Office of Food Safety
Protecting Public Health and Preventing Foodborne Illness
National Chicken Council Technical & Regulatory Committee Meeting

February 12, 2019

Mindy Brashears, Ph.D.
Deputy Under Secretary for Food Safety
Food Safety and Inspection Service
MODERNIZATION EFFORTS

• Decrease inefficiencies
• Focus on science-based enhancements

“Pathogens constantly adapt to their environment, so we must modernize our approach to stay ahead of their impact on our food.”
# Salmonella Performance Standards for Poultry

<table>
<thead>
<tr>
<th>Young Chicken Carcasses for Sample Collection Period</th>
<th>Chicken Parts for Sample Collection Period</th>
<th>Comminuted Chicken for Sample Collection Period</th>
</tr>
</thead>
<tbody>
<tr>
<td>Category 1 – 118</td>
<td>Category 1 – 145</td>
<td>Category 1 – 21</td>
</tr>
<tr>
<td>Category 2 – 40</td>
<td>Category 2 – 62</td>
<td>Category 2 – 14</td>
</tr>
<tr>
<td>Category 3 – 28</td>
<td>Category 3 – 60</td>
<td>Category 3 – 15</td>
</tr>
<tr>
<td>Total: 186</td>
<td>Total: 267</td>
<td>Total: 50</td>
</tr>
</tbody>
</table>
Line Speed Waivers
Campylobacter

FSIS is not currently enforcing performance standards
Chicken Carcass *Salmonella* Percent Positive

Impact of *Salmonella* Performance Standard (ERS, 2017)

Overall, this report has empirically shown a correlation of the timing of improvements in performance on FSIS *Salmonella* tests with FSIS regulatory changes in which the identities of chicken slaughter establishments with poor or mediocre performance on *Salmonella* tests were publicly disclosed.
GOVERNMENT AND INDUSTRY COLLABORATION
Do right and feed everyone...safely!