

UNITED STATES OF AMERICA
DEPARTMENT OF AGRICULTURE

FOOD SAFETY AND INSPECTION SERVICE

NATIONAL ADVISORY COMMITTEE

on

MICROBIOLOGICAL CRITERIA FOR FOODS

Omni Shoreham Hotel
2500 Calvert Street, NW
Washington, D.C.

Wednesday
January 23, 2002

The above captioned meeting convened at 9:00 a.m.

Chairperson:

Kaye Wachsmuth
Deputy Administrator, USDA-FSIS,OPHS
Washington, DC

Executive Committee:

Vice-Chair:

Janice Oliver
Deputy Director
FDA,CFSAN
College Park, MD

Executive Court Reporters
(301) 565-0064

Centers for Disease Control Liaison:

Arthur P. Liang, MD, MPH
Director, Food Safety Initiative Activity
CDC, Atlanta, GA

FDA Liaison:

LeeAnne Jackson, Ph.D
Health Science Policy Advisor
FDA, CFSAN
College Park, MD

Commerce Department Liaison:

E. Spencer Garrett
Laboratory Director
National Seafood Inspection Laboratory
National Marine Fisheries Service
Pascagoula, MS

Defense Department Liaison:

LTC Robert Webb
Chief, Food Safety & Public Health
Department of Defense, Veterinary Service Activity
Falls Church, VA

Executive Secretariat:

Brenda Halbrook
USDA, FSIS, OPHS
Washington, DC

Advisory Committee Specialist:

Karen Thomas
USDA, FSIS, OPHS
Washington, DC

Committee Members present at the 1/23/02 meeting
(*designate was not present):

Dr. David Acheson
University of Maryland
Department of Epidemiology & Preventive Medicine
Baltimore, MD

*Mr. Dane Bernard
Food Safety and Quality Assurance
Keystone Foods LLC
West Conshohocken, PA

Dr. Larry Beuchat
University of Georgia
Center for Food Safety & Quality Enhancement
Griffin, GA

Dr. Robert Buchanan
U.S. Department of Health & Human Services
FDA/CFSAN
College Park

Dr. Catherine Donnelly
University of Vermont
Department of Nutrition & Food Science
Burlington, VT

Dr. Stephanie Doores
Pennsylvania State University
Department of Food Science
University Park, PA

Dr. Frances Downes
Michigan Department of Community Health
Lansing, MI

Dr. Daniel Engeljohn
United States Department of Agriculture
Food Safety and Inspection Service
Washington, DC

*Dr. Jeff Farrar
California Department of Health Services
Sacramento, CA

Mr. Spencer Garrett
(Emille Cole, Assistant)
U.S. Department of Commerce
National Marine Fisheries Service
Pascagoula, MS

Dr. Tsegaye Habtemariam
Tuskegee University
School of Veterinary Medicine
Tuskegee, AL

Dr. Michael Jahncke
Virginia Polytechnic Institute and State University
Hampton, VA

Dr. Mahipal Kunduru
Dole Fresh Vegetables, Inc.
Salinas, CA

Dr. John Kvenberg
U.S. Department of Health & Human Services
Food & Drug Administration
Washington, D.C.

Dr. Anna Lammerding
Laboratory Centre for Foodborne Zoonoses
Health Canada
Guelph, Ontario
Canada

Dr. John Luchansky
United States Department of Agriculture
Agricultural Research Service
Wyndmoor, PA

Dr. Carol Maddox
University of Illinois
College of Veterinary Medicine
Urbana, IL

*Dr. Roberta Morales
Research Triangle Institute
Durham, NC

Dr. Marguerite Neill
Memorial Hospital of Rhode Island
Infectious Disease Division
Pawtucket, RI

*Dr. Alison O'Brien
Uniformed Services University of the Health Sciences
Bethesda, MD

Dr. Angela Ruple
U.S. Department of Commerce
National Seafood Inspection Laboratory
Pascagoula, MS

Dr. Skip Seward
American Meat Institute
Arlington, VA

Dr. William Sperber
Cargill, Inc.
Wayzata, MN

Dr. Balasubramanian Swaminathan
U.S. Department of Health & Human Services
Centers for Disease Control & Prevention
Atlanta, GA

Dr. Katherine Swanson
The Pillsbury Company
St. Paul, MN

Dr. David Theno
Jack in the Box, Inc.
San Diego, CA

Dr. Robert Tompkin
ConAgra Refrigerated Foods
Downers Grove, IL

Others present:

Dr. Elsa Murano
Under Secretary for Food Safety

Dr. John Hogan
Acting Deputy Under Secretary for Food Safety

Audience participants:

Caroline Smith-DeWaal
Director of Food Safety
Center of Science in the Public Interest

Carol Tucker Foreman
Consumer Federation

1 discussion to the fullest extent. The more robust and
2 thorough our discussions, the better the products will
3 be, so don't be shy. We have what we think is a very
4 balanced Committee in terms of perspectives that you
5 bring to the table, so we'd like to hear from you.

6 Of course, the performance standards aren't
7 the only thing you'll be dealing with. We'd also like
8 to address blade tenderization and E. coli O157:H7 ?
9 that subcommittee is chaired by John Kvenberg, and John
10 will give us a report on his committee's conclusions
11 tomorrow morning.

12 Following that presentation and discussion,
13 then Dan Engeljohn, who chaired the subcommittee on hot
14 holding temperatures will report on that
15 subcommittee's charge and recommendations to the FDA.

16 And the last, but not the least, subcommittee
17 report will come from Mike Jahncke on CODEX, and this
18 is a discussion paper on proposed draft guidelines for
19 the validation of food hygiene control measures.

20 And in addition, Bob Buchanan will act as a
21 chair of a subcommittee investigating criteria for
22 refrigerated shelf life, based on safety. And he'll
23 introduce this issue to the Committee and lay out the
24 charge. This is an issue that's shared by both FSIS

1 and USDA, and we're looking forward to the outcome of
2 that subcommittee's work and discussions.

3 So that's an overview of what we'll be doing
4 for the remainder of the week, but now, before we get
5 to work, I'd like to introduce our first speaker, Dr.
6 Elsa Murano, Under Secretary for Food Safety. Dr.
7 Murano was sworn in as Under Secretary on October 2,
8 2001. She has an extensive background in the field of
9 food safety, as both a manager and as an educator.

10 Most recently, before coming to USDA, Dr.
11 Murano spent six years with Texas A&M University at
12 College Station, where she served as the Director of
13 the University's Center for Food Safety within the
14 Institute of Food Science and Engineering. During this
15 time, she also served on the University's Department of
16 Animal Science Research Advisory Committee, and the
17 Food Safety Response Team of the Texas Agriculture
18 Extension Service. She also served as the chair of the
19 Food Safety State Initiative Committee of the Texas
20 Agriculture Experiment station.

21 In 2000, she was appointed Professor in the
22 Department of Animal Science. Dr. Murano has served on
23 the National Advisory Committee on Meat and Poultry
24 Inspection prior to being appointed as Under Secretary.

1 So she's well aware of our two advisory committees and
2 the way they interact to merge the science with the
3 policy.

4 And there are many other accomplishments and
5 honors in Dr. Murano's portfolio, but I'll stop now and
6 at this time, I'll give you Dr. Murano.

7 DR. MURANO: Thank you, Dr. Wachsmuth. I
8 have to tell you, I like this podium. Usually I have a
9 problem with podiums, so this one's okay.

10 DR. WACHSMUTH: Me too.

11 DR. MURANO: Good morning everybody and
12 welcome to Washington. I'd like to certainly welcome
13 you on behalf of Secretary Veneman, and on behalf of
14 the Department of Agriculture in general, and on behalf
15 of FSIS. We're very, very glad you could join us for
16 this very important meeting. I haven't had the
17 opportunity to work directly with this Committee
18 before, as I have with others, but I know many of you
19 individually. I respect you as colleagues and fellow-
20 scientists, and I am confident that your opinions
21 reflect the objectivity that is so critical to the
22 scientific process.

23 As most of you know, I have spent most of my
24 career as a researcher in food safety, and these

1 experiences have shown me the importance of sound
2 scientific studies and how they should influence
3 policy. In fact, you may say that this is the reason I
4 decided to join USDA and accept President Bush's
5 nomination to serve as Under Secretary for Food Safety.

6 So expert advice from this Committee, as well
7 as from the National Advisory Committee for Meat and
8 Poultry Inspection, is crucial, in my opinion, in
9 enabling policy makers like me to establish science-
10 based policies. In past years you've provided input on
11 issues such as microbiological testing of fresh produce
12 by the Agricultural Marketing Service, the Listeria
13 monocytogenes risk assessment by FSIS and FDA, and on
14 Vibrio parahaemolyticus by FDA.

15 But today we turn to you again and ask you
16 for your input on other important food safety issues.
17 Before you get to work, I do want to talk a few minutes
18 specifically about performance standards, one of the
19 issues you have been asked to address. I believe it
20 has emerged as one of the most important topics of the
21 last few years.

22 Well, science tells us that performance
23 standards are needed. They serve as a measure of the
24 success of food safety programs. And for FSIS,

1 performance standards are an important verification
2 tool within the HACCP environment. However, it is not
3 enough to set just any performance standard, we should
4 recognize that the wrong standard can mislead us into
5 believing that systems that are designed to control
6 hazards are working, when maybe they are not. So we
7 must set performance standards that are reliable and
8 that are accurate, in terms of reflecting when control
9 of hazards has been lost.

10 As you may know, the recent court decision on
11 supreme beef has sparked a public debate on performance
12 standards. While the court decision addressed only the
13 enforcement of those standards in grinding operations,
14 the debate has widened to the role of performance
15 standards and food safety regulatory programs in
16 general.

17 So the work of this Committee has taken an
18 even greater importance in answering some of the tough
19 questions that have emerged. Your charge was to answer
20 four specific questions, as well as to address some
21 additional issues regarding the usefulness of
22 performance standards in predicting food safety.

23 Well, I know you have been working very
24 diligently on this effort. I'd like to thank you in

1 advance for all the hard work and all the time that all
2 of you have invested in this effort. As Kaye and I
3 indicated to you in our letter to the Committee, which
4 I hope some of you got. I realize there's been a
5 problem with the mail in the last few months, since
6 September 11th, but the documents that you are going to
7 produce on performance standards will be extremely
8 helpful to the National Academies of Science, who are
9 undertaking a broader study of this issue at the
10 request of Congress.

11 So any decisions we ultimately make regarding
12 performance standards will have a far reaching effect
13 on how we protect our nation's food supply. Your
14 expert opinion, as well as that of the National
15 Academies of Science, will be instrumental in helping
16 us make those decisions.

17 So, in short, I look forward to hearing your
18 input on the performance standard issue, but I'd also
19 like to thank the Committee for the work you've put in
20 on the other issues on the agenda. These are also
21 important to our mission, and I look forward to hearing
22 your report on these as well. So thank you all for
23 your deep commitment, and for the contribution that
24 each of you makes towards enhancing food safety.

1 Now, before I turn the microphone over, I
2 have a more pleasurable task, perhaps, and that is of
3 presenting a gift to Dr. Kaye Wachsmuth who you may
4 have heard, is retiring very soon, and this is in
5 recognition of her leadership and accomplishments as
6 chair of this advisory committee. I've had the
7 pleasure of working with Kaye for just a few months,
8 since coming to Washington, but during that time I've
9 had the opportunity, certainly, to see just how
10 valuable she has been to the scientific efforts behind
11 FSIS. I think FSIS has been very fortunate to have
12 Kaye Wachsmuth leading the charge at the Office of
13 Public Health and Science, and it's my pleasure to
14 share this day with her.

15 I think this is her ? well, I know it is her
16 last chairing of this Committee, so I was just asking
17 her how many Committee meetings has she chaired, and
18 she couldn't remember. It's been such a wonderful
19 thing that she's lost track, I believe, so maybe you
20 can help her out. I know she's getting older, that's
21 why she's retiring, so you may actually prod her
22 memory.

23 But without further ado, I'd like to
24 certainly let you know that during these six years that

1 she's been at FSIS, she's led this Committee, in my
2 opinion, and from the comments of others, with great
3 professionalism, integrity and dedication. So Kaye, if
4 you'd like to come up here, we'd like to offer you a
5 gift.

6 If you can help me to congratulate Kaye by ?

7 (Applause)

8 DR. MURANO: So on behalf of all of us, we're
9 going to give you this beautiful tote so that you can
10 tote all your memories in there.

11 DR. WACHSMUTH: Thank you so much. This is
12 lovely. It's elegant. But no books. Thank you so
13 much. And my memory is failing me.

14 (Applause)

15 DR. WACHSMUTH: Okay, now we can go on. I'm
16 not going to take up your time with lots of words, but
17 I do appreciate it, thank you.

18 And now I'm going to turn the chair over to
19 the co-chair, Janice Oliver from FDA.

20 DR. OLIVER: Thank you very much. Good
21 morning everybody. It's really a pleasure to be here
22 with you once again, and I too would like to welcome
23 Under Secretary Dr. Murano, all our Committee members
24 and other guests for the first plenary session of 2002

1 of NACMCF. I've been looking forward to this meeting
2 with, I would say, mixed feelings and mixed sentiments
3 for quite some time. On the one hand, I was looking
4 toward renewing our acquaintances as a Committee,
5 listening to the recommendations from the subcommittees
6 that have been meeting, as Kaye said, since we were
7 last together, and beginning a lot of new initiatives.

8 And more importantly, I wanted to thank you
9 for all the time that you all have taken and are taking
10 to support our agencies. I've always been grateful for
11 your willingness to assist us, but when I think of the
12 events of last September, I'm even more grateful and
13 more thankful, and it's really remarkable. It's really
14 taking a lot more time for all of you, especially with
15 the traveling that you're doing and so I wanted to say
16 that we really appreciate it.

17 And as you know, your recommendations are
18 being used by several federal agencies, and I'm certain
19 that no one would believe that at times some of us
20 disagree between the agencies. But you know, there's
21 one thing we always agree on and that is the need for
22 your assistance, your advice and your guidance.

23 But as I said a few minutes ago, I really
24 have approached this meeting with mixed feelings. The

1 difficulty I have with this particular meeting is that
2 it'll be the last time that I'll be sharing the chair
3 of the Committee with Dr. Wachsmuth, and as we all
4 know, and Dr. Murano has said, Kaye's going to be
5 retiring in a couple of weeks, and like all of you, I
6 will miss her greatly.

7 I've worked with Kaye for a long time now in
8 different capacities. Kaye came to FDA from the Center
9 for Disease Control, and introduced us all into a much
10 better working relationship with CDC, and a much better
11 understanding at the Center for Food Safety, of
12 epidemiology and its needs and its role in public
13 health.

14 She also was always gracious. She was always
15 gracious to everyone, always gracious in chairing a
16 meeting, and this meeting, and had what I saw was a
17 great respect for people and was well respected by
18 everybody in the Center whom she managed and everyone
19 missed her, and still do, and still remembers her.

20 She's also given me, and given the Center,
21 and given all of you of her great knowledge in public
22 health, in epidemiology, and in microbiology, and we've
23 all benefited from it. Kaye and I have had a lot of
24 talks. We both had little dogs, not great big dogs,

1 and we both always have been comparing notes and it
2 seems our dogs were always going to the vets for many
3 similar things, so we always compared notes on our
4 dogs.

5 But Kaye has always taken, for me, all the
6 time that I needed and really gave me a lot of time and
7 advice, personally, and was there for me then and
8 always with FDA too, and I've appreciated that on a
9 personal note.

10 But with her retirement, and with that in
11 mind, I would like to take the opportunity to present
12 to Kaye the Center Director's Special Citation from the
13 Center for Food Safety and Applied Nutrition. Joe
14 Levitt would have liked to have been here himself, but
15 he is unable to be here, and I'll read the citation.
16 It says,

17 "In gratitude for her service as the Chair of
18 the National Advisory Committee on Microbiological
19 Criteria for Foods, particularly her stewardship in
20 obtaining the Committee's recommendation on the safety
21 of fresh juice, sprouts and produce, all of which have
22 enhanced FDA's public health protection program."

23 (Applause)

24 DR. WACHSMUTH: I did not expect any of this.

1 Thank you so much. I can't tell you how much I've
2 enjoyed my time at FDA, and at USDA, and I think we've
3 all made great strides in the past six years. I'm glad
4 to have been a part of it. Thank you both.

5 (Applause)

6 DR. OLIVER: Kaye did not know this. She
7 wanted to ? we usually see each other's remarks before,
8 and I sent the remarks, but I said please eliminate the
9 last half of my talk, so they did. But even though
10 Kaye will be vacating us as chair, I hope that she'll
11 allow us to call on her in the future for her expertise
12 and I know she'll share it willingly. But, as Dr.
13 Wachsmuth said earlier, we have a great deal to do and
14 accomplish in a relatively short period of time, so
15 I'll turn the program back to Kaye. Thank you. But
16 how about giving Kaye one more round of applause?

17 (Applause)

18 DR. WACHSMUTH: Now I turn into an ogre. I
19 have a few more things. What I'd like to do first is to
20 go around the room, and have each of you introduce
21 yourself, your affiliation, and any other information
22 that you think would be of interest to the Committee so
23 that they understand, maybe, why each of you is here,
24 what you bring to the table. And I will start with

1 Peggy and go around.

2 DR. NEILL: Dr. Peggy Neill from the Brown
3 University Medical School, Public Health and Infectious
4 Disease Specialist.

5 DR. SWAMINATHAN: Bala Swaminathan from
6 Centers for Disease Control and Prevention, Foodborne
7 and Diarrheal Diseases Branch.

8 DR. KUNDURU: Mahipal Kunduru, with Dole Fresh
9 Vegetables, microbiologist by training.

10 DR. LUCHANSKY: Good morning, I'm John
11 Luchansky with USDA-ARS up in Philadelphia, the
12 Microbial Food Safety Research Unit.

13 DR. HABTEMARIAM: Good morning. Tsegaye
14 Habtemariam, from Tuskegee University, epidemiology
15 risk analysis.

16 DR. SEWARD: Skip Seward, formerly with
17 MacDonald's, now with the American Meat Institute.

18 DR. RUPLE: Angela Ruple, lead microbiologist
19 for the National Marine Fisheries Service, Pascagoula,
20 Mississippi.

21 DR. ENGELJOHN: Dan Engeljohn, Food Safety and
22 Inspection Service, and I'm Director of Regulations on
23 the policy side of the Agency.

24 DR. ACHESON: Dave Acheson from the University

1 of Maryland, and my background is clinical infectious
2 diseases, microbial pathogenesis and epidemiology of
3 food borne diseases.

4 DR. DOWNES: Frances Pouch Downes. I'm the
5 Director of the State Public Health Laboratory in
6 Michigan.

7 MR. GARRETT: I'm Spencer Garrett with the
8 National Marine Fisheries Service. I direct the
9 National Seafood Inspection Laboratory, which is a
10 large food safety testing laboratory. I also serve as
11 our Agency's principal public health spokesperson, and
12 I'm the chairperson of the subcommittee for
13 microbiological performance standards.

14 MS. COLE: I'm Emille Cole, National Marine
15 Fisheries Service.

16 DR. SPERBER: I'm Will Sperber, Chief
17 Microbiologist for Cargill.

18 DR. KVENBERG: I'm John Kvenberg. I'm the
19 Deputy Director of the Office of Food Programs within
20 the Center for Food Safety Applied Nutrition, Food and
21 Drug Administration.

22 DR. THENO: I'm David Theno with Jack in the
23 Box Restaurants. I'm a grill cook that moonlights as
24 the food safety guy.

1 DR. BEUCHAT: Larry Beuchat, Center for Food
2 Safety, University of Georgia.

3 DR. TOMPKIN: Bruce Tompkin, Vice President of
4 Product Safety for ConAgra Refrigerated Prepared Foods.

5 DR. DOORES: I'm Stephanie Doores, food
6 microbiologist in the Department of Food Science at
7 Penn State University.

8 DR. SWANSON: Katie Swanson, Director of
9 Microbiology and Food Safety for General Mills Company.

10 DR. HOGAN: I am John Hogan. I am the soon-
11 to-be-departing and acting Deputy Under Secretary for
12 Food Safety, former Chief Counsel for the House
13 Agriculture Committee.

14 DR. MADDUX: Carol Maddox from the University
15 of Illinois, College of Veterinary Medicine. I direct
16 the Clinical and Diagnostic Microbiology Section.

17 DR. JAHNCKE: Michael Jahncke. I'm the
18 Director of the Virginia Tech Seafood Center.

19 DR. BUCHANAN: Bob Buchanan, FDA, Center for
20 Food Safety and Applied Nutrition, where I'm the Senior
21 Science Advisor and Director of the Office of Science.

22 DR. LAMMERDING: Anna Lammerding. I'm head of
23 Microbial Food Safety Risk Assessment, Population
24 Public Health Branch of Health Canada.

1 DR. WEBB: I'm Bob Webb. I'm representing the
2 Department of Defense, Veterinary Service Activity.

3 DR. LIANG: Art Liang, Centers for Disease
4 Control and Prevention, food safety office and former
5 Hawaii state epidemiologist.

6 DR. JACKASON: LeeAnne Jackson, Health Science
7 Policy Advisor for FDA, CFSAN, and I also serve as the
8 liaison to the Executive Committee for NACMCF.

9 DR. OLIVER: Janice Oliver, Deputy Director,
10 FDA, Center for Food Safety and Applied Nutrition.

11 DR. WACHSMUTH: Okay, I'm going to skip over
12 the next two people and have one more slidng
13 announcement, but a very important one. We now have a
14 permanent exec sec. Our Executive Secretariat, Brenda
15 Halbrosk was selected recently, and I think she's
16 already doing an outstanding job. We've had many
17 compliments from the room et cetera, so I think Brenda
18 can take a bow. And she also has a few housekeeping
19 notes.

20 MS. HALBROOK: Good morning. I just want to
21 make sure that you're all aware of the documents we
22 placed at your seats this morning. You all should have
23 the two ... documents on this, the background
24 information and charge to FDA, and the other is the

1 subcommittee report, and we also put out the document
2 that the subcommittee for performance standards worked
3 on last night, as well as the slides that Spencer
4 Garrett will be speaking from this morning.

5 We also put in your packets that were mailed
6 to you, your calendars ? it's very important that we
7 get those back. I'd like to collect them from you some
8 time between now and Friday. You can give them to me
9 or to Karen Thomas so that we can plan future meetings
10 and subcommittee meetings with you.

11 We also put at your seats a little packet of
12 restaurants. It's a very small list. There are many,
13 many more restaurants in the vicinity than what you see
14 there, but those restaurants can accommodate a larger
15 group if some of you would like to get together in the
16 evening for dinner.

17 And finally, there have been some changes in
18 the travel procedures within the Agency, and I'm going
19 to turn the mike over to Karen Thomas, our Advisory
20 Committee Specialist, who thankfully is back now from
21 maternity leave, and she will explain to you some of
22 the new procedures we have to follow.

23 MS. THOMAS: Good morning. First of all, I
24 can only accept original travel vouchers now. I can no

1 longer accept a faxed copy. I still accept a faxed
2 copy of your expense sheet and receipts ahead of time
3 to speed up the process with reimbursement, but I will
4 be mailing you an original voucher to sign. It'll be
5 Federal Expressed to you, and also to speed up, if you
6 can, Federal Express it back to me.

7 Reimbursements won't take long for me to
8 input, once you send me your information. It should
9 only take 1 day to input and since it's going to be
10 processed directly to NFC, it should only take seven to
11 10 business days, and you will receive a check in the
12 mail. The check is going to be in the mail. I'm sorry
13 for all the delays since I've been gone. I'm working
14 very hard to get everybody reimbursed. Some of your
15 checks should be there when you get home.

16 DR. WACHSMUTH: Okay, thank you. And the last
17 thing before I turn this over to Spencer, is I would
18 follow the usual procedure. If anyone has a comment,
19 who would like to make a comment, please raise your
20 tent card and whoever is chairing at that moment will
21 recognize the card. That way we can keep the
22 discussion a little orderly, make sure everyone who has
23 something to say has an opportunity to say it, and it
24 also helps our audio technical group recognize the

1 microphone that's being used and they'll raise the
2 volume, so you can be heard. And then if you'll address
3 your comments to the Chair, that way we'll prevent any
4 fights among the members. And I think on that note,
5 I'll turn this over to Spencer and let him lead us
6 through the subcommittee's report, and I think you have
7 some comments as well. Spencer.

8 MR. GARRETT: Thank you very kindly, Kaye.
9 Can everyone hear me okay? Good. What my job is this
10 morning, and I certainly welcome everybody here to
11 Washington, even though I'm located in Pascagoula,
12 Mississippi. But my job as subcommittee chairman is to
13 report on where we are in our deliberations relative to
14 the Microbiological Performance Standards. And in that
15 light, you should have two reference documents before
16 you.

17 As you know, in your booklet there was a mail
18 out of the draft report ? that's not the document from
19 which I'm going to be speaking. The reason being is
20 that the subcommittee met all day yesterday and partly
21 into the night to revise that document, and so you
22 should have a redline strikeout document entitled
23 "Chairman's interim progress report, NACMCF
24 Microbiological Performance Standards." That's the

1 first document, with a December ? excuse me ? January
2 23 date.

3 Secondly, you should have a hard copy of some
4 slides that have yet to be made, and I'll be speaking
5 from this hard copy. And realizing that we have a lot
6 of material to go through, and notwithstanding Kaye's
7 animation, what I would really like to do if I could,
8 and with your indulgence, if you would let me go
9 through these hard copy slides and you withhold the
10 questions until I will get through them, but just
11 please write down any questions you have on the hard
12 copy slide, then we'll go back through them and answer
13 ? we'll have plenty of time to answer any questions.

14 It will then be our intent to take any
15 comments if you'd write them down, again, on the hard
16 copy slides, and provide them at the conclusion of this
17 morning's proceedings. Then the Committee will meet
18 this afternoon and readdress those questions with a few
19 towards bringing, again, a revised document forward
20 Friday morning ? or excuse me, tomorrow afternoon.

21 Now you can see why Emille sits on my left.

22 The point that I'd like to make, or at least
23 try to make if I could, is that there is a voluminous
24 amount of material. We'll certainly take all comments

1 and we will have a process to work through those
2 comments.

3 So, with that understanding, however, if
4 there's just something that you have to say and you
5 can't ? just don't agree with, or you want to throw a
6 shoe ? please don't throw the water pitcher at me ?
7 then please just raise your card and flag, and Kaye
8 will recognize you and so forth. Let's see how that
9 works. I'm going to be speaking from these ? this
10 document that has our ... logo on it. It's the only
11 publicity we give these things.

12 So starting on page two, as Elsa indicated
13 this morning -- and I will be probably going through
14 this rapidly in some portions that are intuitive ? USDA
15 is seeking guidance on the scientific ? what the
16 scientific decision points might be in revising the
17 Salmonella performance standards, to make them more
18 reflective of current Salmonella prevalence in all
19 ground product classes.

20 Also, however, they're reviewing ? they're
21 seeking review and guidance on how the current
22 performance standards are working, whether they're
23 helping to insure safety of the nation's meat and
24 poultry supply, and whether there's a more effective

1 alternative to the current performance standards, and
2 if that should be the case, what are those
3 alternatives. And you would find that on page one of
4 your redline strikeout report.

5 In addition to that, though, FDA also ?
6 excuse me ? USDA has also provided four specific
7 questions to us to address as a Committee. The first
8 is, elaborating scientific sufficiency in use of
9 indicator organisms in lieu of specific pathogens for
10 performance standard measurement. Appropriate
11 scientific measurement methods for incorporating
12 regional and seasonal variations and other factors.
13 Special considerations when developing baseline data
14 and using that data to support performance standards.
15 And what are the key scientific considerations for
16 applying risk assessments in developing performance
17 standards. And again, all of that is found on page one
18 of your interim report.

19 The subcommittee, as indicated, has been
20 meeting both face to face and intermittently through
21 phone conversations, and has reviewed a great deal of
22 data which I will give -- information and publications
23 and presentations ? which I'll get into in a moment.
24 But I think I should point out and indicate right at

1 the very beginning that we have come to a conclusion,
2 and that subcommittee conclusion is that we agree that
3 performance standards are a valuable and useful tool
4 for defining an expected level of control at one or
5 more steps in the process.

6 Now, in terms of the way we approached our
7 review of the questions that were presented to us, as I
8 indicated, we reviewed numerous reports. We received
9 presentations from subject matter experts, if you
10 would, in different areas, and all of those activities
11 in terms of the scientific reports, the policy reports,
12 the expert elicitations that we've received, you can
13 find in Appendix 1 to again, this interim strikeout
14 report before you. It's really not my intention to go
15 in there. The reference materials are for your
16 perusal.

17 As we began to engage in the deliberations,
18 it became apparent to us ? and I'm on page six of the
19 slides ? what I'll call the slides ? it became apparent
20 to us that the questions weren't really in the right
21 order to begin to address the deliberations, or at
22 least to facilitate the addressing of those
23 deliberations, and they needed moderate tweaking.

24 So, with concurrence of the Agency

1 representatives on the Committee, and others, the
2 subcommittee kind of tweaked them and reordered them.
3 So now, as opposed to what was originally sent us, the
4 first question is, What are the key scientific
5 considerations and applications in the use of risk
6 assessment in the development of performance standards?
7 And you'll find that ? you'll find what I'm addressing
8 on page four of your redline strikeout report.

9 Secondly, what's the scientifically
10 appropriate methods for considering variations that may
11 be due to regional, seasonal, and other factors when
12 developing performance standards?

13 Three, what constitutes scientifically
14 appropriate methods for considering variations that may
15 be due to regionality, seasonality, or other factors
16 when developing performance standards?

17 And four, what are special considerations in
18 development and use of baseline data for performance
19 standards?

20 In terms of where we are, we have prepared
21 draft answers, in terms of general principles and
22 guidelines ? and I'm on page seven of my slides. To
23 prepare these draft answers for full Committee
24 consideration to questions one, two, and four. We've

1 only given a partial response, however, to question
2 three, because it's incomplete because we've been going
3 through a ? a detailed data analysis and that is an
4 ongoing activity of the subcommittee, and the regional
5 and seasonal and other factor variations that we're
6 looking at are literally thousands and thousands and
7 thousands of data points that are being summarized for
8 us by FSIS and our expert, Dr. Al Rainosek. So this
9 brings me ? so we're not quite complete with that
10 question.

11 This brings me to page eight of my slide
12 presentation, and it brings me to page five, I believe,
13 of our interim report.

14 In terms of question one, and specifically,
15 question one again asked, what are the key scientific
16 considerations that need to be attended to in
17 developing risk assessment for application in the
18 development of performance standards? What are the key
19 scientific considerations that need to be attended to
20 when risk assessments in the development of performance
21 ? when using risk assessments in the development of
22 performance standards?

23 And we have, and in my slides I'm merely
24 trying to encapsulate the principal recommendations

1 that the subcommittee is making. There is certainly
2 more foundation text, if you would, in the report. But
3 in answering question one, there are several
4 considerations that need to be addressed, or at least
5 resolved. That is, the provision of sufficient
6 information to complete an exposure assessment and
7 hazard characterization to conduct a risk assessment is
8 necessary. So there are certain information and data
9 needs, obviously.

10 Risk assessment should be conducted in
11 accordance with the CODEX principles and guidelines,
12 for the conduct of microbiological risk assessment.
13 Thirdly, actual numbers of Salmonella present in a
14 ground product need to be determined, or at least
15 estimated, and the subcommittee has provided for an
16 estimation protocol, including sample size requirements
17 on page five of the redline strikeout document.

18 Further, on page nine of my slides, when you
19 deal with question one, it's also necessary to identify
20 information needed to complete an exposure assessment,
21 which includes many factors that -?and these factors
22 influence both the frequency and levels of Salmonella
23 contamination between the time period of ground beef
24 manufacture on the one hand, and consumption on the

1 other. Factors considered may be ? they're listed on
2 slide nine: frequency of consumption, serving sizes,
3 methods and degree of cooking, different kinetic models
4 in terms of inactivation and growth, temperature
5 storage, and so forth.

6 Further, on page ten of my slides, risk
7 assessment for different commodity ground products
8 should be initiated individually because if that were
9 to be done it simplifies the risk assessment models and
10 some of the needed data probably already exists in
11 various USDA collection programs.

12 It was pointed out to the subcommittee, or
13 the subcommittee gleaned, that frankly, USDA as an
14 agency, collects a great volume of data, and the data
15 is collected through different programs while they're
16 complementary and not necessarily duplicative,
17 nevertheless, there needs to be some way of merging
18 these databases for better use, if you would, of the
19 information that would be contained in those databases
20 ? among, between the various data collection models.

21 Exposure assessments must be done in a
22 transparent manner, so obviously people can follow the
23 assessment process and not only exposure assessment,
24 but risk assessment, so risk analysis for that matter,

1 must be done in a transparent manner. And for those
2 that -- that are so inclined, I would urge you to look
3 at the definition of transparency in the CODEX general
4 principles and guidelines for microbiological risk
5 assessment. That definition is being currently ?
6 attempted to be currently used around the world, and it
7 is quite specific as to its requirements.

8 Risk assessment should be designed to allow
9 effective use of techniques, such as the conduct of
10 sensitivity analysis on a relative uncertainty. All of
11 this information or foundation wording is found on page
12 six of the interim report.

13 Risk assessment should be written in a manner
14 that allows risk managers and stake holders to
15 understand key factors that contribute to risk, that
16 influence decisions in accepting one performance
17 standard over another.

18 Risk assessments often require that
19 assumptions be made regarding uncertainties associated
20 with factors that influence conformance with
21 microbiological performance standards and the
22 relationship between the standard itself and the public
23 health estimate contained within the assessment. Such
24 examples are level of pathogen present, pathogenicity,

1 the microorganism, amount of food consumption
2 assumptions, ... and chemical characteristics of the
3 food, and the extent to which the food was processed.

4 Understanding the distribution of aggregate
5 uncertainty of probability throughout the risk
6 assessment is a desired feature, however, it is not
7 always feasible. We do recommend, however, that single
8 value worst case estimates should be avoided,
9 particularly when more than one factor contributes to
10 the overall performance. So the point simply is, when
11 you don't know everything, you necessarily do not have
12 to default to the worst case scenario assumptions.

13 On page 12 there are certain data needs.
14 Question one dealing with risk assessment, and they
15 fall within the areas of quantitative Salmonella data
16 in meat and poultry, the need for USDA to establish an
17 epidemiological data collection system that relates
18 Salmonella ? or salmonellosis, rather, to different
19 commodity groups; defining relationships between hazard
20 and reduction health and risk; industry data indicating
21 what worked to reduce Salmonella, and then making that
22 data and that information available across the entire
23 spectrum of the industry so that other people can take
24 advantage of those intervention strategies; a specific

1 USDA management activity to merge databases for
2 performance standard development ?- and that goes back
3 to the earlier issue that I talked about, collecting
4 just volumes of data programmatically for specific type
5 programs that could be enhanced by programmatic sharing
6 of that data. Proof of reduction of Salmonella
7 resistance as well as some reduction of some other
8 pathogens; and codifying all data for public release
9 for program improvement purposes.

10 In terms of question two, on page 13 of my
11 slides, question two deals with what constitutes the
12 scientific sufficiency to support the use of indicator
13 organisms in lieu of a specific pathogen? And so in
14 addressing question two, we came very quickly to two
15 conclusions. One is we need some definitions,
16 primarily for our benefit, that is what is an indicator
17 organism? How is that defined?

18 So an indicator organism indicates a state or
19 a condition. An index organism, on the other hand, is
20 one where the levels or frequency of one microorganism
21 reflect the level or frequency of another organism of
22 concern. In other words, there's actually a
23 mathematical relationship, if you would, between the
24 two.

1 Also in addressing question two, it became
2 apparent very quickly that question two, as we began to
3 deliberate this question, that actually encompasses
4 three different -? not differing, but different -?
5 conceptual elements which need to be considered
6 separately in order to adequately review all aspects of
7 the scientific sufficiency.

8 So, we go on to question two, A, B and C. A,
9 relates to the use of an indicator organism in lieu of
10 a specific pathogen, and you'll find our foundation
11 documents on page eight in the report, foundation
12 wording, and I'm on page 15 of the slides. Use of an
13 indicator organism in lieu of more specifics -- more
14 specific pathogen, that is being done and the
15 subcommittee understands the rationale stated, both for
16 the pathogen reduction as a final rule, and the
17 Philadelphia report, which is commonly called the
18 Philadelphia report. It doesn't ... by the way.
19 E. coli -? got to lighten this up a little bit -? E.
20 coli can be used as a direct measure of control of
21 fecal contamination of slaughter, however, it must be
22 understood that E. coli in ground beef may not be a
23 direct measure for the concentration of fecal
24 contamination of carcasses immediately after storage,

1 due to storage conditions throughout the distribution
2 chain.

3 On page 16, there are certain attributes that
4 support the use of the -? the natural occurrence
5 support the use of indicator organisms in lieu of the
6 specific pathogen ?- relevant species, carcasses,
7 primals and trimmings, and ground products derived
8 therefrom. The number five, and we're located on page
9 16 -? or slide 16 of the -? of my slides and page eight
10 of our report. These five deal with similar survival
11 and growth characteristics, shared common sources for
12 both in the animal gastro-intestinal tracts, direct
13 relationship between stated conditions that contribute
14 to the presence of enteric pathogens and indicator
15 organisms, high frequency of detection when
16 contamination of fecal origin exists, and finally,
17 practical isolation, detection and/or enumeration
18 efforts.

19 Another aspect of question two relates to
20 using an indicator organism or class of data for
21 measuring against the performance standard. On page 17
22 those are listed, and they appear on page nine of our
23 interim report. And those relate to current
24 microbiological performance standards for all meat and

1 poultry are based on the presence or absence of
2 Salmonella to measure, if you would, a level of
3 processed control. The standards are based on an
4 estimated Salmonella prevalence for a commodity. E.
5 coli and Salmonella are intended to measure control of
6 the stated condition that would lead to the presence of
7 enteric pathogens, and it is thought that we need to
8 analyze the data to determine if there's a relationship
9 between the frequency level of E. coli and APC, or
10 other combinations of indicators for alternative
11 approaches. And there's much more wording in
12 developing these things on page nine of our report.

13 Also, we've drawn out the regression analysis
14 as one of several tools that can be used to determine
15 processed controls for relationships.

16 The final part of question two concerns use
17 of one pathogen as one measurement of performance for
18 another pathogen. Attributes of the pathogen
19 contributing to the science of efficiency of using one
20 pathogen to indicate the presence of another, include:
21 similar survival and growth characteristics, shared
22 common source for both pathogens, qualitative or
23 quantitative relationships of one pathogen related to
24 the other pathogens ?- pathogen or pathogens, and

1 control measures for one pathogen being effective for
2 the second pathogen or pathogens.

3 So our data needs, again, as might well be
4 expected for question two. And those are outlined on
5 page 19 of these slides. These include data to
6 demonstrate that the indicator microorganism relates to
7 the state or condition of the associated commodity
8 pathogen. Data demonstrating indicator microorganism
9 reductions lead to reductions in pathogens in
10 commercial operations and food borne illnesses. Data
11 analysis to determine whether population-based
12 relationships can be estimated between classes of
13 microorganisms and target microorganisms.
14 Relationships -- frequency relationships or
15 concentration relationships between the two pathogens
16 for all species ? ... primals, and trimmings in ground
17 products. Data including the ... of time that the
18 reductions in one pathogen will lead to reductions in
19 the other pathogen in commercial operations.

20 Which brings us to question three, and I'm
21 now on page 20 of the slides. Page 11 of our interim
22 report. What constitutes scientifically appropriate
23 measures for considering the variations that may be due
24 to regionality, seasonality, and/or other factors when

1 developing performance standards. These -? these
2 issues, obviously, represent variables. And
3 understanding variability for the conduct of risk
4 assessment is certainly desirable. Effort needs to be
5 put in to determining what the sources of variation
6 are, and understanding, if you would, the public health
7 relevance of the sources of variation.

8 Question three also needs to be broken into
9 two parts because one deals with methods for the
10 acquisition of data, and the other deals with the
11 evaluation of that data. So we will get into A and B.

12 So A is scientifically appropriate methods
13 for the acquisition of data to consider variations due
14 to regionality, seasonality, and other factors in
15 developing performance standards. It's -? in terms of
16 acquiring data, the subcommittee felt that it would
17 really facilitate the data acquisition process and
18 probably the paradigm by which decisions can be made
19 relative to one, how to analyze the data, and two,
20 perhaps premise public policy decision making after
21 that analysis.

22 And what the Committee is recommending is
23 that when you think about going after data from the
24 appropriate products, you might want to take a look at

1 the meat and poultry production modules themselves so
2 you can then gather data and determine the factors that
3 may influence the microbiological status of animals
4 presented for the slaughter, the slaughter practices
5 themselves, the interventions that reduce
6 contamination, and the handling and holding of raw meat
7 and poultry. And you find a much better explanation of
8 this on pages 12 and 13 of the interim report.

9 And I would point out to you that on pages 12
10 and 13 of the interim report, on page 12 you'll see
11 there is A through I factors that may influence
12 microbiological status of animals presented for
13 slaughter, quite a few. The same is true for slaughter
14 of ..., same is true on page 13 for interventions that
15 reduce contamination, A through D, and for the handling
16 and holding of all meat and poultry, dealing with rapid
17 chilling, temperature control, contamination
18 probabilities or possibilities, and so forth. And
19 there are others. This is not meant to be an inclusive
20 list.

21 On page 22 it struck the Committee that if
22 you're going to design a new study ? or someone is
23 going to design a new study, after you look at these
24 modules, you really need d) to think about

1 contamination relationships, or perhaps
2 interrelationships. And I'm on slide 22 -? and first
3 there is the internal/external relevance -? and people
4 are gee, what do you mean by that? What I really mean
5 by that, or what the subcommittee really means by that
6 is, you know, what is the contamination on the external
7 part of the hide ?- you know, the carcass, the animal -
8 ? the hide, whatever -? got to remember I'm the fish
9 ... and shrimp ain't a big deal -? and then also, the
10 gastrointestinal. So, what are those relationships?

11 The assessment subsequent to slaughter -? and
12 also, it's very helpful if you can discriminate between
13 controllable and non-controllable factors affecting the
14 frequency and concentration to help identify means to
15 reduce contamination clear across the food chain in
16 those production models earlier that we talked about.

17 Moving on to page 23 -? secondly, after
18 you've figured out how you're going to get the data or
19 acquire the data, how are you going to analyze the
20 data? And that's what we call 3B. And as you're doing
21 this data evaluation, some of the things ?- and we
22 didn't try to put everything in that you need to do -?
23 but some of the things you need to determine -? and
24 this is also found on page 13 of our interim report -?

1 is to see if you can assign variation to some cause.
2 What is the variation? Is it just normal variation, or
3 is the variation in your data relative to some cause?

4 Determine if the size of the caused variation
5 can be reduced through control measures, through either
6 intervention technology, best practices, or what have
7 you. If the cause is uncontrollable, however, then one
8 needs to consider if the variation is significant in
9 terms of public health consequences. And all that's on
10 page 13 of the report, I hope. Yes, I see it is.

11 I'm on page 24. Question three also has data
12 needs. One is comparison of the current year 2001 FSIS
13 industry raw ground beef data. Compare baseline data
14 to recent performance standard test results. Determine
15 the effects of association of specific raw materials
16 with individual and multiple regions, select supplier
17 sets and multiple supplier sets and imports. In other
18 words, if you're just looking at raw materials coming
19 in, have more than just a primitive understanding of
20 what the possible confounders may be -? or not
21 confounders, rather, but what the possible bias -? and
22 I use the bias in the true sense of the word -? it can
23 be a positive bias - what that data represents, because
24 there's many people out there that have numerous

1 control programs relative to acquiring raw materials,
2 so they don't have the down stream qualities.

3 As I indicated, we're not through with that
4 question. We are looking at more data, and I'll say
5 more about it in just a moment.

6 Question four dealt with indicating the
7 quantitative standards appear to have more technical
8 challenges associated with them than do qualitative
9 challenges. And what special considerations need to be
10 attended to in the development of qualitative baseline
11 data, and what special considerations need to be
12 attended to in using quantitative data -? baseline data
13 for the development of quantitative performance
14 characteristics? Say that fast five times.

15 Well, again we thought we needed some
16 definitions here to make certain that everybody that
17 may read our report is on the same page. So a
18 quantitative variable is defined as a variable that
19 can be measured numerically -? and they are, of course,
20 called a quantitative variable. Something like colony
21 forming units per gram, for example.

22 A qualitative variable, on the other hand, is
23 a variable that cannot assume a numerical value, but
24 can be classed in two or more non-numeric categories,

1 such as a presence or absence.

2 So with that understanding, we determined
3 that the rationale for development of quantitative
4 numerical variable baseline data certainly helps in
5 defining the magnitude of a specific organism in a
6 specific product for public health risk estimation due
7 to possible exposure. So therefore, that type of data
8 certainly enhances assessment of risk. Likewise, data
9 acquired from various points along the production line
10 provide more specific information in many instances,
11 than does end product testing. Quantitative data also
12 allows determinations of changes or trends -? and
13 changes of trends for particular organisms. And
14 finally, quantitative data certainly facilitates
15 development of performance standards.

16 Another aspect of question four, on page 27
17 of my slides -? got to remember, I'm a poor man from
18 Mississippi -? we can't afford projectors. I use
19 paper. We really want you to write down, if you would,
20 on these -? on these papers. Special considerations
21 and technical challenges for quantitative basis -?
22 well, there's one, two, three, four, five, six, seven -
23 ? six, seven -? but one of the points we want to make
24 out is there's not too much difference, if you would,

1 between the special considerations -? really need to
2 think about, when you're dealing with qualitative
3 issues or quantitative issues -? baseline data issues -
4 ? most of them pretty much are very similar.

5 However, there are two that have specific
6 relevance for quantitative data as opposed to
7 qualitative data considerations. And those two are
8 starred -? the methods for sample collection, including
9 matching samples -? meaning matching a specific carcass
10 downline to the specific ground product, whatever the
11 end product may be; the shipment of samples, laboratory
12 analysis, including laboratory accreditation. And then
13 special techniques for both detection and
14 quantification of whatever it is you're interested in.

15 On page 28 of our slides, scientific
16 considerations when considering use of baseline data to
17 establish performance standards. Well, again, you need
18 to know the relationships between the performance
19 standards and possible public health consequences. You
20 need to identify confounding factors, whatever they may
21 be, to the extent that you can. Oftentimes you may not
22 be able to index all confounding factors. Need to
23 adopt proper performance standards and steps in the
24 process from where the samples were collected to

1 establish the performance standard. You need to
2 anticipate expected rates of non-conformance. You need
3 to generate quantitative data to develop quantitative
4 performance standards, and when you do that, that will
5 impact testing by both the government and industry, and
6 obviously, test methods must be standardized.

7 Page 29, in terms of the application of
8 quantitative or even qualitative performance standards,
9 which is found on page 16 of the redline report.
10 Performance standards, once supported by appropriate
11 sampling plans and control limits, must discriminate
12 between conforming and non-conforming levels of
13 performance. That's what they're all about.

14 Quantitative performance standards may be
15 appropriate to achieve certain public health goals,
16 whereby reducing the concentration of a pathogen is
17 sufficient to control the risk, without eliminating the
18 pathogen itself. Quantitative and qualitative
19 performance standards may be used when verifying the
20 ability to either control or reduce a pathogen?
21 pathogen's level of concern. Qualitative presence or
22 absence tests are defined ? it should be understood
23 that the qualitative presence or absence tests are
24 defined by some lower limit of sensitive method, i.e.,

1 negative in 25 grams.

2 So, in summary, I again want to reiterate on
3 the subcommittee's behalf, that having gone through
4 this, we believe that performance standards are a
5 valuable and useful tool for defining an expected level
6 of control at one or more steps in a process.

7 We concentrated on the appropriate text to
8 provide general principles and guidance for considering
9 the four questions presented to us by FSIS. Appendix 1
10 indicates the numerous formal documents we reviewed in
11 reaching our guidance, recommendations. Obviously, as
12 members of the subcommittee, we individually bring
13 professional experience -- experiences, which also bear
14 on the matter and subject.

15 The question dealing with seasonal and
16 regional variations on the development of performance
17 standards is still under review, and will be further
18 addressed in the session by the subcommittee. When
19 that's completed, our guidance will be forwarded to the
20 full Committee for consideration. Reviewing guidance
21 on how the current performance standards are working,
22 whether they're helping to insure the safety of the
23 nation's meat and poultry supply, and whether there are
24 more effective alternatives to performance standards,

1 and if so what would the alternatives be still has to
2 be addressed.

3 Following the completion of these questions,
4 the subcommittee will address the data issues
5 associated with regional and seasonal and other factors
6 in ground chicken and turkey. In this latter part, it
7 is not anticipated that those deliberations addressing
8 those latter commodities will be as lengthy since the
9 same general principles and guidance protection should
10 virtually be the same.

11 And with that introduction, I'm more than
12 willing now to open it up for discussion, going back to
13 the first slide if you want to go through these in
14 order. I'm in your hands.

15 DR. WACHSMUTH: Okay, I guess one place we
16 might start is just to ask if any other members of the
17 subcommittee have something they'd like to add to the
18 chairman's report. Okay. One thing Dr. Murano noticed
19 in ? and it'll help the discussion, the four questions
20 that were rearranged and reworded by the subcommittee -
21 ? they may not be correct on the slide. They don't
22 seem to be quite the same as what's in the text on page
23 four.

24 MR. GARRETT: Yes, that is -? you have to

1 understand on the slides I'm merely trying to shorten
2 and encapsulate them so I can abbreviate -? but by and
3 large, it's what's in the interim report.

4 DR. WACHSMUTH: I was just trying to stop
5 anyone from writing that over on their slides.

6 MR. GARRETT: Okay, I'm being pointed out
7 that there's typo on slide 13.

8 DR. WACHSMUTH: Okay, meanwhile, Bruce
9 Tompkin, you have a question?

10 DR. TOMPKIN: I think it might be worth
11 noting that the slides that Spencer's been going
12 through are just to facilitate discussion and introduce
13 everyone to the text, but as a full Committee, we all
14 must agree with the written words. That's what's going
15 to be communicated to the Agency, or actually all the
16 agencies, so be certain that you're agreeing with this
17 written text.

18 DR. WACHSMUTH: That's a good point, Bruce.
19 Okay, Spencer, I'll let you lead us through this. I
20 don't know if you want to go through the document at
21 this point or stay more general or stick to the slides,
22 it's up to you.

23 MR. GARRETT: What I would like to do if it's
24 possible is to hear from perhaps some members of the

1 Committee that are not members of the subcommittee in
2 terms of how do you feel in terms of the depth,
3 breadth, scope of what we've done to date, or at least
4 so far, and realizing that we -? that this is a redline
5 strikeout document. You were provided the earlier
6 document, but this again is a different document,
7 because we did have the privilege of meeting yesterday.
8 If you have any particular concerns. It would be our
9 intent to try to finalize this document -? this redline
10 strikeout -? Friday, so I would like to be apprised on
11 any comments you might have or how you would like to
12 best proceed -? if you would like to take a 15 minute
13 break, for example, to read the thing or would you like
14 to -? what would you like to do? It would be my intent
15 -? I would think that we might be able to finish this
16 document by Friday. Yes.

17 DR. DONNELLY: Cathy Donnelly, University of
18 Vermont. Just a point of clarification. In the slides
19 that you presented, I don't know if the Committee
20 talked at all about stress adaptation, but I think,
21 especially where you're talking about indicator
22 organisms or substituting one pathogen for another, and
23 especially like on page 13 of the report, some of the
24 pretreatments that the carcasses undergo -? did you at

1 all address the need for consideration of stress
2 adaptation and recovery methods to maybe get after
3 potentially non-culturable organisms?

4 MR. GARRETT: I think that -? again, going to
5 page 13, I think that we did discuss stress, we did
6 discuss non-culturable, for example, and came to the
7 conclusion that primarily -? let me deal with stress
8 first -? that we dealt with it in terms of an
9 intervention as opposed to a special consideration,
10 though we do recognize that depending on what level of
11 sensitivity you set in the performance standards, then
12 you have to deal with it.

13 Secondly, in terms of the nonculturables, we,
14 as many other people you know, from a performance
15 standard, if you can't culture them, you're going to
16 have a performance standard premised on what you can
17 culture. You have to do what's been done for many,
18 many years and that's simply to -? they're not
19 applicable in performance standard paradigm. Bill?
20 And any other Committee member, now who would like to
21 add on, please weigh in. Bill.

22 DR. SPERBER: I'm Bill Sperber with Cargill.
23 Kind of a general, philosophical question regarding
24 the approach of the subcommittee to this challenge.

1 I'm wondering if you approached this with a mindset of
2 kind of a zero budgeting process, where you had a blank
3 slate to consider all possible options for performance
4 standards, or do you think the subcommittee -? or do
5 you feel the charge to the subcommittee was biased in
6 favor of selecting a particular pathogen, or Salmonella
7 as the performance standard criterion? The reason I
8 asked is that in going through the slides, I think the
9 first mention of any specifics was on about page eight
10 where you mentioned getting information about
11 Salmonella, which led me to think that maybe somehow
12 the Committee was prejudging the situation in favor of
13 Salmonella.

14 Then on slide 11 you mentioned pathogen
15 performance standards, and it wasn't until a little
16 later in your review that you get into the topic of
17 indicator organisms. I wonder if the subcommittee is
18 open to the possibility that a single indicator
19 criterion could, in fact, serve the public health
20 interest in minimizing and eliminating pathogens in
21 these particular raw products.

22 MR. GARRETT: Let me respond to that and then
23 any other subcommittee member that may wish to add
24 additional remarks, feel free. But to answer your

1 first question, no, our paradigm addressing this was
2 not from the zero based budgeting point, or necessarily
3 a cost point, although we did consider cost and had
4 some debate, quite frankly, whether there was more cost
5 associated with qualitative performance standards such
6 as -- or quantitative performance standards, and what
7 the cost of running MPNs are and so forth. We did
8 discuss that. But, no, what we tried to do was
9 indicate to give general principles and guidance, and
10 if we're going to have performance standards relative
11 to the four questions which were asked, what should be
12 the scientific and application considerations.

13 Secondly, in regards to your question about
14 are we fixated on Salmonella, the answer is certainly
15 no. The only reason that we talked about Salmonella
16 and so forth is because we were presented, in our
17 background materials, with a ruling, and USDA did
18 indicate that the -- the premise upon which they use
19 Salmonella in the HACCP rule -- we reviewed that. We
20 did review the report, and so what we are in fact doing
21 is using Salmonella to test the assay and example of
22 one performance standard.

23 What we're doing, is we're indicating that
24 you can have numerous types and forms of performance

1 standards, but if you're going to have them, then these
2 are the considerations -- scientific, technical and
3 application -- that you need to consider. And we do
4 talk about that, you'll see, in the report. Bob.

5 DR. BUCHANAN: Thank you. Having heard the
6 last two comments, and knowing the details of what's in
7 the report, I think that we ought to go back to
8 Spencer's suggestion that we take some time and allow
9 the people who were not on the subcommittee involved
10 with the details of the document, an opportunity to
11 read it over, because both of the two questions that
12 arose are discussed at great length in the document
13 itself. And so it might be helpful, particularly
14 considering that we do need to get useful information
15 by this afternoon if we're going to go back into
16 deliberation and finalizing this document, that we take
17 the time as a full Committee to review it and identify
18 the areas where there are deficiencies or things that
19 have been left out, et cetera.

20 MR. GARRETT: I would certainly agree with
21 that. The report -- I won't say is a quick read, but
22 it's an easy read because ... and so why don't we take,
23 say, about 15 -- 15 to 20 minutes?

24 DR. WACHSMUTH: I may be a slow reader. I

1 think more like a half an hour.

2 MR. GARRETT: Half an hour? Okay.

3 DR. WACHSMUTH: And it's time for our
4 scheduled break, almost on the dot, so unless anyone
5 has another burning comment, we will break for a half
6 an hour and will resume with discussion of the
7 document. Okay? Good.

8 DR. NEILL: I was just going to say since
9 we're deferring question three further until the
10 subcommittee is able to obtain the data subsequent to
11 this meeting, then maybe people could triage and focus
12 the attention on the sections of the report that deal
13 with the other questions.

14 DR. WACHSMUTH: Okay, good suggestion.
15 Question three will be deferred, so if you concentrate
16 on one, two, and four, we may be able to have something
17 to send to the Agency by the end of the day Friday.
18 Okay, thanks.

19 (Whereupon, a 30 minute recess off the record
20 was taken.)

21 MR. GARRETT: Yes, Madame Chairman, before
22 you proceed -- I'm not quite certain how you would like
23 to proceed, but I would suggest is that we have an
24 opportunity to ... the document, which is the redline

1 strikeout document from our deliberations. Are there
2 any comments which those -- I presume the face page and
3 then -- there is notation too to the document, by the
4 way. People notice that?

5 PARTICIPANT: Uh-huh.

6 MR. GARRETT: Just goes to show you that
7 we're not a zero defect program, but I would think
8 perhaps the easiest way to proceed, Madam Chair, might
9 be to go just relative to the questions themselves,
10 because the first two pages of the document, quite
11 frankly, are background information and material being
12 moved to the appendix, but it's factual material.

13 Question one, then, begins on page five and
14 goes through page seven. Would there be any questions
15 on that? Seeing none, then, I will go to question two
16 --

17 DR. WACHSMUTH: One thought, Spencer. When
18 the subcommittee decided to reorder the questions and
19 change them slightly to better approach them, you might
20 give the Committee a sense of why this was question
21 number one. Is it first step? Is it -- you know, the
22 most important? That would help me.

23 MR. GARRETT: Yes, I think -- and if I'm
24 incorrect any subcommittee member certainly can correct

1 me -- but I think in looking at the issues that were
2 prescribed -- and many of us are microbiologists that
3 have been around engineering -- it was felt that to
4 address the issues, what you might really want to think
5 about is indicate, if you're dealing with public health
6 consequences, obviously there's several ways to deal
7 with those, including risk evaluation, risk
8 assessments, assessment of risk -- which are three
9 different things. Let's start there and work backwards
10 in terms of if you were going to be evaluating risk, or
11 assessing risk, what would you need? And so I think
12 that's why we put that question up first. And it
13 facilitated, then, the discussions. Moving -- any
14 other questions?

15 DR. SWAMINATHAN: I have a comment -- this
16 is Bala Swaminathan from CDC. Not being a risk
17 assessment group, I find the last three or four lines
18 on page six quite unintelligible. Is there a simpler
19 way for the Committee to phrase it so that the common
20 non-risk assessor could understand what you're saying?

21 I'm specifically referring to, "Ideally, the
22 distribution of aggregate uncertainty would be
23 estimated probabilistically so that the overall
24 uncertainty of the risk estimate and the expected

1 public health gain is achieved as a result of
2 implementing or changing a performance standard can be
3 estimated."

4 MR. GARRETT: Let me respond --

5 DR. SWAMINATHAN: Can you replace that?

6 MR. GARRETT: You'll be happy to know that
7 while I may be a groupie, I'm not necessarily a risk
8 assessment groupie either, but I think what that's
9 trying to really say is that there is a lot of
10 uncertainty in life and there's certainly a lot of
11 uncertainty when you do risk assessments, and it's very
12 helpful if you can determine, if you would, what the
13 total -- totality of uncertainty is in the risk
14 assessment process, which is a very formal process
15 which goes through a number of very formal steps -- try
16 to get the totality of that uncertainty, or at least
17 try to estimate it. But we do have some, not only risk
18 assessment groupies in our group, we've got some sure
19 enough risk assessors, and if anybody would -- I think
20 that was my understanding. Bob.

21 DR. BUCHANAN: Swami, we hear you and we'll
22 put that into plain language.

23 DR. SWAMINATHAN: Thank you. I have one more
24 comment on page seven, if I may? I'm referring to the

1 second bullet of data needs, "The Agency should
2 establish a mechanism to obtain epidemiologic data to
3 determine the portion of salmonellosis in the US
4 population attributed to the commodity group for which
5 performance standards have been established."

6 Has the subcommittee discussed ways of doing
7 this, and is the subcommittee able to provide some
8 guidelines to the Agency as to how they would go about
9 establishing such a mechanism? Do you specifically
10 attribute cases of salmonellosis to certain commodity
11 groups? Would this be done strictly on the basis of
12 epidemiologic data or are you, as a subcommittee,
13 thinking of source tracking methods and such? Or a
14 combination of epidemiologic and microbiologic methods?

15 MR. GARRETT: If I may, Swami, let me just
16 say as one subcommittee member -- and try to remember,
17 I'm a fish out of water here -- I'm a seafood guy --
18 but I was somewhat surprised myself that that mechanism
19 didn't really exist because in past years, we've
20 provided funds to CDC to kind of do that for us. But
21 regardless of that, we didn't really go into any -- any
22 active discussion on how that mechanism could be
23 formulated, whether it's passive surveillance, active
24 surveillance, epi studies, reading newspapers,

1 whatever. It's -- so if that would be a
2 recommendation, we can certainly deal with that, or if
3 not, hold that over, because that will also -- remember
4 in question three dealing with data, we're holding that
5 question open because we are looking at a lot of data,
6 and we can add that to the data list, if that would be
7 helpful to those data considerations. But I would
8 prefer subcommittee members to respond as well, if they
9 so choose.

10 DR. WACHSMUTH: You have a question to your
11 left -- to your right, sorry. Dr. Habtermariam.

12 DR. HABTERMARIAM: Thank you. Mr. Chairman,
13 a couple of comments and a question. Both
14 epidemiologic and risk assessment. I want to say that
15 I was very impressed with several points that have been
16 made on pages five, six, and seven. You know, quite
17 well thought out in many ways. Just to point a couple
18 of things. For example, the key issue in my book of
19 risk assessment is that as opposed to say, chemical or
20 toxicological risk assessment, we're dealing with that
21 ... phenomena. These organisms change over time and
22 therefore this issue of the growth connected minus
23 recognition of values -- this is very important, and I
24 appreciate the point that is being made.

1 On page seven, as an example, on the top of
2 that page, the point about using single value as worst
3 case estimate and not doing that is very important.
4 Instead of that, which ends up being problematic
5 looking at families of distributions makes a lot of
6 sense, and that is also recognized, and I appreciate
7 that point.

8 And also, on that same page, the question was
9 asked earlier, Salmonella was selected as a target
10 organism because we looked at the prevalence of
11 Salmonella, it is much more significant compared to any
12 other agent. And I think if we could have actually a
13 good model and a good assessment done on this other
14 prototype, it's actual impact on public health could be
15 quite significant, and I'm sure economists would
16 appreciate that point. Again, that is very well done.

17 I wanted to indicate ... although the
18 prevalence of Salmonella is very important, I think we
19 also need to recognize that incidence -- we forget risk
20 assessment what is critical is ... incident, the
21 dynamic picture over time as opposed to the -- that one
22 static picture of prevalence, and looking at that and
23 the rate of spread of this organism, and its
24 transmission pathways are a critically dangerous

1 assessment -- and that does not seem to be addressed
2 and maybe could be done very easily.

3 The question that I wanted to ask was, a
4 point is made on page six -- in the middle of page six
5 about when you referred to risk assessment team to --
6 on page six, "specific data must be determined by risk
7 assessment team." Would the subcommittee eventually
8 recommend that the risk assessment of Salmonella be
9 done at some point?

10 MR. GARRETT: Your question, if I understand,
11 is would the subcommittee recommend that at some point
12 a risk assessment be done. Quite frankly, we haven't -
13 - we haven't -- we certainly hit around that issue. I
14 don't know that we addressed it head on. We can take
15 that back to the subcommittee. We are meeting this
16 afternoon and just lay it on the table and see what
17 happens.

18 But your comments, again, relative to the --
19 depending upon whether you're a risk assessment or non-
20 risk assessor, some of the imponderables, if you would,
21 dealing with kinetics and so forth, certainly do need
22 modeling so that you can deal with them in some sort of
23 risk assessment -- we think also are well taken. All I
24 can say is I'll be more than willing, as the

1 chairperson, to take that back to the subcommittee and
2 lay it on the table. Okay?

3 DR. WACHSMUTH: This may also be something --
4 if -- everything doesn't have to go through the
5 subcommittee. I mean if the Committee thinks that it's
6 a good idea, or a bad idea to do a risk assessment, you
7 can talk about that right now. I'm assuming that Dr.
8 Habtermariam thinks it's a good idea, but I don't know
9 that. In this -- you don't have to funnel everything
10 through the subcommittee. You can have a discussion
11 here. Spencer can pick that up and take it back, but
12 you could have those statements, because we -- those
13 reports should be a report of the full Committee.

14 DR. HABTERMARIAM: Could I add just one more
15 -- one point? I agree with Dr. Wachsmuth -- because
16 they made some excellent points. Again, for example,
17 the issue of merging databases. There's so much data
18 at USDA and FDA and several places as well as academic
19 institutions, and the point is very well made, to have
20 access to these data which we have very strongly
21 believed in, in order to really have transparent risk
22 assessment, transparent and accessible data so that
23 these could be validated and be actually challenged and
24 be used not only here, but in fact, internationally. I

1 think that point is very well made.

2 And it seems to me that Salmonella could --
3 because of its significance ... to be an excellent
4 prototype to really do a good, well designed and well
5 developed risk assessment, with the ultimate point of -
6 - to the end point being the public health impact as
7 opposed to just Salmonella say -- you know, presence or
8 absence in the processing. Ultimately, the end point
9 has to be it's impact on human health and therefore,
10 the involvement of CDC in that process as an example.

11 MR. GARRETT: Kaye, probably you can't see,
12 Bob Buchanan has his flag up.

13 DR. WACHSMUTH: Okay, I was turning it over
14 to you, to chair, Spencer, but I think I'll take it
15 back.

16 DR. BUCHANAN: Two comments in regard to the
17 question that was addressed to the subcommittee, and
18 again reflecting my own personal bias, but I think I
19 can also partially speak for the subcommittee. One, I
20 think that the subcommittee felt that if you're going
21 to relate a performance standard to some measure of
22 public health, at some point there needs to be some
23 assessment of risk done. Whether it's a formal risk
24 assessment of a quantitative nature, or whether it's

1 something less than that, I don't think that we took a
2 position on that other than the fact that there was an
3 assessment of risk that was needed.

4 However, in responding more directly to your
5 question, I would refer you back to the question for
6 which the subcommittee was charged to formulate an
7 answer, and this was specifically, "If a risk
8 assessment was going to be done in order to develop a
9 performance standard, what should be considered in that
10 risk assessment?" So I don't think it's a question of
11 whether it should or shouldn't be done, or whether we
12 recommended that one is done or one isn't done, we were
13 responding specifically to the question that was posed
14 to us, and responded to it. Again, that's articulated
15 in the document itself.

16 DR. WACHSMUTH: Robert.

17 DR. TOMPKIN: Bruce Tompkin. With respect to
18 the question raised by Swami, at this point in time, or
19 at least up until this time, we're at least not aware
20 that CDC has been asked to generate data. That could
21 be used in the risk assessment, and to evaluate the
22 impact of the performance standards on a national goal.

23 And we are, in this one statement, essentially
24 encouraging that CDC be asked to do that. Just how CDC

1 would develop the data with the -- between the agencies
2 and CDC, but we feel that the epidemiologic data are so
3 important to the whole performance standard concept,
4 because it should be based on a public health goal --
5 they should be.

6 DR. WACHSMUTH: Bob.

7 DR. BUCHANAN: Just a comment to impartially
8 ourselves. Having looked over this section again for
9 another time, and with the perspective of a night's
10 rest, I think what is not real clear here in terms of
11 the discussion is whether we're talking -- there is an
12 assumption here that we're using Salmonella, and it
13 might be good to indicate that this was as an example.
14 This might be the information if Salmonella was being
15 used as a performance standard. There does seem to be
16 a jump fairly quickly from a general discussion to a
17 very specific one, when in fact we were attempting to
18 use it as an example of the types of data that might be
19 needed.

20 MR. GARRETT: We can certainly write some
21 transitional phrasing to handle that concern. I think
22 several of us actually have that concern.

23 DR. WACHSMUTH: Okay, that might be helpful,
24 and also the fact that you know, you're specifically

1 answering the question, because I think others might
2 ask the same question that Dr. Habtermariam asked.

3 The other thing -- I have a question for the
4 Committee -- under merging data. I know that the
5 Committee asked for, and I hope received, all of the
6 data that we could possibly pull together, including
7 some from agencies outside of FSIS. And my perception
8 of what was happening, which is just coming in and out
9 of the subcommittee to listen, was that those data sets
10 were all different enough that they could not be
11 merged, and perhaps I had the wrong impression, but if
12 the advice is that we merge data sets, the subcommittee
13 might need to be a little more specific to help the
14 agency.

15 MR. GARRETT: Thank you, Madam Chairman. I
16 think that's not quite correct. There were disparate
17 data sets that we have looked at, and understanding the
18 data was collected specifically to answer different
19 questions by the different -- whether it might be ARS
20 or APHIS or FSIS. But I think the point simply is,
21 there is a great deal of data existing within the
22 agency, they could be eclectically cherry picked to
23 answer specific questions, is one issue.

24 Second issue is the -- and I think what we're

1 truly recommending here -- is that FSIS put together a
2 team, depending upon what questions you want answered
3 internally, to take a look at some of -- and my agency
4 has the same type issue dealing with fishery management
5 issues. But secondly, also, in terms of the data --
6 and we're not done with the data -- let me explain that
7 -- but even the data that FSIS collects itself, such as
8 the set A data that through your performance standard -
9 - a rural collection of data -- that data, those can
10 also be used, we feel, but we really haven't gone
11 through that issue. We're still looking at the
12 different data sets.

13 And I do want to compliment, and I'll
14 publicly compliment Dan Engeljohn and the entire staff
15 -- every piece of data that we've asked for has been
16 provided by your agency. Some of it -- I guess we'll
17 be a little more careful of what we ask for -- but
18 nonetheless, all of it is there, and we will be getting
19 around to it. And we've made some preliminary analysis
20 of the data already.

21 If anybody else would like to join in -- I'd
22 kind of like to get to question two. Question two --
23 if this is on question one?

24 DR. TOMPKIN: I think there was another subject that we

1 kicked around, and that was whether the Agency should
2 consider analyzing some of the samples that are
3 collected for regulatory purposes, such as -- there is
4 a program whereby samples of ground beef are collected
5 and analyzed for E. coli 0157:H7 and that's it. And
6 yet, because the samples -- all that energy has been
7 placed into collecting acceptable samples, and those
8 could also be analyzed, for example, for Salmonella or
9 other pathogens so that these relationships could be
10 developed if they do exist. That was another thought
11 that was discussed. And it's a question as to whether
12 that's clearly stated in the text.

13 MR. GARRETT: I think probably it's not. We
14 can certainly -- I'm certain that Bruce can clear that
15 up for us and write some transitional words.

16 DR. WACHSMUTH: just as a point of
17 clarification. I think for four or five years, the
18 Agency looked at generic E. coli quantitatively in
19 those 157 samples to see if there were correlations.
20 It appears that the method for 157 is so much more
21 sensitive that you could have 157 present and no E.
22 coli, which sounds impossible, but it occurred. That
23 those data -- and they're here, but they weren't
24 considered very helpful. You're right, those are

1 exactly the kinds of things that your recommendations
2 would be helpful to the Agency and how to treat those
3 things.

4 MR. GARRETT: Moving on to question two.
5 Remember we broke this into three parts. And the
6 foundation wording begins on page eight of the report
7 and concludes on page 11 of the report. Oh, I'm sorry.

8 DR. DOORES: I'm Stephanie Doores. You
9 prefaced this section by providing the definitions for
10 indicator organism and index organism. In just the
11 cursory reading that we could do in the half hour, it
12 appears that most of your discussion focuses on
13 indicator organism versus index organism. And my
14 question to you -- are you using those terms loosely in
15 here, or is there a situation where you might choose an
16 indicator organism that then becomes an index organism?
17 Or could it be vice versa? Or is it even a
18 possibility that you might have an indicator organism
19 and an index organism for the same types of products?

20 MR. GARRETT: Two points. One, we hope we're
21 not using them loosely, although I can assure you that
22 we may have made an error, but I don't think so. The
23 second point is that I think in answer to your
24 question, it's all the above -- the three possibilities

1 do exist. However, Dr. Buchanan or others who are much
2 more closer to this in these commodities. If we're
3 talking seafood I can comment appropriately, but I
4 think there are possibilities, or such scenarios that
5 you could use all three. Anybody want to add to that?
6 Bob?

7 DR. BUCHANAN: I think we kept the
8 possibility of being able to develop an index organism
9 open in the discussion, however, the degree of
10 correlation that we've had historically for potential
11 index organisms has been poor at best, and in order to
12 keep these two separate and talk about a practical
13 approach to performance standard using a surrogate, I
14 think we did purposely concentrate on an indicator
15 organism. There is a great tendency to slip back into
16 referring to a correlation between one organism and
17 another, versus one organism to a state or condition
18 that is in some way associated to another. Certainly
19 we would be appreciative if you go back and look at the
20 language, because you're correct, in almost all
21 instances we are referring to an indicator organism,
22 not an index.

23 MR. GARRETT: There's one -- I can't see that
24 far down. Yes, Balasubramanian.

1 DR. SWAMINATHAN: On page nine, the last
2 sentence, I think the subcommittee needs to come up
3 with a little more specific recommendation here. "The
4 subcommittee suggests that the data be analyzed to
5 determine if, for example, there is a relationship
6 between frequency or level of E. coli and aerobic ...
7 counter combinations of easily measured indicators and
8 the likelihood of the occurrence of Salmonella within
9 specific population of samples." I think it might be
10 useful to the Agency if we came up with what is
11 acceptable relationship -- define how strong that
12 relationship needs to be in order for that indicator
13 organism or group of organisms to -- to act -- to be
14 acceptable surrogates for the pathogen.

15 Continuing on the last sentence, "It is
16 suggested that regression analysis be used as one tool
17 to determine if such relationships exist." Is that
18 statement really necessary? Because one could use a
19 multitude of complex statistical methods, why single
20 out regression analysis?

21 MR. GARRETT: In answer to your first
22 question, the -- we heard a presentation and also
23 reviewed a paper which indicates that there are, in
24 fact, may be some sort of relationship between -- such

1 as APCs and so forth. So all we're merely indicating
2 is the Agency should take that into account and see if
3 there could be, as an alternative, because that's one
4 of the questions we were asked, if we're going to have
5 alternative indicators what should they be? Well, in
6 order to determine what they should be, there should be
7 a study to determine what they should be.

8 Secondly, in terms of the issue of the
9 mathematical relationship requirement between the
10 indicator and the presence of a pathogen, could be a
11 scientific decision. It could also be a management
12 decision premised upon what the Agency feels like the
13 acceptable level of protection would be.

14 Thirdly, in terms -- I agree on statistical -
15 - there are many -- regression analysis and many
16 sophisticated statistical techniques -- that sentence,
17 to me at least, doesn't need to stay.

18 Have I answered that to your satisfaction?
19 And any other Committee member, on this particular
20 question, if you'd like to weigh in, this would be the
21 time on this question before I move to the next c...
22 question. Bob?

23 DR. BUCHANAN: Again, this is an instance
24 where we need to be careful to distinguish between

1 indicator and an index organism, and this is one of
2 those areas probably that needs to be tightened. If
3 we're attempting to establish the quantitative
4 relationship between one organism and another, we're
5 now into the realm of the definition of an index
6 organism. However, we can establish relationships
7 between organisms that are appropriate for an indicator
8 that, taking to account a relationship in terms of
9 either source or attribute, that do not have to be
10 quantitative in their nature.

11 The classic example would be the relationship
12 between Salmonella and E. coli. Salmonella is an
13 enteric pathogen. It is typically associated, in the
14 case of meat slaughter and meat operations, with a
15 fecal source of -- a fecal contamination source.
16 Likewise, E. coli has long been recognized as a
17 organism that is an indicator of fecal contamination.

18 Now, if you have a relationship there that is
19 qualitative, it becomes very difficult, particularly
20 when you're down at the low levels that these organisms
21 occur in meat products, to establish a quantitative
22 relationship. And so I -- it's very unlikely that you
23 would be able to establish a index organism type
24 relationship, but you could correlate it to fecal

1 contamination, a condition or state.

2 Now, if your primary source of Salmonella in
3 these products was not fecal contamination, that is, it
4 is not associated with the same source as E. coli, then
5 you would question whether or not this is appropriate.

6 And again, it goes back to the establishment of the --
7 let's see if I can come up with the right page in the
8 report -- starting on the bottom of page eight and
9 going on to the top of page nine -- "The key to
10 establishing this relationship is the fulfillment of
11 these five criteria." If these five criteria are not
12 met, then the likelihood that one organism would be a
13 good indicator of another is not fulfilled and you
14 wouldn't go that far.

15 So, I would suggest that the section of the -
16 - that you indicated on the bottom of page nine -- this
17 may need to be expanded to indicate that this is not
18 necessarily the quantitative relationship. There needs
19 to be some kind of relationship between the two
20 organisms that fulfill those five criteria.

21 DR. WACHSMUTH: Spencer.

22 DR. MADDOX: Yes, Carol Maddox. I had a
23 comment regarding that -- was recently addressed also.

24 The idea of an indicator -- we may not -- because of

1 the time frame and everything that these documents take
2 to generate -- limit our discussion to an organism. An
3 indicator, a successful indicator, might be evidence of
4 an organism as revealed by something like quantitative
5 PCR, thinking of the future usefulness of this document
6 five, ten years down the road.

7 The other, more specific comment, in item (c) it refers
8 to a pathogen being used as an indicator, and we may
9 find, once we examine this, that actual better
10 indicators are not pathogens, they might be something
11 like enterococcus or some normal flora that represents
12 fecal contamination in a better sense than limiting our
13 discussion to a pathogen. I guess some of the data
14 that we examined so far has indicated that some of
15 these pathogens have absolutely inverse relationships
16 and be confounding. I think we need to think maybe in
17 terms of a little bit broader interpretation of
18 indicator.

19 MR. GARRETT: Thank you. In terms of the
20 first, you're indicating that the presence of an
21 organism as opposed to perhaps, a viable cell, through
22 PCR very well may be either now or in the future an
23 indicator.

24 DR. WACHSMUTH: Spencer, can I go off for one

1 moment?

2 MR. GARRETT: I just want to make sure I get
3 this down. And then secondly, though, I think while
4 we're talking about one pathogen for another because
5 that's one of the questions that was asked us. But I
6 certainly agree that we should be thinking global and
7 while we're trying to answer very specific questions,
8 as we craft this general principle and guidelines, as I
9 like to call these, we should be thinking that time is
10 going to march on, so we thought we'd get as much bang
11 for our buck as we can. Peggy? Was that Peggy I heard
12 down there? Who is that, Kaye?

13 DR. WACHSMUTH: I was. Sorry, a
14 technicality, but an important technicality. We do
15 have scheduled at 11:45 time for public comments. I
16 would like to delay that to continue this discussion
17 until 12:15 and then have public comments. Is that
18 alright with the one person who signed up? Okay, then
19 let's proceed. Sorry to interrupt. Go ahead.

20 MR. GARRETT: Anybody --

21 DR. WACHSMUTH: John Luchansky had his --

22 MR. GARRETT: Okay, John. I'm sorry -- I
23 don't want to say I can't see through Dan because he's
24 a pretty intelligent person --

1 DR. LUCHANSKY: I just wanted to follow up on
2 Carol's comment. It was some thing I was also to point
3 out on page nine. Sometimes when you give examples --
4 and we're talking about Salmonella and E. coli, you
5 overlook some other examples that might not be
6 included, and I was just wondering, because I wasn't on
7 the subcommittee, what the thoughts of the Committee
8 were about alternative indicators. So in that
9 paragraph labeled "B", the fourth point from the
10 bottom, "Organisms or classes of organisms" -- I wonder
11 if there were discussions, if we could maybe hear a
12 little bit more about other indicators and what kind of
13 discussions took place about some very general language
14 there about classes of organisms. That would be
15 helpful to me. Or maybe there wasn't.

16 MR. GARRETT: In actuality, I think there was
17 not much time spent on looking at other classes. This
18 one is just by way of an example. Again, this is not
19 considered the sole possible combination of indicators.
20 There may be, but if other Committee members would
21 like to comment. I mean I can give you several
22 examples other than E. coli as an indicator, for
23 example. Yes.

24 DR. ACHESON: Yes, could I just try to

1 respond to that a little bit. We did discuss other
2 issues -- enterobacteriaceae, going beyond E. coli a
3 little bit. There was even some discussion in a sort
4 of sub-subcommittee that we had when we were trying to
5 address this of anaerobes -- maybe taking a genetic
6 approach at anaerobes. That raises other questions in
7 terms of DNA versus RNA, you know, are the organisms
8 alive or dead -- just raises another bunch of
9 questions. But that was discussed, and I think just
10 for the sake of clarity we stuck to the better
11 recognized example, but certainly that needs to be
12 pushed further in terms of what's best.

13 DR. LUCHANSKY: Maybe just to foreshadow a
14 little bit other alternatives will be considered -- put
15 in some verbiage -- a sentence or two about --like the
16 one you just said, or enterococci or something other
17 than that would be helpful and I would encourage that
18 research should be done ...

19 DR. BUCHANAN: If I might, again, I refer you
20 to the end of page eight and the beginning, the top of
21 page nine, and while the term is the use of an
22 indicator organism, I think we're open to alternatives
23 to the direct detection of the viable cell. However, I
24 think this needs also to be couched in what are you

1 using the performance standards for. And so there
2 needs to be a scientific approach relating the
3 condition you're trying to control to the tool that you
4 use to control it, or the indicator in question. So I
5 would say a number of these different components or
6 toxins or genetic approaches are valuable, as long as
7 you, in some way, correlate it to the state or
8 condition you're trying to measure. I would have some
9 concern, for example, in a product where there may be
10 remediation or any microbial treatments to using some
11 of the techniques that cannot adequately distinguish
12 between live and dead cells. You're going to wind up
13 with a situation that gives you a false indication.
14 You have the same problem in a number of entities with
15 any one indicator. Each has its strengths and
16 weaknesses -- again, it focuses on the identification
17 of, I think, the five generic characteristics that have
18 to be fulfilled in order to have one test organism,
19 whatever, be correlated to an attribute that you're
20 trying to measure.

21 So I think there was an attempt to keep it as
22 generic as possible.

23 MR. GARRETT: Bruce.

24 DR. TOMPKIN: Some things may not be crystal

1 clear in terms of how this is reading. We had one foot
2 the box that said we're writing a principles document
3 that would apply to a variety of pathogens, or, let's
4 say, microorganisms that the agencies may be interested
5 in using as performance standards. So it's not
6 specific to just FSIS.

7 On the other hand, we did have a charge to
8 deal with Salmonella as a performance standard in
9 ground products, and so we're trying to do both things.

10 And so in some cases we're very broad in what we said,
11 and other cases we're more specific, and it's getting
12 that right balance where we may have had some problems,
13 so if you see something that needs to be modified, let
14 us know, because we want to make this as useful as
15 possible, not just for the near term, but for the
16 longer term. And these indicators may not even be
17 microbial, they could be a chemical analysis of some
18 sort. So we didn't even throw that part in here.

19 MR. GARRETT: Katie.

20 DR. SWANSON: Well, I'm not on the
21 subcommittee, but I did sit in on the meeting yesterday
22 just to find out where they were coming from and found
23 they had spent considerable time looking at the
24 principles of how one determines performance standards

1 and trying to address the specifics of the questions
2 that were asked. But hearing the discussion that has
3 occurred around the table and the confusion related to
4 is it specific or not, probably the subcommittee needs
5 to look very focused on dividing those two pieces out.
6 These are the general principles that you need to
7 apply as an example for the specific task under
8 question. Here are some issues to be concerned. But
9 spend some time looking at that format. Because if
10 this group doesn't get the gist of that, then when it
11 goes out to a broader audience, we won't be able to
12 discuss these things around the table.

13 MR. GARRETT: David.

14 DR. ACHESON: Just to respond to that. I
15 think that once the subcommittee broadens into some of
16 these broader questions --

17 DR. SWANSON: We'll get there.

18 DR. ACHESON: -- my sense is that that will
19 get taken care of.

20 MR. GARRETT: I was just thinking, in terms
21 of the formatting and the mechanics, I don't
22 necessarily think we need to reformat it, I think if we
23 take some of these transitional statements --

24 DR. SWANSON: Exactly.

1 MR. GARRETT: -- and also put some bridge ...
2 I like to talk about the bridge -- some bridge
3 statements, if you would, I think that would probably
4 correct that difficulty.

5 Any more questions on two? Swami?

6 DR. SWAMINATHAN: On page ten, under, I
7 believe it's 2C, "One pathogen can be used as an
8 indicator et cetera --

9 MR. GARRETT: You'll have to speak up just a
10 little, Swami, sorry.

11 DR. SWAMINATHAN: Under question 2C, "One
12 pathogen can be used as an indicator of the conditions
13 affecting another" et cetera, looking at the bottom
14 half of that page under "development and analysis of
15 such data to determine through application of
16 regression analysis" -- there we go again -- "or other
17 appropriate methods whether population based
18 relationships can be estimated between classes of
19 microorganisms and the target microorganism should be
20 conducted" -- I'm not sure I understand what you're
21 saying here and how it relates to the question 2C.
22 Could someone clarify this please?

23 MR. GARRETT: Bob?

24 DR. TOMPKIN: Well, this is the one I wanted

1 out. I'm sorry, I'm with --

2 MR. GARRETT: I'll tell you what this was --
3 what I would suggest that we do, I had difficulty
4 understanding it too, although frankly, I think I
5 probably do. I don't know if Dr. Rainosek -- anyways,
6 this actually was put in by Dane Bernard and I
7 understand he'll be here, but I understand we can
8 certainly get this clarified, get that clarified, but
9 also, Skip, I think, may be able to help clarify it for
10 us.

11 DR. SEWARD: Well, it was just my
12 recollection that the discussion surrounding the class
13 of microorganism was taken into account, as I recall,
14 the use of, for example, APC, and that if you had a
15 state or condition that allowed fecal contamination to
16 be present on meat and poultry, chances are that a
17 general class of microorganisms associated with that
18 type of state or condition would be elevated. And it
19 was an opportunity to capture that, that that would
20 allow d, a class of microorganisms to reflect the state
21 or condition that could also then be an indication of
22 the presence of the organism of concern. And I think
23 that's what he was targeting in trying to get at when
24 he raised this and tried to communicate that as to how

1 you would establish that relationship, what kind of
2 evidence would be necessary in order to demonstrate
3 that.

4 MR. GARRETT: Is that kind of like the same
5 concept that -- in soil samples for anaerobes you ought
6 to see a lot more spore formers, for example, for
7 different classes of possible pathogens? If you think
8 about that conceptually. I hate to use that particular
9 example, given the time we're in, but -- Bob?

10 DR. BUCHANAN: Again, I'd like to reflect
11 back on the degree of information that we need to
12 collect in order to make decisions about the adequacy
13 of any particular indicator test. I don't necessarily
14 feel that we have to go to extreme lengths to develop a
15 statistical or regression analysis, or detailed
16 analytical correlation between the presence of one
17 organism or another, particularly when you're in a
18 situation where you're working with a commodity where
19 there have been intervention steps associated with the
20 product.

21 So, for example, if you've demonstrated
22 through the use of one indicator organism that you get
23 a reduction to a certain performance level, based on
24 say, E. coli, and you know based on the characteristics

1 comparing E. coli to Campylobacter that you're going to
2 get at least an equal reduction in the organism of
3 concern, I don't think you have to go to a great length
4 to show that you have two survivor curves and they're
5 correlated and the slopes are such and such, et cetera.
6 There is some qualitative data that can be acquired
7 upon which you can make some reasonably informed
8 decisions, and so I think we need to be able to capture
9 not only this emphasis on quantitative data, there
10 needs to be some qualitative decision making when
11 appropriate. We're certainly not going to develop a
12 single indicator and then have a requirement to go out
13 or need to go out and establish for every other enteric
14 pathogen that Salmonella or E. coli or whatever
15 organism indicator you pick is the following
16 mathematical relationship. I don't think that's
17 necessary.

18 MR. GARRETT: Are there any other comments?

19 DR. HABTERMARIAM: I have one.

20 MR. GARRETT: Sure.

21 DR. HABTERMARIAM: Just wanted to follow what
22 Swami raised. The second time about regression was at
23 issue, but to just make this point. Methodology. It's
24 possible that regression might work, and in fact might

1 not work. There might be scientific evidence that says
2 that this has been tried. But I was also intrigued as
3 to why that is picked out, especially bothered ...
4 linearity. I'm glad you're not saying linear
5 regression, but regression in general. But if there is
6 scientific evidence, it would really be very useful to
7 actually take that scientific evidence here, maybe in
8 the list of references, but some of these strong
9 statements need to be supported by scientific evidence
10 where that has been available, if that is the case.

11 MR. GARRETT: Which --

12 DR. HABTERMARIAM: On top of page ten, and
13 this same question about specifically raising
14 regression analysis.

15 MR. GARRETT: Well, I thought we would get
16 the regression analysis out of there. We got it out of
17 there before, just say statistical methods or such.

18 DR. HABTERMARIAM: Same on top of page ten
19 too?

20 MR. GARRETT: Yes. Yes, we had already
21 agreed, I thought, to get that out. I thought, you
22 know, if we're going to talk statistics, let's just say
23 appropriate statistical methods and make sure you get
24 an appropriate statistician. Any more? I think what

1 I'd like to do is just to go ahead and take these
2 comments back. We are meeting this afternoon and we'll
3 address them one by one so we can come back on Friday,
4 okay? I would suggest quite frankly that in the
5 interest of time that we skip question three because
6 quite frankly, we're not finished with it yet. The
7 reason being that we still have the data needs, and
8 move into question four, which appears on page 14, and
9 then if we have time for the general text, don't get me
10 wrong, we would like guidance on 13, but time -- so I
11 think it would be helpful to us if we moved to page 14,
12 rationale for development of quantitative numerical --
13 where are we -- there we are -- quantitative standards
14 ... more technical challenges associated than do
15 qualitative standards and so forth -- and that actually
16 goes from page 14 of the report through page 17. Any
17 comments? Seeing none, I take this without exception.
18 So then that brings us about -- of course my watch is
19 always three minutes fast, but we're fairly close, I
20 think, Madam Chair, to the public comment period.

21 DR. WACHSMUTH: Spencer --

22 MR. GARRETT: I'm sorry. Larry, I'm sorry, I
23 didn't see you.

24 DR. BEUCHAT: Larry Beuchat. Could I ask for

1 a clarification on question three?

2 MR. GARRETT: Sure.

3 DR. BEUCHAT: Since you will be discussing it
4 this afternoon. You mentioned that we need to be
5 thinking globally, and in your slide you did use the
6 word import --

7 MR. GARRETT: Larry, could I -- if you don't
8 mind, would you indicate the page number?

9 DR. BEUCHAT: This is on page 11, question
10 three. Does regionality -- can one -- does that imply
11 outside the borders of the US? Isn't it international
12 regionality that we're to be addressing?

13 MR. GARRETT: I think in -- that's a very
14 interesting question to a fish guy since we import fish
15 from 165 countries and export to 172. But I think in
16 the context of what we're addressing here in this
17 context, we're talking about regionality within the
18 United States, relative to a United States performance
19 standard. So regionality -- the same would be for
20 seasonality and other factors. And in addressing this
21 issue, other than laying down some general text that
22 you see here, we are analyzing quite a bit of data from
23 disparate data bases, from APHIS, from AMS, from FSIS -
24 - actually from industry supplied data. So the answer

1 to your question is no, it's domestic we're talking
2 about.

3 DR. BEUCHAT: Thank you.

4 MR. GARRETT: But as we're laying down these
5 general principles I have to think about fish as well.

6 Madam Chair, I think that concludes -- we'll certainly
7 take these comments back, work diligently and come back
8 Friday to see if we can pass these issues before the
9 full Committee.

10 DR. WACHSMUTH: Okay, and the subcommittee
11 will meet this afternoon as will the subcommittee on
12 blade tenderization. And let's see, John Kvenberg will
13 chair the blade tenderization. Dr. Murano just pointed
14 out to me that this Committee does report tomorrow at
15 two o'clock. We'll have some discussions, so there is
16 another opportunity at wait a minute -- when was it --
17 3:30, sorry, 3:30.

18 MR. GARRETT: Madam Chairman, it will be at
19 3:30 that we come back and plan our recession.
20 Tomorrow afternoon.

21 DR. WACHSMUTH: I will say then we can get an
22 update on what you've done and sort of a status report,
23 if anyone has burning issues, they'll still have a
24 little bit of time. But we can talk about that this

1 afternoon.

2 Okay, we do have on the schedule, time for
3 public comments, and we have one person who signed up.
4 Caroline.

5 MS. SMITH-DEWAAL: Can everyone hear me? I thank you
6 very much, Madam Chairwoman for letting me have a few
7 minutes, and I also appreciate the fact that you are
8 having public comment at a number of times during the
9 Committee's deliberations which allow us to weigh in at
10 the discussion. I think that's a good practice. I'm
11 Caroline Smith-DeWaal. I'm Director of Food Safety for
12 the Center of Science in the Public Interest, and I've
13 attended both some of the subcommittee meetings on this
14 issue as well as this morning's discussion.

15 I truly appreciate the deliberative process
16 the subcommittee is going through, and I think I
17 benefit greatly by their chairman, but also by the
18 powerful team that they have on this issue. And I
19 appreciate the fact that they're trying to strike up
20 general principles to cover a number of different
21 commodities. But I think they fall a little short
22 because we're really not working from a blank slate.
23 With the recent court decision in Supreme Beef, there
24 was an increased urgency for this Committee to guide

1 the Agency on actions with respect to the Salmonella
2 performance standards. And you had some questions, I
3 noticed, Spencer, on page two, on the background where
4 the Agency specifically asked for guidance. But the
5 document itself doesn't contain those questions, nor
6 does it contain answers to them.

7 What is your plan for getting answers to
8 those questions?

9 MR. GARRETT: Thank you Caroline, perhaps in
10 going through the document and ending at question four
11 on this, led you and perhaps others that we're not
12 finished, that we do intend to answer those questions.

13 We intend to answer the questions that were provided
14 to us in the letter from the Under Secretary and Kaye
15 Wachsmuth as well, specifically addressing those
16 issues, and I think that we indicate that we do have a
17 priority -- indicated on page 17 of the document --
18 indicating the priority manner in which we're going to
19 complete our deliberations, and those questions are
20 included.

21 MS. SMITH-DEWAAL: And I appreciate that you're deep in
22 the forest, but -- and you're looking at all the trees,
23 but I think the Committee really needs to keep its eye
24 on the whole picture here and the fact that there is a

1 very critical and urgent issue related to the
2 Salmonella performance standards and that applicability
3 with respect to ground beef and potentially other
4 ground product.

5 MR. GARRETT: Yes, just let me say that's the
6 next priority after we finish these three questions
7 today, d we address the questions, d the data, then the
8 rest of the comments.

9 MS. SMITH-DEWAAL: And will that come up before the end
10 of the week?

11 MR. GARRETT: Will that come up in terms of
12 what?

13 MS. SMITH-DEWAAL: Discussion of the full Committee.

14 MR. GARRETT: Probably not.

15 MS. SMITH-DEWAAL: Okay. I just want to give the
16 Committee some thinking points with respect to that. I
17 think the Salmonella performance standard has
18 demonstrated significant reduction in Salmonella in
19 meat and poultry products following the implementation
20 of the pathogen reduction HACCP final rule.

21 Clearly the Agency could design a performance
22 standard differently, but the question is, that the
23 Committee really needs to answer, is could they do it
24 better? You're looking at issues about qualitative

1 versus quantitative standards, regional and seasonal
2 variations, risk assessment versus baseline -- these
3 are all differences. You could do it differently. But
4 what -- would they offer and what kind of public health
5 improvement would these offer? Especially when
6 considering delay of doing a formal risk assessment, or
7 cost of doing qualitative -- excuse me, quantitative
8 versus qualitative testing. I mean these things --
9 perhaps the Committee doesn't deal with them, but delay
10 and cost are things the consumers pay for. And the
11 taxpayers pay for. And so those become very critical
12 elements.

13 So, can you do it -- we know you can do it
14 differently. Can you do it better considering issues
15 of timing, and cost?

16 The performance standard must do more than
17 demonstrate control, and I really do appreciate the
18 subcommittee's conclusion on slide four, that it is --
19 the performance standards are a valuable tool, and I
20 think that is a good solid statement. Except it
21 doesn't include the word "public health" in it. And
22 we would like to see performance standards that
23 demonstrate process control, but that also accomplish a
24 visible public health objective, like reduction in

1 Salmonella in meat and poultry products. That's a
2 visible public health accomplishment that we can -- we
3 can show consumers, and the government can demonstrate.

4 The risk assessment process is clearly the
5 gold standard, but how long is it really going to take?

6 I've been working and attending meetings for the risk
7 assessment for E. coli 0157H7 in ground beef for -- I'm
8 trying to remember, is it five years? Is it six years?

9 I can't even remember it's been so long. And we are
10 just at the stage of getting a risk assessment which we
11 have significant concerns with. It's now being
12 reviewed by the National Academy of Sciences. So we're
13 not even close to having a final risk assessment after
14 five to six years.

15 Consumers can't really afford these lengthy
16 delays. I mean there are urgent needs for performance
17 standards not only for Salmonella in meat and poultry
18 products, but for Listeria in ready to eat products,
19 for Campylobacter in poultry, and for E. coli 0157:H7
20 on beef carcasses, as well as performance standards in
21 seafood, produce and other areas. So can we really
22 afford a ten to 20 year process of risk assessment and
23 the incredibly comprehensive process outlined in this
24 document? You may think it's easy, but we know from

1 watching these risk assessments, it's taking much too
2 long, as I am as well.

3 Let me just wrap up. We think that the
4 Committee should recommend the use of baseline data
5 during the time period that any risk assessments are
6 being conducted. So if you plan to do risk assessments
7 at all, don't leave the risk managers without a tool.
8 You should encourage the risk managers, or in fact
9 endorse the risk managers using baseline data to set
10 performance standards, and then during that time period
11 the risk assessment could progress. It's going to take
12 five to six years anyway, so let's not leave consumers
13 without protection during that time.

14 And just to conclude, we really think that
15 the Salmonella performance standard has been
16 successful, and the use of baseline data could clearly
17 now be upgraded and modernized, based on data that the
18 Agency currently has, but that the Committee should
19 encourage and recommend the Agency to proceed with
20 using existing baseline data to modernize these
21 standards. Thank you.

22 MR. GARRETT: If I can -- Caroline, those are
23 stimulating remarks. We'll certainly take each and
24 every one of them under consideration, and particularly

1 the last comment that you made.

2 DR. WACHSMUTH: Thank you. We have another.

3 DR. FORMAN: I'm not on the list. May I make
4 a comment?

5 DR. WACHSMUTH: Fine, it's open.

6 MS.TUCKER FOREMAN: Carol Tucker Foreman from
7 Consumer Federation. I want to associate myself with
8 Caroline's remarks, particularly those about the
9 urgency of this Committee moving forward to some
10 conclusions and leaving the government the ability to
11 act in the interim using the existing baseline data is
12 terribly important during this time. Most of us eat
13 three times a day. If you want us to continue to eat
14 meat, ground beef particularly, there has to be some
15 assurance to the public that that symbol on meat and
16 poultry products that says USDA inspected and approved
17 has some meaning. And that meaning has to be one
18 that's related to public health and to the level of
19 public health to be desired and achieved.

20 I appreciate very much the process that
21 you're going through here with regard to determining
22 the scientific basis for making some of these
23 decisions. I think it will add enormously to the
24 strength of the decisions that USDA makes, as long as

1 the bottom line is that this is a public health program
2 and that those standards have to be ones that will
3 assure us a reasonable level of public health
4 protection.

5 In that regard, in the end, the Department
6 will have to make risk management decisions, after they
7 get all your data, they will have to make risk
8 management. They will have to decide how much of this
9 is the responsibility of the producer and processor,
10 how much is the responsibility of those who consume the
11 products. It might be useful if, in answering the
12 questions, and I would say particularly question three,
13 that you make your recommendations to the Department
14 and list some of the alternatives that they might
15 address in terms of making risk management decisions.
16 If you determine that seasonality and regionality are
17 in fact variables, whose responsibility is it to
18 control those factors? I can't control them as a
19 consumer. Is it -- should we have a standard that says
20 that those people who live in parts of the country, or
21 during those parts of the year when there's a
22 particular problem with meeting the seasonality/
23 regionality standards, is it then the obligation of the
24 processor to take additional steps in order to meet a

1 public health goal?

2 I would urge that generally you would think
3 about what the risk management decisions are that arise
4 from your recommendations, and particularly with regard
5 to question three. Thank you.

6 MR. GARRETT: Carol, thank you, as chairman
7 of the subcommittee for those comments.

8 DR. WACHSMUTH: Any other comments from
9 anyone in the public or of the Committee? John.

10 DR. KVENBERG: Thank you Madam Chair. Just a
11 question of process for this afternoon, since we've run
12 a half hour late, we beseech our subcommittee members
13 to meet at 1:30. We have a lot of ground to cover,
14 especially on the blade tenderize group. I'm sure that
15 the other group does too.

16 DR. WACHSMUTH: Same for you, Spencer? 1:30?

17 MR. GARRETT: Okay.

18 DR. WACHSMUTH: Okay, let's take a lunch
19 break.

20 (Whereupon, at 12:30 p.m., the meeting in the
21 above captioned matter was adjourned, to be reconvened
22 in subcommittee meetings this afternoon at 1:30 p.m.)