



FSIS Makes the National Antimicrobial Monitoring System Findings Available

FSIS is making the findings from its National Antimicrobial Resistance Monitoring System (NARMS) sampling programs available on its website. NARMS is an interagency program among FSIS, the Agricultural Research Service (ARS), the Food and Drug Administration (FDA), and the Centers for Disease Control and Prevention (CDC), developed to monitor, characterize, and identify trends associated with antimicrobial resistant bacteria in meat and poultry products, retail meat, and humans.

Under the NARMS program, FSIS tests bacterial isolates derived from meat and poultry samples for antimicrobial susceptibility under two programs: the Pathogen Reduction Hazard Analysis and Critical Control Point (PR/HACCP) verification testing program and the cecal sampling program. PR/HACCP isolates are recovered from establishments that produce select types of meat and poultry products to measure the effectiveness of process controls designed to reduce pathogen load. Cecal isolates are collected from the intestinal contents of swine (market swine and sows), cattle (heifers, steers, beef cows, and dairy cows) and poultry (young chickens and young turkeys) and analyzed for the presence of *Salmonella* spp., *Campylobacter* spp., generic *E. coli*, and *Enterococcus* spp. Results from animal (both cecal and HACCP), retail meat, and human sampling are reported in the annual NARMS Integrated Report.

The [2014 NARMS Integrated Report](#) is the most recently published. The [USDA-ARS NARMS](#) web page includes the previous USDA-NARMS related findings for the food animal component including annual reports, summary tables, and graphs. FSIS will use its newly launched NARMS webpage to complement the Integrated Report, and will publish findings that are of significance to FSIS stakeholders including antimicrobial susceptibility results and trends in resistance.

For more information, please visit <https://www.fsis.usda.gov/wps/portal/fsis/topics/data-collection-and-reports/microbiology/antimicrobial-resistance>.

In This Issue

- 1 FSIS Makes the National Antimicrobial Monitoring System Findings Available
- 2 Web-Based Lookup Table Available for the List of Safe and Suitable Ingredients
- 2 Healthy People 2030: HHS Requesting Public Comments
- 3 Policy Updates
- 3 Update: FSIS Testing for *E. coli*
- 3 Export Requirements Updates

Web-Based Lookup Table Available for the List of Safe and Suitable Ingredients

On Aug. 22, 2017, FSIS released a dynamic web-based lookup table of FSIS Directive 7120.1 *Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products*. It provides inspection program personnel and industry with an up-to-date list of substances that may be used in the production of meat, poultry, and egg products. The lookup table allows users to search ingredients by name and is located at <https://www.fsis.usda.gov/wps/portal/ffsis/topics/regulations/directives/7000-series/safe-suitable-ingredients-related-document>.

Healthy People 2030: HHS Requesting Public Comments

Healthy People is a national effort, led by the Department of Health and Human Services (DHHS), that sets goals and objectives to improve the health and well-being of people in the United States. Every decade, the Healthy People initiative develops a new set of science-based, 10-year national objectives with the goal of improving the health of all Americans. The development of Healthy People 2030 includes establishing a framework, vision, mission, and overarching goals, and identifying new objectives. Healthy People 2030 will aim at new challenges and build on lessons learned from its first four decades.

Since the Healthy People initiative was first launched, the United States has made significant progress. Achievements include reducing major causes of death such as heart disease and cancer; reducing infant and maternal mortality; reducing risk factors like tobacco smoking, hypertension and elevated cholesterol; reducing some foodborne illnesses; and increasing childhood vaccinations. During these decades, the importance of collaborating across agencies at the national and state levels, and with the private and public health sectors has been demonstrated.

FSIS is making its stakeholders aware that the Department of Health and Human Services is currently accepting comments on the Healthy People 2030 framework at: <https://www.healthypeople.gov/2020/About-Healthy-People/Development-Healthy-People-2030/Public-Comment/Items-for-comment>.

FSIS Constituent Update is prepared by the Congressional and Public Affairs Staff, Office of Public Affairs and Consumer Education

Assistant Administrator
Carol Blake

Deputy Assistant Administrator
Aaron Lavallee

Acting Director
Michelle Catlin

Editor
Veronika Medina

Content and Technical Review Committee
Autumn Canaday
Selena Kremer
Maria Machuca

Policy Updates

FSIS notices and directives on public health and regulatory issues are available at <https://www.fsis.usda.gov/wps/portal/ffsis/topics/regulations>. The following policy updates were recently issued:

Directive 7120.1 Rev. 42 - *Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products*

Directive 14100.1 - *Speciation, Residue and Salmonella Testing of Fish of the Order Siluriformes at Official Import Inspection Establishments*

Directive 14950.1 - *Inspection Program Personnel Responsibilities at Official Import Inspection Establishments That Receive Shipments of Siluriformes Fish and Fish Products*

Export Requirements Updates

The Library of Export Requirements has been updated for the following countries:

- Belarus
- Chile
- Colombia
- Cuba
- Curacao
- Dominica
- Dominican Republic
- Honduras
- Japan
- Kazakhstan
- Peru
- Singapore
- St. Lucia

For a complete list of countries, visit <https://www.fsis.usda.gov/wps/portal/ffsis/topics/international-affairs/exporting-products>.

UPDATE:

FSIS Testing for *E.coli*



FSIS posts biweekly updates of the Agency's raw ground beef *E. coli* sampling program, which includes testing results of raw ground beef component samples for *E. coli* O157:H7 and Shiga toxin-producing *E. coli* (STECs) from FSIS routine and follow-up sampling programs. Data are also presented for non-O157 STECs by each non-O157 STEC serogroup.

Between June 4, 2012 and Aug. 20, 2017, FSIS laboratory services analyzed a total of 19,840 beef trim samples (16,108 domestic and 3,732 imported), 4,230 routine follow-up samples (4,116 domestic and 114 imported) and 364 non-routine follow-up/traceback samples. 198 samples were found to be positive; 119 were domestic trim samples, ten were imported trim samples, 65 were domestic follow-up samples, and four were non-routine follow-up/traceback samples. To date, three samples have been positive for both O157:H7 and at least one non-O157 STEC strain, and ten samples have been positive for two different non-O157 O-groups. To review testing results, visit the *E. coli* data tables at <http://www.fsis.usda.gov/wps/portal/ffsis/topics/data-collection-and-reports/microbiology/ec>.