

UNITED STATES DEPARTMENT OF AGRICULTURE

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NATIONAL ADVISORY COMMITTEE ON

MEAT AND POULTRY INSPECTION

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PLENARY SESSION

+ + + + +

June 21, 2023

10:00 a.m.

Via Webex

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Office of Food Safety

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Office of Policy & Program Development

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MS. SHARMI DAS - Ex-officio Member
DR. HILARY WHITHAM - Ex-officio Member

ALSO PARTICIPATING:

MS. RACHEL EDELSTEIN
DR. SELENA KREMER
DR. TERESA TAYLOR
MS. ANGELICA MARRERO SANCHEZ
MS. MERYL SILVERMAN
MR. CONNOR KIPPE
DR. GLENDA LEWIS
MS. YOLANDA MITCHELL

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(10:00 a.m.)

MS. GREEN: Okay, great morning, everyone. Welcome to the Plenary Meeting of the National Advisory Committee on Meat and Poultry Inspection, commonly referred to as NACMPI. The purpose of the Committee is to provide advice to the Secretary concerning state and federal programs with respect to meat and poultry inspection, food safety, and other matters that fall within the scope of the Federal Meat Inspection Act and Poultry Products Inspection Act.

My name is Katrina Green, and I work within the USDA Food Safety and Inspection Service, Office of Policy and Program Development, as the Director of Resource and Administrative Management Staff, and also serve as the Designated Federal Officer for NACMPI.

Today, the Agency will provide updates to the 2021 NACMPI recommendations on the topic of not ready-to-eat breaded stuffed poultry products, and custom and retail exemptions from federal inspection. FSIS will also be presenting and requesting the Committee's perspective on the charge of enhancing FSIS efforts to provide outreach and resources to promote equal access to inspection service for underserved communities.

1 Next slide, please.

2 Before we get started, I want to provide a
3 few housekeeping items for everyone. First, please
4 note that this morning's plenary meeting is being
5 recorded. FSIS will post the recording and
6 transcripts, when they become available, on the FSIS
7 website at www.fsis.usda.gov.

8 With the exception of our committee members
9 and the designated speakers, all other attendee
10 microphones were automatically muted when you logged
11 in, and you will not have the ability to use your
12 camera during the meeting except if you are making
13 public comment.

14 A sign language interpreter will be present
15 for the opening and closing plenary meetings. In
16 addition, closed captions can be enabled by clicking
17 the Closed Caption or CC bubble in the bottom left of
18 your screen.

19 There will be one public comment period
20 today for members of the public. If you pre-
21 registered to speak, I will call on you. The event
22 producer will unmute you when it is your turn to
23 speak. As time allows, we will open up the comment
24 period to those who wish to comment but did not pre-
25 register. If this applies to you, feel free to place

1 yourself in the queue during the public comment period
2 by utilizing the raise hand feature or typing a
3 message in the chat.

4 For our phone lines and audio-only
5 attendees, you'll need to press pound 2 to enter the
6 queue during the public comment period, and the event
7 producer will unmute you when it is your turn to
8 speak. We request that all attendees please introduce
9 yourself by providing your name and affiliation before
10 providing your comments.

11 Each person will be provided three minutes
12 during the opening plenary session to make your
13 comments, and then the event producer will move on to
14 the next person in the queue.

15 Lastly, the chat feature is available for
16 attendees to use. Comments made in the chat will be
17 shared with the Committee after today's meeting. In
18 addition, attendees may submit written comments
19 according to the options and directions outlined in
20 the *Federal Register* notice announcing this meeting.
21 These comments will also be shared with the Committee
22 when they become available.

23 We have a full day planned on the agenda
24 today, and are going to do our best to stay on
25 schedule.

1 Next slide, please.

2 I will now proceed by taking roll of the
3 NACMPI committee members, and will call names in
4 alphabetical order. When your name is called, please
5 ensure that your camera is on, and announce your
6 presence by stating here, or present, and your
7 affiliation.

8 Starting with Dr. Mary Anne Amalaradjou.

9 (No response.)

10 MS. GREEN: Okay. Mr. William Battle?

11 FEMALE SPEAKER: Roxanne? Hi, good. How
12 are you? I just got an email from --

13 MS. GREEN: Okay, who's speaking?

14 EVENT PRODUCER: That must be a
15 (indiscernible).

16 MS. GREEN: Okay. Mr. William Battle?

17 (No response.)

18 MS. GREEN: Ms. Sharon Birkett.

19 MS. BIRKETT: Present.

20 MS. GREEN: Dr. Dianna Viola Bourassa.

21 DR. BOURASSA: Hi. This is Dianna Bourassa,
22 from Auburn University.

23 MS. GREEN: Thank you.

24 Dr. Byron Chaves.

25 DR. CHAVES: Hi, good morning. Byron Chaves

1 from the University of Nebraska, present.

2 MS. GREEN: All right, thank you.

3 Dr. Vanessa Coffman?

4 (No response.)

5 MS. GREEN: Dr. James Richard Dillon?

6 DR. DILLON: Good morning. Dr. James
7 Dillon, Director of Meat and Poultry Inspection for
8 the State of Texas, happy to be here.

9 MS. GREEN: Great, thank you.

10 Mr. Scott Filbrandt?

11 MR. FILBRANDT: Present. Bob's Processing
12 in South Haven, Michigan.

13 MS. GREEN: Okay, thank you.

14 Ms. Casey Gallimore?

15 MS. GALLIMORE: Present, North American Meat
16 Institute.

17 MS. GREEN: Thank you.

18 Dr. Joseph Harris?

19 DR. HARRIS: Good morning. This is Joe
20 Harris, with Southwest Meat Association.

21 MS. GREEN: Thank you.

22 Dr. James Hollis?

23 DR. HOLLIS: Dr. James Hollis, Director of
24 the South Carolina Meat and Poultry Inspection
25 Department.

1 MS. GREEN: Dr. James Kincheloe?

2 DR. KINCHELOE: Hi. I'm James Kincheloe,
3 with the Center for Science in the Public Interest.

4 MS. GREEN: Dr. Paul Kuber?

5 DR. KUBER: Hi, I'm here. Washington State
6 University faculty.

7 MS. GREEN: Thank you.

8 Ms. Anastacia Larkin?

9 MS. LARKIN: Good morning. Anastacia
10 Larkin, Cougle Foods.

11 MS. GREEN: Thank you.

12 Mr. Ali Mohseni-Matlagh?

13 MR. MOHSENI: Good morning. Ali Mohseni,
14 American Foods Group.

15 MS. GREEN: Thank you.

16 Mr. Patrick Robinette?

17 MR. ROBINETTE: Patrick Robinette, Micro
18 Summit Processors.

19 MS. GREEN: Thank you.

20 Dr. James Rogers?

21 DR. ROGERS: Good morning. Dr. James Rogers
22 from Consumer Reports.

23 MS. GREEN: Thank you.

24 Ms. Teresa Schwartz?

25 MS. SCHWARTZ: Teresa Schwartz, I'm a

1 retired law professors with George Washington
2 University Law School, and I focused on consumer
3 protection in my legal studies.

4 MS. GREEN: Great, thank you.

5 Dr. Byron Williams?

6 DR. WILLIAMS: Good morning. Dr. Byron
7 Williams, Mississippi State University Extension,
8 muscle foods processing specialist.

9 MS. GREEN: Ms. Desiree Claire Wineland?

10 MS. WINELAND: Good morning. My name is
11 Desiree Wineland. I'm from American Butchers, and
12 present.

13 MS. GREEN: Thank you.

14 And now, our ex-officio member, Ms. Sharmi
15 Das.

16 MS. DAS: Hello, everyone. I don't know if
17 you can see me. My video doesn't seem to work, but
18 good morning, everyone. I am from FDA Center for Food
19 Safety and Applied Nutrition.

20 MS. GREEN: Okay, great. Thank you.

21 And Dr. Hilary Whitham.

22 DR. WHITHAM: Good morning, everyone.
23 Hilary Whitham from CDC.

24 MS. GREEN: Okay, great. Thank you. We
25 have 17 of 20 regular members plus two ex-officio

1 members that are present, which means we have a quorum
2 for today's meeting.

3 Next slide, please.

4 We will proceed with opening remarks by the
5 Under Secretary for Food Safety, Dr. Emilio Esteban.

6 Welcome, Dr. Esteban.

7 DR. ESTEBAN: So, good morning to all of
8 you, and I'm very, very pleased to be here with you
9 today. I'd like to welcome this committee. This
10 National Advisory Committee for Meat and Poultry
11 Inspection is extremely important for our agency. We
12 really look forward to the recommendations from this
13 committee to inform our inspection procedures and
14 policies.

15 As you know, FSIS has presence any day that
16 a plant is operating. We have our slaughtering and
17 processing inspections there. They're the bedrock of
18 what we do in the Agency. And it's fundamental for
19 protection of the consumer. I think it's imperative
20 that our inspection procedures and policies are
21 responsive to evolving food safety hazards and
22 foodborne illness trends. And this committee helps us
23 to achieve that goal.

24 A major priority of this administration has
25 been to examine how we interact, to reach out to

1 different stakeholders. All of the USDA agencies have
2 been asked to develop equity action plans and identify
3 different implementation strategies to increase equity
4 across USDA operations. And the one key component of
5 the FSIS action plan is to improve outreach and
6 engagement with small and very small establishments,
7 and to reduce the barriers to starting and operating
8 FSIS-inspected operations. I will come back and
9 reemphasize those two points in a few minutes here.

10 The FSIS goal is to broaden its outreach to,
11 and build trust with small and very small plants in
12 underserved communities, and to help reduce technical
13 and economic barriers that inhibit business growth,
14 and ensure that they have access to education and
15 tools to strengthen the compliance with food safety
16 regulations.

17 So again, this meeting session, I can't tell
18 you how important it is for the Department and for the
19 Agency. This meeting session seeks to get input from
20 this committee on outreach to prospective applicants
21 for FSIS inspection, and to assist with businesses
22 that are currently under FSIS inspection.

23 So, two things, we want to reach, to get
24 more applicants that are interested in getting the
25 benefit of FSIS inspection, and to work better with

1 those that already have FSIS inspection.

2 I would like to thank you very much for your
3 work on these two very important issues. We can only
4 make our food safety system work stronger by making
5 sure that everyone has access to the tools that are
6 necessary to produce safe food. So I really, really
7 look forward to the advice you can provide.

8 Next, I'm going to turn the microphone over
9 to Rachel Edelstein. She's the Assistant
10 Administrator for the Office of Policy and Program
11 Development. And she is going to recognize our
12 outgoing committee chair, Deputy Under Secretary
13 Sandra Erskin for her exceptional role leading this
14 committee for the last two years.

15 And of course, I also want to show my own
16 very special appreciation for the work she's done.
17 She's my deputy, and you have no idea of the things
18 that she has to put up with, with me here. So, I look
19 forward to continuing in her footsteps here.

20 And so, Rachel, the floor is yours.

21 MS. EDELSTEIN: Like Dr. Esteban said, I
22 wanted to thank Deputy Under Secretary Erskin for her
23 valuable leadership in serving as the NACMPI Chair for
24 last several years. (Indiscernible) development of a
25 unique NACMPI purpose, and so (indiscernible), and

1 redeveloping custom exemptions (indiscernible), in the
2 last NACMPI meeting (indiscernible).

3 Some updates on (indiscernible). In
4 addition, Deputy Under Secretary Erskin led
5 development of FSIS' proposed determination for not
6 ready-to-eat and breaded, stuffed, and so
7 (indiscernible). This is an important step, when
8 you're (indiscernible) notes associated with
9 (indiscernible).

10 Now serving as a national (indiscernible),
11 going forward, so we can clearly move a lot of
12 (indiscernible). And so our appreciation, we voted
13 the (indiscernible). And it should be arriving
14 shortly, so we can get (indiscernible).

15 And so, thank you, everybody. And with
16 that, I will send it back over for the briefs.

17 FEMALE SPEAKER: Thank you, Rachel, and
18 everyone.

19 MS. GREEN: Thank you, Ms. Edelstein. I
20 echo your comments of appreciation for Ms. Erskin
21 for -- okay, sorry about that. I forgot to turn my
22 camera back on.

23 Thank you, Ms. Edelstein. I will echo your
24 comments of appreciation for Ms. Erskin's work with
25 NACMPI, and I also look forward to continuing that

1 great work with Dr. Esteban.

2 Okay, we will now begin the Agency Update on
3 the 2021 NACMPI Recommendations, starting with not
4 ready-to-eat breaded stuffed poultry products. I will
5 now turn it over to Dr. Selena Kremer.

6 DR. KREMER: Good morning, and thank you.
7 Today I will be discussing not ready-to-eat breaded
8 stuffed poultry products, and giving an update, since
9 NACMPI provided FSIS with several recommendations
10 regarding these products in 2021.

11 Next slide.

12 Not ready-to-eat breaded stuffed chicken
13 products have a very specific definition. They are
14 products that contain raw, comminuted chicken meat,
15 trim, or whole chicken breast meat. But the finished
16 product is heat treated only to set the batter or
17 breading on the exterior of the product, which may
18 impart a ready-to-eat appearance.

19 These products may be stuffed with
20 vegetables, like broccoli or spinach, cheese and meat,
21 such as ham or bacon. These products do not include
22 turducken, stuffed whole chickens, stuffed poultry
23 parts, chicken nuggets or other par-fried non-stuffed
24 products.

25 Next slide.

1 FSIS has been tracking and responding to
2 foodborne illness outbreaks from *Salmonella* in not
3 ready-to-eat breaded stuffed chicken since 1998.

4 Next slide.

5 Since 1998, FSIS and public health partners
6 have investigated 14 *Salmonella* outbreaks potentially
7 associated with not ready-to-eat breaded stuffed
8 chicken products. These outbreaks included 195
9 illnesses, 41 of which required hospitalization.
10 Information collected during these investigations
11 identified the not ready-to-eat stuffed chicken
12 products as a likely source of illness, and resulted
13 in a product recall.

14 Ill people included in these *Salmonella*
15 outbreaks reported eating a variety of not ready-to-
16 eat breaded stuffed chicken products, including
17 Chicken Kiev, Chicken Cordon Bleu, and chicken with
18 broccoli cheese. When asked how the not ready-to-eat
19 breaded stuffed chicken products were cooked, ill
20 people reported using a variety of methods, including
21 conventional ovens, microwaves and air fryers.

22 In earlier outbreaks, some ill people
23 reported using a microwave because the outside of the
24 product was browned, and the product appeared to be
25 ready-to-eat. Available CDC data between 1998 and

1 2002 indicated that 55 out of 104, or 53% ill people
2 used a microwave to prepare not ready-to-eat stuffed
3 chicken products. And the latest outbreak, in 2021,
4 resulted in 36 cases of reported illness.

5 Next slide.

6 Here's the timeline showing the outbreaks
7 from 1998 to 2021, where FSIS and public health
8 partners investigated 14 *Salmonella* outbreaks
9 potentially associated with not ready-to-eat breaded
10 stuffed chicken products. Serotype Enteritidis caused
11 10 of the 14 outbreaks. The other four outbreaks were
12 caused by Typhimurium, Heidelberg, and I 4,[5],12:i:-.

13 In total, there have been 195 reported cases
14 of illness from not ready-to-eat breaded stuffed
15 chicken products. The starred outbreaks led to a
16 recall of FSIS-regulated products, and in some cases,
17 also a public health alert.

18 Next slide.

19 In September 2021, FSIS met with NACMPI and
20 presented a charge to the Committee on not ready-to-
21 eat breaded stuffed chicken products. Here's a brief
22 summary of the questions asked by FSIS, and NACMPI's
23 recommendations.

24 Next slide.

25 FSIS asked a number of questions, and NACMPI

1 put forth recommendations for FSIS to consider. In
2 summary, committee recommendations focused on
3 mandatory labeling and consumer education. The
4 Committee did not reach a consensus on exploratory
5 sampling for these products, did not recommend
6 requiring a lethality treatment, nor proposed
7 rulemaking.

8 And specifically, FSIS asked, given FSIS'
9 consumer research findings and an open, multi-state
10 *Salmonella* Enteritidis illness outbreak, should FSIS
11 re-verify that companies continue to voluntarily label
12 these products as raw in several places on the label,
13 and include validated cooking instructions?

14 NACMPI recommends yes. FSIS should re-
15 verify labeling and cooking validation instructions
16 for these products. NACMPI further recommends FSIS
17 update 2006 labeling guidance to document -- a
18 labeling guidance document provided for industry, add
19 labeling verification for these products as a
20 recurring task for inspectors, and review labels from
21 the 2021 outbreak.

22 Additionally, FSIS asked, what if any
23 actions can FSIS take to prevent and reduce illness
24 associated with handling or consumption of these not
25 ready-to-eat products? For example, should FSIS

1 conduct exploratory sampling for pathogens and/or
2 indicator organisms in these and other similar, raw-
3 stuffed or non-stuffed partially processed products?

4 Should FSIS require establishments to apply
5 a lethality treatment to ensure that all of these
6 products are ready-to-eat? Should FSIS sample these
7 products for *Salmonella* because consumers customarily
8 cook them? Should FSIS require establishments that
9 produce these products to reassess their HACCP plans
10 in light of outbreak data? And should FSIS conduct
11 targeted consumer outreach, and if so, provide some
12 ideas on the best approaches.

13 In 2021, NACMPI recommends that no consensus
14 is reached to conduct exploratory sampling for
15 indicators or pathogens, do not require establishments
16 to apply a lethality treatment, no consensus reached
17 to conduct sampling for *Salmonella*, yes, require
18 establishments that produce these products to reassess
19 their HACCP plans, yes, conduct targeted consumer
20 outreach, including create an FSIS website page to
21 highlight consumer cooking and food thermometer usage.

22 As we explain in our proposal on not ready-
23 to-eat breaded stuffed chicken, that I'm going to
24 discuss next, FSIS has carefully considered the 2021
25 NACMPI Subcommittee recommendations on what actions

1 the Agency could take to prevent and reduce illness
2 associated with not ready-to-eat breaded stuffed
3 chicken products.

4 In light of the 2021 *Salmonella* outbreak,
5 and earlier outbreaks associated with these products,
6 the Agency has concluded that the recommendations,
7 which focus primarily on labeling and consumer
8 handling practices, are unlikely to be effective in
9 preventing additional foodborne illnesses associated
10 with not ready-to-eat breaded stuffed chicken
11 products.

12 Next slide.

13 On April 28th, this year, FSIS proposed in
14 the *Federal Register* that not ready-to-eat breaded
15 stuffed chicken products produced with a chicken
16 component that tested positive for *Salmonella* at
17 levels of 1 cfu, or 1 colony forming unit per gram, or
18 higher, to be adulterated.

19 Any chicken component confirmed positive
20 with *Salmonella* levels of 1 cfu per gram or higher,
21 prior to stuffing and breading, would need to be
22 diverted to a use other than not ready-to-eat breaded
23 stuffed chicken products.

24 Although the labeling of these products has
25 undergone significant changes over time, to better

1 inform consumers that they are raw, and to provide
2 instructions on how to prepare them safely, not ready-
3 to-eat breaded stuffed chicken products continue to be
4 associated with *Salmonella* illness outbreaks.

5 Therefore, FSIS has concluded that public
6 health measures that focus primarily on product
7 labeling and consumer handling practices have not been
8 effective in preventing additional foodborne illnesses
9 associated with not ready-to-eat breaded stuffed
10 chicken products.

11 FSIS also proposed to carry out verification
12 procedures, including sampling and testing of the
13 chicken component of these products prior to stuffing
14 and breading, to ensure producing establishments
15 control *Salmonella* in these products.

16 Next slide.

17 There are also several new publications
18 discussing *Salmonella* outbreaks from not ready-to-eat
19 breaded stuffed chicken products and how consumers
20 prepare these products for consumption. In December
21 of 2022, CDC published a report showing that economic
22 and other factors influence consumers' access to
23 recommended cooking appliances.

24 This report states that companies producing
25 not ready-to-eat breaded stuffed chicken should

1 consider implementing interventions that rely less on
2 labeling and consumer preparation practices to ensure
3 safety. Instead, producers should focus on reducing
4 levels of *Salmonella* in these products, such as
5 selling them fully cooked, or monitoring and testing
6 *Salmonella* levels.

7 This report raises the possibility that
8 additional consumer research and label changes may not
9 have the intended effect, and FSIS should consider
10 other measures to control *Salmonella* at the producer
11 level in stuffed chicken products.

12 CDC and FSIS also collaborated and recently
13 published a morbidity and mortality weekly report on
14 May 4th of this year that discusses outbreaks that
15 have occurred from 1998 to 2022. The report also
16 discusses the cooking appliances and the methods used
17 to prepare not ready-to-eat breaded stuffed chicken
18 products implicated in the outbreaks.

19 Next slide.

20 We have several important reasons why FSIS
21 is intending to propose declaring *Salmonella* an
22 adulterant in not ready-to-eat breaded stuffed chicken
23 products, including, consumers continue to mistake not
24 ready-to-eat breaded stuffed chicken products as
25 ready-to-eat, and there are illness outbreaks.

1 FSIS' consumer behavior research study shows
2 that labels are not understood, and that thermometers
3 are not used consistently. In addition, a recent
4 report from CDC shows that microwave use is high among
5 consumers that eat not ready-to-eat breaded stuffed
6 chicken products.

7 Even when product is cooked according to the
8 instructions, there are still illnesses, because of
9 potential cross-contamination when prepared in the
10 home. And this supports reducing *Salmonella*
11 contamination in poultry, and controlling illnesses
12 from poultry products. Thank you.

13 Next slide.

14 And now I'd like to introduce Dr. Theresa
15 Taylor, from the Office of Policy and Program
16 Development. Thank you.

17 DR. TAYLOR: Good morning. I'm Teresa
18 Taylor, a veterinary medical officer with the Office
19 of Policy and Program Development. I'm providing an
20 update on the Committee's recommendations related to
21 custom and retail exemptions from federal inspections.

22 Next slide, please.

23 The Federal Meat Inspection Act and the
24 Poultry Inspection Act prohibit the slaughter of
25 livestock or poultry, or preparation of meat or

1 poultry products for commerce without inspection if
2 such products are intended for use as human food, with
3 specific exemptions.

4 At the 2021 NACMPI meeting, FSIS sought
5 recommendations to clarify the Agency's positions on
6 the custom and retail exemptions to ensure that meat
7 and poultry products produced under the exemptions are
8 safe, wholesome, and correctly labeled and packaged.

9 Next slide.

10 FSIS asked NACMPI to review and advise on
11 the following questions about custom exemption.
12 Should FSIS conduct rulemaking to set a numerical
13 limit on the number of individuals allowed to co-own
14 an animal presented for slaughter or processing under
15 the custom exemption provision? If so, what factors
16 should the Agency consider to determine the limits for
17 different amenable species?

18 Two, should FSIS conduct rulemaking to
19 clarify that collectively-owned membership
20 organizations or other firms cannot own animals for
21 purposes of the custom exemption?

22 And three, should FSIS conduct rulemaking to
23 clarify that custom operators must maintain records
24 that demonstrate an exact correspondence between the
25 individuals owning a particular animal before

1 slaughter and the individuals receiving any part of
2 the products derived from that animal?

3 Next slide.

4 In response to the first question on the
5 slide, the Committee reported that the subcommittee
6 was evenly divided on whether limits should be set on
7 the number of individuals allowed to co-own an animal
8 presented for slaughter or processing under the custom
9 exemption provision.

10 Although there was no consensus on whether a
11 limit should be proposed, the Committee recommended
12 that if FSIS seeks to set a limit on the number of
13 individuals allowed to co-own an animal presented for
14 slaughter or processing, under the custom exemption
15 provision, it should set separate limits for different
16 species.

17 Further, the Committee recommended that if
18 limits were set, and owner or owners could be
19 collectively owned membership organizations or firms.
20 Finally, the Committee reported that FSIS should focus
21 its efforts on robust record keeping and traceability
22 requirements for custom operators.

23 Next slide.

24 In response to the second question shown on
25 the slide, the Committee recommended first that FSIS

1 should clarify, by an appropriate regulatory
2 mechanism, that collectively-owned membership
3 organizations, or other firms, can own animals for
4 purposes of the custom exemption, provided records are
5 maintained that all receivers of product were owners
6 of the animal before slaughter.

7 Second, the Committee recommended that
8 rulemaking should be conducted to set parameters on
9 collectively-owned membership organizations, or other
10 firms that own animals, such as requiring the
11 collective organization or firms to keep records of
12 the names and contact information for all owners, and
13 require the membership organizations or firms to
14 provide informed consent to each owner receiving
15 uninspected products.

16 Next slide.

17 Finally, in response to the last question
18 shown on the slide, the Committee recommended that
19 FSIS should clarify, by an appropriate regulatory
20 mechanism, that custom operators must maintain records
21 that demonstrate correspondence between the owners of
22 a particular animal before slaughter, and the owners
23 receiving any part of the products derived from that
24 animal.

25 Next slide.

1 FSIS also asked NACMPI to review and advise
2 on the following questions about retail exemption.
3 Number four, should third parties be permitted to
4 prepare meat and poultry received from restaurant and
5 retail operations for delivery to consumers without
6 federal inspection being required for the retail or
7 restaurant operation, and if so, what types of
8 preparation should be allowed?

9 Number five, should such arrangements be
10 allowed only in institutional settings? And number
11 six, should FSIS conduct rulemaking to clarify what
12 types of preparation are allowed, and in what
13 settings, where third parties are permitted to prepare
14 meat and poultry received from retail and restaurant
15 operations for delivery to consumers without federal
16 inspection?

17 Next slide.

18 In response to this question, the Committee
19 recommended that number one, FSIS should conduct
20 information gathering through multiple round tables or
21 other means, from stakeholders throughout the food
22 chain, to allow consumers to understand current and
23 emerging business models, the products involved, and
24 potential other impacts.

25 Number two, FSIS should assess the food

1 safety of the various processes identified through the
2 round tables or other information gathering, and
3 number three, FSIS should proceed with rulemaking to
4 allow processes identified as low-risk, without
5 inspection, if any, or potentially bring this charge
6 back to the Committee, depending on the results of the
7 round tables and/or research.

8 Next slide.

9 Next, FSIS asked whether such arrangements
10 should be allowed only in institutional settings.
11 Examples of these settings include school cafeterias,
12 hospitals, nursing homes and prisons. The Committee
13 reported that it did not have enough information to
14 make a recommendation.

15 Next slide.

16 In response to this last question, the
17 Committee reported that it did not have enough
18 information to make a recommendation.

19 Next slide, please.

20 Once again, FSIS would like to thank the
21 Committee for their recommendations. FSIS is
22 continuing to gather information from stakeholders to
23 understand current and emerging business models, the
24 products involved and potential other impacts. FSIS
25 partnered with Hello Fresh to provide food safety

1 educational inserts for their packages, and FSIS
2 developed food safety guidance for online delivery
3 services.

4 I will provide more detail about those
5 activities on the next two slides. Also, in the
6 future, FSIS intends to conduct rulemaking to clarify
7 the custom and retail exemptions. We don't have a
8 timeline for that rulemaking yet, as we are still
9 gathering information.

10 Next slide.

11 In November 2022, FSIS partnered with Hello
12 Fresh to provide information and resources of how to
13 safely handle food at home. Food safety educational
14 inserts were sent to over 165,000 Hello Fresh
15 customers. FSIS also created a web page for Hello
16 Fresh customers with tips on how to safely prepare
17 food for Thanksgiving. The website also included
18 information on how to contact FSIS' meat and poultry
19 hotline for additional questions on food handling.

20 Next slide, please.

21 FSIS serves as regulatory advisors to the
22 Conference for Food Protection, where we provide
23 guidance on how recommendations to the Food Code may
24 be impacted by regulations for meat, poultry and egg
25 products. CFP identifies and addresses emerging

1 problems associated with food safety, and is comprised
2 of representatives from the food industry, state and
3 local health departments, government, academia and
4 consumer organizations.

5 In December 2022, FSIS, with other federal
6 agencies, collaborated with CFP to inform the Direct
7 to Consumer Delivery Committee to provide guidance and
8 food safety best practices for third-party delivery
9 services, in preventing biological, physical and
10 chemical contamination. Because today's consumer has
11 many vehicles and avenues by which to access various
12 commodities, ordering food by way of e-commerce can
13 pose some food safety challenges.

14 The guidance document for direct-to-consumer
15 and third-party delivery service food delivery focuses
16 on key parameters all companies should consider when
17 delivering to the consumer. This guidance is
18 available on FSIS' Mail Order for Food Safety website.
19 FSIs intends to provide additional guidance to better
20 clarify operations that are required to be under
21 inspection versus those that qualify for retail,
22 custom or other exemptions. FSIS will request comment
23 on this guidance once it is developed.

24 Next slide.

25 Presenting next is Angelica Marrero.

1 MS. MARRERO: Thank you very much, Teresa.
2 Good morning.

3 MS. GREEN: I'm sorry, Angelica. This is
4 Katrina Green. Before we start with your
5 presentation, I wanted to just confirm whether or not
6 there are any questions from the committee members
7 regarding the two presentations that were just
8 completed.

9 Okay. There was a question that came in the
10 chat, regarding links being provided, for the first
11 presentation, on not ready-to-eat breaded stuffed
12 poultry products. The links that were in the slides
13 have been provided in the chat, so that all of you
14 will have access to those particular links that were
15 referenced in the presentation. Thank you.

16 MS. MARRERO SANCHEZ: Thank you.

17 Thank you, Teresa, for the introduction, and
18 good morning, everyone. My name is Angelica Marrero
19 Sanchez, and I am an economist with the Office of
20 Policy and Program Development in FSIS.

21 I will be presenting on the proposed topic
22 for the Committee's consideration. The charge is
23 titled, "Enhancing FSIS' Efforts to Provide Outreach
24 and Resources to Provide Equal Access to Inspection
25 Services for Underserved Communities." I will begin

1 by providing a bit of background that serves as a
2 framework for what we'll be discussing today and
3 tomorrow, and we'll start with Executive Order 14091.

4 Next slide.

5 On February 16, 2023, President Biden issued
6 Executive Order 14091, titled, "Further Advancing
7 Racial Equity and Support for Underserved Communities
8 Through the Federal Government." This executive order
9 reaffirmed commitments that were made in the previous
10 Equity Executive Order Number 13985, from January
11 20th, 2021.

12 The previous executive order directed the
13 federal government to pursue a comprehensive approach
14 to advancing equity for all, including people of color
15 and others that have been historically underserved,
16 marginalized and adversely affected by persistent
17 policy and inequality.

18 The new executive order, in addition to that
19 commitment, directed the federal departments to
20 establish equity leadership and equity teams, to set a
21 calendar for equity planning and reporting, and it
22 emphasized the need for community engagement, among
23 other updates.

24 Next slide.

25 From the new executive order, we also get

1 two beta definitions that are relevant for our topic
2 of interest. Section 10(a) of the executive order
3 defined equity as the consistent and systematic
4 treatment of all individuals in a fair, just and
5 impartial manner, including individuals who belong to
6 communities that often have been denied such
7 treatment.

8 The executive order also added several
9 groups to the definition included on the previous
10 executive order. All-inclusive, these are: Black,
11 Latino, Indigenous and Native American, Asian
12 American, Native Hawaiian, and Pacific Islander
13 persons and other persons of color; members of
14 religious minorities; women and girls; LGBTQI+
15 persons; persons with disabilities; persons who live
16 in rural areas; persons who live in United States
17 territories; persons otherwise adversely affected by
18 persistent poverty or inequality; and individuals who
19 belong to multiple such communities.

20 The executive order also defined the term,
21 underserved communities in Section 10(b). Underserved
22 communities referred to those populations as well as
23 geographic communities that have been systematically
24 denied the opportunity to participate fully in aspects
25 of economic, social, and civic life, as defined in

1 Executive Orders 13985, or the prior equity executive
2 order, and 14020, or the gender justice executive
3 order.

4 And for the purposes of our discussion today
5 and tomorrow, we would like you to think of
6 underserved communities as anyone who may be at a
7 disadvantage with respect to accessing reliable
8 information or services that are necessary to start or
9 continue operating a successful business under FSIS
10 jurisdiction. The disadvantages may be a result of
11 their location, social or economic status, or other
12 demographic characteristics as previously mentioned.

13 Next slide.

14 Moving on to USDA. On February 28th, 2023,
15 the USDA Equity Commission delivered an interim report
16 to the USDA Secretary. And the USDA Equity Commission
17 was established in 2021 by Secretary Vilsack.

18 In the report, the Commission included 32
19 recommendations. And some recommendations that are
20 related to our efforts here at FSIS are technical
21 assistance and outreach to help stakeholders navigate
22 USDA services, institutionalizing equity within the
23 Department, ensuring equitable language and culturally
24 competent access to USDA services, improving customer
25 experience through customer feedback, service delivery

1 and program design. And I can also provide the links
2 to all of these resources, if necessary.

3 Next slide.

4 And as Dr. Esteban mentioned, the USDA asked
5 all agencies to develop equity action plans, to
6 identify and implement strategies to increase equity
7 across USDA operations. The FSIS Equity
8 Action Plan includes the goals of building on labor's
9 workforce, increasing supplier diversity, and reducing
10 barriers and underrepresentation in the workforce.

11 And another component of the FSIS Equity
12 Action Plan is to improve outreach and engagement with
13 small and very small establishments, and to reduce
14 barriers to starting and operating a USDA-inspected
15 facility.

16 And for some context on this goal, in 2020,
17 the Oregon State University published a report that
18 was mandated by Congress, and it noted that these
19 establishments, small and very small establishments
20 are frequently at a relative disadvantage with respect
21 to understanding and complying with FSIS regulatory
22 requirements. Many of these establishments are in
23 rural areas, where it may be difficult to obtain
24 ancillary services.

25 Next slide.

1 And a brief refresher on the two size
2 categories that we've been talking about, small and
3 very small establishments. FSIS implemented the size
4 definitions as part of the pathogen reduction, hazard
5 analysis, critical control point regulations in 1996.
6 And the definitions say that small establishments are
7 those with between 10 and 499 employees, while very
8 small establishments have less than 10 employees, or
9 under \$2.5 million in annual sales.

10 Establishments that have over 500 employees
11 are classified as large. It is worth noting here also
12 that over 90% of FSIS-regulated establishments are
13 within the small and very small size categories.

14 And as the first time I mentioned earlier,
15 our goal here in FSIS is to broaden our outreach to
16 and build trust and engage with small and very small
17 establishments in underserved communities. This would
18 allow us to help reduce technical and economic
19 barriers that limit business growth, and also ensure
20 that they have access to education and tools to
21 strengthen their compliance with food safety
22 regulations.

23 Next slide.

24 And to help us reach our goal, FSIS has
25 started implementing a number of efforts to support

1 small and very small establishments. These include
2 the reduction of overtime and holiday fees for small
3 and very small establishments with funds authorized
4 under the American Rescue Plan Act of 2021. The fees
5 are reduced by 30% for small establishments, and by
6 75% for very small establishments.

7 The Agency also continually develops
8 guidance documents targeted at helping small and very
9 small plants understand and comply with applicable
10 food safety regulations. And these also include
11 recent revisions to generic HACCP models and
12 translation of their guidance documents into various
13 languages, including Chinese, Vietnamese, Spanish and
14 Arabic.

15 FSIS also operates a small plant help desk
16 integrated under the Ask FSIS customer support
17 application. And this allows industry stakeholders to
18 get their questions addressed by FSIS. About 10% of
19 the inquiries that we've received between October 2021
20 and May 2023 have been from small and very small
21 establishments.

22 FSIS also schedules small plant round tables
23 between agency leaders and establishment owners
24 throughout the country. These are both in-person and
25 virtual, and we provide interpretation services upon

1 request. We've also been looking for opportunities to
2 partner with historically black colleges and
3 universities for hosting these round tables. In
4 between October 2021 and June 2023, the Agency held
5 eight round tables, with over 500 attendants.

6 Next slide.

7 In addition to those, FSIS leadership holds
8 monthly town hall meeting with these (indiscernible)
9 to provide information on FSIS initiatives and
10 requirements, and to answer questions from
11 participants. The Agency also began posting the
12 recordings to our website, based on feedback that we
13 received from establishment owners and operators that
14 could not attend the live meetings.

15 The Agency extended outreach to attract and
16 appoint candidates from different areas of expertise
17 and geographic locations to NACMPI. And this is --
18 our goal here, is to provide more substantial
19 contributions to USDA's regulatory policy development.

20 We've also updated our HACCP Systems
21 Validation webpage, to include the HACCP coordinator
22 listing, and included updated journal articles
23 available for some lethality treatments.

24 And last here on our list is outreach
25 conducted by OFO, or Office of Field Operations,

1 enforcement, investigation and analysis officers.
2 They reach out directly and devote a portion of their
3 time to small and very small establishments to provide
4 necessary information.

5 Next slide.

6 In going forward, we will continue the
7 overtime and holiday fee reduction with available
8 funding. We will continue holding the monthly calls
9 with FSIS-regulated establishments regarding USDA
10 programs, services and resources that could be
11 beneficial for them.

12 We will incorporate surveys and
13 accessibility accommodations into the RSVP process for
14 the small and very small establishments round tables.
15 We will expand outreach to small and very small
16 establishments by increasing invitations to the round
17 tables that include underrepresented communities, and
18 we will continue our partnership with the USDA
19 Agricultural Marketing Service on the implementation
20 of the Meat and Poultry Inspection Readiness Grant
21 Program.

22 Next slide, which brings us to this moment.

23 FSIS requests include, from NACMPI, on ways
24 to enhance outreach and engagement efforts to promote
25 equity for new and existing establishments in

1 underserved communities, while (indiscernible)
2 strengthening the food supply chain, and ensuring
3 compliance with food safety regulations. Based on the
4 feedback we've received from NACMPI, we will broaden
5 our efforts and continue to expand on these.

6 For today's meeting we will split the
7 Committee into two subcommittees for the purpose of
8 these discussions. Each subcommittee will receive --
9 will consider the same basic questions, but for a
10 different target population.

11 The first subcommittee will focus on
12 outreach to prospective applicants for FSIS
13 inspection. And these could include businesses
14 currently operating under an exemption, or under
15 another inspection system, as well as new entrants to
16 the meat and poultry industry.

17 And again, the focus is on those applicants
18 who may be at a disadvantage with respect to
19 successfully obtaining FSIS inspection service because
20 of location, social or economic status, and other
21 demographic characteristics.

22 The second subcommittee will focus on
23 assistance to businesses currently under FSIS
24 inspection, and in particular, those facing barriers
25 to successful operation because of location, social or

1 economic status, or other demographic characteristics.
2 And these are small and very small businesses.

3 Next slide.

4 I will now go over the questions that we
5 have prepared for the two groups. These will be
6 available at the separate subcommittee meetings as
7 well. And the questions for the subcommittee on
8 outreach are as follows:

9 Question 1, what obstacles impede
10 individuals in underserved communities from accessing
11 FSIS' information resources?

12 Question 2, what barriers do individuals
13 face when applying for FSIS inspection?

14 Question 3, what steps, outreach methods,
15 partnerships or strategies should FSIS consider to
16 raise awareness of its available resources in
17 underserved communities?

18 Next slide.

19 Question 4, what datasets or other resources
20 are available to assist FSIS in identifying
21 underserved communities that would benefit from
22 increased slaughter or processing capacity?

23 Question 5, what concrete actions can FSIS
24 take, alone or in partnership with other stakeholder
25 organizations, to most effectively stimulate increased

1 slaughter or processing capacity in underserved
2 communities?

3 Question 6, are there any additional
4 thoughts or recommendations you'd like to share?

5 Next slide.

6 For the subcommittee on assistance to
7 current FSIS-regulated establishments, the questions
8 are the following:

9 Question 1, what barriers significantly
10 inhibit small and very small regulated establishments
11 from operating successfully under FSIS inspection?

12 Question 2, what are the most critical kinds
13 of information that would help make small and very
14 small establishments in underserved communities more
15 successful?

16 Question 3, how can FSIS more effectively
17 promote awareness in use of current valid scientific
18 information in support of small and very small
19 establishments' food safety systems?

20 Next slide.

21 Question 4, what organizations are most
22 effective at providing assistance to small and very
23 small establishments, and what can FSIS learn from
24 these organizations to enhance our own effort to
25 assist small and very small establishments?

1 Question 5, what concrete actions can FSIS
2 take, alone or in partnership with other stakeholder
3 organizations, to more effectively aid existing small
4 and very small FSIS-regulated establishments in
5 underserved communities?

6 Question 6, are there any additional
7 thoughts or recommendations you would like to share?

8 With that, I'll take any questions that
9 might -- that you may have for me. I don't know. I
10 heard the chat, but I couldn't see if there's anything
11 there, so Meryl or Katrina?

12 MS. GREEN: Yeah, so I do see --

13 MS. SILVERMAN: Hi. Oh, go ahead.

14 MS. GREEN: Okay. Okay, go ahead. Meryl?

15 MS. SILVERMAN: Yes. I was going to say, I
16 see one question in the chat that you may want to
17 answer, Katrina. It's, "What is the time frame for
18 the committee to make a recommendation?"

19 MS. GREEN: Okay. The recommendation could
20 be provided during the open forum. And it will be on,
21 actually tomorrow, during the plenary, tomorrow when
22 the report out is done, from the subcommittee work.
23 And if additional time is needed, then that will be
24 something that we will table, and then we could
25 address it during the next meeting.

1 But if enough time is provided for the
2 recommendations to be made by the Committee and it is
3 voted upon, and accepted tomorrow, then that will be
4 the time frame. But otherwise, if it's not enough
5 time and additional work needs to be made, then we
6 will have to schedule another meeting to address those
7 additional issues.

8 Sorry about that. I forgot to turn my
9 camera back on. Are there any other questions?

10 MS. MARRERO SANCHEZ: And I do see some
11 questions on sharing the -- going back to the first
12 set of questions, so if the producer can bring the
13 presentation back to the first. They will be
14 available to the subcommittee, right Katrina, to the
15 subcommittees?

16 MS. GREEN: Yes. The questions will be
17 provided to the committee members, the subcommittee
18 members. It will be emailed to you prior to the
19 plenary -- excuse me, the subcommittee meetings
20 beginning, so that you will have that, and they will
21 also be on the white board or the word document that
22 you all take or will be working off of in the
23 subcommittee breakout session. Are there any other
24 questions?

25 MS. SILVERMAN: Yes. So Katrina, I see

1 another question in the chat. If you could just
2 reiterate the Committee's responsibilities during
3 today and tomorrow, in terms of completing the
4 recommendations to the questions.

5 MS. GREEN: Okay. I will send that to the
6 committee members so that that will be clear. They
7 will receive additional instruction, to make sure that
8 that is clear. Are there any other questions?

9 (No response.)

10 MS. GREEN: Okay. Well, we will now move
11 forward with -- well first, thank you, Angelica.

12 We will now move to our public comment. As
13 a reminder, each person making public comment today
14 will be provided three minutes to make comments. The
15 event producer will let you know when you have 30
16 seconds remaining so that you can start wrapping up
17 your comment. We will then move to the next person
18 that preregistered for public comment.

19 After everyone that preregistered has
20 completed their public comment, time permitting, we
21 will open the floor for public comments from attendees
22 that did not preregister. If you wish to comment, you
23 can get in the queue by raising, by using a raised
24 hand or chat feature on your computer, or pressing
25 pound 2 if you are an audio-only attendee joining us

1 by phone.

2 The event producer will unmute you when it
3 is your time to speak. As a reminder to everyone,
4 please state your name, affiliation before commenting.
5 And we will now start with the public comment period
6 with Connor Kippe.

7 MR. KIPPE: Hello. Thanks to FSIS and the
8 National Advisory Council for giving stakeholders the
9 ability to speak on this critical matter. I work for
10 the National Sustainable Agriculture Coalition, who
11 works with many small processors across the U.S., and
12 wanted to take a second here to be able to speak on
13 some of the different recommendations we've heard
14 through our different networks, since we work with
15 these small processors.

16 We deeply believe investing in and promoting
17 food systems development in underserved communities is
18 a critical part of continuing to advance the whole of
19 government approaches endorsed in a variety of
20 executive orders, including the one previously spoken
21 about, but also including 13985, 14036 and 14008.

22 FSIS has progressed along many of these, and
23 the regional processing community is thankful for the
24 progress made in their Equity Plan Report and in a
25 variety of other forums. For both subcommittees,

1 existing inspected processors or potential applicants,
2 a common set of changes can be taken to improve
3 outreach, that we currently see in practice, and that
4 can just be leaned into in further detail.

5 The two primary ones, in terms of
6 communications, outreach, that we hear reiterated by a
7 variety of processors as being things that in the past
8 helped them, and that could be expanded upon by FSIS,
9 are refocusing FSIS round tables, specifically on
10 small and very small plant topics.

11 The vision of these round tables has changed
12 occasionally since their original inception. And
13 there has been occasionally veering outside of and
14 more of just a statement of different FSIS rulemakings
15 going on, instead of the larger, more facilitative
16 discussion, which is what originally drew many of
17 these small, independent and very small plants to
18 these conversations. And we would love to continue
19 help assisting FSIS in this manner.

20 We also wanted to highlight the work that
21 the meat and poultry processing technical assistance
22 recipients and coordinators have been doing, via AMS,
23 and the associated groups, via the MOU or just
24 informal relationships with those recipients.

25 Flower Hill Institute, Niche Meat Processors

1 Assistance Network, Intertribal Agriculture Council,
2 Tuskegee University and a variety of other groups are
3 part of that Niche Meat Processing Technical
4 Assistance Program, have longstanding relationships
5 with livestock poultry producers and the processors
6 that serve them, and have been very effective under --

7 MS. GREEN: Hang on to that, or --

8 MR. KIPPE: Time's up? Thank you, and those
9 are our recommendations.

10 MS. GREEN: Okay. Event producer, do we
11 have any more attendees that are on the line, that
12 preregistered for public comment?

13 EVENT PRODUCER: I'm not showing any
14 preregistered-for-public-comment attendees at this
15 time.

16 MS. GREEN: Okay. Since there are no more
17 present that preregistered to make public comment that
18 are on the line, we will now open the floor for
19 comments from attendees that would like to do so at
20 this time. I'll hand things over to the event
21 producer to receive comment.

22 EVENT PRODUCER: If you would like to make a
23 public comment at this time, please use the raise hand
24 icon in Webex to raise your hand and join the queue.
25 You'll hear a beep when your line is unmuted, at which

1 point please then state your name, affiliation and
2 question. If you are on phone-only, you may dial
3 pound 2 to enter the queue. You will have three
4 minutes during which to make your statements.

5 I am not showing any members of the public
6 in the queue.

7 MS. GREEN: Okay. Thank you, event
8 producer. There is no one else requesting to make a
9 comment, so this brings us to the end of our plenary
10 meeting agenda. Before we conclude and break for
11 lunch, I would like to make sure that everyone is
12 aware that the subcommittee meetings will begin at
13 1:15 p.m. Eastern Standard Time, and conclude at 4
14 p.m. Eastern Standard Time.

15 You do not have to log out during the break,
16 however, if you choose to do so, you will use the same
17 link that you used to log in at the beginning of the
18 meeting, to log back in for the subcommittee meeting.

19 We have completed the purpose of today's
20 NACMPI Plenary Meeting, and now stand adjourned.
21 Thank you all, and we will see you back at 1:15 p.m.
22 Eastern Standard Time.

23 (Off the record.)

24 (On the record.)

25 MS. GREEN: Okay. It is now 1:15. I hope

1 that everybody enjoyed their long lunch period. Okay.
2 So that we may stay on track with our schedule, we
3 will now proceed with the concurrent subcommittee
4 meetings. I will now pass -- well, I'm sorry. Before
5 I do that, I do want to mention that during the break
6 period I tried to go back and make sure that I
7 responded to the questions in the chat, so hopefully I
8 didn't miss anything.

9 So, I did want to mention that before we got
10 started. So, now I will pass the virtual microphone
11 to the event producer, to provide instructions to you
12 for the subcommittee meetings.

13 EVENT PRODUCER: All right. I'm going to go
14 ahead and click on the show all breakout sessions
15 button, and at this time everyone should head to their
16 breakout session. At the very top of the participants
17 panel, you will see an option to show all breakout
18 sessions. Please click on the link, and then opt to
19 join a breakout group.

20 If you need assistance joining your
21 particular breakout session that you have been
22 assigned, please let me know and I can move you to
23 that breakout session, but otherwise, click on "show
24 all breakout sessions" and then join the breakout
25 session you have been assigned.

1 DR. WILLIAMS: This is Byron Williams. I am
2 not seeing that option on my screen.

3 EVENT PRODUCER: All right. I can go ahead
4 and move you to your assigned breakout session. One
5 moment, please.

6 DR. KINCHELOE: This is James Kincheloe.
7 I'm running into the same thing.

8 EVENT PRODUCER: Okay. Let me move -- if
9 anyone else is running into difficulties with their
10 assigned breakout sessions, please let me know, and I
11 will --

12 (Simultaneous speaking.)

13 MR. MOHSENI-MATLAGH: This is Ali Mohseni.
14 I have the same problem.

15 EVENT PRODUCER: Ali? Okay, great. Let me
16 go ahead and --

17 COURT REPORTER: This is Tim Atkinson, the
18 court reporter.

19 EVENT PRODUCER: All right, if you're --

20 COURT REPORTER: I'm also having problems.

21 EVENT PRODUCER: -- still in the main
22 session, I will move you to your breakout session.

23 COURT REPORTER: This is Tim Atkinson, the
24 court reporter. I am having trouble -- I don't have
25 that function either.

1 EVENT PRODUCER: Okay. Which breakout
2 session are you intended to join?

3 COURT REPORTER: I believe I'm A.

4 EVENT PRODUCER: Okay. And that's -- Tim,
5 let me go ahead and move you to A then.

6 (Off the record.)

7 (On the record.)

8 RECORDING: This meeting is being recorded.

9 MS. GREEN: Okay. This is Katrina Green.
10 I'm not seeing where I have the ability -- okay.
11 Maybe it's coming now. There we go. Okay. This
12 bring us to the end of our agenda for today. But
13 before we conclude today's meeting, I'd like to thank
14 each and every one of the NACMPI members for your
15 commitment to the work of this Committee.

16 Also, I'd like to thank the public attendees
17 for all of your contributions today, and also want to
18 thank all of the FSIS presenters, subject matter
19 experts, and other staff that have been involved with
20 the meeting on today, and will be involved with the
21 process on tomorrow. I appreciate all of your efforts
22 and assistance in supporting NACMPI.

23 I want to remind everyone that the NACMPI
24 will begin again tomorrow at 10 a.m. Eastern Standard
25 Time. You should have received another link to log

1 into tomorrow's meeting, so please check your emails
2 for that, and with that said, we will now stand
3 adjourned. I hope that everyone has a great evening,
4 and we'll see you tomorrow. Thank you.

5 EVENT PRODUCER: That concludes our
6 conference. Thank you for using Event Services. You
7 may now disconnect.

8 (Whereupon, at 3:53 p.m., the conference was
9 concluded.)

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C E R T I F I C A T E


This is to certify that the attached proceedings
in the matter of:

NATIONAL ADVISORY COMMITTEE ON
MEAT AND POULTRY INSPECTION
PLENARY SESSION

Via Webex

June 21, 2023

were held as herein appears, and that this is the
original transcription thereof for the files of the
United States Department of Agriculture, Food Safety
and Inspection Service.

A handwritten signature in black ink that reads "Tom Bowman". The signature is written in a cursive style with a horizontal line extending from the end of the name.

TOM BOWMAN, Reporter

FREE STATE REPORTING, INC.