



NATIONAL COUNCIL OF CHAIN RESTAURANTS
of the National Retail Federation

2009 FOOD SYSTEM
SUMMIT
THE NEW NORMAL

**Food Safety
Breakout Session**

United States Department of Agriculture
Food Safety and Inspection Service



Strengthening the National Food Safety System: A Regulatory Perspective

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Presentation Overview

- **Current Food Safety Trends**
- **Efforts to Strengthen the National Food Safety System**
- **Developments in FSIS**



Current Food Safety Trends

- Average of 350 outbreaks from contaminated food each year.
- CDC estimates 76 million cases of foodborne illness; 325,000 hospitalizations; and 5,000 deaths each year.
- Most progress toward HealthyPeople 2010 goals happened prior to 2004.



**We need to look across the entire
food supply, across jurisdictions,
and determine where the risks are
and how to allocate resources
accordingly**



A Strong National Food Safety System:

- **Breaks down silos between agencies.**
- **Uses risk, hazards and performance measures for inspection.**
- **Prevents, rather than reacts, to food safety threats.**



Food Safety in the New Administration

- The president formed a Food Safety Working Group within 90 days of taking office.
- Chaired by the secretaries of agriculture and health and human services.
- Charged with recommending what the entire national food safety system should look like.
- Guided by three principles.



Principle 1: Prioritizing Prevention

- Preventing food safety problems, rather than reacting to them.
- Making informed, science-based decisions to place resources and money where they do the most good—before problems occur.



Principle 2: Strengthening Surveillance and Enforcement

- **Using reliable data to tell us which foods are at risk, which solutions are needed to address them and who is responsible for applying them.**
- **Coordinating information among national, state and local public health partners.**

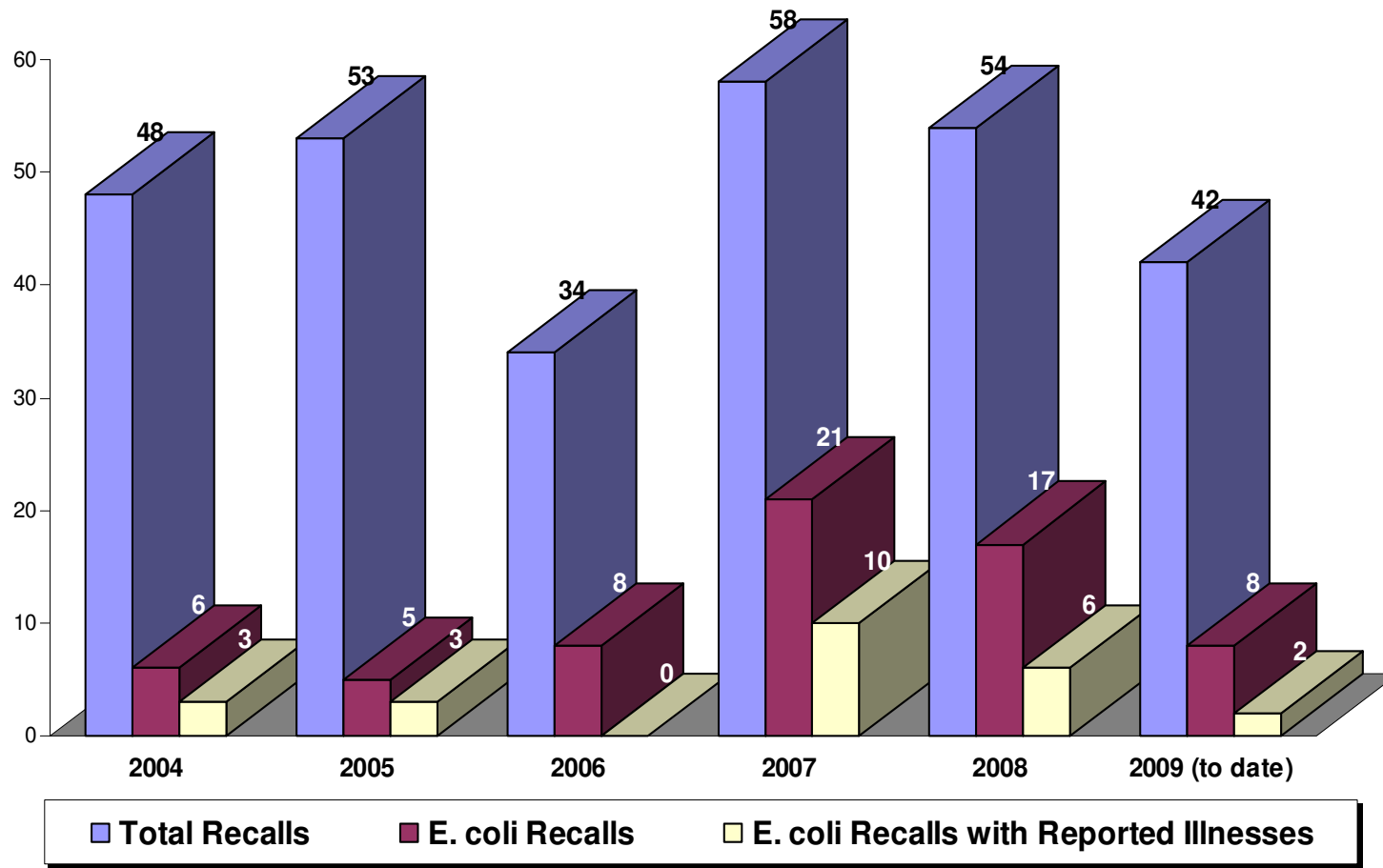


Principle 3: Improving Response and Recovery

- **Having top-notch response systems in place to minimize harm to consumers.**
- **Pinpointing contamination quickly to stop foodborne illness outbreaks.**



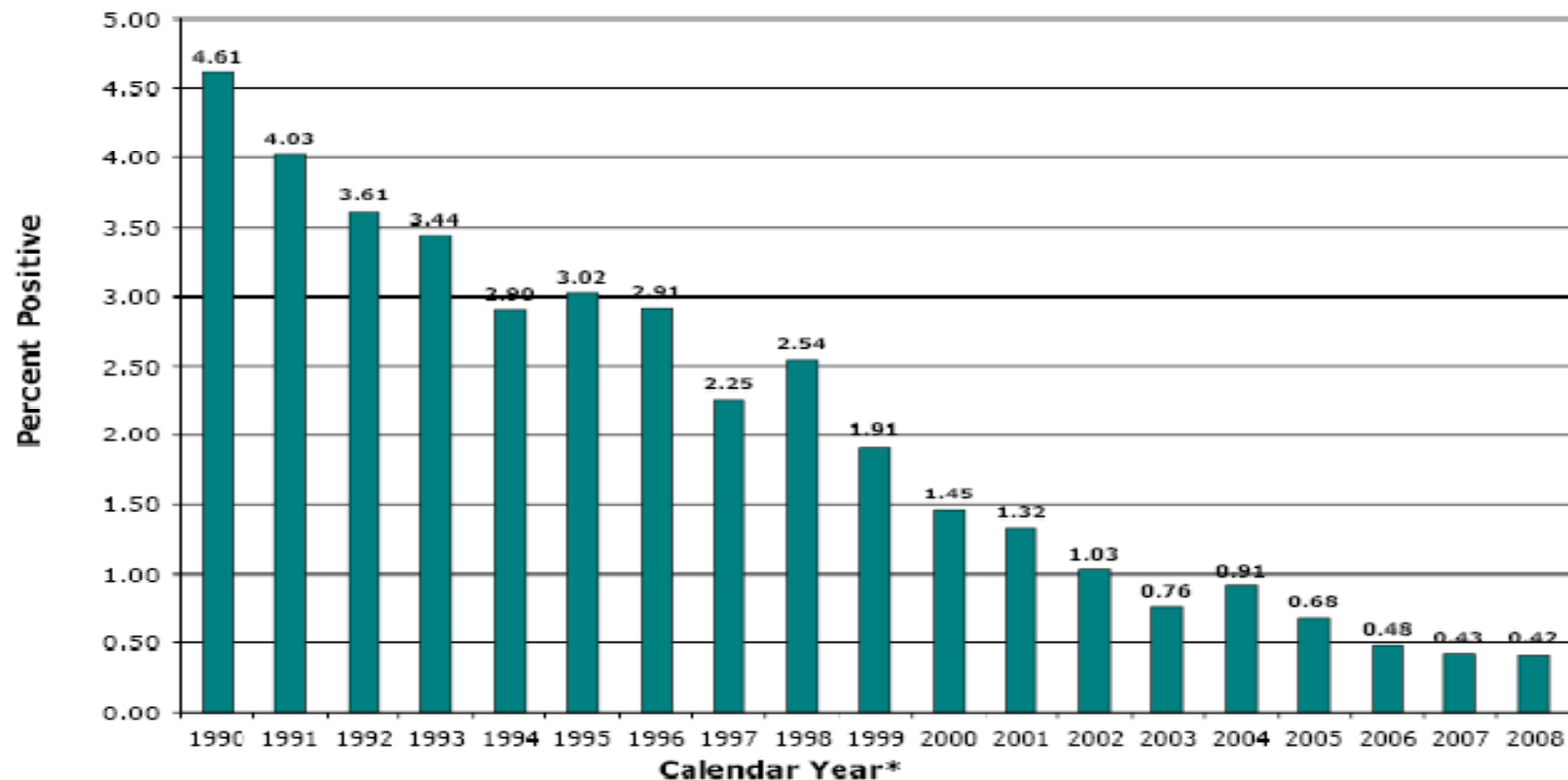
**E. coli Related Recalls in Relation to Total Recalls by CY
for FSIS-Regulated Products**





FSIS Developments: Fighting Pathogens

**FSIS Regulatory Testing for LM in RTE Products
by Calendar Year 1990 - 2008***
(All Years All Projects)

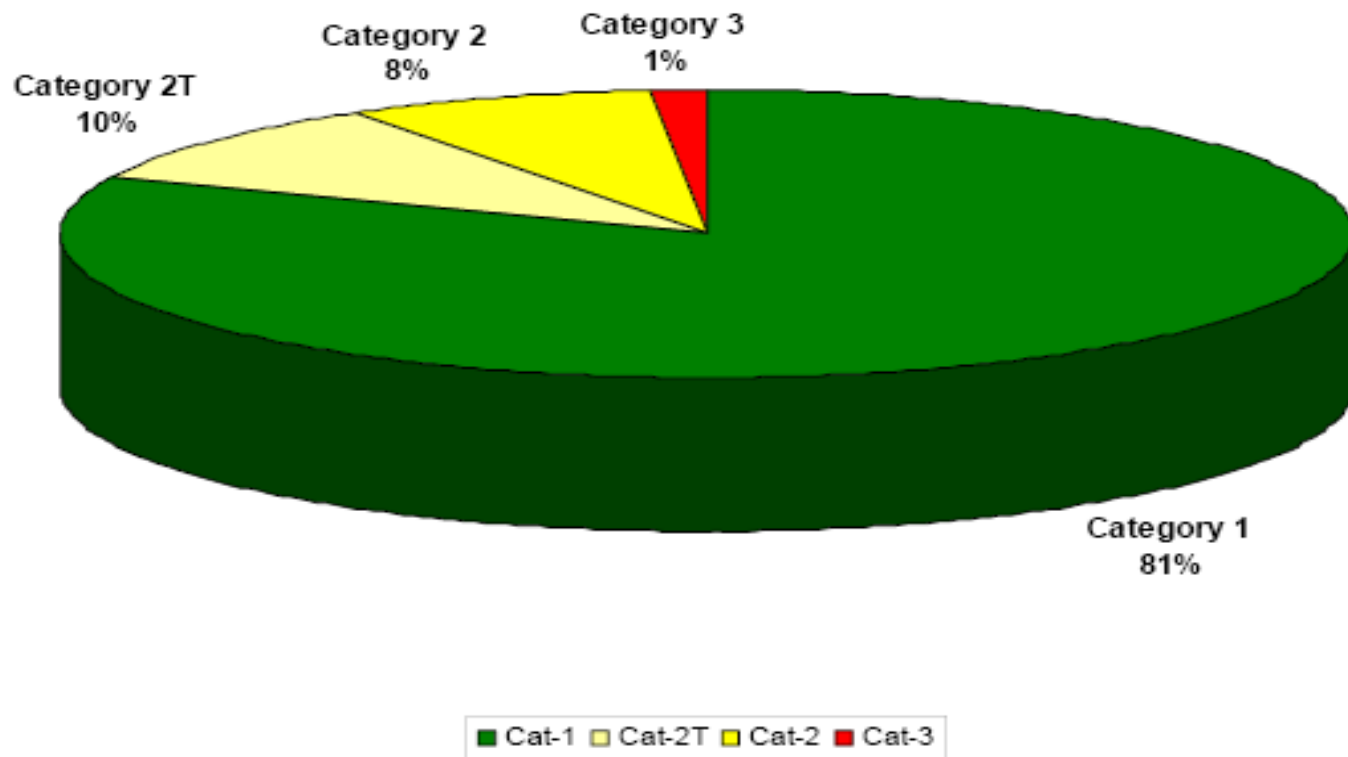


*Starting with CY2008, annual microbiological results are reported by sample collection date as opposed to analysis end date.



FSIS Developments: Fighting Pathogens

Chart 1: Product Classes by Category: April - June 2009.





FSIS Developments: The Public Health Information System

- **An innovative preventative tool that predicts potential outcomes.**
- **Pulls and analyzes data from all parts of the food system.**
- **Monitors for unsafe patterns and irregularities.**



FSIS Developments: Food Safety Working Group Goals

- Developing new standards to reduce the risk of *Salmonella* in poultry.
- Issuing improved instructions to inspectors for verifying plant controls for *E. coli* O157:H7 and increasing sampling, especially in ground beef.



FSIS Developments: Resources for Industry

- Regulatory education sessions, informational resources and other outreach activities.
- Podcasts, inspection-related Q&A database and more at *www.fsis.usda.gov*.
- Sign up for the *FSIS Constituent Update* on our Web site to stay up-to-date.