



Food Safety and Inspection Service
U.S. DEPARTMENT OF AGRICULTURE



Updates from USDA's Food Safety and Inspection Service (FSIS)

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Our Mission

The Food Safety and Inspection Service is responsible for ensuring that meat, poultry and egg products are safe, wholesome and properly labeled.

Our Vision

Everyone's food is safe.

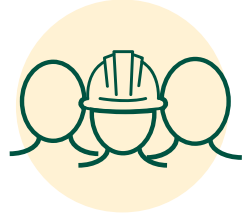


Overview

- Creation of higher graded veterinary inspector position
- Status of new poultry-associated *Salmonella* policies
- Exploratory sampling associated with Raised Without Antibiotics (RWA) claims in beef



Our Presence



8,700

FSIS EMPLOYEES



7,600

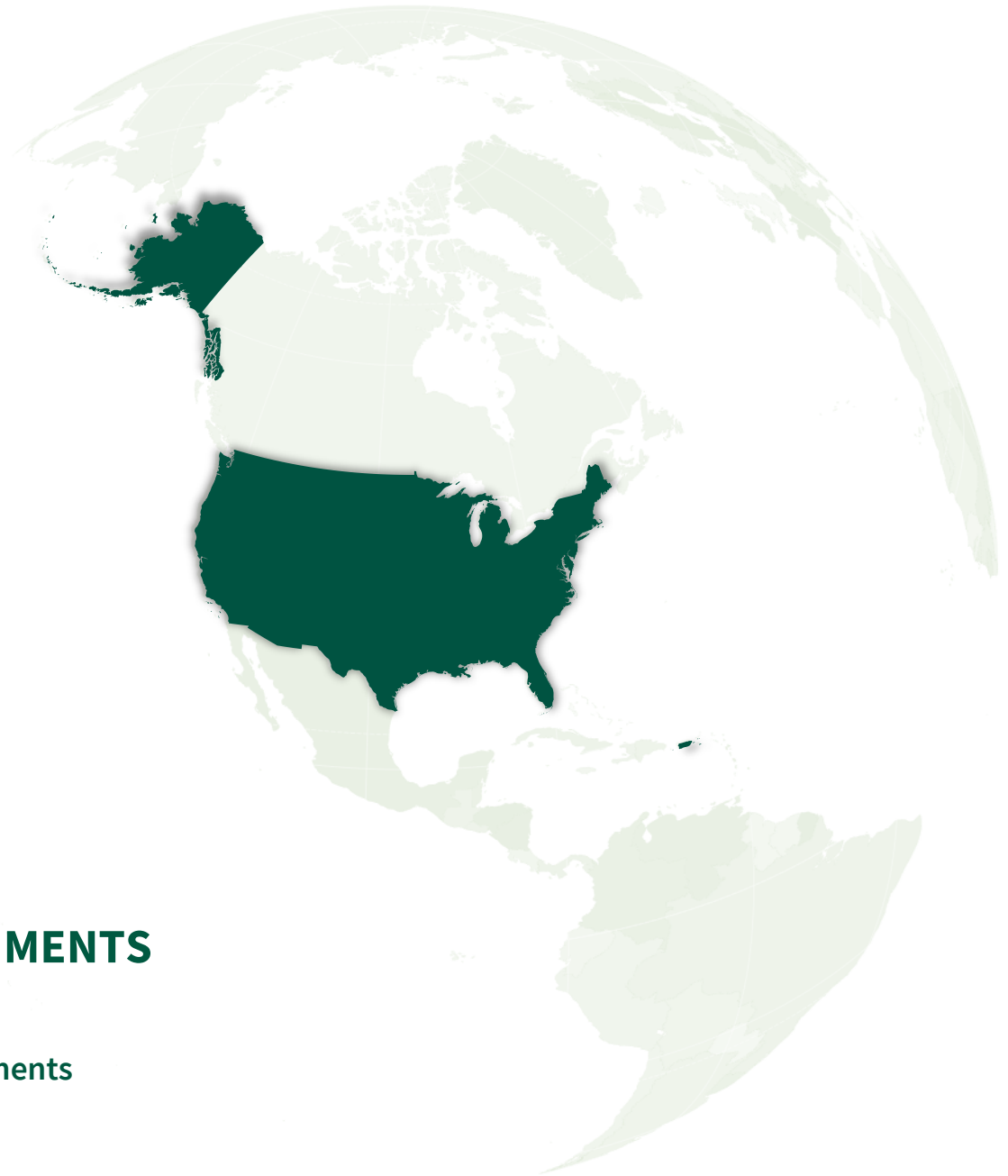
FRONT LINE WORKFORCE



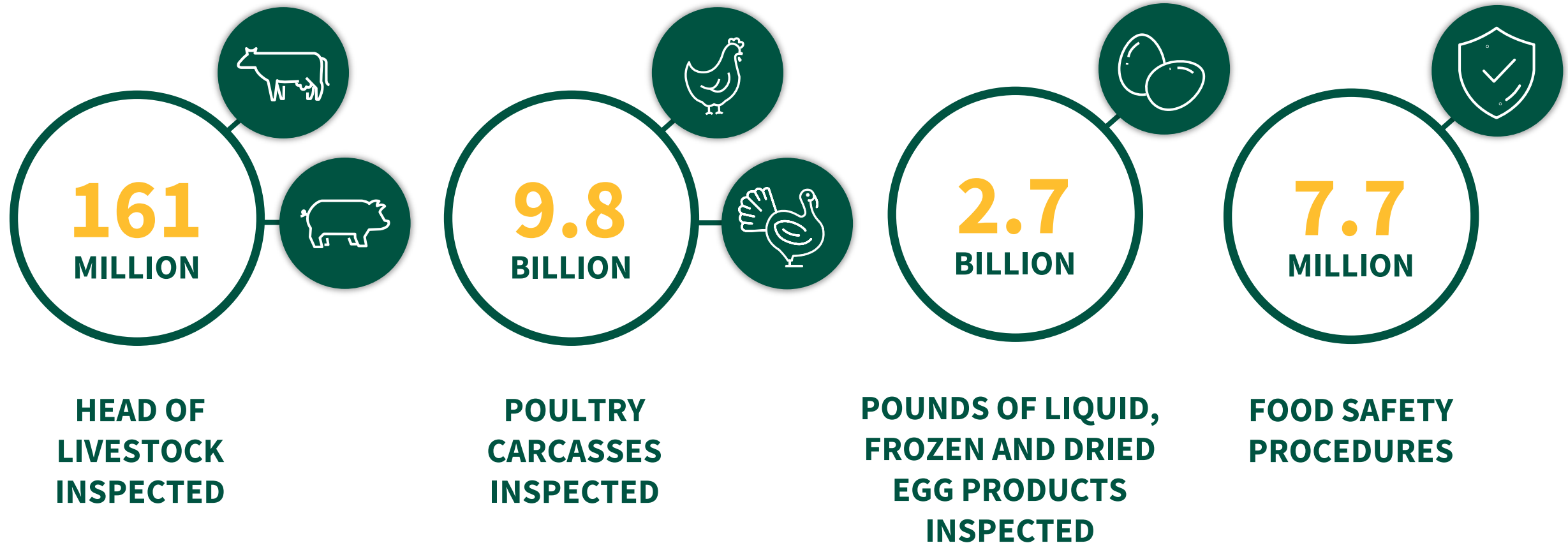
6,900

FEDERALLY REGULATED ESTABLISHMENTS

***Over 90% of the slaughter and processing establishments regulated by FSIS are considered small or very small.**



Our Inspection by the Numbers



Skills Veterinarians Bring to FSIS

- Scientific expertise to evaluate food safety systems
- Knowledge of the links between animal and human health and well-being
- Knowledge of zoonotic diseases, microbiology, and public health
- Knowledge of treatment protocols to make decisions on residue testing
- Critical thinking ability to assess complex information to make decisions regarding food safety vulnerabilities and regulatory compliance



In-plant Supervisory Public Health Veterinarian (SPHV)

- In-plant team leaders
- Ensure humane handling and slaughter
- Prevent diseased animals from entering food supply
- Foreign animal disease surveillance
- Prevent the use of food as a weapon (food defense)
- Supervise inspection team
- Conduct meetings and facilitate communication
- Problem-solve within the inspection team, as well as between inspection and industry
- Export Certification



New District Veterinary Medical Officer Position

- FSIS has developed a new frontline non-supervisory veterinary position that is designed to oversee more than one establishment and/or shift
- The new position is termed District Veterinary Medical Officer (DVMO) and is classified at the higher GS-13 pay level
- The DVMO position is designed to ensure full utilization of the skills and medical knowledge possessed by veterinarians

Salmonella Policies for Poultry Products

- *Salmonella* framework
- Proposed determination on Not-Ready-to-Eat breaded stuffed chicken products

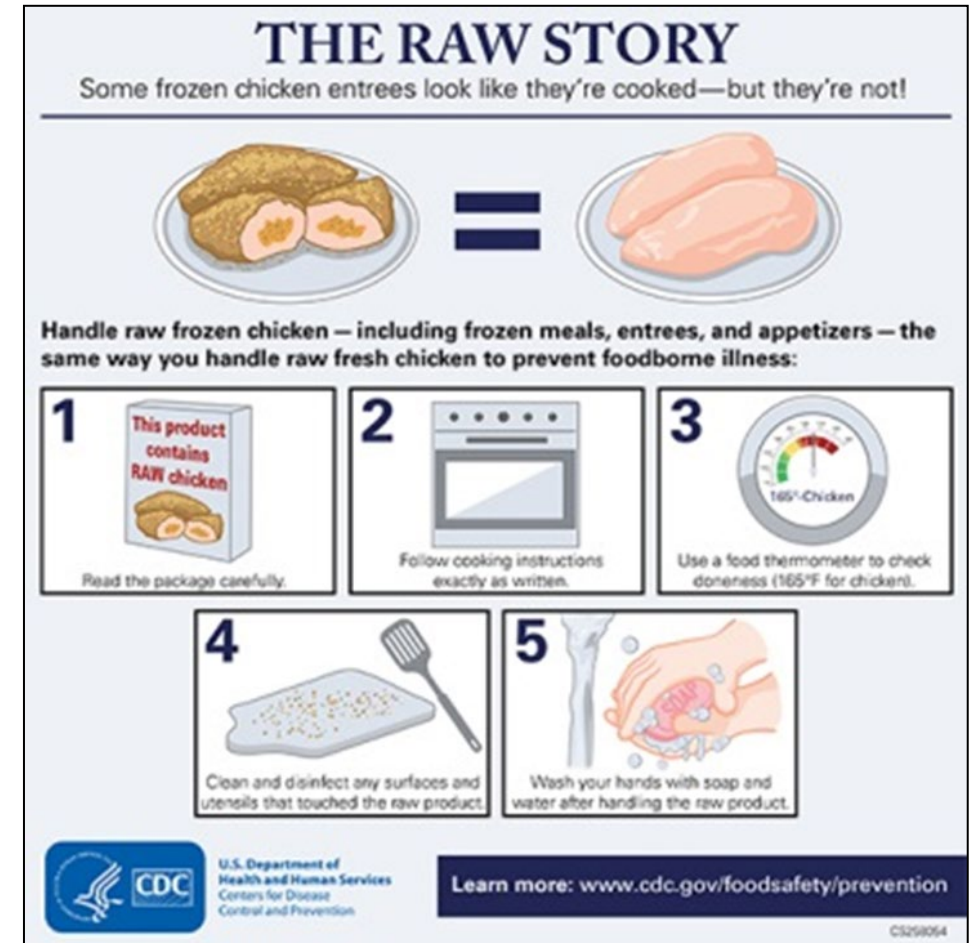
Reducing Human Illnesses from *Salmonella* in Poultry



FSIS announced in October 2021 that we were taking a comprehensive look at how we can revise our strategy for controlling *Salmonella* contamination in poultry products in a way that would reduce human illness.

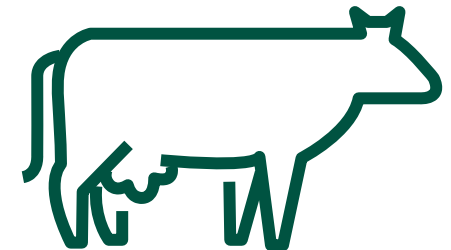
Not-Ready-to-Eat Breaded Stuffed Chicken

- In April 2023, FSIS proposed declaring *Salmonella* an adulterant at 1 CFU/g in these chicken products
- Fourteen outbreaks potentially associated with frozen, Not-Ready-to-Eat breaded stuffed chicken products investigated since 1998
- Despite labeling changes (i.e., instructions not to use a microwave), outbreaks involving these products continue to occur
- Made from source ingredients that are frequently *Salmonella* positive



Beef Raised Without Antibiotics Sampling Program

- **Purpose:** To assess whether antibiotics residues are detected in cattle intended for products with RWA claims
- Sampling at establishments slaughtering cattle that will be used for products labeled with RWA claims
- Target tissues (kidney and liver) sent to Agricultural Research Service
- Samples screened for more than 200 antibiotics
- See FSIS Notice 48-23 for more details





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