Salmonella in Poultry: Webinar for the Cooperative Agreement Announcement

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Agenda

• Overview of the FSIS Salmonella Initiative
• Federal Award Information
• FSIS Risk Assessment Models
• Description of Cooperative Agreement Announcement (CAA)
  • Collaborators
  • Data/Methodological Needs
  • Data Confidentiality
• Open Question and Answer Period
FSIS Salmonella Initiative

• In October 2021, FSIS announced it is mobilizing a stronger and more comprehensive effort to reduce Salmonella illnesses associated with poultry products.

• FSIS will engage and collaborate with stakeholders to pursue new and innovative approaches to reduce Salmonella infections associated with poultry products.

• FSIS is requesting proposals—the FSIS CAA—to collaborate on two risk assessments:
  • Salmonella in chicken
  • Salmonella in turkey

• The CAA was posted on Grants.gov on March 2, 2022, and proposals must be submitted to FSIS by April 15, 2022.
Federal Award Information

• **Funding Amount:** Total funding is $295,000, including direct and indirect costs.

• **Anticipated number of awards:** 1

• **Expected amounts of individual awards:** 1 award of $295,000

• **Anticipated Start Date:** June 1, 2022

• **Period of Performance:** June 1, 2022, to March 31, 2023 (10 months), with the possibility of a no-cost extension for up to 3 months.

• **Award type:**
  • This award is a cooperative agreement with substantial involvement of the awarding Agency.
  • Awardee should expect to have:
    • a project officer assigned to them for regular discussions, and
    • FSIS subject matter experts’ (scientists, risk assessors, statisticians) involvement to assist, guide, and/or coordinate project activities.
Salmonella Risk Assessment Models

• FSIS plans to develop production-to-consumption risk models to estimate reductions in foodborne illnesses attributed to chicken and turkey resulting from control of Salmonella.

• Specifically, the models will predict the public health impact of:
  • controlling *Salmonella* prevalence, levels (enumeration), and subtypes of public health concern,
  • implementing controls at preharvest and postharvest, and
  • establishing criteria limiting *Salmonella* prevalence, levels and/or subtypes, or requiring a specified reduction in a relevant indicator organism.
Collaborators

• To ensure FSIS has the broad expertise needed to conduct these risk assessments, we encourage applications from:
  • multi-disciplinary teams
  • minority serving institutions

• FSIS seeks a collaboration in the following areas:
  • existing industry data
  • dose response
Industry Data

- FSIS seeks:
  - collaboration with researchers who can gather and analyze data from the chicken and turkey industries.
  - information on:
    - prevalence and levels of *Salmonella* and *Salmonella* subtypes across the industry,
    - the types of industry practices and food safety controls that are currently being used, and
    - and effects of these practices and controls.
Examples of Industry Data Requested

A. Preharvest
   i. Proportion and effectiveness of preharvest controls being used and whether these controls have different effects on different *Salmonella* subtypes
   ii. Proportion and types of pre-harvest testing and the results of such testing

B. Postharvest
   i. Effectiveness of postharvest controls and whether these controls vary based on differences in subtypes
   ii. Types and results of testing (pathogens, indicator organisms)
   iii. Average monthly volume
   iv. Line speeds
   v. Incoming product specifications
   vi. Type of laboratory support (e.g., data from accredited lab or whether AOAC-approved methods were used)
   vii. Process control indicators–results and consequences of testing
   viii. Hazard Analysis and Critical Control Point validation and verification
   ix. Lotting practices
   x. Bird characteristics (e.g., age, weight, genotypic resistance to *Salmonella* enteric colonization)
Requirements for Sharing Industry Data

- Collaborators should:
  - describe what and how much data they will analyze,
  - describe how they plan to share summarized data in a form suitable for use as model inputs,
  - provide data that are representative of the industry both geographically and seasonally,
  - provide data sets that represent large, small, and very small establishments, and
  - provide complete datasets.

- Collaborators should describe:
  - their relationships with the poultry industry (both chicken and turkey),
  - their previous experience collecting and analyzing data,
  - how they will ensure that data they collect remain confidential.

- Collaborator may include excerpts of information in its research results for the USDA and/or for disclosure in USDA publications, BUT MAY NOT, under any circumstances:
  - identify any retailer or manufacturer,
  - disclose any retailer-identifiable or manufacturer-identifiable information, including specific brands or product names and/or
  - disclose any market share data at the retailer, brand, or item level in any market.
Dose Response

• Assesses how the dose of *Salmonella* to which people are exposed affects the probability of their becoming ill.

• Historically, FSIS used WHO dose-response relationship to predict human illnesses.

• FSIS seeks:
  • a dose-response methodology that considers differences in virulence among *Salmonella* subtypes.
  • one or more methodologies for relating risk of illness to subtype-specific doses of *Salmonella*.

• Collaborators should describe:
  • their experience in developing dose-response relationships.
  • one or more approaches that account for differences in subtype.
Data Confidentiality

• FSIS understands that data may be proprietary or viewed as confidential business information.

• Prior to any release of data, FSIS will seek to obtain and carefully consider the views of the submitter of the information and provide the submitter an opportunity to object to any decision to disclose the information.

• FSIS will protect collaborators’ confidential business information from public disclosure to the extent authorized under FOIA and in conformity with USDA's FOIA regulations.
Contact and Submission Information


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