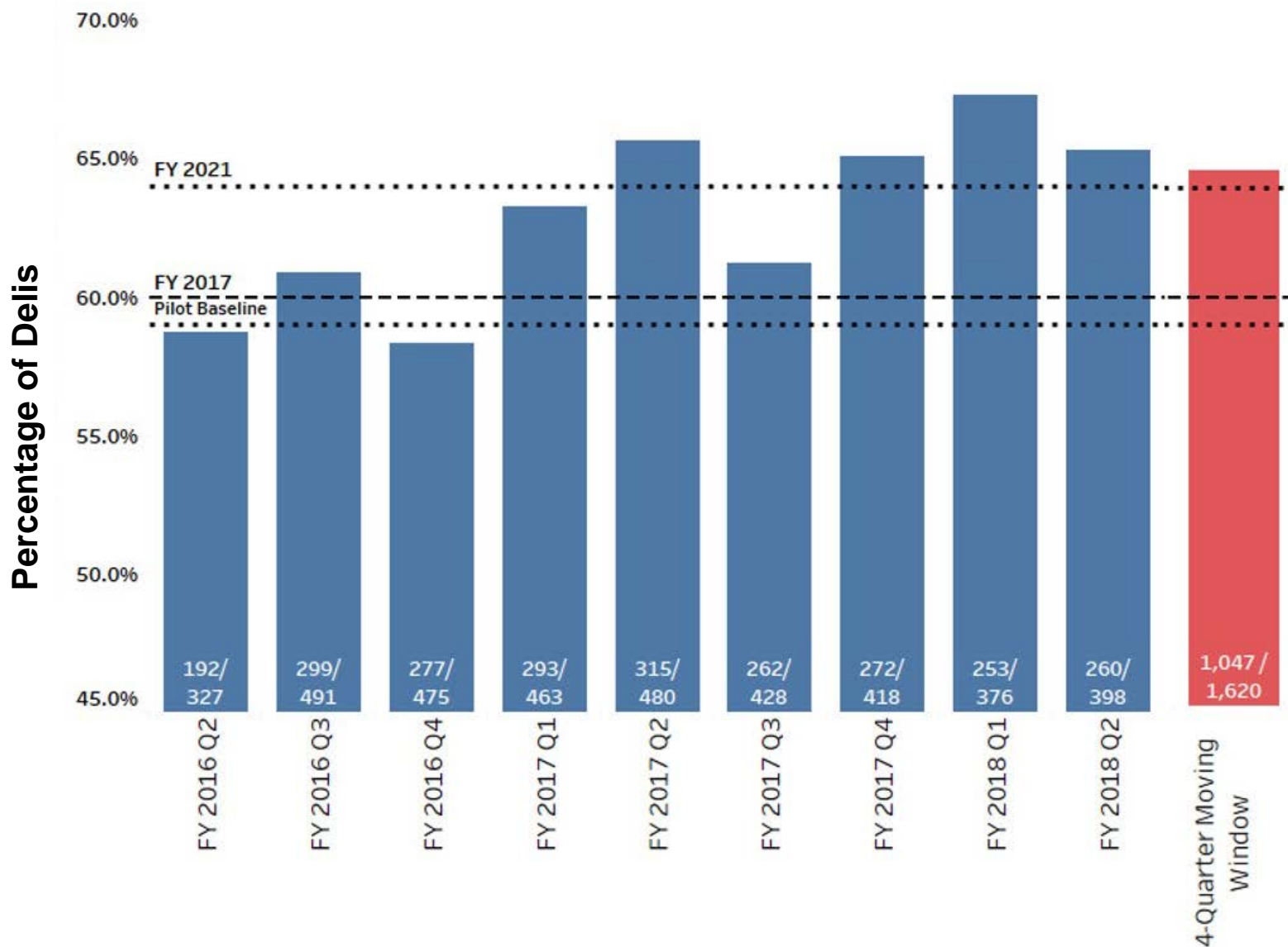
Percent of Recommendations Retailers Followed (Q2 FY 2016 - Q2 FY 2018)





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Percentage of Delis Following All 8 Recommendations by Quarter (FY16-FY18)

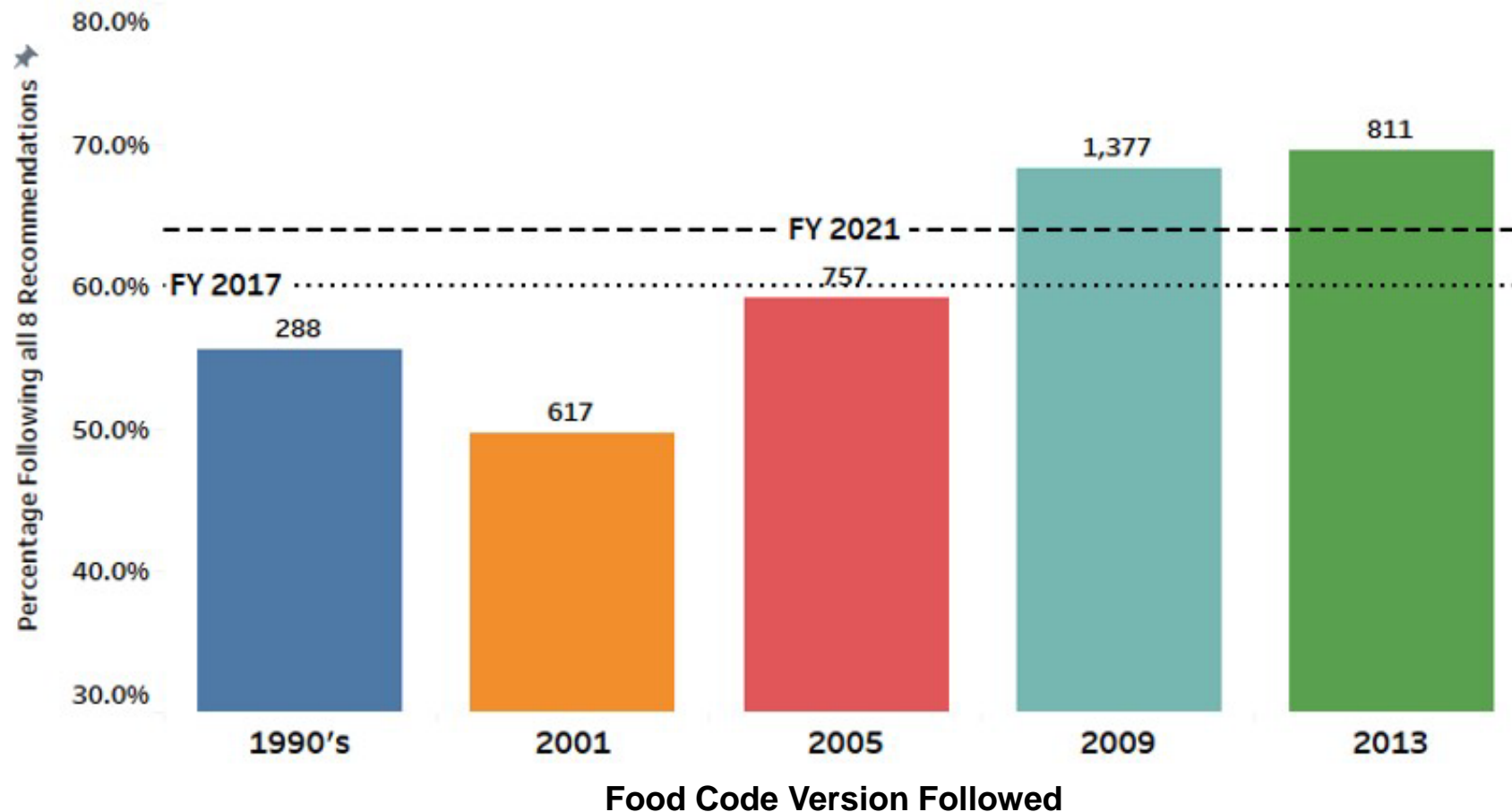




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Percentage of Delis Following All Top 8 by Food Code Version (FY16-FY18)

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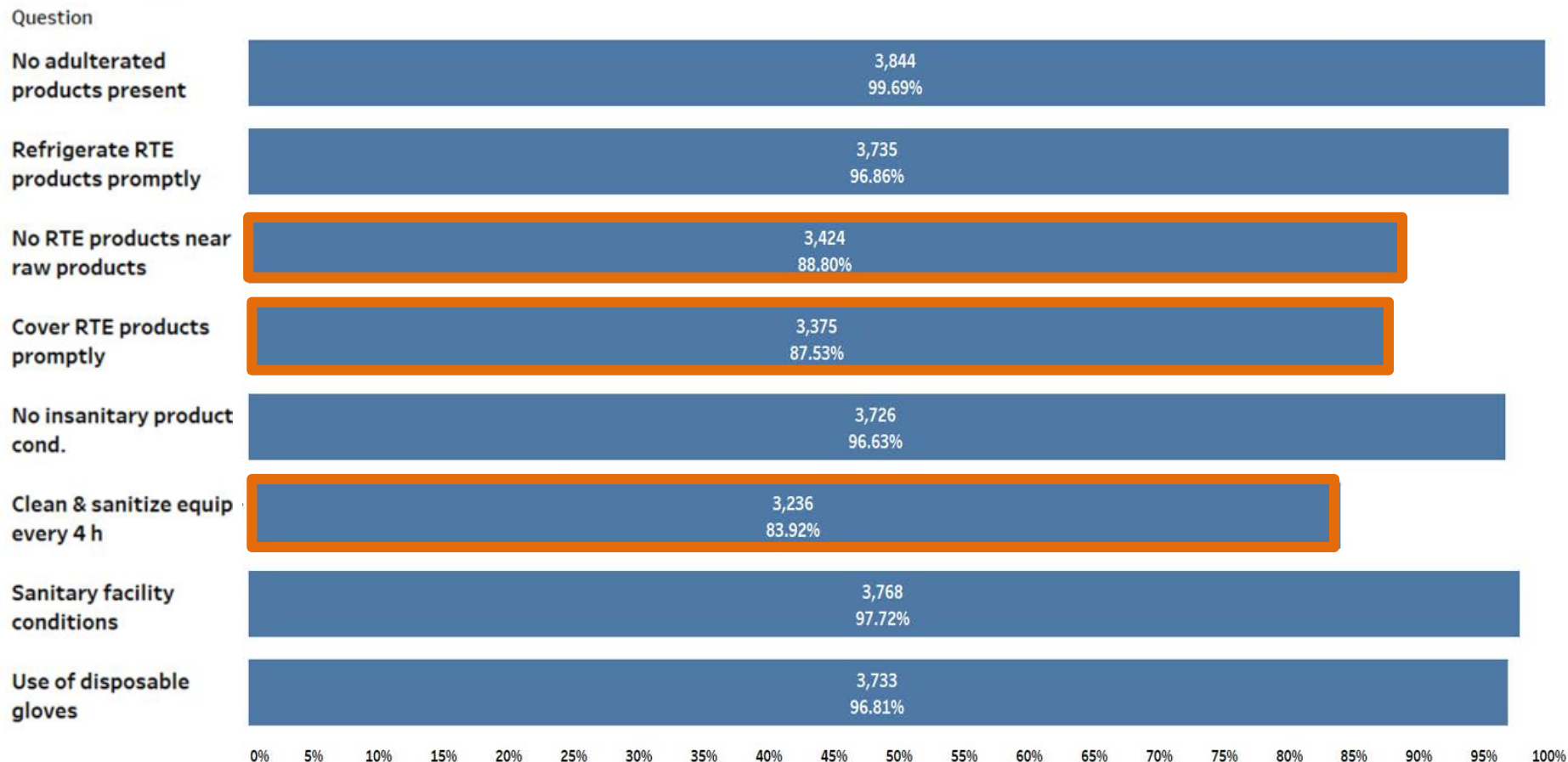
* 1990's category includes the 1995, 1997 and 1999 versions of the FDA Food Code

* No Food Code Adopted = American Samoa and Northern Mariana Islands

Food Code Data from Association of
Food and Drug Officials 2016 Survey

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Percentage of Delis Following Each of the Top 8 Recommendations (FY16-FY18)



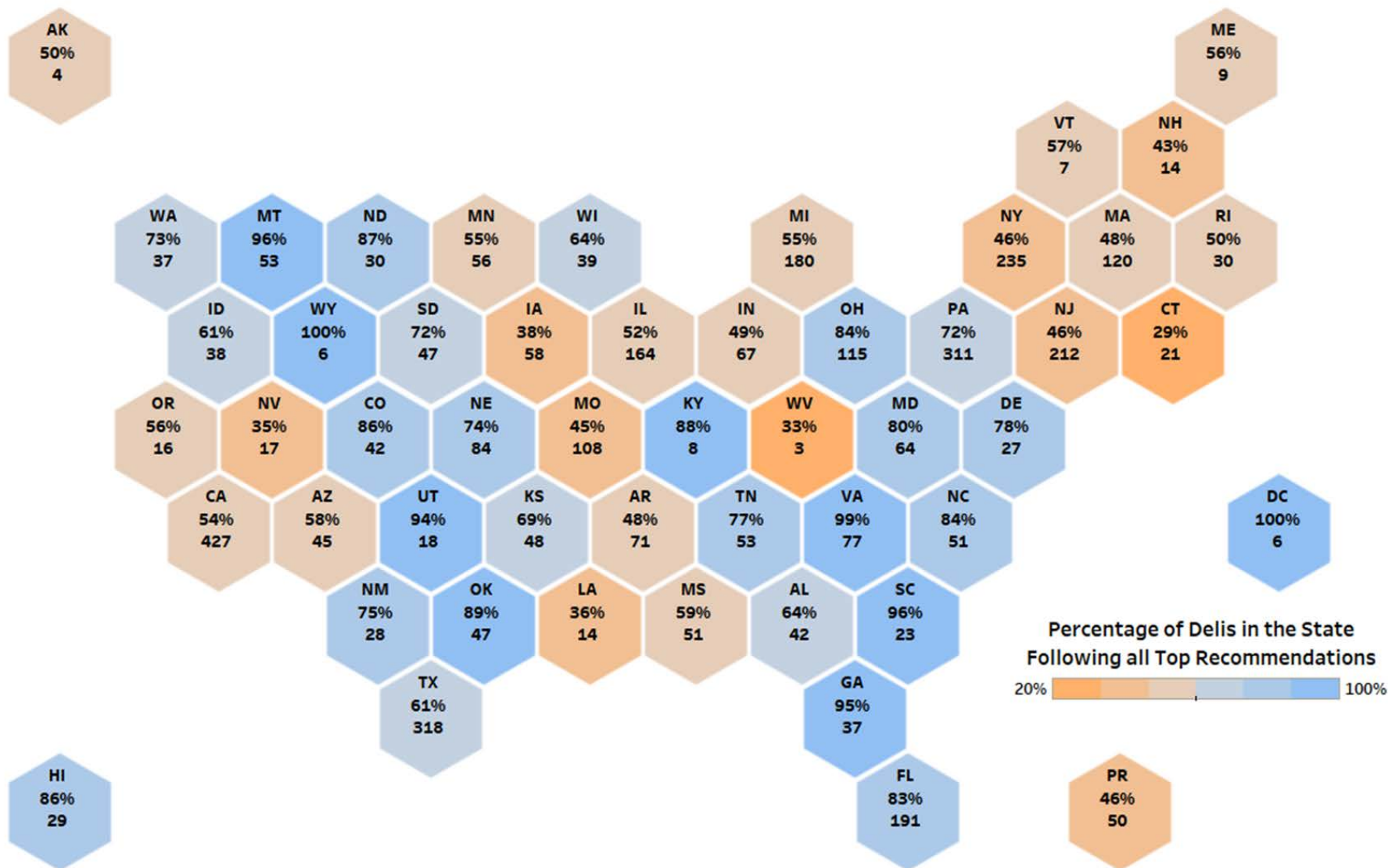
Percentage of Delis Following Recommendation



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Delis Following All of the Top 8 Recommendations by State



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Next Steps- Retail *Lm* Pilot Project

- Continue to analyze the data quarterly



Develop specific outreach materials



Collaboration with health partners

**FY 2021
Goal**

**64% of retailers will follow
all 8 of the recommended
actions**

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- Kristi Barlow
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Can't find what you are looking for?

AskFSIS



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