



United States Department of Agriculture

Food Safety and Inspection Service

Salmonella and Pre-Harvest Update

Dr. Evelyne Mbandi
Deputy-Director, Risk, Innovations and Management Staff
Office of Policy and Program Development
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Pre-Harvest Public Meetings

***November, 2011: pre-harvest food safety for cattle
(Riverdale, MD)***

- ❑ Build upon successful mitigations in foreign countries**
- ❑ Sustained discussions among federal, industry, and academic partners**
- ❑ FSIS will re-issue cattle pre-harvest guidance and will announce updated guidance and respond to comments on previous version in the Federal Register**

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Salmonella Isolate Information

FSIS has assumed

- ❑ *Serotyping* on the majority of isolates (formerly all conducted by NVSL)
- ❑ PFGE and drug resistance analyses (formerly conducted by the ARS)
 - ✓ *Eliminates* the need to ship isolates to outside entities or import data from an outside system
 - ✓ *Speeds up* analysis and facilitates access to this information
 - ✓ Important step in securing data necessary to *quickly and effectively provide information to industry through end-of-set letters (EOSLs)* on its performance in controlling Salmonella in its processes



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Working with External Partners

- FDA/CVM*** on pre-harvest intervention submissions and review criteria
- ARS*** on interventions submitted for review
- APHIS*** on vaccines
- Industry and Academic*** partners



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Salmonella Action Plan*

- ***Pre-harvest*** Related Activities
- New Performance Standards
- Reassessment Requirements

*<http://www.fsis.usda.gov/wps/wcm/connect/aae911af-f918-4fe1-bc42-7b957b2e942a/SAP-120413.pdf?MOD=AJPERES>



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Salmonella Action Plan

Pre-harvest Related Activities

- ***Continue to work with industry members*** who are currently working with FSIS on specific outbreaks to ***identify best practices*** they have developed for pre-harvest
- Organize and host a poultry ***pre-harvest meeting*** to focus on those issues
- Use the information gathered to ***inform future policies*** or best-practice guidelines



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Reassessment for Comminuted Poultry

New standards for raw poultry: FSIS intends for performance standards to be based on a public health benefit (Healthy People 2020 goal)

- ❑ FSIS will develop performance standards for raw comminuted chicken and turkey for Salmonella and possibly Campylobacter
 - ✓ Informed by results of exploratory sampling that began in June 2013 to test for these pathogens
- ❑ FSIS is considering chicken parts baseline data to develop Salmonella performance standards for chicken parts

- ❑ ***Reassessment of HACCP plans for comminuted poultry***
About 90% of establishments producing raw comminuted chicken or turkey product complied with the reassessment requirements

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Residues

New Compliance Guide on Residue Prevention

- ❑ ***FSIS Notice 58-12: Collection and Shipment of Livestock Identification Devices to the Animal Plant Health Inspection Service, issued August 2013***

- ❑ ***FSIS posted two Residue Violator Information System lists***
 - ✓ Part I for IPP lists producer name, state, plant name/ID, sample ID/date collected/tags, tissue in which violation occurred, value of drug in ppm, FDA tolerance in ppm, and includes all residue violators who have had more than one violation in the last 12 months

 - ✓ Part II of the list is a rolling 12 month window listing all suppliers that have had more than one residue violation in the last 12 months either in the same establishment or different establishments