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# Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness





United States Department of Agriculture

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**FSIS Webinar on Eliminating the  
Regulatory Requirements for  
Destroying *Trichinella Spiralis* in Pork  
Products**

**Tuesday, July 17, 2018**

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# Outline

- Background
- FSIS Compliance Guideline for the Prevention and Control of *Trichinella* and Other Parasitic Hazards in Pork Products
- Frequency Asked Questions

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# Background

- On **February 27, 2001**, FSIS published a proposed rule in the *Federal Register* (66 FR 12590). FSIS proposed to:
  - Establish food safety performance standards for all RTE and all partially heat-treated meat and poultry products.
  - **Rescind the requirements in the meat inspection regulations (9 CFR 318.10) that prescribe treatments of pork and pork products to eliminate trichinae because the requirements are inconsistent with the HACCP regulations (9 CFR part 417).**
  - Require that all thermally processed, commercially sterile meat and poultry products be processed to either eliminate or control the growth of *Clostridium botulinum*, depending on the pH of the product or other factors affecting the growth of that pathogen.
  - Require establishments that produces RTE meat and poultry products would have to test food contact surfaces for *Listeria* species to verify the efficacy of its sanitation standard operating procedures unless it had incorporated one or more controls for *Listeria monocytogenes* (*Lm*) into its HACCP plan.

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# Background

- Because of the length of time since the publication of the proposed rule, FSIS published a supplemental proposed rule on **March 28, 2016**, to provide the public an additional opportunity to comment (81 FR 17337).
- In the supplemental proposed rule, FSIS proposed to:
  - Remove the trichinae requirements, consistent with what FSIS originally proposed in 2001.
  - End its Trichinella Approved Laboratory Program (TALP) for the evaluation and approval of non-Federal laboratories that use the pooled sample digestion technique to analyze samples for the presence of trichinae.
  - Combine the meat and poultry canning regulations into a new part in the regulations and to make minor changes that improve the clarity of the regulations and remove redundant sections.
- FSIS withdrew the other provisions of the 2001 proposed rule because the Agency's current regulations and inspection program have been effective at preventing adulterated RTE product from entering commerce.

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# Background

- FSIS received 11 comments in response to the supplemental proposed rule.
- After review and consideration of all of the comments, FSIS decided to eliminate the trichinae control regulations and finalize the proposed thermally processed commercially sterile regulations.
- FSIS published its final rule on May 31, 2018.
- The effective date is **July 30, 2018**.

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# Final Rule

- FSIS removed 9 CFR 318.10.
- FSIS ended its *Trichinella* Approved Laboratory Program (TALP program) for the evaluation and approval of non-Federal laboratories that use the pooled sample digestion technique to analyze samples for the presence of trichinae.
- FSIS also consolidated the regulations on thermally processed, commercially sterile meat and poultry products (i.e., canned food products containing meat or poultry) into one new 9 CFR part 431.

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# Compliance Guideline

- To assist establishments in understanding the available options that are effective for the prevention and control of *Trichinella* in RTE and NRTE pork products, FSIS developed a Compliance Guideline titled [FSIS Compliance Guideline for the Prevention and Control of \*Trichinella\* and Other Parasitic Hazards in Pork Products](#) (*Trichinella* Compliance Guideline).
- The guideline was finalized and issued along with the Final Rule.
- The guideline takes into account comments on the supplemental proposed rule and draft compliance guide issued in 2016.

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# Fresh Raw Pork Products Customarily Well-Cooked

- Under HACCP, most establishments may determine that *Trichinella* is NRLTO in fresh raw pork products produced from confinement raised market swine because those products are customarily well-cooked and the products bear Safe handling instructions (SHIs). Such products that are customarily well-cooked include fresh pork (i.e., raw or uncured) as well as fresh unsmoked sausage containing pork muscle, tissue, and bacon and jowls that were previously listed in 9 CFR 318.10(a).
- When FSIS removed 9 CFR 318.10(a)(1), it did not create a new requirement for establishments to use validated cooking instructions on their labels of fresh raw pork products. However, if establishments voluntarily choose to use cooking instructions on their labels they must be validated.

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# Other Types of NRTE Pork Products

- There are certain other less commonly produced pork products that are not customarily well-cooked or that present an added risk of infection with *Trichinella*. For these other products, establishments need to prevent or control *Trichinella* through either a prerequisite program or a CCP. These other products include:
  - Pork products that are prepared in such a manner that the product might be eaten rare or without thorough cooking because the appearance of the finished product makes it hard for the consumer to visually determine if the product has been fully cooked. Examples of these products include hams, smoked sausage, and pork shoulders and
  - Pasture raised swine that have access to rodents and wildlife infected with *Trichinella* as well as feral swine that have an increased risk of infection with *Trichinella*.

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# Available Options for Preventing or Controlling Trichinae (*Trichinella*)

- The *Trichinella* Compliance Guideline available options that are effective for the prevention and control of *Trichinella* in the types of ready-to-eat (RTE) and not ready-to-eat (NRTE) pork products.

List of Options used to Prevent and Control <i>Trichinella</i> in Pork and Products Containing Pork	
<b>Option 1</b>	Acquire pork products from carcasses or carcass parts found to be free of <i>Trichinella</i> by a validated testing method
<b>Option 2</b>	Obtain pork products from swine producers who participate in the <i>Trichinae</i> Certification Program or a negligible risk compartment for <i>Trichinella</i>
<b>Option 3</b>	Label NRTE pork products, including all forms of fresh pork requiring additional treatment by the consumer and validated cooking instructions
<b>Option 4</b>	Treat NRTE pork products for the destruction of <i>Trichinella</i> that might be eaten rare or without thorough cooking because of the appearance of the finished product using (1) heating, (2) freezing, (3) curing, (4) high pressure processing (HPP), or (5) irradiation
<b>Option 5</b>	Develop alternative <i>Trichinella</i> control procedures not included in Option 4

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# Frequently Asked Questions

**Question:** After the implementation of the final rule “Elimination of Trichinae Control Regulations and Consolidation of Thermally Processed, Commercially Sterile Regulations” ([83 FR 25302](#)) do all establishments that process swine need to consider *Trichinella* a hazard as either RLTO or NRLTO?

**Answer:** Yes, this is correct and consistent with previous FSIS policy associated with *Trichinella*. FSIS anticipates there should be little to no change for establishments as they were previously required to address *Trichinella* in their hazard analysis prior to the implementation of the final rule.

Establishments that produce fresh raw products from confinement raised swine such as fresh pork (i.e., raw or uncured) as well as fresh unsmoked sausage containing pork muscle, tissue, and bacon and jowls that were previously listed in 9 CFR 318.10(a)), may support *Trichinella* is NRLTO with the justification that these products are customarily well-cooked and the products bear SHIs.

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# Frequently Asked Questions

**Question:** After the implementation of the final rule “Elimination of Trichinae Control Regulations and Consolidation of Thermally Processed, Commercially Sterile Regulations” ([83 FR 25302](#)), can an establishment making a product prepared in such a manner that it might be eaten rare or without thorough cooking because of the appearance of the finished product rely on special labeling to support its decision that *Trichinella* is NRLTO?

**Answer:** Yes, establishments producing pork products that are prepared in such a manner that the product might be eaten rare or without thorough cooking because the appearance of the finished product makes it hard for the consumer to visually determine if the product has been fully cooked or pork products from pasture raised or feral swine may use special labeling including validated cooking instructions to support that *Trichinella* is NRLTO (Option 3).

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# Questions?

<http://askfsis.custhelp.com/>

