

United States Department of Agriculture
Food Safety and Inspection Service

84th Annual Agricultural Outlook Forum

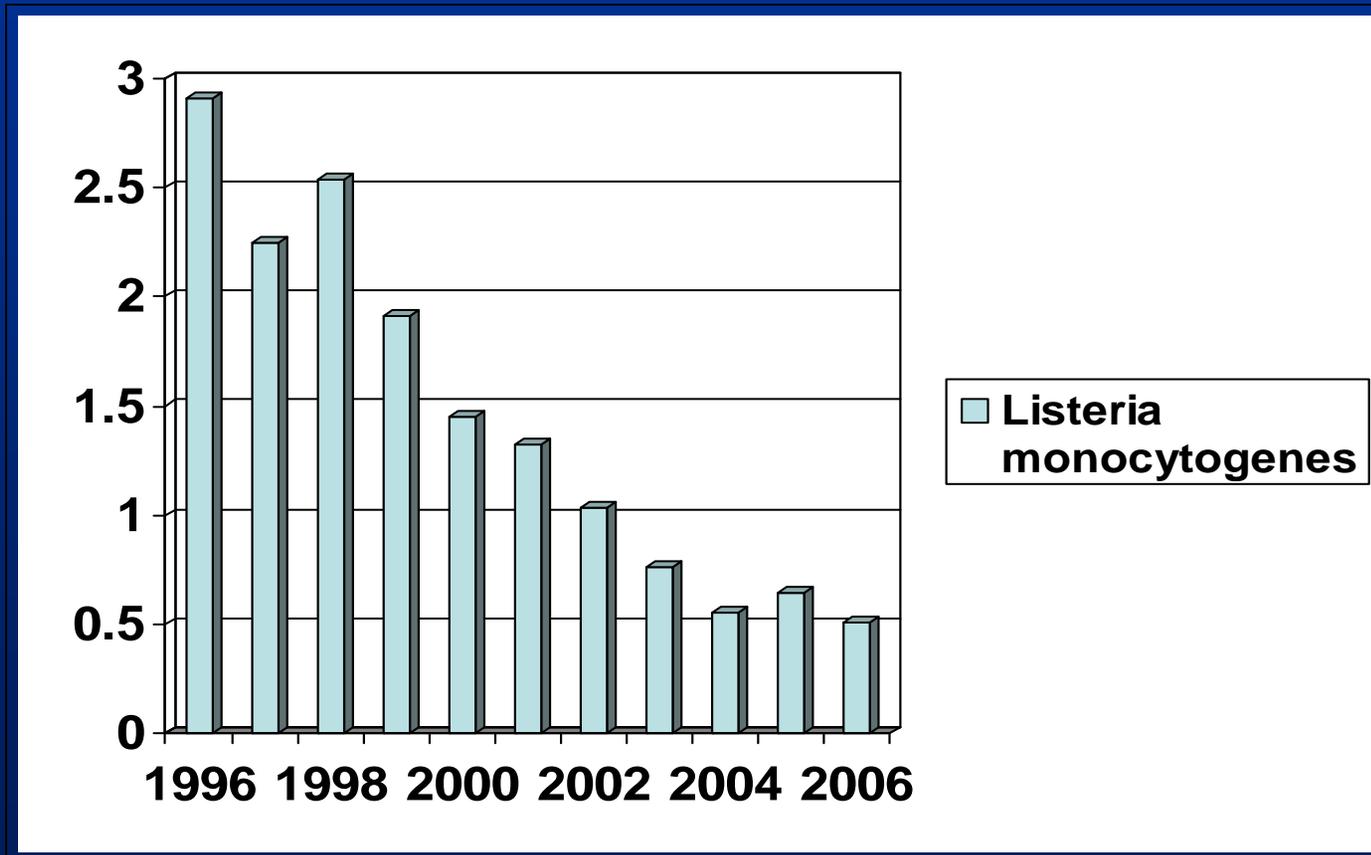


February 21, 2008

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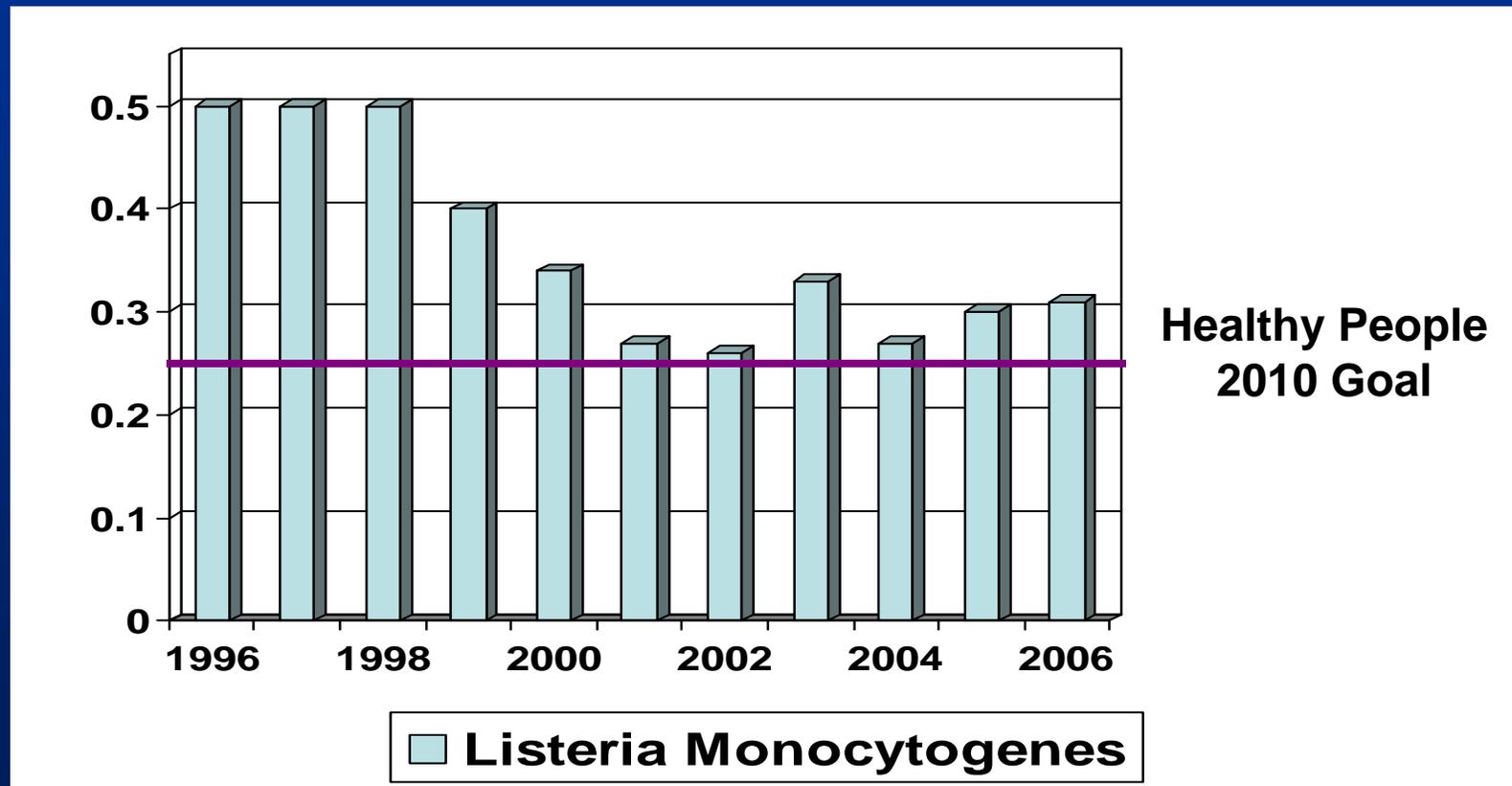
The Food Safety and Inspection Service's mission is to ensure that meat, poultry, and processed egg products distributed in commerce for use as human food are safe, wholesome and accurately labeled.

Listeria monocytogenes



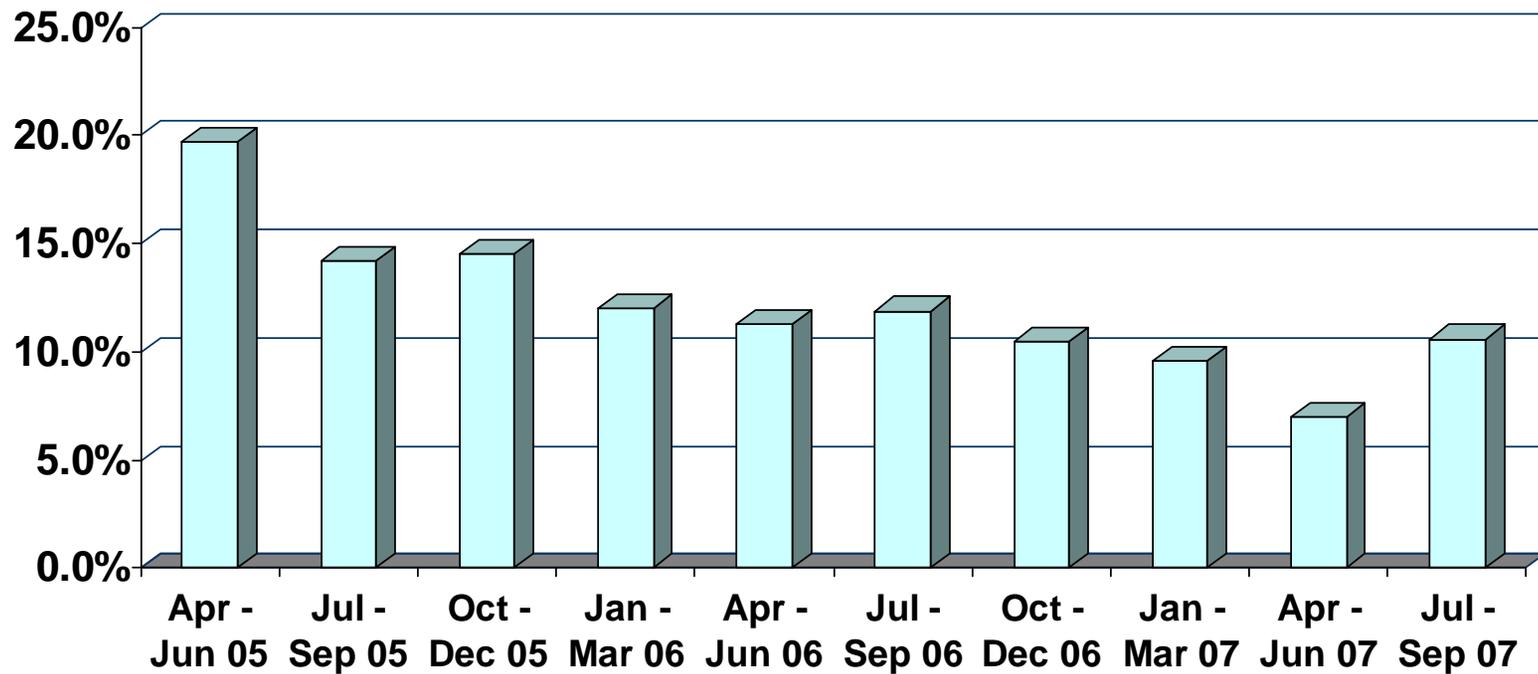
Percentage of Positive Regulatory Samples

Listeria monocytogenes



1996-2006 FoodNet Foodborne Illness Incidence Data
(Cases per 100,000 persons)

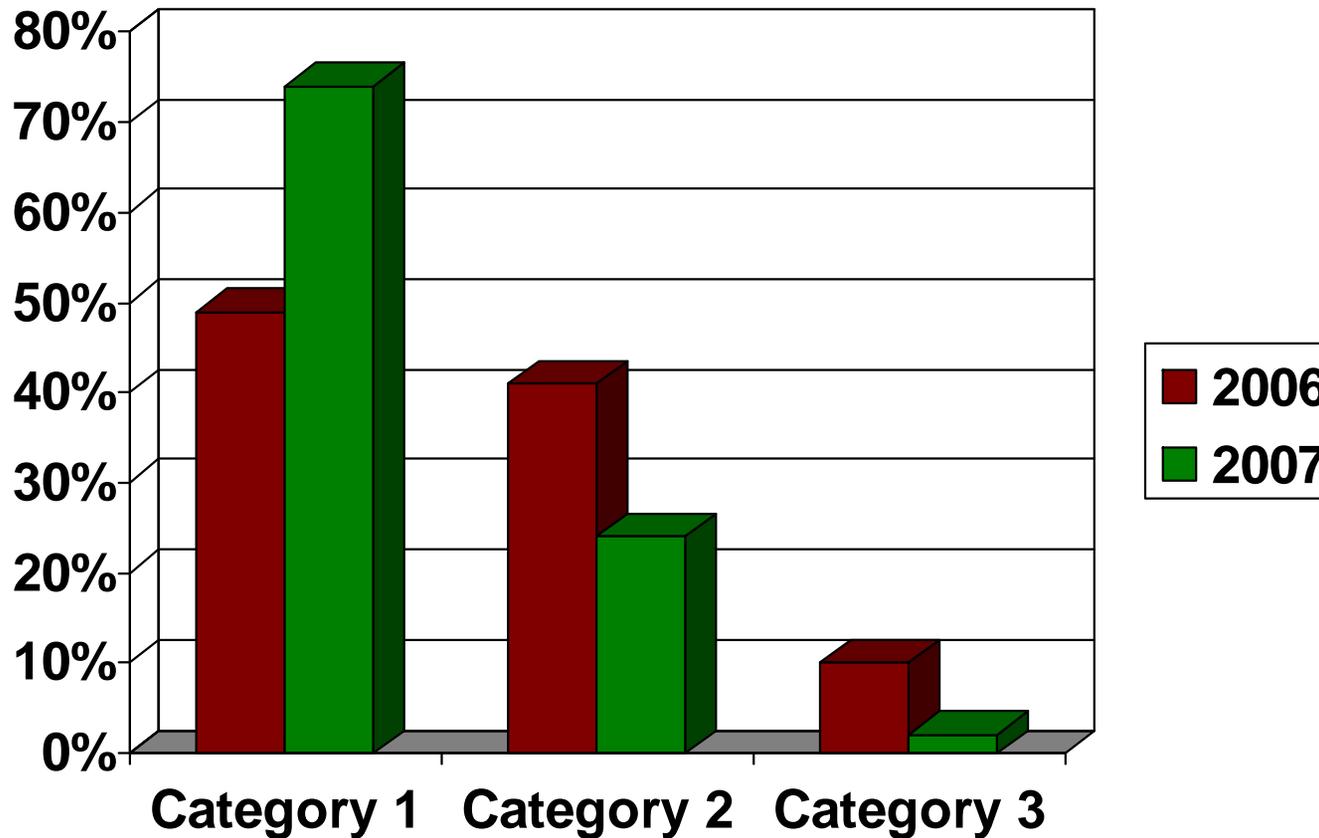
Results of Broiler Carcasses Analyzed for *Salmonella* by Quarter from April 2005 to September 2007



Percentage of Positive Regulatory Samples

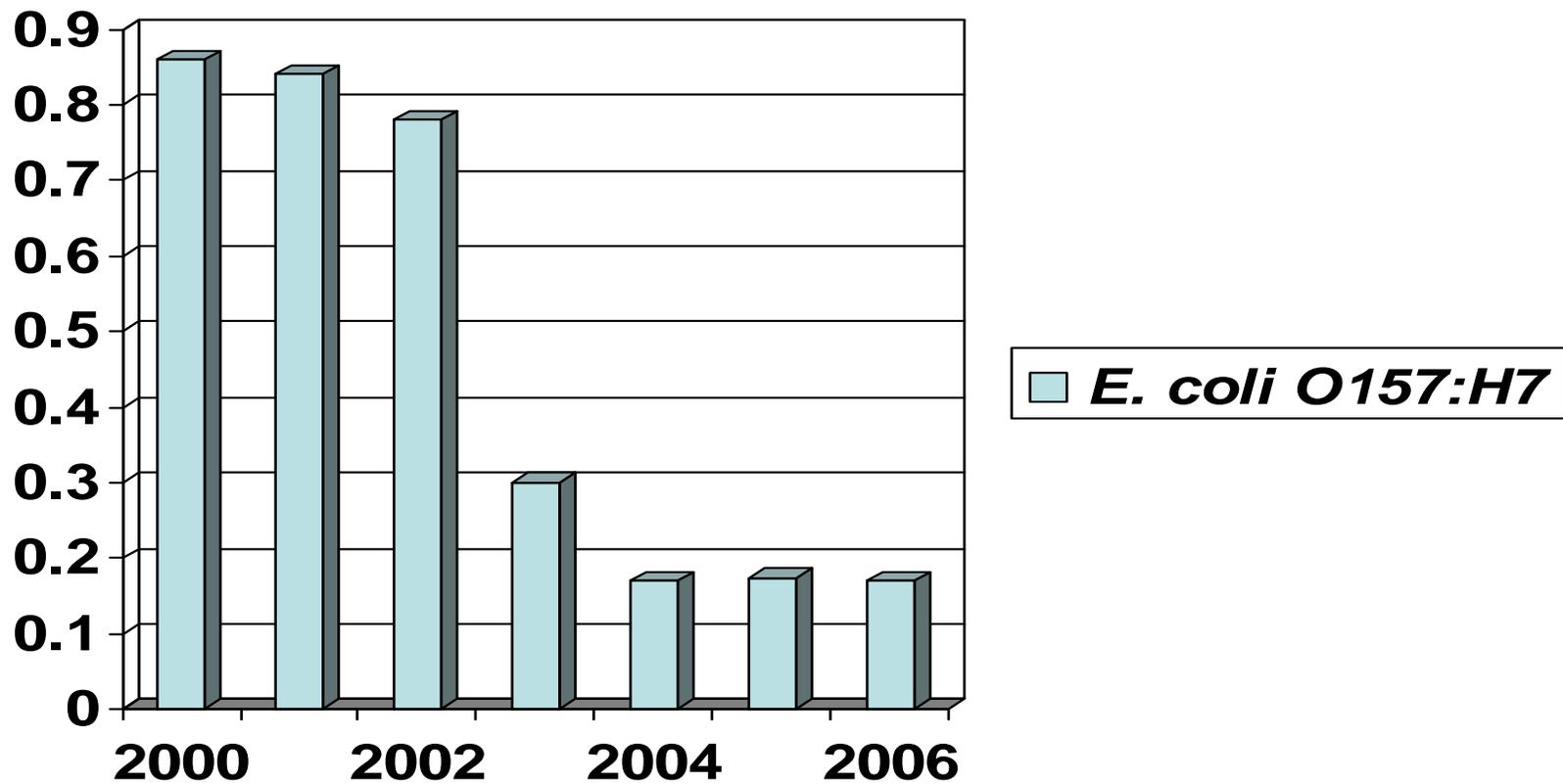
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Plant Categories based on Broiler Carcasses Analyzed for *Salmonella*



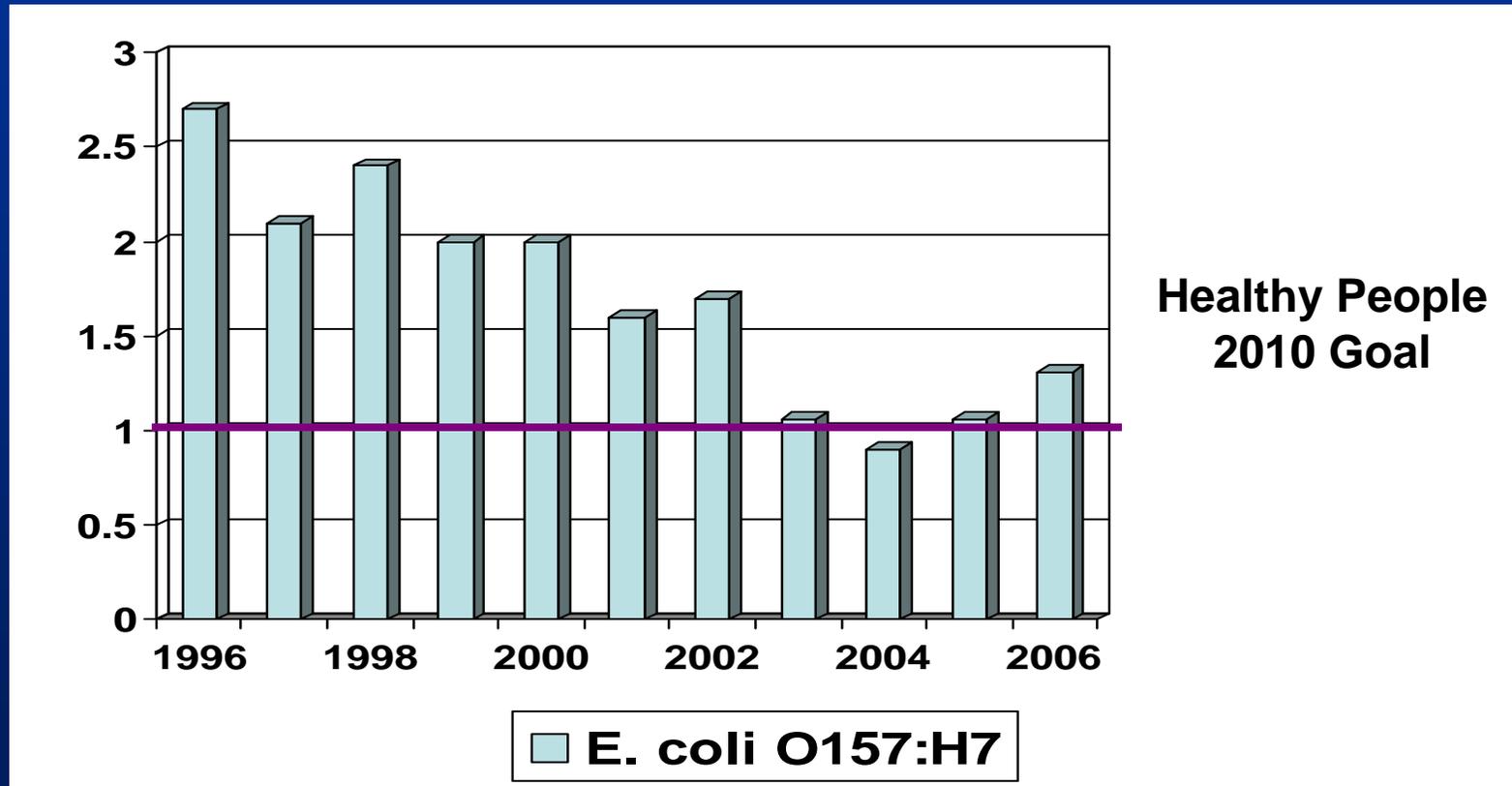
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E. coli O157:H7



Percentage of Positive Regulatory Samples

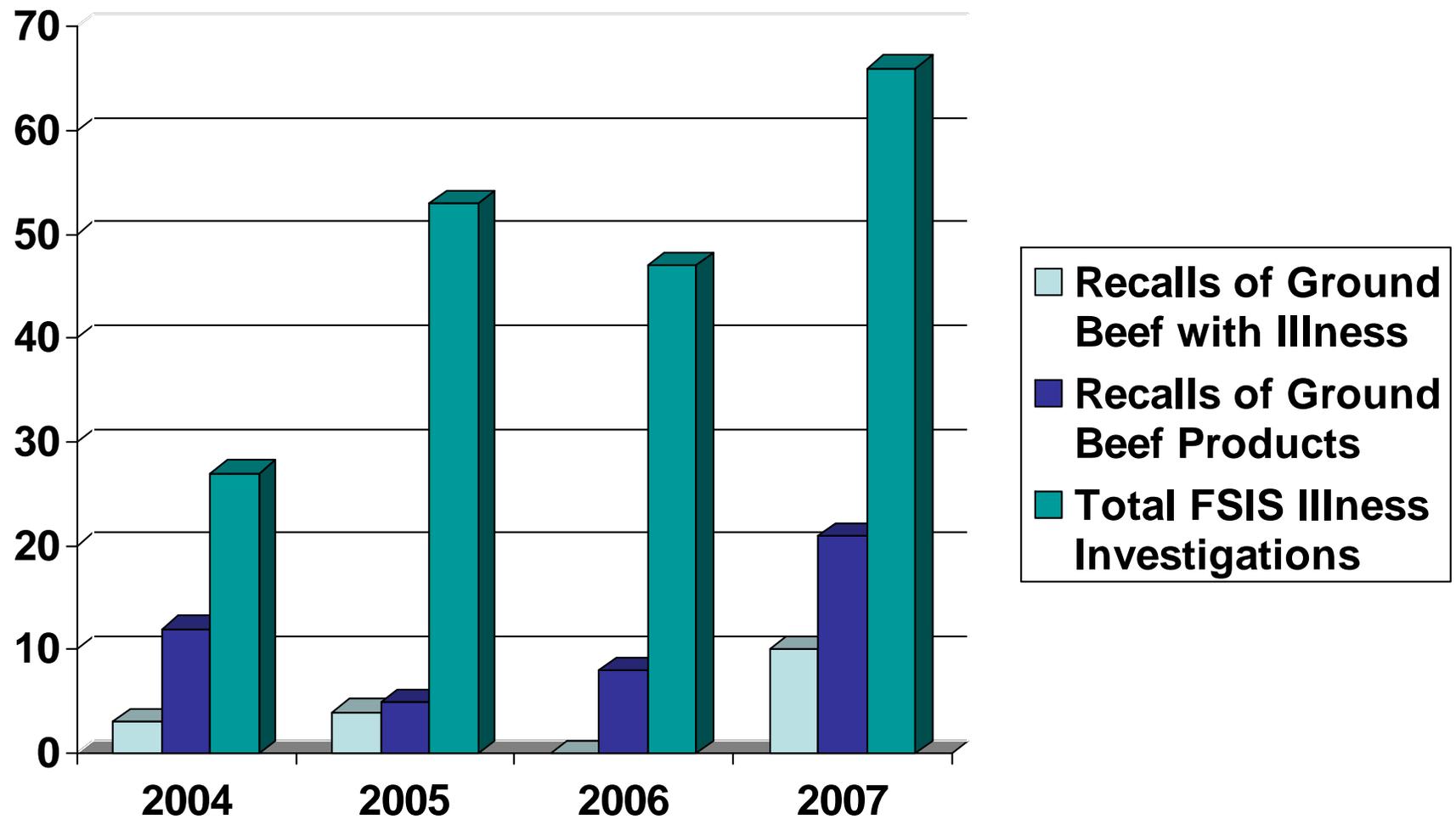
E. coli O157:H7



1996-2006 FoodNet Foodborne Illness Incidence Data
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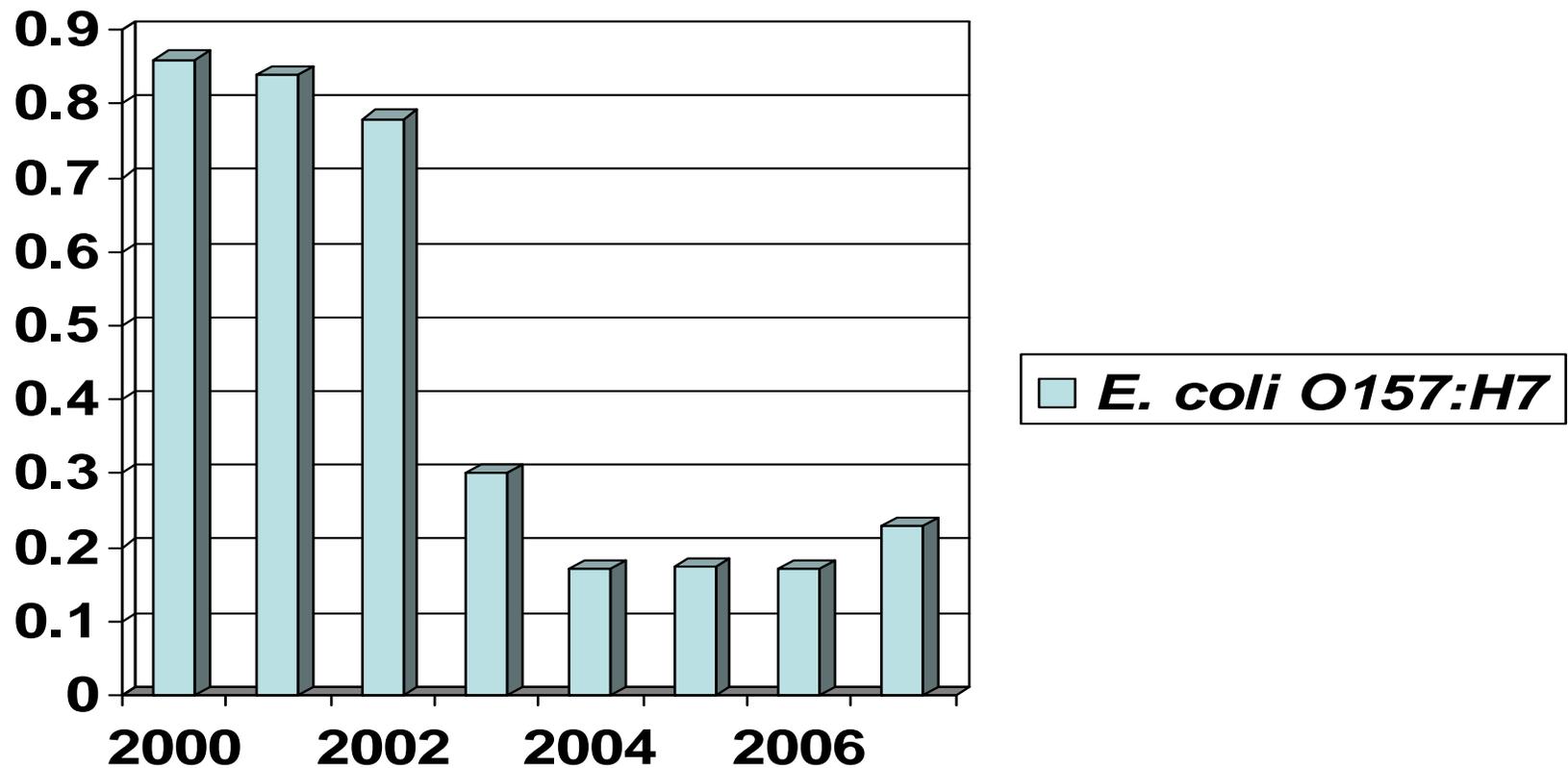
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E. coli O157:H7



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E. coli O157:H7



Percentage of Positive Regulatory Samples

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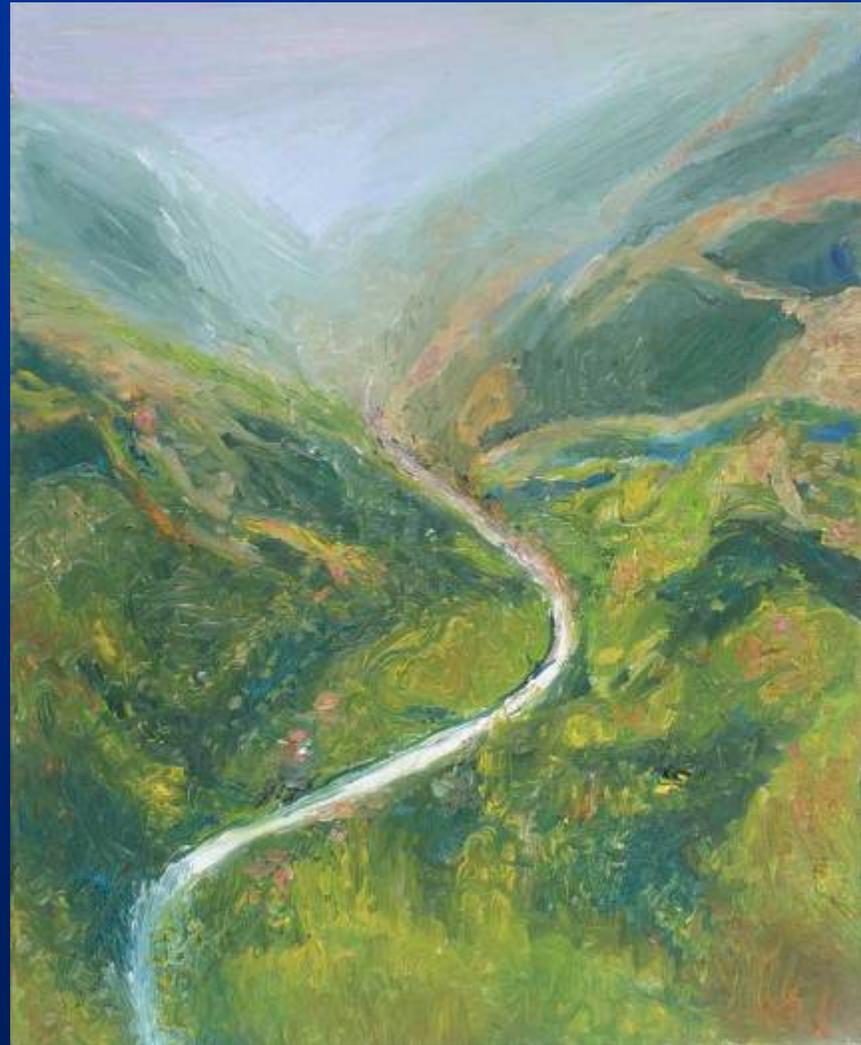
Working Together for Solutions

- We can do better
- Summit this Spring to address these issues



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We must go up river to locate the real cause of the problem if we are going to find a permanent and workable solution to the issue.



Our Efforts to Improve Speed of Recall Process

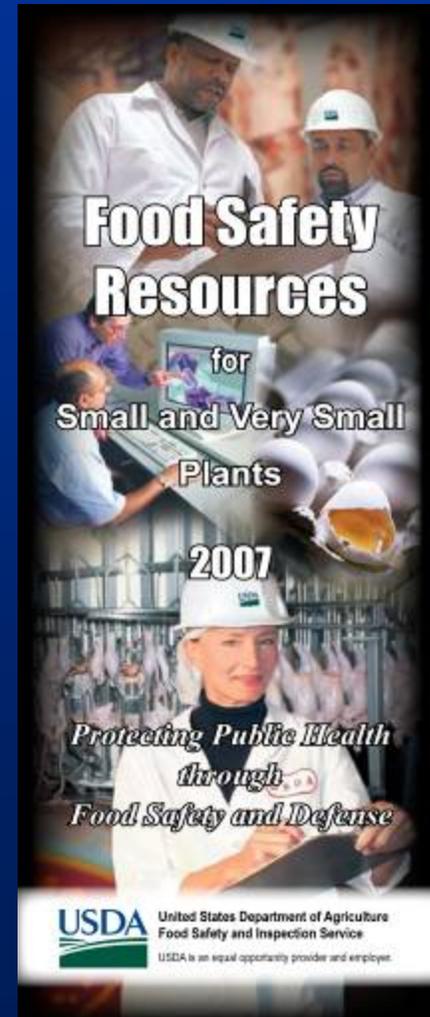
- Taking into account a broader range of evidence,
- Making retail consignees' information available to the public, and
- Gathering together food safety and public health partners to improve coordination, accuracy and timeliness of food safety activities, specifically outbreak investigations and recalls.



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Small and Very Small Plant Outreach

- Providing access to the information and tools needed to meet our regulatory requirements.
- In 2007, FSIS conducted 36 regulatory education sessions and 1,200 outreach visits.
- FSIS developed and distributed 10,000 food safety resource guidance materials to more than 7,500 plant owners and state partners.



FSIS and Imported Meat and Poultry Products

FSIS ensures the safety of imported products by:

- Determining the equivalence of foreign countries' food regulatory systems to ensure that they provide the same level of protection as that of the United States;
- Having ongoing equivalence verified through periodic audits in the foreign country; and
- Conducting the re-inspection of meat, poultry and egg products at U.S. ports of entry.

FSIS and the Future

- Working to strengthen our system and our data collection and analysis,
- Developing new initiatives including the Public Health Inspection System (PHIS),
- Conducting Food Safety Assessments in all plants to obtain an in-depth analysis of an establishment's risk control measures.

Continued Evolution of Inspection

- Raising the issue of risk and seeking a healthy debate with our food safety partners.
- Determining risk across the whole universe of food products.
- Examining the benefits of audit vs. inspection for different products based on their inherent risk.

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Science and public health have worked together over the last 100 years to protect the young –we need to continue that partnership to protect everyone from foodborne illness.

