



FSIS to Resume Posting of Individual *Salmonella* Category Status for Poultry Carcass Establishments

FSIS began posting individual establishment categories for *Salmonella* performance standards for poultry carcasses in May 2016, as announced in the *Federal Register* (81 FR 7285). In November 2016, FSIS temporarily suspended the web posting of category status for individual carcass establishments to analyze the effect of the use of the new neutralizing Buffered Peptone Water (nBPW) on the *Salmonella* performance standards and to assess the implementation of follow-up sampling at Category 3 poultry carcass establishments. FSIS has concluded these analyses and will resume web posting of individual establishments' category status for *Salmonella* performance standards for poultry carcasses on Jan. 22, 2018. As discussed in the *Federal Register*, data support that public posting of establishment performance encourages establishments to make changes to address *Salmonella* (81 FR 7295-7296).

Example of Posting Format:

Establishment Number	Establishment Name	City	State	Product Class	Salmonella Category
P123456	Example Inc.	Your City	DC	Young Chicken Carcasses	3
P126543	Example Two Co.	My City	DC	Young Chicken Carcasses	NA
P345678	Example Three Inc.	This City	DC	Young Turkey Carcasses	2
P234567	Example Four Farms	One City	DC	Young Turkey Carcasses	1

LEGEND	Salmonella Performance Category		
	Category 1	Category 2	Category 3
Young Chicken Carcasses	0-4.9%	>4.9-9.8%	>9.8%
Young Turkey Carcasses	0-3.5%	>3.5-7.1%	>7.1%

Note: Posting will include information on category thresholds for product classes, in response to stakeholder feedback on the format. "NA" is used to denote establishments for which FSIS has not yet accumulated the minimum number of samples to assess process control.

The Agency intends to begin the web posting of category status relative to *Salmonella* for individual establishments that produce chicken parts and comminuted poultry products in June 2018 and will announce specifically when we will begin this posting in a future *Constituent Update*.

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Overall, the use of nBPW resulted in an increase in the percent positives for *Salmonella* in chicken carcass rinsates. However, using one full year of FSIS data for young chicken carcasses sampled using nBPW, the calculated volume-weighted positive *Salmonella* average (4.74%) is nearly identical to the volume weighted positive *Salmonella* average used to calculate the *Salmonella* performance standards for this product in 2011 (4.58%). FSIS has concluded based on this analysis that the use of nBPW does not affect the performance standards for young chicken carcasses. Additionally, FSIS concluded that nBPW did not significantly impact the turkey carcass swab collection method, possibly because this methodology does not have the potential to incur as much residual antimicrobial as a rinse. A presentation summarizing the results of FSIS' assessment on the use of nBPW is available at: <https://www.fsis.usda.gov/wps/wcm/connect/802564fb-1ea7-4c5d-b6ac-200f99cf6caf/Slides-nBPW-Hretz-DPI.pdf?MOD=AJPERES>.

FSIS implemented follow-up sampling for establishments that did not meet *Salmonella* performance standards for carcasses (Category 3 establishments) in January 2017 (FSIS Notice 92-16). FSIS analyzed the implementation of this sampling and found it is working as intended. As with other directives and notices, FSIS may make changes to the instructions to improve follow-up sampling as necessary.

Fiscal Year 2017 Meat and Poultry Inspection Program Review Results Available

The Fiscal Year 2017 Annual State Review and Determination Reports and the Summary Report on the State Meat and Poultry Inspection (MPI) program review results were released today. FSIS' Federal State Audit Branch has determined that all 27 state MPI programs met the "at least equal to" standard; three met with provisions. The 27 states are: Alabama, Arizona, Delaware, Georgia, Illinois, Indiana, Iowa, Kansas, Louisiana, Maine, Minnesota, Mississippi, Missouri, Montana, North Carolina, North Dakota, Ohio, Oklahoma, South Carolina, South Dakota, Texas, Utah, Vermont, Virginia, West Virginia, Wisconsin and Wyoming. These 27 state MPI programs provide inspection to approximately 1,600 small and very small establishments. To view the complete report you can visit:

<http://www.fsis.usda.gov/wps/portal/ffsis/topics/inspection/state-inspection-programs/state-inspection-and-cooperative-agreements/reviews-of-state-programs>.

Policy Updates

FSIS notices and directives on public health and regulatory issues are available at: <https://www.fsis.usda.gov/wps/portal/ffsis/topics/regulations>. The following policy updates were recently issued:

Notice 66-17 - *Poultry Disposition Reporting*

Notice 67-17 - *Imported *Siluriformes* Fish Products Sampling Program Update*

Directive 1050.1 Rev. 4 - *Requesting Participation at Non FSIS Sponsored Meetings and Events*

Directive 8010.2 Rev. 5 - *Investigative Methodology*

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FSIS Posts Updated Dataset on Import Rejections

FSIS has updated the publicly posted dataset on import refusals for products regulated by FSIS. Federal law requires every commercial shipment of imported meat, poultry and egg products to be inspected prior to product entering U.S. commerce. FSIS inspects each shipment to verify labeling, proper certification, general condition, any signs of tampering and to identify product adulterated by transportation damage. FSIS also performs additional activities on a random and/or for-cause basis, such as physical product examination and laboratory sampling for pathogens and chemical residues.

Any product that does not meet FSIS requirements is refused entry and the importer has up to 45 days (30 days for egg products) to have the product destroyed for use as human food, re-exported/returned to the foreign country, converted to animal food or brought into compliance with FSIS requirements, if applicable (e.g. relabeled, remarked, replacement certificate).

This dataset is updated around the 15th of each month and contains each shipment with product that was refused entry. For more information, please visit: <https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/data>.

FSIS Posts Aggregate Results for Chicken Parts, Comminuted Poultry and Poultry Carcasses Tested for *Salmonella* and *Campylobacter*

On Dec. 20, 2017, FSIS will update the publicly posted aggregate sampling results (not individual establishments) relative to process control categories for establishments producing young chicken or turkey carcasses, raw chicken parts or Not Ready-To-Eat (NRTE) comminuted poultry products at <https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/salmonella-verification-testing-program>.

FSIS Announces Change on Assessing Antimicrobial Sensitivity for *Enterococcus*

Effective Jan. 1, 2018, FSIS is announcing a change in the configuration to the panel with which we assess antimicrobial sensitivity for *Enterococcus* sp., specifically, the addition of avilamycin, removal of kanamycin, change of penicillin to ampicillin and removal of lincomycin. The National Antimicrobial Resistance Monitoring System (NARMS) public health partners for the states, FDA and CDC are all changing at the same time. The changes only affect the gram and panels FSIS uses for *Enterococcus* sp. isolated from the NARMS cecal sampling program. Panels will be ready early March, so there will be a hold on *Enterococcus* sp. testing and no results in data warehouse or LIMS available. Isolates will be stored and processed when new panels are obtained and put into use.

Export Requirements Updates

The Library of Export Requirements has been updated for the following countries:

Jordan
Republic of Korea
South Africa

For a complete list of countries, visit <https://www.fsis.usda.gov/wps/portal/fsis/topics/international-affairs/exporting-products>.

USDA Provides Tips to Keep Holiday Food Safe at Home or When Traveling

The most wonderful time of the year is already here. Some of us stay home for the holidays; others travel to visit relatives or friends. Regardless of the destination, one thing that does not change is that food is always part of the celebration. FSIS wants to share food safety tips to ensure the food you prepare for your friends and family is safe and your holiday season won't be remembered for the wrong reason - food poisoning.

Let's start our 'to do' list with USDA's four steps to food safety: CLEAN, SEPARATE, COOK and CHILL.

- Clean your hands for 20 seconds with soapy water. Always serve food on clean plates and avoid reusing plates that previously held raw meat and poultry.
- Separate raw and cooked foods so you don't cross contaminate.
- Cook using a food thermometer to make sure food reaches a safe minimum internal temperature.
- Chill leftovers within two hours of cooking. Keep track of how long items have been sitting on the buffet table and discard anything that has been out longer than two hours.

During the holiday season there are a wide variety of traditional dishes and family recipes that require specific preparations. When cooking these delicious party foods, make sure to cook them to the correct internal temperatures to destroy food poisoning bacteria.

- Cook all raw beef, pork, lamb and veal steaks, chops and roasts to a minimum internal temperature of 145°F before removing meat from the heat source. For safety and quality reasons, allow meat to rest for at least three minutes before carving or consuming. For reasons of personal preference, you may choose to cook meat to higher temperatures.
- Cook all raw ground beef, pork, lamb and veal to an internal temperature of 160°F.
- Cook all poultry to a safe minimum internal temperature of 165°F as measured with a food thermometer.

If you are invited to a holiday party and plan to bring your famous holiday dish or if you are traveling to visit relatives or friends, be sure to keep hot foods hot (140°F or above), by carrying them in insulated containers. If you're transporting cold food, keep it cold (40°F or below), by carrying it with cold sources such as ice or frozen gel packs. The best way to ensure that food is being held at a safe temperature while you are traveling is to pack and use an appliance thermometer in the cooler.

Lastly, for our tech savvy holiday cooks, we recommend our smartphone and tablet application, the FoodKeeper. With more than 150,000 downloads on both the Android and iOS smartphones, the FoodKeeper is quickly establishing itself as the quick reference go-to guide for safe food storage and preparation. A recent update just integrated food product recall announcements into the app. Available in English and Spanish, the FoodKeeper has information on safe storage of leftovers and 500+ different food and drink items.

Consumers with questions about food safety can call the USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854) or chat live with a food safety specialist in English or Spanish at AskKaren.gov, available from 10 a.m. to 6 p.m. EST, Monday through Friday.

Interagency Food Safety Analytics Collaboration: Release of a New Report on Foodborne Illness Source Attribution Estimates for 2013

Today, the Interagency Food Safety Analytics Collaboration (IFSAC) released a report titled "*Foodborne illness source attribution estimates for 2013 for Salmonella, E. coli O157, Listeria monocytogenes and Campylobacter using multi-year outbreak surveillance data, United States.*" The authors used outbreak data to update previous analyses to estimate which foods are responsible for illness related to four foodborne pathogens. CDC estimates that these four pathogens cause 1.9 million cases of foodborne illness in the United States each year.

The analysis builds on a method developed by IFSAC in 2015 to estimate foodborne illness source attribution, which is the process of estimating the most common food sources responsible for specific foodborne illnesses. IFSAC described this method and the estimates for the year 2012 in a [report](#) and at a public meeting. The estimates for 2013 were derived using the same method as the 2012 estimates with a few modifications.

For the report, IFSAC analyzed data from just over 1,000 foodborne disease outbreaks that occurred from 1998 through 2013 to assess which categories of foods were most responsible for making people sick with *Salmonella*, *E. coli* O157, *Listeria monocytogenes* and *Campylobacter*. The method gives the greatest weight to the most recent five years of outbreak data (2009–2013) and IFSAC experts divided implicated foods into 17 categories for the analysis. The pathogens were chosen because of the frequency or severity of the illnesses they cause and because targeted interventions can have a significant impact in reducing them. The report noted that:

- *Salmonella* illnesses came from a wide variety of foods.
- *E. coli* O157 illnesses were most often linked to vegetable row crops (such as leafy greens) and beef.
- *Listeria monocytogenes* illnesses were most often linked to fruits and dairy products.
- Non-Dairy *Campylobacter* illnesses were most often linked to chicken.
 - An attribution percentage for dairy was not included in this analysis because, among other reasons, most foodborne *Campylobacter* outbreaks were associated with unpasteurized milk, which is not widely consumed, and likely over-represents dairy as a source of *Campylobacter* illness.
 - Removing dairy outbreaks from the estimates highlights important sources of illness from widely consumed foods, such as chicken.

The complete findings are available at: <https://www.cdc.gov/foodsafety/pdfs/IFSAC-2013FoodborneIllnessSourceEstimates-508.pdf>. The updated estimates combined with other data may help shape agency priorities and support the development of regulations and performance standards and measures, among other activities. As more data become available and methods evolve, attribution estimates may improve. Updates to these estimates will enhance IFSAC's efforts to inform and engage stakeholders and further their ability to assess whether prevention measures are working.

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IFSAC was created in 2011 by the Centers for Disease Control and Prevention (CDC), the U.S. Food and Drug Administration (FDA), and the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) to improve coordination of federal food safety analytic efforts and address cross-cutting priorities for food safety data collection, analysis and use. The current focus of IFSAC's activities is foodborne illness source attribution, defined as the process of estimating the most common food sources responsible for [specific foodborne illnesses](#). For more information on IFSAC projects visit <https://www.cdc.gov/foodsafety/ifsac/projects/index.html> or email IFSAC at IFSAC@fda.hhs.gov.

FSIS Suspends Pulsed-field Gel Electrophoresis Analysis for *Listeria monocytogenes*

Effective Jan. 15, 2018, FSIS is announcing the suspension of pulsed-field gel electrophoresis (PFGE) analysis for *Listeria monocytogenes*. This action is being taken in coordination with our federal and state public health partners in the PulseNet network and takes into account the progress made in deploying the whole genome sequencing (WGS) capacity. As FSIS can now generate pathogen characterization through WGS, sustaining PFGE analysis is no longer needed. FSIS will retain the capability to perform PFGE on *Listeria monocytogenes* only for special circumstances but not on a routine basis.

UPDATE: FSIS Testing for *E. coli*



FSIS posts biweekly updates of the Agency's raw ground beef *E. coli* sampling program, which includes testing results of raw ground beef component samples for *E. coli* O157:H7 and Shiga toxin-producing *E. coli* (STECs) from FSIS routine and follow-up sampling programs. Data are also presented for non-O157 STECs by each non-O157 STEC serogroup.

Between June 4, 2012 and Dec. 10, 2017, FSIS laboratory services analyzed a total of 21,134 beef trim samples (17,169 domestic and 3,965 imported), 4,468 routine follow-up samples (4,354 domestic and 114 imported) and 364 non-routine follow-up/traceback samples. 207 samples were found to be positive; 123 were domestic trim samples, 11 were imported trim samples, 69 were domestic follow-up samples, and four were non-routine follow-up/traceback samples. To date, three samples have been positive for both O157:H7 and at least one non-O157 STEC strain, and 11 samples have been positive for two different non-O157 O-groups. To review testing results, visit the *E. coli* data tables at <http://www.fsis.usda.gov/wps/portal/ifsis/topics/data-collection-and-reports/microbiology/ec>.