



## Raw Pork Products Exploratory Sampling Program

FSIS announced the launch of the Raw Pork Products Exploratory Sampling Program (RPESP) in April 2015. The goal of the project is to collect data on the presence of *Salmonella*, other pathogens, and indicator organisms in various pork products. The project includes retail sampling (completed in FY14), the first phase exploratory sampling at slaughter and processing establishments (May 2015 through November 2015), samples taken during the transition phase (January 2016 – May 2017), and a second phase of exploratory sampling (beginning June 1, 2017).

During the initial phase of the sampling program, the Agency analyzed approximately 1,200 samples and evaluated the sampling results. The Agency continued to collect and analyze raw pork products for *Salmonella* while the second phase of the study was being designed. A summary of the sample results obtained during the transitional period can be viewed at the following link: <https://www.fsis.usda.gov/wps/wcm/connect/68f5f6f2-9863-41a5-a5c4-25cc6470c09f/Sampling-Project-Results-Data.pdf?MOD=AJPERES>.

FSIS will transition into the second phase of the RPESP on June 1, 2017. For this sampling project, FSIS field employees will collect raw intact and non-intact pork cuts and raw comminuted products. During the initial exploratory sampling phase, FSIS did not sample establishments if the average daily volume range was 1 to 1,000 pounds per day for an eligible product group. During the new phase, establishments producing a minimum of eligible products in the average daily volume range of 101 - 1,000 pounds per day will be sampled if the number of days of production is 21 or more days in a calendar month.

The sample collected will be two pounds of various pork products that will be shipped to FSIS laboratories and analyzed for *Salmonella* and two types of indicator organisms: counts of aerobic bacteria and generic *E. coli*. Samples collected from plants that both slaughter and produce eligible pork products will also be analyzed for Shiga-toxin-producing *E. coli* (STECs), including *E. coli* O157:H7 and six STEC serogroups – O26, O45, O103, O111, O121, and O145. The eligible product categories to be sampled include: Intact Cuts (including bone-in and boneless), Non-Intact Cuts (including bone-in and boneless), and Comminuted products (Ground Pork; Sausage, patties, and other formed products; Mechanically Separated; Advanced Meat Recovery; and Other Comminuted Pork).

The FSIS Office of Public Health Science and the Office of Data Integration and Food Protection will analyze the data collected in the Raw Pork Products Exploratory Sampling Program to determine the percent positive and prevalence for *Salmonella*, and to help develop a Risk Profile for STEC in pork. The Agency will use this data to inform food safety policies for pork products. More information about the project can be found here: <https://www.fsis.usda.gov/wps/portal/ffsis/topics/data-collection-and-reports/microbiology/special-sampling-projects/raw-pork-sampling>.

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### Export Requirements Updates

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

- Republic of Congo
- Namibia
- New Zealand

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

## FY 2015 and 2016 FSIS Red Books Available

FSIS is announcing the publication of the *United States National Residue Program (NRP) for Meat, Poultry, and Egg Products for Fiscal Years (FY) 2015 Residue Sample Results* (aka FSIS Red Book) and the FY 2016 FSIS Red Book.

Under the domestic scheduled sampling program, FSIS Inspection Program Personnel (IPP) collected 6,445 and 7,067 residue samples during FY 2015 and FY 2016, respectively. No residues were detected in 99% of the domestic scheduled samples.

In addition, under the domestic inspector-generated program, using the Kidney Inhibition Swab (KIS™) test FSIS IPP screened 184,010 and 182,184 samples during FY 2015 and FY 2016, respectively, and an additional 157 and 129 samples during FY 2015 and FY 2016, respectively, under other inspector-generated sampling programs.

In FY 2015, a total of 1,041 residue violations were found in 808 animals. Results included 17 residue violations in 12 animals under the domestic scheduled sampling program, and 1,024 residue violations were found in 796 animals under the domestic inspector-generated program.

The FY 2016 residue results showed a total of 922 residue violations in 758 animals, of which 29 residue violations in 26 animals are identified in the domestic scheduled sampling program, and 893 residue violations were found in 732 animals under the domestic inspector-generated program. Note that multiple residue violation results may be associated with a single animal.

In FY 2015, ceftiofur accounted for the highest percentage of violative samples followed by penicillin and neomycin. In addition, in FY 2016, ceftiofur, penicillin, and sulfadimethoxine were the top three violative chemical residues. Dairy cows, bob veal, and beef cows had the highest number of violative results in both FY 2015 and FY 2016.

In FY 2015, FSIS planned and administered the import reinspection program as part of the NRP. FSIS inspectors carried out reinspection at officially approved import inspection facilities. Of the 2,922 import residue samples analyzed, seven violations were found (5 from Nicaragua, 1 from Brazil and 1 from Canada). In FY 2016, 2,676 import residue samples were analyzed, and 22 violations were found (20 from Uruguay, and 2 from Nicaragua).

## Policy Updates

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

**Notice 30 -17** – *Raw Pork Products Sampling Program Phase II*

**Notice 29 -17** – *Disabling of the Public Health Information System Generated Follow-Up Task*

**Notice 28 -17** – *Import Residue Sampling*

**Directive 1306.21** – *Privacy Controls for FSIS Information Systems*

**Directive 8010.3 Rev. 5** – *Procedures for Evidence Collection, Safeguarding and Disposal*

## Sign Up for Siluriformes Fish Inspection Email Updates

Want the latest news and information about Siluriformes fish inspection? FSIS' email subscription service is an easy way to keep up with Agency news. You can receive e-mail notifications when new Siluriformes fish inspection information is posted. You can add or delete your subscription updates at any time and you have the option to password protect your account. For more information, visit <http://www.fsis.usda.gov/subscribe>.

## Get Answers at AskFSIS

AskFSIS is a web-based technology and policy question-and-answer forum on topics such as exporting, labeling, inspection, programs and procedures. In addition, AskFSIS offers Really Simple Syndication (RSS) feeds that link back to the Q and As.

To view recently posted topics, please visit <http://askfsis.custhelp.com/>.

*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 Lavalley

Acting Director  
Michelle Catlin

Editor  
Julie Schwartz

Content and Technical Review Committee  
Kristen Booze  
Autumn Canaday  
Selena Kremer  
Maria Machuca