Office of Food Safety
Protecting Public Health and Preventing Foodborne Illness
NAMI: Joint Food Safety Inspection Affairs Committee

IPPE

February 13, 2019

Mindy Brashears, Ph.D.
Deputy Under Secretary for Food Safety
SALMONELLA

Beef Performance Standards
MODERNIZATION EFFORTS

Swine Modernization

“Pathogens constantly adapt to their environment, so we must modernize our approach to stay ahead of their impact.”
Exploratory Testing for Pork

Phase I (Pilot) – May 2015 – Nov. 2015
1,200 samples collected

Phase II – June 2017 – May 2018
4,145 samples collected
Chicken Carcass *Salmonella* Percent Positive Impact of Salmonella Performance Standard (ERS, 2017)

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