



United States Department of Agriculture

One Team, One Purpose



Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness



2016 FSIS Policy Update

**NAMI – Pathogen Control and Regulatory Compliance
in Beef Processing**

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Outline of Highlighted Policy Updates

- Recent published policy updates
- Upcoming planned policy updates
- General Policy Update
- Questions

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Recent Published Policy

- Grinding Logs (79231 FR December 21, 2015)
 - Effective: June 20, 2016 with a delayed enforcement until October 1, 2016
 - Requires documentation of supplier establishment number and name of source material from each production lot of ground beef produced, including lots containing carry-over product and for custom grinds; date and time of each production lot of ground beef; and date and time for when food contact surfaces were cleaned and sanitized

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Recent Published Policy (continued)

- Mechanical (blade or needled) beef tenderization (28153 FR May 18, 2015)
 - Effective May 17, 2016
 - Applies to products injected or not
 - Requires name of product to include a descriptive designation and an accurate description of the beef component; single easy-to-read type style and contrasting color; lower case lettering must not be smaller than 1/3 the largest letter; and include validated cooking instructions with a minimum internal temperature as measured by a food thermometer

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Recent Published Policy (continued)

- Veal slaughter 46570 FR July 18, 2016)
 - Effective September 16, 2016
 - Requires veal to be condemned and promptly euthanized if the veal is unable to stand and walk to slaughter at the time of ante-mortem inspection
 - Veal no longer will be allowed to rest and be set apart at the time of ante-mortem inspection OPPD will be conducting an audit of generically approved labels beginning this FY

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Upcoming Planned Policy

- Transporter animal welfare accountability
- STEC
 - Redefining chuck, round, and sirloin beef cuts as boneless manufacturing trimmings for purposes of STEC/*Salmonella* verification
 - Clarifying that primal cuts without evidence of being used as intact product will be eligible for STEC/*Salmonella* verification testing
 - Expanding non-O157 STEC testing to beef components, particularly head meat, cheek meat, and weasand meat

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Upcoming Planned Policy (continued)

- Pathogen reduction performance standards for carcasses, boneless manufacturing trimmings, and ground beef
 - Will address *Salmonella* as part of the STEC testing verification program
 - Expect to publish proposal in the Federal Register yet this CY; will be tied to public health goals
- Focus on *Salmonella* Dublin (veal and dairy cattle) due to multi-drug resistance and the fact that the pathogen impacts both cattle and humans
- Foreign contaminants and consumer complaints

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General Policy Update -- Generic Labeling Update

- Due to the extreme efforts invested by marketing firms in selling product, there is increased concern that labels are become less compliant (not with the 8 mandatory features), adding unapproved claims and features that make product more appealing
- OPPD will be conducting an audit of generically approved labels beginning this FY
 - New training on labeling likely will be developed

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General Policy Update -- New Labeling Focus On Claims Verification

- On-going concern about the truthfulness of labeling information
 - Documented evidence of fairly gross variation from the stated value of nutrient content associated with fat and sodium (e.g., 35 % and 2 %, respectively) in raw ground beef
 - Expanded the raw ground beef program to double the number of samples analyzed in the laboratory
- Expanding claims to other laboratory-based verification
 - Expanding fat/sodium to poultry and other product
 - Antibiotics (e.g., “never fed”)
 - Allergens (e.g., soy)
 - Hormones (e.g., “never fed”)

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General Policy Update -- Definitions/Content

- Expect to propose new definitions for veal this CY
 - Domestic industry particularly concerned in light of a recent equivalence determination for The Netherlands and the intent to ship veal to the US
- Expect to propose new definition for natural this CY
- Expect to propose new nutrition fact panel consistent with FDA this CY

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Thanks

- Questions?