



United States Department of Agriculture

OneUSDA “Do right and feed everyone”



Food Safety and Inspection Service

Protecting Public Health and Preventing Foodborne Illness



Food Safety and Inspection Service

FSIS' Regulatory Authority

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Biotechnology**

Virtually

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Food Safety and Inspection Service: Mission in Action



We are the public health agency in the USDA that's responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and accurately labeled.

Our Authority

Through a series of Acts, Congress empowers FSIS to inspect all meat, poultry, and processed egg products in interstate commerce.

- Federal Meat Inspection Act (FMIA), 1906
- Agricultural Marketing Act (AMA), 1946
- Poultry Products Inspection Act (PPIA), 1957
- Humane Methods of Slaughter Act (HMSA), 1958
- Egg Products Inspection Act (EPIA), 1970

Food Safety and Inspection Service: One Team, One Purpose

**We work
together**
to accomplish
our mission of
protecting
public health.



Food Safety and Inspection Service: Foodborne Illness Prevention



Perform food safety inspection at more than 6,000 establishments nationwide



Maximize domestic and international compliance with food safety policies



Public education and outreach to increase safe food-handling practices



Collaborate with internal and external stakeholders

How FSIS prevents foodborne illness

Food Safety and Inspection Service: FSIS Regulations

Where are FSIS Regulations Found?

CODE OF FEDERAL REGULATIONS (CFR) at www.ecfr.gov

Title 9

Chapter III – Food Safety and Inspection Service

- Subchapter A – Agency Organization and Terminology; Mandatory Meat and Poultry Products Inspection and Voluntary Inspection and Certification
- Subchapter D – Food Safety and Inspection Service Administrative Provisions
- Subchapter E – Regulatory Requirement Under the Federal Meat Inspection Act and the Poultry Products Inspection Act (Parts 412 – 500)
- Subchapter F – Mandatory Inspection of Fish of the Order Siluriformes and Products of Such Fish (Parts 530-561.2)
- Subchapter I – Egg Products Inspection



Food Safety and Inspection Service: Livestock Defined

- Species covered by the FMIA
 - Often called “amenable to”
- “Livestock” identified as:
 - Cattle
 - Swine
 - Sheep
 - Goats
 - And, all fish of the order Siluriformes

Food Safety and Inspection Service: Poultry Defined

- Species covered by the PPIA
- “Any domesticated bird” – PPIA
 - Chickens
 - Turkeys
 - Ducks
 - Geese
 - Guineaas
 - Ratites
 - Squabs (young pigeons)

Food Safety and Inspection Service

FSIS HACCP Requirements

HACCP - Hazard Analysis and Critical Control Points

- Regulations appear in 9 CFR part 417.
- Require official establishments to conduct a hazard analysis to determine the food safety hazards reasonably likely to occur.
- Establishments must create a HACCP plan whenever they identify a hazard reasonably likely to occur.
- The HACCP plan must contain critical control points (CCPs) where the hazards can be controlled, and critical limits that must be met.
- FSIS requires the adequacy of the CPPs and critical limits, as well as hazard analysis determinations to be validated and verified on an ongoing basis.
- Additional resources are available here:
<https://www.fsis.usda.gov/wps/portal/fsis/topics/regulatory-compliance/haccp>.

Food Safety and Inspection Service: **Antemortem Inspection**

- 21 U.S.C. 603(a)
 - To prevent the use in commerce of adulterated products, the Secretary shall cause an examination and inspection of **all animals before** entering a slaughtering, canning or similar establishment.
- 21 U.S.C. 455(a)
 - To prevent the use in commerce of adulterated products, the Secretary shall cause an ante mortem inspection of poultry in each official establishment.

Food Safety and Inspection Service: *Antemortem Inspection*

- Provides authority to identify animals suspected of having abnormal conditions or diseases and identifying them for further examination or final disposition



Food Safety and Inspection Service: Postmortem Inspection

- 21 U.S.C. 604
 - ...the Secretary shall cause to be made by inspectors appointed for that purpose a post mortem examination and inspection of the carcasses and parts thereof of **all** (livestock)...to be **prepared** at any slaughtering...or similar establishment...which are capable of use as human food; (FMIA)
- 21 U.S.C. 455(b)
 - The Secretary, whenever **processing** operations are being conducted, shall cause to be made by inspectors postmortem inspection of the carcass of **each bird** processed....(PPIA)

Food Safety and Inspection Service: Postmortem Inspection – Further Processing

- 21 U.S.C. 606
 - “For the purposes hereinbefore set forth the Secretary shall cause to be made, by inspectors appointed for that purpose, an examination and inspection of all meat food products **prepared** for commerce”
- 21 U.S.C. 455(b)
 - The Secretary, whenever **processing** operations are being conducted, shall cause to be made by inspectors postmortem inspection of the carcass of **each bird** processed....(PPIA)

Food Safety and Inspection Service: When is Product Adulterated?

- 21 U.S.C. 601(m) of the FMIA:
 - (1) If it bears or contains any **poisonous or deleterious substance** which may render it injurious to health; but in case the substance is not an **added substance**, such article shall not be considered adulterated under this clause if the quantity of such substance does not ordinarily render it injurious to health;

Food Safety and Inspection Service: When is Product Adulterated?

- 21 U.S.C. 601(m)
 - (2)(A) If it bears or contains (by reason of administration of any substance to the **live animal** or otherwise) any **added poisonous or added deleterious substance** other than one which is (i) a pesticide chemical in or on a raw agricultural commodity (ii) a food additive, or (iii) color additive which may, in the judgment of the Secretary, make such article unfit for human food;

Food Safety and Inspection Service: When is Product Adulterated?

- 21 U.S.C. 601(m):
 - (3) If it consists in whole or in part of any **filthy, putrid, or decomposed substances** or is for any other reason **unsound, unhealthful, unwholesome, or otherwise unfit** for human food.
 - (4) If it has been **prepared, packed, or held** under **insanitary conditions** whereby it may have become contaminated with filth, or whereby it may have been rendered injurious to health;

Food Safety and Inspection Service: Science-based, Data-driven, Risk-based Decisions: The Data

- Sampling Data
 - FSIS collects and analyzes about 80,000 samples for microbial testing a year.
- FSIS Inspection Data



Food Safety and Inspection Service

Questions

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