

2009 Explanatory Notes
Food Safety and Inspection Service

Table of Contents

| | |
|---|-------|
| Purpose Statement | 14-1 |
| Statement of Available Funds and Staff Years | 14-3 |
| Permanent Positions by Grade and Staff Year | 14-4 |
| Motor Vehicle Fleet Data | 14-5 |
| Salaries and Expenses: | |
| Appropriations Language | 14-6 |
| Lead-off Tabular Statement. | 14-7 |
| Project Statements | 14-8 |
| Justifications | 14-10 |
| Proposed Legislation | 14-12 |
| Geographic Breakdown of Obligations and Staff Years | 14-13 |
| Classification by Objects | 14-14 |
| Status of Program | 14g-1 |
| Summary of Budget and Performance: | |
| Statement of Goals and Objectives. | 14-15 |
| Key Performance Outcomes and Measures. | 14-20 |
| Full Cost by Strategic Objective | 14-22 |

FOOD SAFETY AND INSPECTION SERVICE

Purpose Statement

The Secretary of Agriculture established the Food Safety and Inspection Service (FSIS) on June 17, 1981, pursuant to legislative authority contained in 5 U.S.C. 301 that permits the Secretary to issue regulations governing the United States Department of Agriculture (USDA). The mission of FSIS is to ensure that the Nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and correctly labeled and packaged, as required by the Federal Meat Inspection Act (FMIA), the Poultry Products Inspection Act (PPIA), and the Egg Products Inspection Act (EPIA). FSIS is composed of two major inspection programs: (1) Meat and Poultry Inspection and (2) Egg Products Inspection.

1. FSIS is the Department of Agriculture's public health regulatory agency responsible for ensuring that meat, poultry, and processed egg products are safe, wholesome, and correctly labeled. FSIS enforces the FMIA, the PPIA, and the EPIA, which requires Federal inspection and regulation of meat, poultry, and processed egg products prepared for distribution in commerce for use as human food. FSIS also enforces the Humane Methods of Slaughter Act, which requires that all livestock at Federally inspected establishments be handled and slaughtered in a humane way.

FSIS conducts inspection activities at Federally inspected establishments; and for States not under Federal inspection, the agency ensures that State meat, poultry, and egg products inspection programs have standards that are at least equivalent to Federal standards. FSIS also ensures that meat, poultry, and egg products imported to the United States are produced under standards equivalent to U.S. inspection standards, and facilitates the certification of exported goods.

FSIS' science-based inspection system, known as the Hazard Analysis and Critical Control Point (HACCP) system, places emphasis on the identification, prevention, and control of foodborne hazards. HACCP requirements include meeting sanitation, facility, and operational standards, and other prerequisite programs to control pathogen contamination and produce safe and unadulterated food.

2. The Egg Products Inspection Program is authorized by the EPIA. The program ensures that liquid, frozen and dried egg products are safe, wholesome and correctly labeled through continuous mandatory inspection of egg processing plants that manufacture these products. This program also controls imported egg products to ensure that U.S. requirements are met.

Approximately 7,800 inspection personnel stationed in about 6,200 Federally inspected meat, poultry, and egg products plants verify that the processing of tens of billions of pounds of red meat and poultry, and billions of pounds of liquid egg products comply with statutory requirements. Overall, FSIS has 9,500 employees. In addition, billions of pounds of red meat, poultry, and liquid egg products are presented for import inspection at U.S. ports and borders from countries that FSIS has determined to have inspection systems equivalent to Federal inspection systems.

Everyone, from farmer to consumer, has a responsibility in keeping the food supply safe. Meat, poultry, and egg products can be contaminated with bacteria at any point during production, distribution, and consumption. FSIS works closely with other Federal agencies that have a role in the regulation of meat, poultry, and egg products along the farm to table continuum. To ensure food safety along this continuum, it is vital that all of FSIS' stakeholders – including other Federal, State, and local governments, producers, the industry, food handlers, and consumers – participate in promoting food safety.

FSIS is enhancing data management and delivery via information technology tools to quickly respond to indications of risk to human health and food defense efficiently and effectively. The new Public Health Information System will enable FSIS to collect data that is needed to anticipate and quickly respond to food safety and defense challenges.

During 2007, the agency maintained headquarters offices in the Washington D.C. metropolitan area; 15 district offices; the Technical Service Center in Omaha, Nebraska; laboratories at Athens, Georgia, St. Louis, Missouri, and Alameda, California; the Financial Processing Center in Des Moines, Iowa; the Human Resources Field Office in Minneapolis, Minnesota; and a nationwide network of inspectors in over 6,200 establishments (including official import facilities and egg plants) in 50 States, Puerto Rico, Guam, and the Virgin Islands. Included are 354 establishments operating under Talmadge-Aiken Cooperative Agreements. Much of the work is conducted in cooperation with Federal, State and municipal agencies, as well as private industry.

As of September 30, 2007, the agency employment totaled 9,166 permanent full-time employees, 75 part-time employees; and 465 temporary employees.

OIG Reports

Report No. 24601-07-HY, December 4, 2007, Issues Impacting the Development of Risk-Based Inspection at Meat and Poultry Processing Establishments

Report No. 50401-62-FM, November 26, 2007, U.S. Department of Agriculture's Consolidated Financial Statements for Fiscal Years 2007 and 2006

Report No. 11401-27-FM, November 9, 2007, Agreed-Upon Procedures: Retirement, Health Benefits, and Life Insurance Withholdings/Contributions and Supplemental Semiannual Headcount Report Submitted to the Office of Personnel Management (OPM)

Report No. 24601-0008-CH September 18, 2007, Egg Products Processing Inspection

GAO Reports

GAO-07-785T April 24, 2007, Federal Oversight of Food Safety: High-Risk Designation Can Bring Attention to Limitations in the Government's Food Recall Programs

GAO-07-449T February 8, 2007, Federal Oversight of Food Safety: High-Risk Designation Can Bring Needed Attention to Fragmented System

GAO-07-1123R August 15, 2007, Department of Agriculture, Food Safety and Inspection Service: Prohibition of the Use of Specified Risk Materials for Human Food and Requirements for the Disposition of Non-Ambulatory Disabled Cattle; Prohibition of the Use of Certain Stunning Devices Use to Immobilize Cattle During Slaughter

GAO-07-805 July 23, 2007, Financial Audit: Significant Internal Control Weaknesses Remain in the Preparation of the Consolidated Financial Statements of the U.S. Government

GAO-07-679 July 20, 2007, Managerial Cost Accounting Practices: Implementation and Use Vary Widely across 10 Federal Agencies

GAO-07-310 January 31, 2007, High Risk Series: An Update Transforming Federal Oversight of Food Safety

FOOD SAFETY AND INSPECTION SERVICE

Available Funds and Staff-Years

2007 Actual and Estimated 2008 and 2009

| Item | Actual 2007 | | Estimated 2008 | | Estimated 2009 | |
|--|----------------------|----------------|----------------------|----------------|----------------------|----------------|
| | Amount | Staff Years | Amount | Staff Years | Amount | Staff Years |
| Salaries and Expenses | \$892,136,000 | 9,184 | \$930,120,000 | 9,425 | \$951,946,000 | 9,425 |
| Transfer from DA for Congressional Relations | 248,000 | | - | | - | |
| Transfer to the Office of the Chief Financial Officer for Working Capital Fund Activities | -1,700,000 | | - | | - | |
| Transfer to DA for Ethics Activities | -- | | -378,000 | | | |
| Unobligated balance forward from prior years | -10,544,760 | | - | | - | |
| Total, Salaries and Expenses | 880,139,240 | 9,184 | 929,742,000 | 9,425 | 951,946,000 | 9,425 |
| <u>Obligations under other USDA appropriations:</u> | | | | | | |
| National Appeals Division | 291,225 | | 260,000 | | 268,000 | |
| APHIS Blood Sample | 425,000 | | 425,000 | | 425,000 | |
| APHIS BSE Surveillance/Telecommunication | 500,000 | | 500,000 | | 500,000 | |
| Miscellaneous Reimbursements | 179,000 | | 100,000 | | 100,000 | |
| Total, Agriculture Appropriations | 1,395,225 | | 1,285,000 | | 1,293,000 | |
| <u>Other Federal Funds:</u> | | | | | | |
| FDA, Microbiological Advisory Committee | 40,000 | | 27,000 | | 27,000 | |
| Commerce, Microbiological Advisory Committee | 23,700 | | 27,000 | | 27,000 | |
| DOD, Microbiological Advisory Committee | 23,700 | | 27,000 | | 27,000 | |
| CDC, Microbiological Advisory Committee | 10,000 | | 10,000 | | 10,000 | |
| DHS, Bioterrorism | 243,000 | | - | | - | |
| Total, other Federal Funds | 340,400 | | 91,000 | | 91,000 | |
| <u>Non-Federal Funds:</u> | | | | | | |
| Meat, Poultry and Egg Products Inspection | 127,266,967 | 31 | 133,212,000 | 29 | 132,900,000 | 29 |
| Accredited Labs | 297,000 | - | 245,000 | - | 275,000 | - |
| Trust Funds | 7,675,340 | 61 | 7,402,000 | 61 | 7,125,000 | 61 |
| Total, Non-Federal Funds | 135,239,307 | 92 | 140,859,000 | 90 | 140,300,000 | 90 |
| Total, Food Safety and Inspection Service | 1,017,114,172 | 9,276 | 1,071,977,000 | 9,515 | 1,093,630,000 | 9,515 |

FOOD SAFETY AND INSPECTION SERVICE

Permanent Positions by Grade and Staff Year Summary
2007 Actual and Estimated 2008 and 2009

| Grade | 2007 | | | 2008 | | | 2009 | | |
|---|---------|-------|-------|---------|-------|-------|---------|-------|-------|
| | Wash DC | Field | Total | Wash DC | Field | Total | Wash DC | Field | Total |
| Senior Executive Service | 27 | 2 | 29 | 27 | 2 | 29 | 27 | 2 | 29 |
| GS-15 | 60 | 27 | 87 | 61 | 27 | 88 | 61 | 27 | 88 |
| GS-14 | 156 | 90 | 246 | 159 | 92 | 251 | 159 | 92 | 251 |
| GS-13 | 250 | 381 | 631 | 254 | 388 | 642 | 254 | 388 | 642 |
| GS-12 | 103 | 1,048 | 1,151 | 105 | 1,066 | 1,171 | 105 | 1,066 | 1,171 |
| GS-11 | 27 | 146 | 173 | 27 | 149 | 176 | 27 | 149 | 176 |
| GS-10 | 2 | 359 | 361 | 2 | 365 | 367 | 2 | 365 | 367 |
| GS-9 | 44 | 2,029 | 2,073 | 45 | 2,065 | 2,110 | 45 | 2,065 | 2,110 |
| GS-8 | 13 | 1,022 | 1,035 | 13 | 1,040 | 1,053 | 13 | 1,040 | 1,053 |
| GS-7 | 44 | 3,029 | 3,073 | 45 | 3,082 | 3,127 | 45 | 3,082 | 3,127 |
| GS-6 | 12 | 39 | 51 | 12 | 40 | 52 | 12 | 40 | 52 |
| GS-5 | 7 | 387 | 394 | 7 | 394 | 401 | 7 | 394 | 401 |
| GS-4 | - | 43 | 43 | - | 44 | 44 | - | 44 | 44 |
| Other Graded Positions | 3 | 1 | 4 | 3 | 1 | 4 | 3 | 1 | 4 |
| Total Permanent Positions | 748 | 8,603 | 9,351 | 760 | 8,755 | 9,515 | 760 | 8,755 | 9,515 |
| Unfilled Positions end-of-year | 74 | 111 | 185 | - | - | - | - | - | - |
| Total Permanent Full-Time Employment, end-of-year | 674 | 8,492 | 9,166 | 760 | 8,755 | 9,515 | 760 | 8,755 | 9,515 |
| Staff Year Estimate | 730 | 8,546 | 9,276 | 760 | 8,755 | 9,515 | 760 | 8,755 | 9,515 |

MOTOR VEHICLE FLEET DATA

The size, composition and cost of agency motor vehicle fleet as of September 30, 2007 are as follows:

**Size Composition and Annual Cost
(in thousands of dollars)**

| Fiscal Year | Number of Vehicle by Type | | | | | | Total Number of Vehicles | Annual Operating Costs (\$ in thous) a/ | |
|------------------|---------------------------|-----------------------------|-----|----------------------|------------|-------|--------------------------|---|---------------------|
| | Sedans and Station Wagons | Light Trucks, SUVs and Vans | | Medium Duty Vehicles | Ambulances | Buses | | | Heavy Duty Vehicles |
| | | 4X2 | 4X4 | | | | | | |
| FY 2006 b/ | 1,383 | 33 | 1 | 3 | | | 1,420 | \$6,523 | |
| Change from 2006 | 32 | -12 | 11 | | | | 31 | 1,038 | |
| FY 2007 b/ | 1,415 | 21 | 12 | 3 | | | 1,451 | 7,561 | |
| Change from 2007 | 75 | 0 | 0 | 0 | | | 75 | 1,274 | |
| FY 2008 c/ | 1,490 | 21 | 12 | 3 | | | 1,526 | 8,835 | |
| Change from 2008 | 0 | 0 | 0 | 0 | | | 0 | 900 | |
| FY 2009 d/ | 1,490 | 21 | 12 | 3 | | | 1,526 | 9,735 | |

a/ Operating costs have increased due to the acquisition of Alternative Fuel Vehicles (AFVs), which cost more to lease. This is projected to continue. AFVs are mandated to replace gasoline vehicles 75% of the time in Metropolitan Statistical Areas.

b/ The 2007 figures are actual figures reported into FAST in November 2007. The difference in the 4X2 and 4X4 figures for FY 2006 was due to incorrect reporting last year. FSIS has run about the same amount of those vehicles over the past several years.

c/ The 2008 figures are projected with 75 new vehicles acquired and replacement of 389 vehicles. GSA will make the final determination on replacement.

d/ FSIS projects replacement of 577 vehicles in 2009 with no additional vehicles.

FOOD SAFETY AND INSPECTION SERVICE

The estimates include appropriation language for this item as follows (new language underscored; deleted matter enclosed in brackets):

Salaries and Expenses:

For necessary expenses to carry out services authorized by the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act, including, but not to exceed, \$50,000 for representation allowances and for expenses pursuant to section 8 of the Act approved August 3, 1956 (7 U.S.C. 1766), [\$930,120,000, of which no less than \$829,807,000 shall be available for Federal food safety inspection] \$951,946,000; and in addition, \$1,000,000 may be credited to this account from fees collected for the cost of laboratory accreditation as authorized by section 1327 of the Food, Agriculture, Conservation and Trade Act of 1990 (7 U.S.C. 138f): Provided, That no fewer than 83 full time equivalent positions above the fiscal year 2002 level shall be employed during fiscal year [2008] 2009 for purposes dedicated solely to inspections and enforcement related to the Humane Methods of Slaughter Act: [Provided further, That of the amount available under this heading, \$3,000,000 shall be obligated to maintain the Humane Animal Tracking System as part of the Public Health Data Communication Infrastructure System: Provided further, That not to exceed \$650,000 is for construction of a laboratory sample receiving facility:] Provided further, That this appropriation shall be available pursuant to law (7 U.S.C. 2250) for the alteration and repair of buildings and improvements, but the cost of altering any one building during the fiscal year shall not exceed 10 percent of the current replacement value of the building.

The first and second changes propose deletion of unnecessary language.

FOOD SAFETY AND INSPECTION SERVICE

SALARIES AND EXPENSES - CURRENT LAW

| | |
|--|--------------------|
| Appropriations Act, 2008 | \$930,120,000 |
| Budget Estimate, 2009 | <u>951,946,000</u> |
| Increase in Appropriation | <u>+21,826,000</u> |
| Adjustments in 2008: | |
| Appropriations Act, 2008..... | \$930,120,000 |
| Activities transferred to Departmental Administration | |
| Office of Ethics a/..... | <u>-378,000</u> |
| Adjusted base for 2008..... | 929,742,000 |
| Budget Estimate, 2009..... | <u>951,946,000</u> |
| Increase over adjusted 2008..... | <u>+22,204,000</u> |
| a/ Beginning with 2008, the Department will transfer and consolidate all Ethics activities under the Office of the Ethics Departmental Administration (DA). On a comparable basis the full annual cost of the activity is \$378,000. | |

FOOD SAFETY AND INSPECTION SERVICE

SUMMARY OF INCREASES AND DECREASES - CURRENT LAW

(On basis of adjusted appropriation)

| <u>Item of Change</u> | <u>2008 Estimated</u> | <u>Pay Costs</u> | <u>Program Changes</u> | <u>2009 Estimated</u> |
|--|---------------------------|--------------------|----------------------------|---------------------------|
| Federal Food | | | | |
| Safety & Inspection | \$831,152,000 | +22,017,000 | -2,639,000 | \$850,530,000 |
| State Food | | | | |
| Safety & Inspection | 63,421,000 | +1,282,000 | +1,000,000 | 65,703,000 |
| International Food | | | | |
| Safety & Inspection | 18,464,000 | +489,000 | -37,000 | 18,916,000 |
| Public Health Data | | | | |
| Communication Infrastructure System (PHDCIS) formerly FAIM. | 12,970,000 | - | - | 12,970,000 |
| Codex Alimentarius | 3,735,000 | +99,000 | -7,000 | 3,827,000 |
| Total Available | <u>929,742,000</u> | <u>+23,887,000</u> | <u>-1,683,000</u> | <u>951,946,000</u> |

FOOD SAFETY AND INSPECTION SERVICE
PROJECT STATEMENT - CURRENT LAW
(On basis of appropriation)

| | <u>2007 Actual</u> | | <u>2008 Estimated</u> | | Increase or Decrease | <u>2009 Estimated</u> | |
|---|--------------------|----------------|-----------------------|----------------|----------------------------|-----------------------|----------------|
| | Amount | Staff Years | Amount | Staff Years | | Amount | Staff Years |
| 1. Federal Food | | | | | | | |
| Safety & Inspection | \$789,856,710 | 9,004 | \$831,152,000 | 9,245 | +\$19,378,000 (1) | \$850,530,000 | 9,245 |
| 2. State Food | | | | | | | |
| Safety & Inspection | 61,716,474 | 29 | 63,421,000 | 29 | +2,282,000 | 65,703,000 | 29 |
| 3. International Food | | | | | | | |
| Safety & Inspection | 17,807,300 | 144 | 18,464,000 | 144 | +452,000 | 18,916,000 | 144 |
| 4. Public Health Data Communication Infrastructure System (PHDCIS) formerly FAIM..... | 14,904,243 | -- | 12,970,000 | -- | -- | 12,970,000 | -- |
| 5. Codex Alimentarius | 3,668,737 | 7 | 3,735,000 | 7 | +92,000 | 3,827,000 | 7 |
| Total Obligations..... | 887,953,464 | 9,184 | 929,742,000 | 9,425 | 22,204,000 | 951,946,000 | 9,425 |
| Unobligated balance lapsing | 2,730,536 | -- | -- | -- | -- | -- | -- |
| Total Available or Estimate | 890,684,000 | 9,184 | 929,742,000 | 9,425 | +22,204,000 | 951,946,000 | 9,425 |
| Transfer from Departmental Administration (DA) for Congressional Relations activities | -248,000 | -- | a/ | -- | | | |
| Transfer to Office of the Chief Financial Officer for Working Capital Fund activities.... | +1,700,000 | -- | -- | -- | | | |
| Transfer to DA for Ethics activities..... | -- | -- | +378,000 | -- | | | |
| Total, Appropriation | 892,136,000 | 9,184 | 930,120,000 | 9,425 | | | |

a/ Amount to be determined.

PROJECT STATEMENT - CURRENT LAW

(On basis of availability)

| | 2007 Actual | | 2008 Estimated | | Increase or Decrease | 2009 Estimated | |
|---|---------------|------------------------|----------------|------------------------|----------------------------|----------------|------------------------|
| | <u>Amount</u> | <u>Staff Years</u> | <u>Amount</u> | <u>Staff Years</u> | | <u>Amount</u> | <u>Staff Years</u> |
| 1. Federal Food | | | | | | | |
| Safety & Inspection | \$782,905,763 | 9,004 | \$820,000,000 | 9,245 | +\$30,473,000 (1) | \$850,473,000 | 9,245 |
| 2. State Food | | | | | | | |
| Safety & Inspection | 61,173,353 | 29 | 62,585,000 | 29 | +3,162,000 | 65,747,000 | 29 |
| 3. International Food | | | | | | | |
| Safety & Inspection | 17,650,591 | 144 | 18,220,000 | 144 | +707,000 | 18,927,000 | 144 |
| 4. Public Health Data Communication Infrastructure System (PHDCIS) formerly FAIM | 14,773,082 | -- | 12,970,000 | -- | -- | 12,970,000 | -- |
| 5. Codex Alimentarius | 3,636,451 | 7 | 3,686,000 | 7 | +143,000 | 3,829,000 | 7 |
| Total Obligations | 880,139,240 | 9,184 | 917,461,000 | 9,425 | +34,485,000 | 951,946,000 | 9,425 |
| Unobligated balance lapsing | 2,730,537 | -- | -- | -- | -- | -- | -- |
| Unobligated balance from recoveries of prior year | -1,192,662 | -- | -- | -- | -- | -- | -- |
| Unobligated balance forward from prior years | -3,274,147 | -- | +12,281,032 | -- | -12,281,032 | -- | -- |
| Unobligated balance forward to next year | 12,281,032 | -- | -- | -- | -- | -- | -- |
| Total Available or Estimate | 890,684,000 | 9,184 | 929,742,032 | 9,425 | +22,203,968 | 951,946,000 | 9,425 |
| Transfer from Departmental Administration (DA) for Congressional Relations activities | -248,000 | -- | a/ | -- | -- | -- | -- |
| Transfer to Office of the Chief Financial Officer for Working Capital Fund activities | +1,700,000 | -- | -- | -- | -- | -- | -- |
| Transfer to DA for Ethics activities | -- | -- | +378,000 | -- | -- | -- | -- |
| Total Appropriation | 892,136,000 | 9,184 | 930,120,032 | 9,425 | -- | -- | -- |

a/ Amount to be determined.

Justification of Increases and Decreases

The FY 2009 President's budget request totals \$951.946 million, an increase of \$22.204 million from the FY 2008 adjusted base appropriation of \$929.742 million. The FY 2009 budget includes the following:

(1) An increase of \$22,204,000 for the Food Safety and Inspection Program to maintain the highest standards for meat, poultry and egg inspection consisting of:

(a) An increase of \$22,605,000 to fund increased pay costs, including:

\$ 22,017,000 for Federal Food Safety and Inspection;
489,000 for International Food Safety and Inspection ; and
99,000 for Codex.

FSIS has a statutory mandate for continuous slaughter inspection and a daily, once-per-shift presence for processing inspection. Because of this, the agency must apply a high percentage of total resources towards the front-line staff. The increase for pay costs assumes a salary increase of 2.9 percent in January 2009. The permanent statute of continuous inspection of meat, poultry, and egg products is labor-intensive, thereby making its salary costs relatively inflexible. Salaries and benefits amount to approximately 80 percent of the overall budget of FSIS. It is difficult for the agency to absorb reductions and remain effective when 80 percent of its budget is required for staff costs. If the pay costs are not provided, FSIS will need to absorb these fixed costs within its appropriation. This will prevent the agency from fully staffing its meat, poultry and egg establishments, and will lead to an inability to meet its legal or public health mandates. FSIS still maintains hiring restrictions for all non-frontline positions following a hiring freeze for these positions that the agency implemented on December 1, 2005.

A GAO report titled "Addressing High Risks and Improving Performance and Accountability" made two key observations that support FSIS' request for increased funding for human capital in FY 2009:

- "Leading organizations understand that effectively managing employees, or human capital, is essential to achieving results. Only when the right people are on board and provided the training, tools, structures, incentives, and accountability to work effectively is organizational success possible." (page 14)
- "The cornerstone of efforts to implement performance-based management is the adoption of a results orientation. Many agencies continue to struggle to implement basic tenets of performance-based management called for by the Government Performance and Results Act. The uneven pace of progress across government is not surprising; agencies are in the early years of undertaking the changes that performance-based management entails." (page 2)

The first statement above emphasizes the continued need to invest in the agency's employees. If FSIS is able to maintain the dedicated staff on the frontline as well as the scientists, health professionals, and other professionals not on the frontline, the agency will achieve results and successfully reduce foodborne illness and death. The second statement speaks to how FSIS management must lead and manage the staffs with a focus on results orientation.

- (b) An increase of \$1,282,000 for State inspection program salary costs consisting of:

\$ 1,282,000 for State Food Safety and Inspection.

An increase of \$1,282,000 is necessary for salary costs in cooperating State meat and poultry inspection programs. States may enter into a cooperative agreement for meat inspection, poultry inspection, or both meat and poultry inspection if they meet and enforce requirements at least equal to those imposed under the FMIA (21 U.S.C. 641-645) and the PPIA, (21 U.S.C. 460). However, meat and poultry produced under State inspection is limited to only intrastate commerce. By statute, FSIS may reimburse the States up to 50 percent of the estimated cost of administering State inspection.

- (c) A decrease of \$2,683,000 for funding provided in the FY 2008 Budget for one extra workday.

FSIS will spend approximately \$2.7 million less in 2009 because there was one extra workday in FY 2008 compared to FY 2009.

- (d) An increase of \$1,000,000 to support Federal inspection responsibilities added due to the takeover of the New Mexico State program consisting of:

\$ 1,000,000 for Federal Food Safety and Inspection.

Under the FMIA (21 U.S.C. 601, et seq.) and PPIA (21 U.S.C. 451, et seq.), a State may administer meat and poultry inspection programs if it has developed and is effectively enforcing inspection requirements at least equal to those imposed under titles I and IV of the FMIA and sections 1-4, 6-10, and 12-22 of the PPIA. If States can no longer effectively enforce meat and poultry inspection requirements at least equal to the Federal requirements, they must be "designated" by the Secretary to receive Federal inspection (21 U.S.C. 661(c) & 454(c)).

The Governor of New Mexico sent a letter to the Secretary of the USDA on June 22, 2007, requesting the designation of New Mexico for purposes of allowing FSIS to conduct food safety inspections of meat and poultry products within the State of New Mexico. As a result, the Secretary designated the State of New Mexico under 21 U.S.C. 661(c) of the FMIA and 21 U.S.C. 454(c) of the PPIA in accordance with the final rule published in the Federal Register on July 13, 2007. On August 13, 2007, the provisions of titles I and IV of the FMIA and sections 1-4, 6-10, and 12-22 of the PPIA applied to operations and transactions involving meat and poultry products within the State of New Mexico, unless exempt under 21 U.S.C. 623 or 661(c)(2) of the FMIA or 21 U.S.C. 454(c)(2) or 464 of the PPIA.

Under the 1967 and 1968 FMIA, FSIS provides up to 50 percent of the cost and other support for the cooperative State programs. These funds provide for basic State inspection activities such as salaries and training. In addition to the funds that FSIS already provided for New Mexico's Meat and Poultry Inspection program in FY 2008, the agency requires an additional \$1.0 million to fully support inspection services within the State in FY 2009. Not funding this initiative will prevent FSIS from successfully taking over this State program and will leave a void and vulnerability in the Nation's food safety network.

FSIS PRESIDENT'S BUDGET FISCAL YEAR 2009
PROPOSED LEGISLATION

Program: User Fees for Licensing and Performance

Proposal: Beginning in FY 2009, FSIS proposes the collection of two user fees for licensing and performance. The licensing fee totals \$92 million based on the size of the operation. This fee includes a performance component so that those that perform better have a lower fee and those that perform poorly have a higher fee. The performance fee, for a total of \$4 million, is a flat fee to be charged to those plants that have sample failures that result in retesting, have recalls, or are linked to an outbreak. Collections from these fees will be used to reduce appropriation needs for FY 2010.

Rationale: The meat, poultry, and egg products inspection services for all regularly scheduled and approved shifts are paid for with appropriated Federal funds. The proposed legislation would transfer a portion of the cost of current and proposed mandatory, Federal inspection services to the industries that directly benefit from them, and will reduce Federal costs. Requiring establishments to pay an annual fee to cover a portion of FSIS' inspection costs creates a new concept and control mechanism for the agency and the industry. The goal for implementation of a user fee program would provide certain services to the regulated industry, and in return, cover a percentage of FSIS' cost of inspection-related services.

The agency also requests Congressional authorization to collect user fees for the costs of some identified services provided to industry beneficiaries. This fee will be assessed based on actual cost of the service provided to a particular establishment or based upon the average cost of a particular service. Under this performance-based approach, FSIS would charge establishments when poor performance triggers additional services to be performed by the agency. Thus, this option provides an incentive for establishments to maintain and implement sound food safety systems.

Goal: USDA Strategic Goal 4: Enhance Protection and Safety of the Nation's Agriculture and Food Supply.

Budget Impact
(\$ in millions)

| | FY 2009 | FY 2010 |
|------------------|---------|---------|
| Budget Authority | 0 | -\$96 |

FOOD SAFETY AND INSPECTION SERVICE
GEOGRAPHIC BREAKDOWN OF OBLIGATIONS AND STAFF YEARS
2007 Actual and Estimated 2008 and 2009

| | FY 2007 | | FY 2008 | | FY 2009 | |
|--------------------------------------|-------------|-----------|-------------|-----------|-------------|-----------|
| | Amount | Staff Yrs | Amount | Staff Yrs | Amount | Staff Yrs |
| Alabama | 30,701,733 | 419 | 32,159,676 | 430 | 32,914,328 | 430 |
| Alaska | 516,575 | 6 | 541,106 | 6 | 553,803 | 6 |
| Arizona | 2,342,851 | 23 | 2,454,107 | 24 | 2,511,695 | 24 |
| Arkansas | 40,170,269 | 579 | 42,077,847 | 594 | 43,065,237 | 594 |
| California | 37,196,440 | 523 | 38,962,799 | 536 | 39,877,092 | 536 |
| Colorado | 14,106,980 | 170 | 14,776,882 | 174 | 15,123,634 | 174 |
| Connecticut | 1,085,297 | 16 | 1,136,835 | 17 | 1,163,511 | 17 |
| Delaware | 7,960,577 | 115 | 8,338,603 | 118 | 8,534,275 | 118 |
| District of Columbia | 245,355,440 | 777 | 256,628,713 | 797 | 263,037,578 | 797 |
| Florida | 8,870,457 | 119 | 9,291,691 | 122 | 9,509,728 | 122 |
| Georgia | 48,566,501 | 707 | 50,872,794 | 726 | 52,066,565 | 726 |
| Hawaii | 1,828,983 | 26 | 1,915,837 | 27 | 1,960,793 | 27 |
| Idaho | 2,340,710 | 47 | 2,451,864 | 48 | 2,509,399 | 48 |
| Illinois | 24,984,575 | 218 | 26,171,025 | 224 | 26,785,149 | 224 |
| Indiana | 9,889,294 | 113 | 10,358,910 | 116 | 10,601,990 | 116 |
| Iowa | 28,928,021 | 386 | 30,301,736 | 396 | 31,012,790 | 396 |
| Kansas | 19,797,160 | 276 | 20,737,274 | 283 | 21,223,891 | 283 |
| Kentucky | 11,140,357 | 161 | 11,669,382 | 165 | 11,943,214 | 165 |
| Louisiana | 8,402,370 | 96 | 8,801,376 | 99 | 9,007,907 | 99 |
| Maine | 740,402 | 11 | 775,561 | 11 | 793,761 | 11 |
| Maryland | 10,096,098 | 240 | 10,575,535 | 246 | 10,823,698 | 246 |
| Massachusetts | 1,799,328 | 23 | 1,884,773 | 24 | 1,929,001 | 24 |
| Michigan | 7,983,890 | 109 | 8,363,024 | 112 | 8,559,269 | 112 |
| Minnesota | 19,957,972 | 310 | 20,905,722 | 317 | 21,396,292 | 317 |
| Mississippi | 23,725,477 | 333 | 24,852,136 | 342 | 25,435,311 | 342 |
| Missouri | 20,234,312 | 313 | 21,195,185 | 321 | 21,692,547 | 321 |
| Montana | 1,968,808 | 18 | 2,062,301 | 18 | 2,110,695 | 18 |
| Nebraska | 20,204,850 | 366 | 21,164,325 | 375 | 21,660,962 | 375 |
| Nevada | 443,241 | 9 | 464,289 | 10 | 475,184 | 10 |
| New Hampshire | 475,850 | 7 | 498,447 | 7 | 510,143 | 7 |
| New Jersey | 6,746,046 | 78 | 7,066,398 | 80 | 7,232,216 | 80 |
| New Mexico | 1,895,086 | 10 | 1,985,079 | 10 | 2,031,660 | 10 |
| New York | 15,566,795 | 178 | 16,306,021 | 182 | 16,688,654 | 182 |
| North Carolina | 33,337,803 | 410 | 34,920,927 | 420 | 35,740,374 | 420 |
| North Dakota | 1,789,323 | 19 | 1,874,293 | 20 | 1,918,275 | 20 |
| Ohio | 12,455,302 | 96 | 13,046,771 | 99 | 13,352,924 | 99 |
| Oklahoma | 9,014,364 | 107 | 9,442,432 | 109 | 9,664,006 | 109 |
| Oregon | 3,302,593 | 46 | 3,459,424 | 47 | 3,540,603 | 47 |
| Pennsylvania | 29,586,490 | 376 | 30,991,473 | 386 | 31,718,712 | 386 |
| Rhode Island | 618,704 | 9 | 648,085 | 10 | 663,293 | 10 |
| South Carolina | 10,572,775 | 122 | 11,074,848 | 125 | 11,334,728 | 125 |
| South Dakota | 4,408,872 | 47 | 4,618,238 | 48 | 4,726,608 | 48 |
| Tennessee | 11,483,134 | 148 | 12,028,438 | 152 | 12,310,694 | 152 |
| Texas | 45,503,491 | 526 | 47,664,331 | 540 | 48,782,812 | 540 |
| Utah | 4,128,263 | 40 | 4,324,303 | 41 | 4,425,776 | 41 |
| Vermont | 1,067,826 | 5 | 1,118,535 | 5 | 1,144,782 | 5 |
| Virginia | 12,653,773 | 194 | 13,254,666 | 199 | 13,565,698 | 199 |
| Washington | 7,799,862 | 104 | 8,170,257 | 106 | 8,361,979 | 106 |
| West Virginia | 2,635,431 | 24 | 2,760,581 | 25 | 2,825,360 | 25 |
| Wisconsin | 17,241,428 | 171 | 18,060,178 | 174 | 18,483,974 | 174 |
| Wyoming | 388,997 | - | 407,470 | - | 417,031 | - |
| Guam | 128,584 | 1 | 134,690 | 1 | 137,851 | 1 |
| Puerto Rico | 3,644,196 | 48 | 3,817,249 | 50 | 3,906,824 | 50 |
| Virgin Islands | 169,507 | 1 | 177,558 | 1 | 181,724 | 1 |
| Subtotal, Available or Estimate..... | 887,953,463 | | 929,742,000 | | 951,946,000 | |
| Unobligated Balance | +2,730,537 | | | | | |
| Total, Available or Estimate..... | 890,684,000 | 9,276 | 929,742,000 | 9,515 | 951,946,000 | 9,515 |

FOOD SAFETY AND INSPECTION SERVICE
 Classification by Objects
2007 Actual and Estimated 2008 and 2009

| Personnel Compensation: | <u>2007</u> | <u>2008</u> | <u>2009</u> |
|--|--------------|--------------|--------------|
| Washington, D. C. | \$68,662,434 | \$73,554,669 | \$75,695,000 |
| Field | 442,070,567 | 473,568,331 | 487,347,000 |
| 11 Total personnel compensation | 510,733,001 | 547,123,000 | 563,042,000 |
| 12 Personnel benefits | 170,180,044 | 179,651,000 | 184,878,000 |
| 13 Benefits for former personnel | 1,004,980 | 1,978,000 | 2,036,000 |
| Total pers. comp. & benefits | 681,918,025 | 728,752,000 | 749,956,000 |
| Other Objects: | | | |
| 21 Travel | 33,154,918 | 34,000,000 | 33,531,000 |
| 22 Transportation of things | 3,472,921 | 4,773,000 | 4,773,000 |
| 23.1 Rent payments to GSA | 959,990 | 1,122,000 | 1,122,000 |
| 23.2 Rental payments to others | 985,654 | 800,000 | 800,000 |
| 23.3 Communications, utilities and miscellaneous charges | 9,684,714 | 10,296,000 | 10,296,000 |
| 24 Printing and reproduction | 1,478,049 | 1,200,000 | 1,700,000 |
| 25.1 Advisory and assistance services | 4,655,544 | 5,100,000 | 5,150,000 |
| 25.2 Other services | 26,910,342 | 28,410,000 | 28,245,000 |
| 25.3 Other purchases of goods and services from Government accounts | 34,840,459 | 37,700,000 | 38,200,000 |
| 25.4 Operation and maintenance of facilities | 2,460,914 | 2,380,000 | 1,480,000 |
| 25.7 Operation and maintenance of equipment | 1,436,731 | 1,769,000 | 1,769,000 |
| 26 Supplies and materials | 10,806,249 | 10,800,000 | 11,200,000 |
| 31 Equipment | 19,464,165 | 15,196,000 | 15,090,000 |
| 41 Grants, subsidies and contributions | 47,484,030 | 46,820,000 | 47,820,000 |
| 42 Insurance claims and indemnities | 338,938 | 560,000 | 750,000 |
| 43 Interest and dividends | 89,045 | 69,000 | 69,000 |
| 44 Refunds | -1,448 | -5,000 | -5,000 |
| Total other objects | 198,221,215 | 200,990,000 | 201,990,000 |
| Total direct obligations | 880,139,240 | 929,742,000 | 951,946,000 |
| Position Data: | | | |
| Average Salary, ES positions | \$158,198 | \$161,837 | \$165,721 |
| Average Salary, GS positions | \$53,612 | \$54,791 | \$56,435 |
| Average Grade, GS positions | 9.0 | 9.0 | 9.0 |

Food Safety and Inspection Service Status of Program

The Food Safety and Inspection Service (FSIS) is the public health regulatory agency within USDA responsible for ensuring that the Nation's commercial supply of meat, poultry, and processed egg products is safe, wholesome, and accurately labeled and packaged. To carry out this mandate, FSIS has 9,500 employees, including approximately 7,800 inspection program personnel located in over 6,200 regulated establishments that come under the aegis of Federal inspection.

While the United States can boast an exceptional food safety system, that system must be adaptable, yielding to the ever-changing realities of food safety and public health. Armed with a recent Office of Inspector General (OIG) audit with 35 recommendations (eight of which related to risk-based inspection), FSIS is taking time to evaluate and strengthen its systems and is using the results of this audit to better focus its efforts. While we cannot claim victory over the pathogens that cause foodborne illness, we are confident that the progress being made is attributable to the work of FSIS in concert with its Federal, State and local food safety partners--partners who share the common goal to combat foodborne illness.

Many of the recommendations in the OIG report were initiatives that were already underway at FSIS. As a result, the OIG agreed that our responses addressed its concerns and now we are on the precipice of a dynamic effort to enhance the agency's public health data infrastructure, combat foodborne illness, continue investing in our workforce, and strengthening outreach, but more work must be done to implement the OIG's recommendations and to further strengthen our public health system.

Public Health Data Infrastructure: Today, FSIS must anticipate and respond to food safety and defense challenges quickly. Consistent with the OIG recommendations, the agency is building the Public Health Information System, which will enable it to collect, analyze and respond to necessary data quickly. To accomplish this goal, that infrastructure must establish applications that use leading business technologies to effectively mine and analyze inspection, surveillance and investigative data; predict hazards and vulnerabilities; communicate or report analysis results; and target resources to prevent or mitigate risk. These objectives will be accomplished by providing a single source for mission-critical data reporting, establishing a common service for authentication and authorization, utilizing predictive models to analyze real-time data, and delivering critical reports to agency inspection program personnel and managers.

Efforts to Combat Foodborne Illness: In February 2006, FSIS announced a *Salmonella* initiative to reduce the presence of *Salmonella* in raw meat and poultry products. The initiative concentrated resources at establishments with higher levels of *Salmonella* and changed the reporting and utilization of FSIS *Salmonella* verification test results. FSIS provides the results of its *Salmonella* performance standard testing to establishments as soon as the results become available on a sample-by-sample basis, enabling establishments to more readily identify and respond to needed process control in the slaughter-dressing operation.

Prior to June 2006, FSIS reported the percent-positive findings of *Salmonella* on raw product tested, similar to the measurement of *Listeria monocytogenes* (*Lm*) and *E. coli* O157:H7. However, as of June 2006, FSIS no longer compares the percent positives from one year to the next due to a change in how the establishments are selected for testing. FSIS is now employing a "category" system to measure establishments' performance. FSIS compares how many establishments are in "Category 1" from one quarter to the next and from one year to the next. Category 1 represents establishments that have achieved 50 percent or less of the performance standard or baseline guidance, for two consecutive FSIS test sets. Category 2 represents establishments that have achieved greater than 50 percent on at least one of the two most recent FSIS test sets without exceeding the performance standard or baseline guidance. Category 3 represents establishments that have exceeded the performance standard or baseline guidance on either or both of the two more recent FSIS test sets. For example, for broiler slaughter establishments, the

performance standard is constructed such that the standard is met if there are 13 or fewer positive samples in 51 daily tests. Consequently, a Category 1 establishment would have six or fewer positive results in the two most recent 51 sample sets. As of September 30, 2007, for broiler slaughter establishments, the percentage of establishments in Category 1 was 73 percent. This percentage represents a significant accomplishment from the first quarter of 2006 where 35.5 percent of broiler slaughter establishments qualified as Category 1 establishments. For turkey slaughter establishments, FSIS just began a routine testing program in the summer of 2007. Thus, there is no comparison from 2006 of the progress made by the turkey slaughter establishments similar to that made for broiler slaughter establishments. However, as of September 30, 2007, 84 percent of turkey slaughter establishments qualified as Category 1.

As more establishments reach Category 1 status, fewer people will be exposed to *Salmonella* from raw classes of product regulated by FSIS. Consequently, as more establishments gain greater control of this pathogen, the likelihood of achieving the Healthy People 2010 goal of halving the number of people per 100,000 becoming infected with *Salmonella* from all food sources, including meat and poultry products, is more likely to result. FSIS set a goal of having 90 percent of establishments achieve Category 1 status by 2010. By then, FSIS will have completed one or more new baseline studies. The results of these new baselines would be to establish new performance standards or baseline guidance and to re-set Category 1, Category 2, and Category 3 criteria.

FSIS conducts regulatory sampling of Ready-To-Eat (RTE) products for the presence of *Lm*, known to be a substantial cause of foodborne illness. *Lm* is the best indicator of sanitary operations for the RTE processing environment at retail. Percent positives indicate the finding of *Lm* in the samples. Therefore, higher percent-positives is an indication of higher *Lm* in the food supply regulated by FSIS.

In fiscal year (FY) 2007, the overall percent-positive rate for *Listeria* was 0.38 percent; this is lower than the rate for FY 2006, which was 0.60 percent, and was significantly under the target level of 0.65 percent for the year. The year-end results are nearly 42 percent better than the targeted level.

In the wake of an increase in the number of *E. coli* O157:H7-positive samples collected in June by FSIS, and an increase in recalls and illnesses associated with this pathogen, FSIS implemented several risk management initiatives. This strategy is emblematic of FSIS taking into account a broader, more complete range of evidence when evaluating whether to seek a recall or take regulatory action. It is also indicative of FSIS' commitment to building upon its science- and risk-based activities to enhance public health protection and maintain consumer confidence in the safety of the Nation's food supply.

In July 2007, after an unusual number of *E. coli* O157:H7-positive samples in the preceding month, FSIS substantially increased the number of raw ground beef samples scheduled in July (the actual number increased from 1,100 to 1,943 – an increase of 77 percent). In addition to testing ground beef product, FSIS also began trim testing in March 2007, not waiting for final analysis of the baseline. By testing earlier in the production chain to identify contaminated beef trim intended for ground beef, FSIS prevents this source from contaminating the ground beef available to consumers. In November 2007, FSIS completed a checklist verifying presence or lack of *E. coli* O157:H7 controls in approximately 1,500 beef suppliers and production establishments.

In FY 2007, FSIS set a performance standard for the percentage of *E. coli* O157:H7-positive test results in raw ground beef products at 0.20 percent. At the end of the fiscal year, the percentage of *E. coli* O157:H7-positive test results in raw ground beef products was at 0.20 percent, up from FY 2006 when the prevalence of *E. coli* O157:H7 in ground beef was at 0.17 percent. As a result, the performance standard was met.

During FY 2007, FSIS collaborated with 48 local and State health departments, the Centers for Disease Control and Prevention (CDC), the Food and Drug Administration (FDA), and the USDA's Food and Nutrition Service to investigate reports of 72 foodborne disease clusters (including five that started in FY 2006) involving 2,210 ill people. Investigators found 32 outbreaks impacting 347 individuals to be

attributed to, or presumptively attributed to, FSIS-regulated products. Eleven voluntary FSIS recalls and one public health alert were associated with the investigations. In the remaining investigations of attributable outbreaks, FSIS determined there was insufficient evidence to support regulatory action by the agency.

Investing in our Workforce: FSIS employees are its greatest asset and we are only as strong as our committed workforce. When FSIS received its final appropriation from Congress in February 2007, FSIS had already begun an aggressive effort to hire a significant number of new inspectors and reduce vacancy rates. By the end of September 2007, FSIS hired more than 600 new in-plant personnel and achieved a net gain of approximately 160 in-plant positions filled for FY 2007. FSIS has pioneered the aggressive use of existing and new staffing authorities to fill mission-critical positions, especially for in-plant and frontline positions, where 85 percent of FSIS employees are located.

A comprehensive human capital strategy is being developed to improve hiring and retention efforts, better match resources to needs, and to develop new skills sets needed by the workforce. On December 4, the agency received one of six 2007 Presidential Quality Award for Management Excellence for its dedication, hard work, and outstanding leadership in advancing the President's Management Agenda through the strategic management of human capital. This year, FSIS received one of six awards given to Federal agencies for excellence in quality and productivity.

Outreach to Agency Stakeholders: FSIS is only as effective as the communications systems that it has in place and uses a variety of methods to reach a diverse audience. These include news releases, Web site updates, and the production of numerous publications. Beginning in FY 2006, FSIS started a successful outreach campaign to the owners and operators of small and very small plants. FSIS conducted 36 regulatory education sessions which were attended by nearly 900 participants in 2007. FSIS Enforcement, Investigation and Analysis Officers (EIAO) conducted over 1,200 outreach visits to small and very small establishments to explain the purpose and process the agency uses when conducting food safety assessments and offer resources to plant owners and operators to help them prepare for an assessment. FSIS also developed and mailed more than 10,000 food safety resource materials with guidance to more than 7,500 plant owners and operators, and State partners on three separate occasions. Additionally, there were 20,000 pieces of additional special mailings which included model food defense plans to further help small and very small plants.

PUBLIC HEALTH DATA INFRASTRUCTURE

Protecting public health in this day and time means being able to make necessary decisions based on real-time data in times of food safety and defense emergencies. FSIS must be able to access its own data, as well as data from all of its partners, nationally and internationally, through Web-based business intelligence tools that analyze and display the data in terms of performance measures and projected outcomes. Using technology to assist the agency in identifying problems and predicting possible outcomes will enable it to act on the information with a more targeted and effective response. This system must be secure and have full back-up and failover sites that can come online automatically should all or a part of the system be overloaded or fail. By using all of the data and tools available, these systems can be used to analyze and provide food safety and defense information quicker and more comprehensively than humans alone.

Better Use of Technology to Collect, Analyze, and Respond to Data

Public Health Information System (PHIS): Work on PHIS was initiated during September 2007. It is a computerized system designed to improve the agency's ability to protect public health and food security. The new system will capture data on the findings of FSIS inspection program personnel as they perform their daily tasks, which includes import and export tasks. The PHIS will be built using leading-edge technology, and will move the agency to Web-based applications to take full advantage of improved

broadband capabilities and near real-time data collection and reporting. This modern design will provide the agency with increased flexibility to meet current needs. Additionally, it will provide the ability to adapt as requirements change and evolve. On a parallel track, the agency is developing an in-commerce system for its field investigators to be integrated with PHIS to achieve food safety and food defense objectives outside the plant. Better use of technology will improve the agency's ability to collect and analyze data and predict likely outcomes, allowing FSIS to better protect public health.

The development of PHIS is a coordinated effort throughout the FSIS program offices and will be developed based on agency business processes and policies. It will use agency data streams, including humane handling information, as well as data from the agency's domestic and international partners. Agency analysts will spend more time analyzing the data, trends and automated model predictions instead of manually collecting and combining data and looking for data patterns.

PHIS Domestic Inspection Module: The Domestic Inspection Module will collect and report information for in-plant inspector activity, replacing the current Performance-Based Inspection System. It will include the capability to capture and report information on food safety assessments (a function not currently automated), support laboratory sample scheduling, and interact with external data sources. The Domestic Inspection Module in PHIS will allow users to enter data securely and pull information into our systems from the inspection force as well as from other internal and external sources. The current rollout of broadband connectivity is key to the more rapid transmission of data for agency analysis.

PHIS Import Module: The new Import Module will enhance the agency's ability to protect the public from illegal or unhealthful imported product before it enters commerce. This module will replace the existing Automated Import Inspection System (AIIS) and integrate import inspection data with import alert tracking data when suspect imported products are found in domestic commerce. The module will receive electronic health certificates from our top three trading partners and will provide advance notice and foreign government verification of U.S.-destined product. It will integrate with the Customs and Border Protection's (CBP) International Trade Data System to help address agency vulnerabilities regarding imported products and allow FSIS to comply with the "SAFE Port Act of 2006." This increased functionality regarding imported foods will bolster the agency's ability to protect the Nation from external threats to food safety and improve food defense. The Import Module in PHIS will allow users to use any agency computer to enter data securely over the Internet and pull information into our systems from the inspection force as well as from other internal and external sources for more rapid analysis and response. The current rollout of broadband connectivity is key to the more rapid transmission of data for agency analysis.

PHIS Export Certification Module: Currently, export information is collected through printed and handwritten forms. There is no current automated system that collects this information to optimally protect public health and support food defense. The system is currently a manual process and was slated to become an enhancement to the AIIS and be labeled the Automated Export-Import Inspection System. The Export Certification Module will automate the agency's manual processes, allowing meat, poultry, and egg processing establishments to electronically apply for export authorization. This module will support the issuance of electronic health certificates for the agency's top three trading partners. FSIS will be able to print country-specific health certificates, and foreign governments will be able to confirm the validity of U.S.-issued health certificates. The module will also allow exporters to electronically pay fees. This module will facilitate exportation of U.S. meat, poultry, and processed egg products by streamlining and automating the process U.S. industry uses to export, while protecting export markets by helping ensure that foreign regulatory requirements are met.

PHIS Predictive Analytics Module: As a public health regulatory agency, it is essential that FSIS identify potential food safety and food defense threats to the public's health as early as possible to avoid or limit illnesses and deaths. The Predictive Analytics Module will help the agency identify trends, patterns, and anomalies in data, including vulnerabilities in food safety systems and outbreak data. It will include the use

of automated self-learning algorithms that analyze the data and create models to detect patterns in disparate data and model likely scenarios to assist the agency to more efficiently and effectively protect public health and influence proposed agency science-based policies. The development of the PHIS Predictive Analytics Module is coordinated with a focus on the analysis and use of data at FSIS as well as from other external data sources to protect public health. Other benefits of this module are the ability to: formalize procedures and processes for analyzing agency data into its Notices and Directives; improve systems that collect, manage and store the agency's information; and focus on the analysis and interpretation of the available information to assist FSIS in more rapidly identifying potential food safety risks or breakdowns and better arm the agency for the protection of public health.

Data Warehouse Enhancement: The agency's data warehouse was improved with additional sources of data, including inspection, laboratory, and management controls, in order to consolidate stand-alone transactional data systems into a single source of data and information for historical and statistical reporting. Consolidating the transactional application data reduces time spent using and maintaining different systems for data aggregation and reporting, and helps to ensure data reliability, consistency and traceability.

FSIS Data Coordination: Sound science, based on valid and high-quality data, is essential to protect the food supply and to achieve FSIS' public health mission. Therefore, the use of data in FSIS' actions needs to be transparent, consistent, and appropriate. With that in mind, FSIS has a new focus on data and data analysis within the agency. In addition to updating and upgrading its data processing systems, two new groups have been formed in the agency to ensure that it is analyzing its data in a coordinated and efficient manner. The two groups are the Data Analysis and Integration Group (DAIG) and the Data Coordination Committee (DCC). The DAIG consists of a staff dedicated to working with all program areas on data analysis issues to ensure data analyses are consistent and of high-quality; ensure data analyses are relevant to program offices' business processes and the agency mission; provide assistance in data analysis; and provide a new level of sophistication for data analysis. The DCC is comprised of senior level staff from each of FSIS' program areas who coordinate data-related activities within the agency and who act as liaisons between the DAIG and their program areas.

The DAIG has developed information sheets to describe the data streams within the agency. The sheets provide detailed information on the data streams, including how the information is collected, its limitations, the reports generated from the data, and the audience for dissemination of those reports. The DAIG has also developed a summary table – the FSIS Data Analysis and Reports Project Matrix – of all data analysis and reports that are being conducted by the agency. This documentation of the agency's data and the analysis and reports being conducted or developed by the agency provide a clearer picture of what data are available and what is currently being done with the data to avoid redundancies.

More Rapid and Efficient Communication of Data to Protect Public Health: FSIS began replacing dial-up computer connections with dedicated Internet access to ensure that inspection program personnel, located in nearly all slaughter establishments, are linked to a fully integrated, real-time data communications infrastructure. Real-time access to data is more vital if all agency personnel are going to collect, analyze, and respond on an ongoing basis. Inspection program personnel will be able to focus more of their time on inspection activities with broadband connectivity. This is necessary for our inspection program personnel and others to do their jobs properly and effectively and to react more rapidly in a crisis to better protect public health and save lives. FSIS is 97 percent complete towards its goal for broadband connections. The agency achieved its goal of 2,300 connections by December 31, 2007.

AssuranceNet: AssuranceNet (ANet) is the agency's state-of-the-art Web-based reporting system for management controls and performance measures. The system allows FSIS managers to monitor activities, identify problem areas, and initiate corrective action. There are three phases to ANet. Phase 1 focused on six control activities to support in-plant inspection activities including ante-mortem and post-mortem inspection, residue monitoring, employee supervision, humane handling, and a reporting feature to capture,

if needed, the in-plant illness rates and industry down time related to pandemic influenza. Phase 2 focused on incorporating management controls and performance measures for import inspection and employee supervision. Phase 3 is currently under development and consists of building an In-Commerce system and incorporating Stellant, a case management tool for reporting of compliance and enforcement data. The case management tool will build and track cases for the administrative enforcement report and criminal cases.

Surveillance and Inspection Activities

Consumer Complaint Monitoring System (CCMS): CCMS is a national surveillance system that records, analyzes, and tracks consumer complaints to identify possible food hazards and terrorist attacks on the food supply. In FY 2007, CCMS recorded 1,125 consumer complaints with approximately 70 resulting in further investigation. Currently, complaints come to the district or the USDA Meat and Poultry Hotline and are entered into CCMS by FSIS personnel. In addition to direct input from consumers, CCMS also receives complaints from the National School Lunch Program, FDA, or through State and local departments of health and agriculture. This aids in getting more attribution data for the agency. The system allows complaints to be triaged and analyzed in a timely fashion, allowing for a rapid response.

Review of State Meat and Poultry Inspection (MPI) Programs: The comprehensive State review process consists of a two-part in-depth review for determining whether State MPI Programs meet mandated "at least equal to" requirements. The two parts consist of: (1) an annual review of the State self-assessment submission, and (2) a tri-annual on-site review to verify the accuracy and implementation of the State's self-assessment submissions. At the start of FY 2007, there were 28 cooperative State MPI Programs. During the review process, the New Mexico State MPI Program was designated to receive Federal inspection at the request of State representatives. FSIS assumed responsibility for the New Mexico State MPI Program in FY 2007. In FY 2008, FSIS plans to conduct on-site reviews of 12 State MPI Programs which include Alabama, Delaware, Georgia, Illinois, Indiana, Minnesota, North Dakota, Ohio, South Dakota, Utah, Vermont, and Wyoming.

Melamine Risk Assessment: In response to finding that pet food contaminated by melamine and melamine-related compounds had been used as feed for hogs and chickens, FSIS, in conjunction with the FDA, conducted a risk assessment to evaluate whether consumption of meat products from those animals that ate melamine-contaminated feed posed a public health threat. The risk assessment document, which includes a hazard analysis, a summary of the available data on possible exposures, and estimates of the potential impacts on human foods fed the contaminated feed, was completed and posted on both the FDA and FSIS Web site. In addition, on May 30, 2007, FSIS issued a *Federal Register* document that articulated the decision making process used by FSIS to determine that there was no human health safety concern with hogs and chickens that may have consumed pet food scraps contaminated with melamine and melamine-related compounds.

In-Commerce Activities: FSIS performs a key role in addressing the complex public health and food defense issues associated with the handling of meat, poultry, and processed egg products in-commerce, i.e., outside of Federally inspected establishments. Their responsibilities include surveillance of the transportation, storage and distribution of inspected products for intentional and some non-intentional chemical, biological, and physical abuse of inspected products; conduct investigations to detect, prosecute, and deter criminal violations; and perform food defense activities including assessment and emergency response. These in-commerce activities include surveillance review activities which investigators conducted at approximately 11,841 in-commerce locations. These activities focused on verifying that meat, poultry, and processed egg products that were transported, distributed, and stored in-commerce were safe, secure, and accurately labeled. Investigators documented 730 criminal violations of the Federal Meat Inspection Act, Poultry Products Inspection Act, and Egg Products Inspection Act. Additionally, investigators detained approximately 16 million pounds of adulterated or mislabeled products, initiated 13 import violations, documented 42 cases in which importers failed to present product for re-inspection,

investigated 34 fraudulent export certificates, and performed 40 surveillance activities at 17 off-site locations for verification of sampling of condemned carcass testing for BSE.

Surveillance Activities: Investigators conducted surveillance activities at approximately 11,841 in-commerce locations. These activities focused upon verifying that meat, poultry, and processed egg products that were transported, distributed, and stored in-commerce were safe, secure, and properly labeled.

Comprehensive Management Control System: FSIS continues to strengthen its system of agency-wide management controls which highlights standards and organizational responsibilities for the accountable and efficient use of resources. In FY 2007, FSIS completed an assessment of its management controls for key processes in each program area as well as update its standard operating procedures. FSIS tested and documented the effectiveness of the agency's financial processes. In addition, it has begun to assess program area management controls. Protocols were standardized to systematically assess, verify, and test management controls agency-wide. The audits test the effectiveness of program areas' management controls and verify that they are achieving program objectives.

Responding to Security Concerns to Keep the Food Supply Safe and Secure

FSIS, in accordance with Homeland Security Presidential Directives 3, 5, 7, and 9, and the Public Health Security and Bioterrorism Preparedness and Response Act of 2002 (P.L. 107-188), is working to ensure it is prepared to prevent, respond, and/or recover from large-scale food emergencies and intentional contamination.

Food Emergency Response Network (FERN): FERN consists of Federal, State, and local governmental laboratories responsible for protecting citizens and the American food supply from intentional biological, chemical, and radiological terrorism. The goal of the FERN is to (1) have a robust food testing laboratory network with the surge capacity capable of collecting data in order to respond to an event involving the intentional or accidental contamination of the food supply or even a hoax, (2) maintain U.S. agricultural and industrial economic stability by rapid identification if an event occurs, and (3) ensure/restore consumer confidence in the safety of the Nation's food supply by the rapid response the Network would allow.

While FSIS' initial goal was to have 100 FERN laboratories participate in what is known as the FSIS Microbiology Cooperative Agreement Program, the agency developed plans in FY 2006 to restructure FERN. In this new approach, FSIS will limit labs participating in the program to a total of 25 FERN labs that will perform microbiological testing for the country.

The 25 FERN labs will provide national coverage, by region, with the expertise needed to meet the overall mission of FERN. All 25 labs will be capable of providing screening microbial tests and results for the 10 priority threat agents in all food matrices. Approximately 15 of these 25 labs nationwide would be funded as Regional Reference Labs. In addition to the screening capacity, these Regional Reference Labs will also serve as technical transfer labs, allowing for the sharing knowledge and expertise. If necessary, these labs will conduct specific projects, as needed. All 25 FERN labs will be funded to participate in screening projects, method validation studies, and field trials of new methods for other threat agents. Once completely funded, the public health infrastructure will be better prepared to respond to a contaminated food supply.

Homeland Security-Related Food Defense Surveillance: Homeland Security Presidential Directive 3 established a threat advisory system to effectively communicate the level of risk of a terrorist attack to the American people. It prescribes that agencies develop appropriate "protective measures" in response to each of the 5 threat levels established. FSIS developed and implemented the 5420 series of directives for each of the 8 program areas to establish such protective measures. The agency has revised one of the directives (5420.1) and is in the process of revising three more. The measures include active surveillance through a

series of food defense verification procedures performed daily in all FSIS-regulated facilities, including import inspection facilities and in-distribution facilities at certain frequencies based on the threat level to identify potential weaknesses in food defense systems of meat, poultry, and egg processing operations. In FY 2007, FSIS conducted approximately 1.4 million food defense verification procedures in approximately 5,693 FSIS-regulated facilities and 1,311 State-inspected facilities.

Homeland Security-Related Food Defense Vulnerability Assessments: In FY 2007, FSIS conducted eight vulnerability assessments of meat, poultry, and egg processing systems to provide a risk-based approach to preventing an intentional attack on the food supply. Through vulnerability assessments, FSIS identified food products at greater risk of attack, prioritized the points in the processing systems where adulteration could occur, and identified threat agents that are more likely to be used to conduct a successful attack. In addition, the collaborative nature of the assessments established or strengthened partnerships with Federal, State, and local governments, law enforcement, consumer groups, and food industry partners.

Food Defense Table Top Exercises: In order to better respond to an intentional attack or a large-scale food safety emergency involving meat, poultry, and processed egg products, FSIS conducts food defense table top exercises. These table top exercises offer FSIS the opportunity to test and validate standard operating procedures and directives for responding to non-routine incidents. These exercises also provide the framework for Federal, State, and local government agencies, tribal entities, the food industry, and consumer groups to work together to detect, respond to, and recover from a non-routine incident involving the food supply. Last year, one human pandemic exercise and three food defense exercises were conducted in three districts for a total of eight for FY 2007. By the end of FY 2008, the agency expects to have conducted food defense table top assessments in all 15 districts.

Preparation of Continuity of Operations (COOP) Plan for Emergency Relocation Facilities: During FY 2007, FSIS ensured that emergency location facilities had the necessary documents and equipment to support FSIS' essential functions for up to 30 days. Key agency COOP personnel assigned to these essential functions were kept apprised of their roles and responsibilities in the event of an emergency relocation. Procedures for relocation, as described in the agency's supplements to the USDA Headquarters COOP, were monitored and modified to ensure readiness. In May 2007, FSIS participated in "Operation Pinnacle," a Department exercise designed to test COOP readiness in cases where there is an extensive attack on the Washington, DC, area and other areas in the United States.

Ensuring the Security of Food Entering the United States

Import Control Activities: FSIS establishes the initial equivalence of the meat, poultry, or processed egg inspection system of a country wishing to export to the United States. It then verifies continuing equivalence of the foreign system through annual audits and re-inspection of foreign meat, poultry, or processed egg products imported into the United States; 33 countries have achieved equivalence.

Equivalence Determinations: Each year, FSIS engages in three types of foreign inspection systems equivalence evaluations: (1) initial equivalence determinations, (2) individual sanitary measure determinations, and (3) ongoing verification and enforcement actions. Equivalence is the foundation for our system of imports. It recognizes that an exporting country can provide "at least equal to" or equivalent level of sanitary protection, even though the measures employed to achieve this protection may be different from the measures applied in the United States. Initial equivalence determinations are conducted to determine whether a foreign food regulatory system is equivalent to that of the U.S. inspection system in the case of a country that is not presently eligible to export meat, poultry, or processed egg products to the United States. In FY 2007, FSIS determined that Chile will be allowed to export poultry and cooked poultry products processed in certified establishments within Chile to the United States effective December 3, 2007.

Audits of Foreign Inspection Systems: As part of the ongoing equivalence process, FSIS must determine whether foreign countries' inspection systems are maintaining equivalence and in cases where these countries fail to meet U.S. requirements, initiate additional actions. FSIS conducts annual on-site audits to determine whether a country is maintaining an equivalent inspection system or whether further measures are warranted to protect U.S. public health. During FY 2007, FSIS conducted on-site audits of all 33 countries determined to be equivalent, encompassing 145 establishments, 12 residue laboratories, 28 microbiology laboratories, and 97 foreign inspection offices.

Import Inspection Activities at Port-of-Entry: FSIS is responsible for re-inspection of all shipments of meat, poultry, and processed egg products, with a few exceptions, exported to the United States from eligible foreign countries. Of the total of imported shipments presented for re-inspection, 10 percent are randomly assigned a more intense physical examination. Import inspectors conduct a physical examination based on random samples selected from that shipment (product examination, other types of inspection (TOI), such as net weight, condition of container (COC) or incubation). In addition, 5 percent of the total of imported shipments are also tested for chemical residues and microbiological pathogens. Shipments that are selected for chemical residue and microbiological pathogen sampling come from the same pool as those that are subject to the more intense physical examination. Eligible product presented for re-inspection may be rejected. Reasons why a shipment is rejected include: transportation damage, missing or completely illegible shipping marks, failed physical inspection or laboratory analysis at port-of-entry.

If a shipment fails inspection, the non-compliant product is refused entry and under an automated system, the rate of inspection for the exporting country is intensified to ensure future product compliance. There are five reasons why a shipment may be refused entry: (1) the foreign country is not eligible; (2) the foreign establishment is not listed as eligible; (3) the Animal and Plant Health Inspection Service (APHIS) has placed animal disease restrictions on the country; (4) the product presented for re-inspection is not eligible; and (5) the use of duplicate shipping marks on a lot.

FSIS has the discretion to increase the level of sampling for a (1) specific product and (2) country and/or foreign establishment due to cause other than port-of-entry failures (i.e. problems associated with on-site audits, foreign inspection service delays in responding to program changes, biosecurity alert, etc.)

| MEAT AND POULTRY PRESENTED, RE-INSPECTED, AND REFUSED ENTRY | | | | | | | |
|---|--------------------|------------------|----------------------|--|-------------------|-------------------|--|
| Fiscal Year | Presented (pounds) | Refused (pounds) | Reinspected (pounds) | Number of Inspection Assignments Performed | Accepted (pounds) | Rejected (pounds) | Combined Rejected and Refused (pounds) |
| 2007 | 3,896,425,509 | 149,173 | 433,569,934 | 49,465 | 3,887,151,789 | 9,124,547 | 9,273,720 |

The amount of meat and poultry product presented annually has remained stable at 4 billion pounds over the last 5 years, and the rejection for meat and poultry products has remained stable at approximately .2-.3 percent. Processed egg products that were presented and re-inspected by FSIS during FY 2007 totaled 20,497,148 pounds. No processed egg products were refused entry.

The 21 FSIS Import Surveillance Liaison Officers (ISLOs) are primarily tasked with surveillance efforts at the port of entry for imported meat, poultry, and processed egg products. The day-to-day efforts of the ISLOs have resulted in significant increases in the amount of ineligible and illegal product being caught.

The ISLOs coordinate with other government agencies including CBP, APHIS, FDA, the National Fish and Wildlife Service, as well as importers and brokers at U.S. ports of entry. These activities are reported through Import Alerts which is entered in the Import Alert Database. An import alert is a notice, issued by FSIS and distributed to other government agencies, as appropriate, for products that did not enter legally through an Import House. It does not apply to adulterated products, but rather to products that are ineligible, smuggled or fail to present for import re-inspection.

| IMPORT ALERT SHIPMENTS | | | |
|------------------------|---------------------|---------------------|-----------------------|
| | Number of Countries | Number of Shipments | Total Weight (pounds) |
| FY 2005 | 16 | 46 | 36,076 |
| FY 2006 | 30 | 125 | 1,600,028 |
| FY 2007 | 32 | 174 | 2,116,787 |

The increase in the number of import alert shipments from FY 2005 to FY 2007 reflects an increase in ISLO surveillance activities as well as an improvement in coordination among the partner agencies.

The ISLOs have accompanied CBP employees on quick response audits of importers of record that have violated the FSIS import entry process. CBP's quick response audits are single-issue audits that have a narrow focus, such as a specific issue with importing meat, poultry, and processed egg products from ineligible countries or establishments. A list of violators and repeat offenders identified in the Import Alert Database is shared periodically with CBP. The joint audits are based on documented cases of illegal or smuggled product identified in commerce by FSIS. The two audits conducted in FY 2007, coupled with CBP work related to cargo selectivity (intensive inspection by FSIS and CBP at the port) have resulted in the USDA and CBP seizing 773 cartons of prohibited merchandise.

FSIS conducted training in 20 of the FY 2007 CBP agriculture specialists' training programs. This forum provides an opportunity to educate newly hired CBP Agriculture Inspectors in procedures for the proper routing and clearance of FSIS regulated imported meat, poultry, and processed egg products shipments at ports of entry.

International Trade Data System (ITDS): On November 12, 2007, as required by OMB Directive M-07-23 and the Security and Accountability for Every Port Act ("SAFE Port Act," P.L. 109-347), FSIS submitted its plan for integration into the ITDS. This plan anticipates that during FY 2009, FSIS will deploy its Public Health Information System to support an electronic interface with CBP's Automated Commercial Environment (ACE). This linkage will create a single window interface between government and the regulated industry to facilitate the electronic processing and control of import and export transactions. The SAFE Ports Act makes ITDS integration mandatory for all agencies with a border control or inspection mandate. Memoranda of Agreement between CBP and ITDS participating agencies will institutionalize the required data exchange relationships. FSIS has delivered its ITDS Concept of Operations to CBP which outlines FSIS' envisioned interface with the ACE system.

Japan Export Verification (EV) Audits: On January 20, 2006, USDA reported that unannounced audits would be conducted of the 35 Federally inspected establishments approved to export beef products to Japan under the EV Program. Beginning in February 2007, interdisciplinary audit teams began conducting on-site audits at these establishments which included examining EV implementation by both the establishments and FSIS inspection officials. All of the audits were completed in September 2007 before an October deadline. This fulfilled USDA's commitment to the Government of Japan.

EFFORTS TO COMBAT FOODBORNE ILLNESS

FSIS Progress in Efforts to Combat Foodborne Illness

Foodborne Illness Declines: FY 2007 marked the 12th year of the FoodNet agreement between FSIS, FDA, and CDC. FoodNet conducted active surveillance for diseases transmitted commonly through food in 10 U.S. States and metropolitan areas which, in FY 2007, represented 15 percent of the U.S. population in FY 2007. In April 2007, the CDC reported sustained reductions in foodborne illnesses from 1996-1998 through 2006: a 34-percent decline in illnesses stemming from *Listeria monocytogenes*; a 30-percent decline from *Campylobacter*; a 50-percent decline from *Yersinia*. Illnesses caused by *Salmonella* Typhimurium, typically associated with meat and poultry, declined 41 percent. FSIS has discovered that *Salmonella* serotypes, Enteritidis, Newport, and Javiana, have significantly increased.

While these reported declines in foodborne illness are dramatic, the report reveals some loss of previously recognized decline for *E. coli* O157:H7, and little progress for *Salmonella* overall. The estimated incidences per 100 thousand population were 1.31 for *E. coli* O157:H7 and 14.81 for *Salmonella* all types. These 2006 illness rates for these two pathogens did not change significantly from baseline. The CDC report notes that the influence of large produce-associated outbreaks of *E. coli* O157 and *Salmonella* infections was unclear. Also noted was recognition of the sustained declines in illnesses caused by *Campylobacter* and *Salmonella* Typhimurium, but the declines were reached in earlier years and the rates are remaining roughly stable in recent years.

FoodNet data are used to evaluate progress toward meeting the Healthy People 2010 (HP 2010) national objectives for foodborne infections. FSIS and FDA are co-lead agencies responsible for the HP 2010 food safety objectives. Of the infections tracked in this category, most, but not all, are transmitted by food vehicles, including drinking water, and some are transmitted by foods not regulated by FSIS. The HP 2010 objectives and FoodNet findings reported for calendar year 2006 are as follows:

- *Listeria*: HP 2010 target is 0.25 infections per 100,000 population. The 2006 incidence was 0.31 infections per 100,000 population;
- *Campylobacter*: HP 2010 target is 12.3 infections per 100,000 population. The 2006 incidence was 12.71 infections per 100,000;
- *Salmonella*: HP 2010 target is 6.8 infections per 100,000 population. The 2006 incidence was 14.81 infections per 100,000; and
- *E. coli* O157:H7: HP 2010 target is 1.0 infections per 100,000 population. The 2006 incidence was 1.31 infections per 100,000 population.

Microbiological Sampling:

The microbiological sampling has five major components in the FSIS program of sampling meat, poultry, and processed egg products and analyzing those samples for the presence of microbial pathogens.

- *E. coli* O157:H7 in Raw Ground Beef: In FY 2007, FSIS tested a total of 12,203 raw ground beef samples for *E. coli* O157:H7. Of these samples, 65 were from imported products, 11,955 from Federally inspected establishments, and 183 were from retail stores. FSIS found 24 samples (0.197 percent) that confirmed positive for *E. coli* O157:H7 from Federally inspected establishments.

In FY 2007, the 24 positive samples led to five recalls affecting 49,397 pounds of product. Products associated with the other 19 positive test results were voluntarily held by industry pending laboratory results and, thus, adulterated product did not enter commerce.

FSIS in FY 2007 significantly expanded its routine testing for *E. coli* O157:H7 in raw beef products. FSIS began routine testing of beef trimmings used in raw ground beef production for the *presence of E.*

coli O157:H7. More than 400 routine domestic trim samples were collected, with two testing positive for the pathogen.

In FY 2007, FSIS also began routine testing of raw ground beef components from establishments that supplied product to raw ground beef producers who had raw ground beef samples test positive for *E. coli* O157:H7. Fifty samples were tested with no samples testing positive for *E. coli* O157:H7.

- *Salmonella* in Raw Meat and Poultry Products: Each year an estimated 1.4 million people in the United States develop a foodborne illness due to *Salmonella* organisms. The Pathogen Reduction/Hazard Analysis and Critical Control Point (PR/HACCP) rule of July 25, 1996, established *Salmonella* performance standards in seven categories of meat and poultry products: broilers; market hogs; cows/bulls; steers/heifers; ground beef; ground chicken; and ground turkey. The guidance document, *Generic E. coli and Salmonella Baseline Results*, which specifically addressed turkeys (February 17, 2005, *Federal Register* Notice (70 FR 8058)) specified a maximum of 13 positive samples in a set of 56 samples. That guidance was based on results from the baseline study conducted July 1997 through June 1998. As one part of its science-based food safety system, FSIS collects and analyzes samples for *Salmonella* to verify compliance with HACCP requirements.

Since the implementation of PR/HACCP and the attendant efforts focused at pathogen reduction, the overall incidence of foodborne illness in the United States from *Salmonella* has decreased, but is still significantly above the HP 2010 target, with *Salmonella* now recognized as the most common cause of bacterial foodborne illness in the United States.

Increases in *Salmonella* percent positives observed from 2003-2005 in all three poultry categories (broiler carcasses, ground chicken, and ground turkey) focused FSIS' resources on comprehensive food safety assessments in establishments displaying negative performance trends, and led the agency to consider how best to integrate past performance into the *Salmonella* testing program. On February 27, 2006, *Federal Register* Notice (FRN) *Salmonella* Verification Sample Result Reporting: Agency Policy and Use in Public Health Protection (Volume 71, Number 38) was published. This FRN included an 11-step strategy for *Salmonella* control. Upon implementation of this strategy, the percentage of positive samples for broiler carcasses declined in FY 2006 compared with FY 2005, and further declines were seen in all three poultry categories in FY 2007.

- *Testing Ready-To Eat (RTE) Products*: FSIS tests a wide variety of RTE products, such as hot dogs and deli meat, for *Salmonella* and *Lm* and a few RTE beef products for *E. coli* O157:H7. For FY 2007, *Salmonella* was detected in 13 (0.09 percent) of 14,885 product samples. In FY 2007, FSIS did not find any *E. coli* O157:H7 in 741 samples of RTE beef products.

FSIS conducts a sampling project (designated ALLRTE) where all types of RTE products are equally likely to be selected and tested for *Lm*. FSIS uses this random sampling program to measure changes from one year to the next regarding *Lm* in RTE for meat and poultry products because it is not targeted at high- or low-risk products, (i.e. all RTE products have equal likelihood of being tested.) In FY 2007, FSIS analyzed 2,967 ALLRTE samples for *Lm* and found 11 positive samples (0.37 percent). In its targeted sampling program for *Lm*, designated as RTE001, products at high risk for causing listeriosis were tested. In the targeted program, FSIS analyzed 8,687 samples and found 46 samples positive for the pathogen (0.53 percent).

- *Testing Pasteurized Egg Products for Salmonella*: FSIS began testing pasteurized egg products for the presence of *Salmonella* in 1995; before that, this was a function of the Agricultural Marketing Service (AMS). Products including pasteurized liquid whole eggs, liquid egg whites, liquid egg yolks, and dried egg whites are tested once per month in every plant in which they are produced. For FY 2007, FSIS tested 1,451 samples and found only 1 sample (0.07 percent) positive for *Salmonella*. These levels continue to decrease and have decreased dramatically since FSIS took over the program in 1995.

Microbiological Baseline Studies: Beginning last year and continuing over the next several years, a series of recurring, nationwide baseline studies of raw beef, pork, chicken, and turkey products will take place. These baseline studies are designed to provide FSIS and the regulated industry with data concerning the prevalence and, in some cases, quantitative levels of selected foodborne pathogens and microorganisms that serve as indicators of process control. This data will enable the agency and industry to target interventions that effectively reduce the risk of foodborne pathogens associated with FSIS-regulated products. Additionally, these baseline studies will provide essential data for future risk assessments and permit the evaluation of trends.

- *Raw Ground Beef Components Trim and Subprimals:* The first of five baseline studies for components of raw ground beef examines the prevalence of foodborne pathogens and indicator microorganisms in trim and subprimals for ground beef to be sold at retail. The baseline study began in August 2006 and was concluded in January 2007. The results will be posted on the FSIS Web site once the review is complete.
- *Laboratory Contract and Future Baseline Studies:* FSIS awarded a contract in FY 2005 to a third-party laboratory to perform the microbial analysis for future baseline studies. FSIS began baseline studies for young chicken and turkey carcasses and will complete them in Fall 2008 and Spring 2009, respectively. FSIS will begin a market hog baseline study and complete it in Winter 2009. Each product class will be examined for the presence and the number of foodborne pathogens and indicator organisms.

Risk Assessments: During FY 2007, FSIS completed several quantitative risk assessments to guide agency regulations and resource allocations. These risk assessments have been (or in the case of the risk assessment for Avian Influenza will be) peer reviewed under Office of Management and Budget guidelines:

- Completed a comparative risk assessment for *Lm* in RTE meat and poultry products sliced and packaged at processing establishments vs. those sliced at retail. FSIS expects to finalize results of the risk assessment by February 1, 2008 and use them to guide the development of a notice for retail inspection of RTE deli meats.
- Initiated an inter-agency risk assessment for Highly Pathogenic Avian Influenza in eggs and poultry. Results of the risk assessment will be used to evaluate FDA, APHIS, and FSIS preventive measures for Avian Influenza.
- Further revised the 2001/2003 Harvard bovine spongiform encephalopathy (BSE) risk assessment to incorporate stakeholder feedback garnered from an FSIS-sponsored public meeting in July 2006.
- Developed a sampling algorithm to guide FSIS' testing for *E. coli* O157:H7 in ground beef and beef trim. This algorithm will be used to guide monthly verification sampling in a more targeted fashion beginning in January 2008.

Inspection Activities

Approximately 7,800 front line inspection personnel carry out inspection and enforcement activities in over 6,200 meat, poultry, and egg products establishments. During FY 2007, FSIS inspection personnel ensured public health requirements were met in the processing of 150 million head of livestock and 8.9 billion poultry carcasses and poultry products. Inspection personnel also conducted 9.7 million food safety and food security procedures to verify that the systems at all Federal establishments maintained food safety and wholesomeness requirements.

Food Safety Assessments: Specially trained personnel conducted 1,300 focused food safety assessments through scientific assessment protocols. The food safety assessments determine the adequacy of the design of food safety systems in regulated establishments. Data obtained from food safety assessments enhanced FSIS' outreach efforts ensure that everyone is meeting the same requirements with well-designed food safety systems. The food safety assessments, primarily those conducted for cause, resulted in 65 suspensions of operations and 134 notices of intended enforcement actions.

Processing Inspection Teams: In order to maximize the workforce's ability to protect public health, the agency implemented new, geographically-based processing inspection teams. Existing inspection assignments merged, allowing team members extra time during their workdays to learn and implement increasingly complex food safety inspection requirements. Team inspection is designed to take a group of establishments and have a team share public health assurance duties. Team inspection implements critical food safety and food defense objectives because it requires that inspectors share existing work assignments in order to better accomplish the core mission. Processing team implementation began in FY 2007 starting with 14 teams that were implemented in October 2006 and 10 teams that were implemented in January 2007. During the remainder of 2007, processing team implementation was expanded to an additional 39 teams, resulting in 63 processing teams currently in operation in the agency. These 63 teams are responsible for covering 934 establishments involving 226 consumer safety inspectors and managed by 51 frontline supervisors.

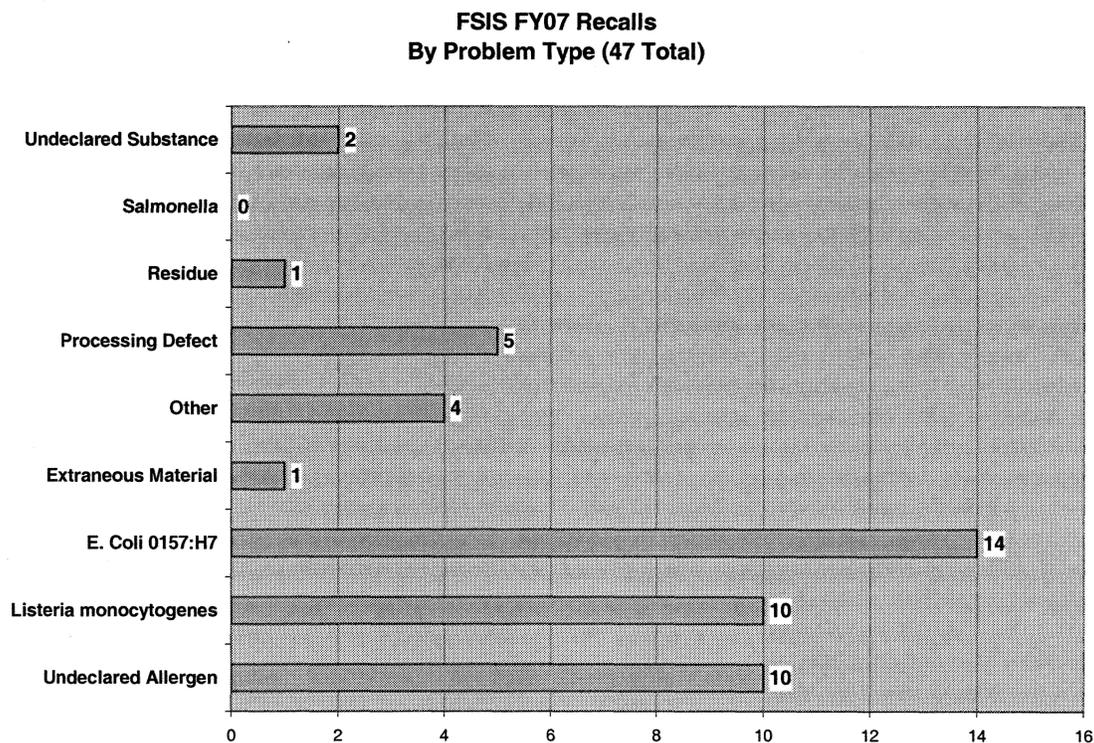
Humane Handling: FSIS continues its emphasis on assuring humane handling in the slaughter plants it regulates. Each of the 15 district offices has a District Veterinary Medical Specialist (DVMS). Approximately 120 full-time equivalent staff years were devoted to the verification and in-plant enforcement of Humane Handling Practices at livestock slaughter plants. In-plant personnel documented over 650 Non-compliance Records because of conditions found during their daily inspection activity, and suspensions of operations for egregious inhumane handling occurred where indicated. In FY 2007 approximately 600 DVMS correlation visits occurred at slaughter plants. FSIS conducted a DVMS National Correlation Meeting in late FY 2007 to emphasize the fair and equitable application of issues involving humane handling in all FSIS regulated slaughter plants, and compliance with the Humane Methods of Slaughter Act.

Online Offline Inspection Implementation: One of the key public health-based inspection activities implemented in FY 2007 was On-line Off-line Slaughter Inspection. This voluntary activity allows specially trained food inspectors to conduct off-line HACCP verification work. FSIS was pleased that it received over 1450 qualified GS-7 volunteers during the fiscal year. In order to perform off-line duties, on-line inspection personnel must successfully complete and pass the two week Food Safety Regulatory Essentials training where they learn how to verify and document noncompliance findings in slaughter or raw product food safety systems. Upon successful completion of training, the inspector is reassigned to a Consumer Safety Inspector position where he/she spends up to 25 percent of their time performing this HACCP verification work. On-line Off-line Inspection has increased job diversity for inspection personnel, given the agency better trained personnel, increased job satisfaction for participants, and better prepared participants to understand and verify modern food safety systems.

Public Health-Based Poultry Slaughter Inspection System: As a complement to the broader PHIS initiative, the agency is developing the Public Health-Based Poultry Slaughter Inspection System, initially focusing on establishments that slaughter young chickens. The goal of both initiatives is to better protect public health.

Conducting Effective Recalls to Protect Public Health

In FY 2007, there were 47 recalls totaling 53,458,656 pounds: 21 beef, 8 poultry, 9 pork, and 9 for combination products. Thirty-seven of the recalls were considered Class I (where there is a *reasonable* probability that eating the food will cause health problems or death), 7 were Class II (where there is a *remote* probability of adverse health consequences from eating the food) and 3 were Class III (where the use of the product will *not* cause adverse health consequences). Twenty-four of the recalls were directly related to microbiological contamination caused by the presence of *Lm* or *E. coli* O157:H7. The following chart details the source of the recalls.



- In 11 recalls, the producing establishment discovered the adulteration and identified the need to voluntarily recall the affected product. In 13 cases, FSIS sampling discovered product adulteration. In 11 recalls, human illness investigations led to recall action.
- In FY 2005, there were 52 recalls totaling 3,409,382 pounds. In FY 2006, there were 40 recalls totaling 9,215,134 pounds. In FY 2007, there were 47 recalls totaling 53,458,656 pounds.
- In order to conduct recalls as quickly as possible, inspection program personnel collect distribution information at an establishment before FSIS test results become final. If a recall is necessary, inspection program personnel are able to take immediate action.

Cooperative Agreement with USDA's Agricultural Research Service (ARS) to Share *Salmonella* Results

In August 2007, FSIS and ARS finalized a cooperative agreement to strengthen their data sharing relationship. The agreement ensures that identifying information on *Salmonella* isolates Pulsed-Field Gel Electrophoresis (PFGE) patterns that FSIS collects are compared against information about isolates associated with human illness in PulseNet, a database maintained by the CDC. The isolates FSIS provides for comparison are primarily those collected for PR/HACCP verification testing of raw classes of products, such as broilers, turkeys, and ground beef.

Under the agreement, FSIS will be able to routinely access this data for all isolates maintained by ARS, instead of sending a request for isolates of special interest. The data would also be available in a timeframe rapid enough for data to be relevant to in-plant and public health investigations. These changes are expected to play a significant role in providing valuable attribution data by identifying whether products regulated by FSIS contributed to reported human illnesses. Improved access to subtyping information should enable FSIS to offer more assistance to its public health partners, to take swifter regulatory action including recall actions to protect consumers, and to increase efficiency in detecting clusters or outbreaks of foodborne illness.

Salmonella Sub-Typing Initiative: Significant concerns have been raised by stakeholders about the lack of information on how much FSIS regulated products have contributed to human illness. FSIS has taken a number of initial steps to be able to better provide such information and intends to take more steps in the near future. This includes the revised steps the agency is taking to collect and evaluate *Salmonella*-related data associated with FSIS regulated raw products to better ensure public health. FSIS is developing a pilot program around the best proactive use of this comparison data and is exploring broad options to help ensure public health in conjunction with our public health partners. This includes a variety of comparisons between FSIS PR/HACCP *Salmonella* verification testing patterns housed at the ARS and CDC PulseNet patterns. The resulting data will be sorted into a variety of categories according to public health significance and filtered into FSIS policy-making, verification, and epidemiological processes based on its public health priority. To this end, FSIS is currently looking at PFGE patterns from three years of *Salmonella* positive sample results, approximately 9,400 individual PFGE patterns, derived from agency verification testing on broilers.

OUTREACH TO EXTERNAL, INTERNAL AND INTERNATIONAL STAKEHOLDERS

Current Activities:

FSIS promotes stakeholder understanding and support of the agency's public health mission through a variety of outreach efforts such as public meetings and scientific symposia conducted every year with industry, academia, scientific, and consumer communities on various agency priorities. FSIS employees are also a vital stakeholder group in the agency's outreach efforts. FSIS also conducts separate monthly meetings with industry associations and consumer representatives and will provide information or answer questions in a timely manner on an individual basis. The agency has expanded its outreach to all internal and external stakeholders and has forged new relationships with public health partners across the globe.

Public Meetings: FSIS held eight public meetings for stakeholders to participate in person or through a teleconference. The meetings covered topics such as risk-based inspection, the use of the term natural on labels, and public health-based slaughter inspection to address *Campylobacter*, *Salmonella* and other public health concerns. FSIS jointly sponsored a public meeting with the CDC and FDA about attributing illness to food.

Employee Town Hall Meetings: Throughout FY 2007, FSIS held five employee town hall sessions for agency leaders to communicate current developments and initiatives to headquarters and field employees. Employees asked questions and provided feedback to upper management at most sessions and participated in these town hall sessions through an audio bridge. Under Secretary for Food Safety Dr. Richard Raymond conducted several of these meetings for FSIS employees in districts around the country.

National Advisory Committee on Meat and Poultry Inspection (NACMPI): During FY 2007, the National Advisory Committee on Meat and Poultry Inspection held meetings October 12-13, 2006, and August 8-9, 2007. Approximately 65 people, in addition to committee members, participated in each meeting. The NACMPI meetings were held in accordance with its advisory capacity regarding food safety policies that contribute to USDA's regulatory policy development. At the October 2006 meeting, NACMPI members were provided presentations on the use of risk in inspection and the agency received recommendations from the Committee. Topics included using risk to protect public health in slaughter operations and in-plant inspection activities. At the August 2007 meeting, members were provided presentations on the agency's data infrastructure and the agency received recommendations from the Committee. Committee reports were presented and posted on the agency's Web site. NACMPI was re-chartered in May 2007.

Small and Very Small Plant Outreach Program: For FSIS to ensure public health protection through food safety, a significant amount of responsibility rests on ensuring that small and very small plants, establishments that comprise over 90 percent of the plants under FSIS' jurisdiction, are producing safe food. To meet this goal, all plants must have well-designed, food safety and food defense systems and fully understand HACCP. FSIS has taken a multi-pronged approach in order to ensure small and very small plants have the information they need to be successful, and that the information that is provided is consistent, accurate, and responsive to the questions.

- On March 30, 2007, FSIS launched a small and very small plant Web page to address one of the key action items included in the *FSIS Strategic Implementation Plan for Strengthening Small and Very Small Plant Outreach*. The new Web page captures many of the topics important to the owners and operators of small and very small plants, with links to current food safety resources, regulations, policies, directives, compliance guidelines, common questions, export information, and newsletters and magazines. In FY 2007, the Web page boasted 15,777 visits.
- The inaugural issue of *Small Plant News* was published in FY 2007 and mailed to over 10,820 contacts in early FY 2008. Articles provide up-to-date technical information and guidance, resource materials, and FSIS rules and regulations as well as the most common questions asked and answers that apply to establishments' operational practices.
- FSIS developed a plan to deliver pertinent FSIS regulatory information to small and very small plants on a weekly basis through Podcasting. The Podcasts will fully launch in 2008.
- EIAOs conducted over 1,200 outreach visits to small and very small establishments to educate owners and operators about the processes used in conducting food safety assessments and provide them with resources needed to prepare for them.
- Nearly 900 participants attended regulatory education sessions conducted around the country to bring inspection and industry together to hear a common message about FSIS regulations. Sixty percent of participation was made up of industry representatives while the remaining 40 percent represented inspectors. The sessions covered regulatory requirements for HACCP, sanitation procedures, as well as the rules of practice and food defense.
- A Government Accountability Office study of small business services cited the FSIS outreach program serving small and very small plants as unique in providing helpful resources and assistance to small businesses compared with other Federal programs that mainly target large ones. Additionally, the Small Business Administration (SBA) gave FSIS a "green" rating with its "SBA SCORECARD,"

which measures the performances of Federal agencies in implementing FY 2006 Small Business Programs.

Consumer Outreach Program: FSIS launched *be FoodSafe: The FSIS Magazine*, that focuses on food safety behavior trends, emerging science and research, inspection issues (domestic and international), and education programs for food workers, consumers, and caregivers. Two issues have been published and subscriptions have increased. As of September 2007, there were 19,415 electronic and hard copy subscribers and the magazine is posted on FSIS' Web site. Other initiatives include:

- *Be Food Safe Campaign* – The *Be Food Safe Campaign* was unveiled at the September 2006 Food Safety Education Conference: “Reaching At-Risk Audiences and Today’s Other Food Safety Challenges.” This campaign is an updated public education effort based on the Clean, Separate, Cook, and Chill messages developed as part of the national Fight BAC!® campaign. FSIS developed the *Be Food Safe* campaign in cooperation with the Partnership for Food Safety Education (PFSE), the FDA, and the CDC because research shows that Americans are aware of food safety, but they need more information to achieve and maintain safe food handling behaviors. The *Be Food Safe* campaign, which is grounded in social marketing, behavior change, and risk communications theories, is designed to provide educators with the tools to inform consumers about foodborne illness and raise the level of awareness of the dangers associated with improper handling and undercooking of food.

FSIS has distributed 2,650 *Be Food Safe* Toolkits to date. FSIS continues to work with the Partnership for Food Safety Education in their *Be Food Safe* outreach to retailers and suppliers as well as with other partners to educate consumers and to affect positive behavior changes.

FSIS broadcasted a 30-second *Be Food Safe* campaign radio ad daily in Washington, DC, and San Antonio, Texas on November 9-22, 2006, and December 11-24, 2006.

- *At-Risk Brochures* – The *Food Safety: Immune-Compromised Brochure Series* was unveiled at the September 2006 Food Safety Education Conference. This series of “At-Risk” brochures targets specific groups, such as transplant recipients, cancer patients, diabetics, and those with HIV/AIDS. In addition, FSIS continues its outreach to the at-risk populations to promote the brochures by conducting outreach to representatives of national organizations/agencies that can promote dialogue and influence momentum of reaching targeted medical, public health, and caregiver communities. FSIS has distributed 49,320 copies of the brochures.
- The Spanish language brochure, *"Todo Cuenta Cuando Se Trata de Cuidar s Su Familia" (Everything Counts When Looking After Your Family)*, was introduced at the September 2006 Food Safety Education Conference and was selected for a 2007 National Association of Government Communicators' Blue Pencil Award in the category brochures/booklets. FSIS continues to translate food safety education documents into Spanish and continues its outreach to the Hispanic community by working with the PFSE to provide food safety education materials for their planned Hispanic activities. FSIS has distributed 2,800 brochures to members of the Hispanic Community.
- The agency continues to distribute the flyer, “Listeriosis and Pregnancy: What is Your Risk? Safe Food Handling for a Healthy Pregnancy,” in English and Spanish and has distributed more than 117,000 brochures to obstetricians and gynecologists nationwide.
- FSIS prepares food safety materials for the visually impaired in large print and Braille cards and is currently translating food safety information into Arabic, Chinese, Hmong, Japanese, Korean, Tagalog (Filipino), Thai, and Vietnamese.
- FSIS released a public service announcement (PSA) for radio and TV to educate consumers on how to keep food safe during bad weather. "Food Safety During Power Outages" is part of an ongoing

outreach effort to raise awareness about the importance of food safety during times of power outages due to storms and other events.

- FSIS continues to issue press releases, conduct media interviews, and broadcast video news releases with a focus on consumer safe food handling practices. Among the topics were Thanksgiving and other holiday-related food safety recommendations; nutrition advice for Super Bowl parties; and food safety for Easter and Passover meals.
- FSIS conducted a food safety education camp for 4th grade students that provided activities that taught food safety messages.
- The FSIS Web site received nearly 31 million hits in FY 2007. A prominent feature on the FSIS Web site is the virtual representative, "Ask Karen." Through "Ask Karen," the Agency provided answers to more than 13,600 visitors posing more than 43,500 questions. "Ask Karen" is the only government-sponsored virtual representative in the world. Consumers may ask questions of the automated representative through an extensive database of frequently updated questions and answers, and receive responses about safely storing, preparing, and handling meat, poultry, and processed egg products.
- The USDA Meat and Poultry Hotline responded to more than 80,822 telephone and 5,107 e-mail inquiries on the safe storage, preparation, and handling of meat, poultry, and processed egg products.

Partnerships: FSIS developed and expanded active partnerships with industry, academia, consumers, Federal, State, and local public health partners, and international agencies to support the agency's outreach strategies.

Cooperative Agreement Deliverables

One of the integral ways that FSIS has expanded its services is through cooperative agreements. In FY 2007, several deliverables from previous years' cooperative agreements became available to stakeholders. These include:

The Pathogen Modeling Program Development Project Predictive Microbiology Information Portal project. The final product, which was completed in May 2007, is the online Predictive Microbiological Information Portal. This project's objective is to provide small and very small meat and poultry processors with a comprehensive Web site that will locate and retrieve predictive models, research data, relevant regulatory policies and guidelines for use in their HACCP food processing systems. FSIS worked with USDA's ARS Eastern Regional Research Center on this project.

The Sampling and Statistical Process Control project. The final product, which was completed in February 2007, is the *Sampling and Statistical Process Control Workbook*. This project's objective was to develop a workbook for small and very small processing plants describing current sampling and Statistical Process Control methods and requirements, their potential for use, and how to incorporate them within a given facility. FSIS worked with Winrock International on this project.

The Evaluation and Maintenance of the Supporting Documentation Materials for Hazard Decisions and HACCP Plan Implementation and Record Management project. The final product, which was completed in January 2007, is the *Supporting Documentation Materials for HACCP Decisions, Revised 2007 Workbook*. This project's objective was to provide meat and poultry processors current food safety-related data and guidelines that they may use when documenting their HACCP decisions during hazard analysis, validation of plans and corrective actions. FSIS worked with Ohio State University on this project.

The HACCP Plan Implementation and Records Management project. The final product, which was completed in April 2007, is the *HACCP Plan Implementation and Records Management, Revised 2007*

DVD and Workbook. This project's objective was to provide very small meat processors with well-designed examples of Critical Control Points, how to conduct process verification, pre-shipment review, and manage CCP records. FSIS worked with Ohio State University on this project.

The Hot Water Interventions for Carcasses for the Control of E. coli O157:H7 in Small and Very Small Meat Processing Plants project. The final product, which was completed in February 2007, is the *Hot Water Interventions for Carcasses for the Control of E. coli O157:H7 in Small and Very Small Meat Processing Plants* report. This project's objective was to evaluate current and standardized beef slaughter interventions and controls utilized by small meat processing plants throughout the United States and to establish a reference document, including performance standards, for use by small and very small meat processors. FSIS worked with the University of Nebraska, Kansas State University, University of Kentucky, and North Carolina State University on this project.

The Food Safety Educational Programs in Spanish on the Control of Listeria monocytogenes in Retail Food and Deli Establishments and Other Topics project. The final products, which were completed in FY 2007, were three DVDs titled a) "Programa educativo para el establecimiento de practicas de produccion animal compatibles con HACCP en fincas de pollos parrillero; b) Calidad e Inocuidad de Alimentos en Establecimientos de Venta al Detallista; and c) Programa Educativo para el Control de *Listeria monocytogenes* en Establecimientos de Venta al Detallista y Delicatessen" in Spanish and English. This project's objective was to develop a training program to promote the reduction of *Lm* in retail food establishments where Spanish is the main language spoken, and to provide training and outreach materials in Spanish on food animal production, and food safety and defense to food protection officials. FSIS worked with the University of Puerto Rico at Mayaguez on this project.

The Instruction Video on Identification, Removal, and Disposal of Specified Risk Materials project. The final product, which was completed in June 2007, is the DVD titled "Specified Risk Materials – Identification, Removal and Disposal." This project's objective was to develop an educational video to train and educate inspection and industry personnel in small and very small plants on new FSIS regulatory requirements for the removal and disposal of Specified Risk Materials. FSIS worked with the New York Department of Agriculture and Markets on this project.

Ethnic Foods CD-ROM. A CD-ROM titled, "Ethnic Foods: Meeting the Challenge," was produced as a result of a Cooperative Agreement between FSIS and the State of Georgia's Food Safety Task Force.

New Technology Study on Jerky Products: A cooperative agreement study on new technology was completed addressing *E. coli* O157:H7 and *Salmonella* in jerky products. The study was conducted by Drs. Kelly Getty, E.A.E. Boyle, M.N. Roberts, and S.M. Lonneker at Kansas State University located in Manhattan, Kansas. FSIS used information to update its Compliance Guidance for small and very small plants on producing safe jerky products.

Other Partnerships Include:

- *The Partnership for Food Safety Education*, a collaboration between the USDA, FDA, CDC, industry and professional associations, and consumer non-profit organizations, celebrated its 10th anniversary. The anniversary included a salute to the role that State and community organizations play in creating and disseminating unique programs based on the four core safe food handling messages.
- *Cooperative State Research, Education and Extension Service (CSREES) survey of training needs for small and very small plants:* Primary investigators from the University of Connecticut and University of Pennsylvania requested input on a study funded by CSREES to gather information on training needs for small and very small plants. The survey instrument was finalized in FY 2007. Plans are to review the results of the study and create a joint action plan in the spring of 2008.

- **USDA's Risk Management Conference:** A food defense presentation was made to small farmers and ranchers participating in USDA's Risk Management Conference.
- **National Advisory Committee on Microbiological Criteria for Foods:** The NACMCF provides impartial, scientific advice to Federal food safety agencies for use in the development of an integrated national food safety systems approach from farm to final consumption to assure the safety of domestic, imported, and exported food. The Under Secretary for Food Safety is the current chair of NACMCF. During FY 2007, FSIS oversaw two NACMCF meetings.
- **Codex Alimentarius Commission:** The U.S. Codex Office, which reports to the USDA Under Secretary of Food Safety, coordinates all U.S. government and non-government participation in the activities of the Codex Alimentarius Commission. The U.S. Codex Office:
 - Participated in the 30th session of the Codex Alimentarius Commission in July 2007, which resulted in the adoption of nine new or revised standards and related texts to food hygiene food additives, nutrition, labeling, methods of analysis and sampling, food import/export inspection and certification, as well as commodity standards (such as for infant formulae, sardines and cheeses).
 - The 16th Session of the Codex Committee on Residues of Veterinary Drugs in Foods, hosted by the United States in Colorado in October 2007, recommended that maximum residue levels for ractopamine be approved by the Codex Alimentarius Commission at its next session in July 2008.
 - Facilitated the development of draft U.S. positions, representing consensus among government officials, trade associations, and consumer groups on issues under consideration in Codex committees through informal consultations and formal review by an inter-agency steering committee, and developed strategies to achieve U.S. objectives on key Codex issues through conference calls and meetings with counterparts in other countries prior to negotiating sessions.
 - Organized and participated in U.S. delegations for 10 other meetings of the Codex Committees.
 - Conducted a workshop in Paraguay for member countries in that area of the world.
 - Promoted public involvement by organizing 12 public meetings to present U.S. draft positions for Codex negotiations and to solicit public comments, disseminated information on Codex to government and non-government stakeholders through extensive electronic distribution of documents and maintenance of a very active Web page, published a *Federal Register* notice on the sanitary and phytosanitary standard settings activities of the Codex Alimentarius Commission, and issued news releases to announce each public meeting.
 - The U.S. Codex Office has continued to conduct outreach efforts with other Codex member countries in an effort to strengthen our ties with these other countries and make Codex a more effective international organization. Some of these efforts include providing:
 - Technical support to Thailand in organizing the first task force session on quick frozen foods;
 - Training to the Chinese in their efforts to host three committee meetings;
 - Technical support and guidance to an ad-hoc working group paper on new work for the Codex Committee on Food Hygiene;
 - Technical and financial support to India in completing the preliminary work needed to prepare for cochairing the 2007 Codex Committee on Food Hygiene; and
 - Guidance to the Egyptian Agricultural Genetic Engineering Research Institute to discuss biotechnology related activities in Codex and possible Codex outreach programs aimed at Egypt and the Middle East.

Training: Training and continuing education of the FSIS workforce is a cornerstone of public health protection. To accomplish this, FSIS is implementing a strategy to provide training to new employees, provide follow-up training to reinforce skills; and advanced skills training for performing complex public health protection duties.

In FY 2007, FSIS conducted numerous training programs. The agency initiated HACCP training for GS-7s who volunteered to participate in the On-line/Off-line program. FSIS conducted scientific seminars on compliance with FSIS policies for the control of *Lm*, *Salmonella*, jerky products, *E. coli* O157:H7, Avian Influenza, and specific risk material removal. FSIS also provided training to employees for the beef trim microbiological baseline data collection training, Assurance Net training, HACCP refresher, BSE, non-food safety regulatory requirements, and In-Plant Performance System in AgLearn. Regional training is conducted to deliver training closer to the worksite and save travel costs; leadership training to ensure effective succession planning; e-learning for targeted skills which includes CD-ROM, video, DVD, Web-casting, and Web-based training; and training on food defense and emergency response duties.

Surveillance, Investigations, and Enforcement Methodology (SIEM) Training: FSIS produced seven new or revised directives. The directives provide guidance regarding the methodology for conducting in-commerce surveillance and food defense activities: investigative methodologies; procedures for evidence collection, safeguarding, and disposal; reports of investigation; case referral and disposition; detention and seizure of products; and export products returned to the United States. These directives were the basis of a national, intensive three-week training program for SIEM which was conducted June through September 2007.

Stakeholder and Employee Policy and Technical Support: FSIS dedicates a number of staff positions to answer stakeholders' telephone and e-mail questions as a means of providing technical support on current policies. This enables the agency to rapidly and effectively clarify policies to stakeholders on an individual basis, making it possible for the stakeholders to better understand and more effectively implement current FSIS public health policies. The information gathered in this activity is also an integral part of the agency's policy development and review process.

- *Web-Based Application (AskFSIS).* FSIS has piloted and implemented a new interactive Web-based information system, AskFSIS, that is populated with questions and answers on a wide variety of meat, poultry, and processed egg products inspection-related regulatory subjects and policies. This system allows stakeholders and employees continual access to searchable inspection policy information that can easily be viewed before contacting the technical support staffs by telephone or e-mail with questions. Nearly 689 question and answers have been added to this system since the pilot began in late FY 2007.
- *Telephone Support.* The agency has staff dedicated to answer stakeholders' and employees' policy-related questions, including those around general inspection, labeling, sampling, import, and export policies through telephone support. The agency answered tens of thousands of telephone questions and processed and reviewed over 10,000 of them for policy development purposes in FY 2007.
- *E-mail Support.* The agency also has staff dedicated to answer stakeholders' policy-related questions. The agency provided individual technical policy support through answering approximately 11,234 e-mail questions in FY 2007 and has processed and reviewed them for larger policy needs and clarification.

Outreach to Law Enforcement and Intelligence Agencies: It is important that the law enforcement community and intelligence agencies are aware of the potential vulnerabilities of the food supply and the potential consequences of an attack so they can identify early indicators of threats to the food supply. FSIS has been reaching out to the law enforcement and intelligence agencies to provide them with information on food defense. FY 2007 accomplishments in this area include:

- *Department of Homeland Security's (DHS) Homeland Infrastructure Threat and Risk Analysis Center (HITRAC):* FSIS is providing quarterly reports to DHS' HITRAC on suspicious activities that are observed or reported at regulated establishments to educate the intelligence community on threats to the food supply. This information is incorporated into HITRAC's quarterly Suspicious Activities Analysis reports for the food sector.
- *Increased Awareness of Food Defense Among Law Enforcement:* FSIS increased the awareness of law enforcement agencies to food supply vulnerabilities and potential consequences of an attack through the following activities:
 - *Federal Bureau of Investigation's (FBI) Regional Agroterrorism Workshops:* FSIS delivered presentations on food defense awareness and agency initiatives at five workshops. Workshop participants included many Federal, State and local law enforcement agents; and emergency management, public health, and food/agriculture officials.
 - *Strategic Partnership Program Agroterrorism:* Enhanced interactions between FSIS, DHS, and the FBI through jointly conducting five vulnerability assessments.
 - Continued to provide the intelligence and law enforcement communities with key information, as needed, to ensure that the collection and analysis of intelligence information considers food defense concerns. This is being accomplished through information briefs and routine information-sharing forums (e.g., the monthly interagency AgIntel work group).
 - Continued to strengthen communication and coordination on food defense preparedness and response activities with the intelligence and law enforcement communities, and DHS, through networking activities at the national and local levels, such as with local Joint Terrorism Task Forces.

Food Safety and Inspection Service

Summary of Budget and Performance
Statement of Agency Goals and Objectives

FSIS, a public health regulatory agency within the U.S. Department of Agriculture (USDA), is responsible for ensuring that the commercial supply of meat, poultry, and egg products moving in interstate commerce or exported to other countries is safe, secure, wholesome, and correctly labeled and packaged. Legislative mandates provide FSIS with the authority to conduct its public health mission.

USDA Key Outcome (2005-2010): Reduction in Foodborne Illness Associated with the Consumption of Meat, Poultry, and Egg Products.

Healthy People 2010 Goal: Reduce foodborne illness.

FSIS contributes the following:

| USDA Strategic Goal/Objective | Agency Strategic Goal | Agency Objectives | Programs that Contribute | Key Outcome |
|--|---|---|--|--|
| USDA Strategic Goal 1: Enhance International Competitiveness of American Agriculture USDA Strategic Objective 1.3: Improve Sanitary and Phytosanitary (SPS) System to Facilitate Agricultural Trade | Agency Goal 1: Enhance inspection and enforcement systems and operations to protect public health. | <ul style="list-style-type: none"> Enhance data collection and integration to strengthen oversight of foreign inspection systems | Codex Office of International Affairs (OIA) | An Improved Global Sanitary and Phytosanitary (SPS) System for Facilitating Agricultural Trade |

| USDA Strategic Goal/Objective | Agency Strategic Goal | Agency Objectives | Programs that Contribute | Key Outcome |
|--|---|---|---|--|
| <p>USDA Strategic Goal 4: Enhance Protection and Safety of the Nation's Agricultural Food Supply</p> <p>USDA Strategic Objective 4.1: Reduce the Incidence of Foodborne Illnesses Related to Meat, Poultry, and Egg Products in the U.S.</p> | <p>Agency Goal 1: Enhance inspection and enforcement systems and operations to protect public health.</p> | <ul style="list-style-type: none"> •Expand use of performance-based management controls to verify risk-based inspection. •Effectively enable teams of inspectors to carry out risk-based inspection. •More informed food safety and defense actions and interventions deployed. •A surveillance system which integrates inter-agency and national information to improve situational awareness and early detection. •Rigorous enforcement actions and sanctions against violations of food safety laws and regulations. •Enhance agency food safety and defense IT systems. •Strengthen public health, scientific, and technical skills of the agency workforce. | <p>Office of Policy, Program, and Employee Development (OPPED)</p> <p>Office of Program Evaluation, Enforcement, and Review (OPEER)</p> <p>Office of Food Defense and Emergency Response (OFDER)</p> <p>Office of Field Operations (OFO)</p> <p>OIA</p> | <p>Reduction in Foodborne Illness Associated with the Consumption of Meat, Poultry, and Egg Products</p> |
| | <p>Agency Goal 2: Enhance the use of risk analysis and vulnerability assessments in FSIS' approach to protecting public health.</p> | <ul style="list-style-type: none"> •Increase effectiveness of risk-based regulatory and enforcement activities. •Improve linkages between homeland and food defense policies and systems. •Rapidly identify and address vulnerabilities in food defense, program integrity, and resource management. •Increase number of FSIS-regulated establishments with developed and implemented functional food defense plans. | <p>Office of Public Health and Science (OPHS)</p> <p>Office of Public Affairs, Education, and Outreach (OPAEO)</p> <p>OPPED</p> <p>OFDER</p> | |
| | <p>Agency Goal 3: Enhance the development of science and risk-based policies and systems.</p> | <ul style="list-style-type: none"> •Increase public health policies backed by risk assessments, epidemiological data, evaluations, and other data. •Increase policy development and outreach activities prioritized based on their impact on public | <p>OPHS</p> <p>OPPED</p> <p>OIA</p> <p>OPEER</p> <p>OFDER</p> | |

| | | | | |
|--|--|---|---|--|
| | | <p>health.</p> <ul style="list-style-type: none"> •Increase food defense policies, programs, and interventions developed to address systemic vulnerabilities found in assessments. •Integrate information technology and policy development applied to the risk-based inspection system nationwide. •Reduce <i>Salmonella</i> in Ready-to-eat (RTE) and Not Ready-to-eat (NRTE) products consistent with Healthy People 2010 and Healthy People 2020 goals through development and implementation of policy. •Reduce <i>E. coli</i> 0157:H7 and other Shiga toxin-producing <i>E. coli</i> in accordance to Healthy People 2010 through development and implementation of policy. •Reduce <i>Listeria monocytogenes</i> in RTE and NRTE products consistent with Healthy People 2010 and Healthy People 2020 goals through development and implementation of policy. | | |
| | <p>Agency Goal 4: Enhance the development and maintenance of an integrated and robust data collection and analysis system to verify the effectiveness and efficiency of Agency programs.</p> | <ul style="list-style-type: none"> •Effective, real-time monitoring and assessment of public health regulatory activity. •Improve scientific tools and techniques to reduce or eliminate hazards. •Improve association of program outcomes to public health surveillance data. •Expand use of data analysis to determine the effectiveness and efficiency of agency programs. •Link AssuranceNet with Agency data warehouse so that agency goals and objectives are met (agency data warehouse is where multiple | <p>OPHS OPPED OIA OPEER OFDER OFO</p> | |

| | | | | |
|--|---|---|---|--|
| | | <p>sources of data are fed so agency programs can easily access it.)</p> <ul style="list-style-type: none"> •Develop and launch Enterprise Reporting System to provide a more holistic view of the agency's data for analysis. •Develop an automated export certification system that incorporates all domestic and foreign country requirements to strengthen security and assurances that exported shipments will move unhampered in international trade. | | |
| | <p>Agency Goal 5: Enhance the development and maintenance of an innovative infrastructure to support the Agency's mission and programs.</p> | <ul style="list-style-type: none"> •Utilize best-practices in human capital management to structure and deploy a competitive, highly skilled workforce, representative of America's great diversity that can more effectively meet agency staffing challenges. •Inform decision-making through improved fiscal management and through the implementation of budget and performance integration. •Focus accountability of FSIS management through strategic planning, budget planning, and program planning. •Maximize high pay-off or high priority activities, which focus mostly on programs that can achieve demonstrably greater results for the same or less cost. | <p>Office of Management (OM)</p> <p>OPEER OFDER OFO</p> | |
| | <p>Agency Goal 6: Enhance the effectiveness of Agency outreach and communications to achieve public health goals.</p> | <ul style="list-style-type: none"> •Identify key research needs to work with public/private entities to shape a research agenda. •Institute leading edge, web-based tools (such as AskKaren, askFSIS, and the email subscription service) to provide immediate, accurate, 24/7 access to reliable and approved agency information to | <p>OPPED OIA OPAEO OFDER OFO</p> | |

| | | | | |
|--|--|---|--|--|
| | | <p>better protect public health.</p> <ul style="list-style-type: none"> •Deliver targeted information for the agency's customers, particularly businesses and partners as well as consumers and educators. | | |
|--|--|---|--|--|

Selected Accomplishments Expected at the FY 2009 Proposed Resource Level:

- **The Continued Evolution of Inspection and Enforcement:** FSIS' policies and practices will continue the evolution of inspection and enforcement. A risk-based approach, encompassing the agency's actions combined with the agency's scientific commitment, will facilitate FSIS' ability to combat ever-changing threats to public health. FSIS continues to strengthen its data communication and response infrastructure that protects public health as well as the integrity of the food and agricultural system.
- **Data and Risk Analysis:** FSIS is committed to emphasizing science in the development of food safety policies. A scientific approach to food safety that incorporates risk analysis is critical to FSIS' ability to combat the ever changing threats to public health. Thus, another priority is risk analysis, which includes risk assessment, risk management, and risk communication. In addition to providing regulatory agencies with a solid foundation for policy changes, science-based risk analysis is necessary to help the agency better predict and respond to food safety threats by allowing staff to focus agency resources on hazards that pose the greatest threat to public health. Analysis of FSIS regulatory sampling data, as well as other sources of data, including baseline studies, helps the agency detect trends and identify connections between persistence, prevalence, and other factors such as practices employed by plants, seasonal variations, and establishment size. The agency's data is being consolidated into a data warehouse and data store to provide a more complete picture of food safety threats and provide traceability for reports to better protect public health.
- **Food Defense:** FSIS has accomplished much in the area of food defense, making a strong system even stronger. The agency designed its existing science-based food safety and defense verification system, with Hazard Analysis and Critical Control Point (HACCP) as the foundation, to prevent and control contamination of the food supply during processing, regardless of whether the contamination is naturally occurring or introduced intentionally.
- **Communications:** The agency has embarked on a comprehensive effort to ensure that all levels and means of communications both within the agency and with external constituents are as efficient, effective, and rapid as possible. FSIS recognizes that as a public health regulatory agency, the organization is only as effective as the communication systems it has in place. FSIS continuously explores and utilizes a variety of methods to reach its different audiences. The agency has won awards for its Web site and uses leading-edge technologies, customer satisfaction surveys, and usability testing to provide easy-to-find, always available quality public health and defense information to keep up with its customers' needs and to better protect public health.
- **Training, Education and Outreach:** Training and education of the FSIS workforce is a cornerstone of public health protection. Training enables inspection program personnel to make sound and effective regulatory decisions based on appropriate scientific and public health principles. One of the agency's top priorities, therefore, is to aggressively train and educate our workforce.

Among FSIS' many responsibilities, the agency inspects "Small and Very Small" meat and poultry slaughter and processing plants. The businesses that fall into this category have a particular need for current and frequent food safety information because they generally lack the resources to monitor food safety developments from the agency, academia or trade associations. To address this challenge, FSIS has initiated efforts to work with Small and Very Small plants, including approximately 2,400 under State inspections, to overcome these issues. FSIS has implemented an action plan to deliver outreach assistance to promote risk-based food safety and food defense systems for Small and Very Small plants. The

reaction to these initial steps has been very positive. However, data from food safety assessments and recalls show that additional effort is needed. FSIS plans to take further steps to address this challenge by educating, as well as regulating, industry to achieve public health and safety. This will ensure rapid and consistent delivery of key agency services on emerging issues to better serve the needs of Small and Very Small plants. It will also promote an understanding of the scientific, technical, and regulatory information needed domestically and internationally by Small and Very Small plants to develop food safety and food defense systems fully capable of addressing existing and emerging threats to public health.

FOOD SAFETY AND INSPECTION SERVICE

Summary of Budget Performance

Key Performance Outcomes and Measures

Agency Mission: Protect consumers by ensuring that meat, poultry, and egg products are safe, secure, wholesome and correctly labeled and packaged.

Key Outcomes: Reduction in foodborne illness associated with the consumption of meat, poultry, and egg products. FSIS' key outcome restates USDA's Strategic Objective 4.1: *Reduce the incidence of foodborne illnesses related to meat, poultry, and egg products in the U.S.*

Enhance International Competitiveness of American Agriculture through coordination of all U.S. government and non-government participation in the sanitary and phytosanitary standards-setting activities of the Codex Alimentarius Commission. This key outcome relates to USDA's Strategic Objective 1.3: *Improve sanitary and phytosanitary (SPS) system to facilitate agricultural trade.*

Key Performance Measures: The continued mission of FSIS is to protect consumers by ensuring that the commercial supply of meat, poultry, and egg products are safe, secure, wholesome and correctly labeled and packaged.

FSIS agency goals embody USDA's Strategic Goal 4: *Enhance Protection and Safety of the Nation's Agriculture and Food Supply*, and specifically Objective 4.1 – *Reduce the Incidence of Foodborne Illnesses Related to Meat, Poultry, and Egg Products in the U.S.*

FSIS programs also contribute to USDA Strategic Goal 1: *Enhance International Competitiveness of American Agriculture*. FSIS contributes to USDA Objective 1.3 *Improved Sanitary and Phytosanitary (SPS) System to Facilitate Agricultural Trade*. In addition to FSIS' unique work with the Codex Alimentarius committees, FSIS houses the U.S. Codex Alimentarius office, whose principal purpose is the setting of international sanitary and phytosanitary standards.

FSIS' FY 2009 budget request is targeted at these core food safety strategies:

- Base program decisions and policy development on science;
- Apply the public health and technical skills of our workforce to foodborne hazards;
- Defend the food supply from intentional contamination;
- Manage the inspection program effectively and economically; and
- Continue effective public health outreach and education.

The FSIS FY 2009 budget request includes initiatives to build up the infrastructure of its public health information system, including efforts to enhance the electronic exchange of export-import data; to prepare for future risk-based inspection; to defend the security of the food supply; to manage its human capital wisely; and to promote consumer protection standards at home and in the world arena.

Key Performance Targets:

| | 2004 actual | 2005 actual | 2006 actual | 2007 actual | 2008 target | 2009 target |
|--|----------------|----------------|----------------|----------------|----------------|----------------|
| Pathogen Reduction | | | | | | |
| Reduce overall public exposure to generic <i>Salmonella</i> from broiler carcasses using existing scientific standards* | n/a | n/a | 45% | 71% | 80% | 85% |
| Decrease the overall percent positive rate for <i>Listeria monocytogenes</i> in ready-to-eat products through the use of Food Safety Assessments | 0.89% | 0.70% | 0.60% | 0.31% | 0.29% | 0.28% |
| Reduce the prevalence of <i>E. coli</i> O157:H7 on ground beef | 0.19% | 0.17% | 0.16% | 0.23% | 0.24% | 0.20% |
| Pathogen Reduction Costs (\$000) | 785,557 | 815,064 | 837,756 | 892,136 | 930,120 | 951,946 |

* Prior to June 2006, FSIS reported the percent-positive findings of *Salmonella* on raw product tested, similar to the measurement of *Listeria monocytogenes* (*Lm*) and *E. coli* O157:H7. However, as of June 2006, FSIS no longer compares the percent positives from one year to the next due to a change in how the establishments are selected for testing. FSIS is now employing a "category" system to measure establishments' performance. FSIS compares how many establishments are in "Category 1" from one quarter to the next and from one year to the next. Category 1 represents establishments that have achieved 50 percent or less of the performance standard or baseline guidance, for two consecutive FSIS test sets. Category 2 represents establishments that have achieved greater than 50 percent on at least one of the two most recent FSIS test sets without exceeding the performance standard or baseline guidance. Category 3 represents establishments that have exceeded the performance standard or baseline guidance on either or both of the two more recent FSIS test sets. For example, for broiler slaughter establishments, the performance standard is constructed such that the standard is met if there are 13 or fewer positive samples in 51 daily tests. Consequently, a Category 1 establishment would have six or fewer positive results in the two most recent 51 sample sets.

As more establishments reach Category 1 status, fewer people will be exposed to *Salmonella* from raw classes of product regulated by FSIS. Consequently, as more establishments gain greater control of this pathogen, the likelihood of achieving the Healthy People 2010 goal of halving the number of people per 100,000 becoming infected with *Salmonella* from all food sources, including meat and poultry products, is more likely to result. FSIS set a goal of having 90 percent of establishments achieve Category 1 status by 2010. By then, FSIS will have completed one or more new baseline studies. The results of these new baselines would be to establish new performance standards or baseline guidance and to re-set Category 1, Category 2, and Category 3 criteria.

Full Cost by Departmental Strategic Objective

| Program | 2007 Amount (\$000) | 2008 Amount (\$000) | 2009 Amount (\$000) |
|--|---------------------------|---------------------------|---------------------------|
| Strategic Objective 1.3 – Improved Sanitary and Phytosanitary (SPS) System to Facilitate Agricultural Trade | | | |
| Codex | | | |
| Total direct cost | \$3,163 | \$3,249 | \$3,331 |
| Indirect costs | 473 | 486 | 498 |
| <hr/> | | | |
| Total for Strategic Objective 1.3: | | | |
| | Total Costs | \$3,636 | \$3,735 |
| | FTE | 7 | 7 |
| | | | |
| Strategic Objective 4.1: Reduce the Incidence of Foodborne Illnesses Related to Meat, Poultry, and Egg Products in the U.S. | | | |
| Federal Food Safety and Inspection | | | |
| Total direct cost | 681,128 | 723,102 | 739,908 |
| Indirect costs | 101,778 | 108,050 | 110,561 |
| | Total Costs | 782,906 | 831,152 |
| | FTE | 9,004 | 9,245 |
| | | | |
| State Food Safety and Inspection | | | |
| Total direct cost | 53,220 | 55,176 | 57,200 |
| Indirect costs | 7,953 | 8,245 | 8,547 |
| | Total Costs | 61,173 | 63,421 |
| | FTE | 29 | 29 |
| | | | |
| International Food Safety and Inspection | | | |
| Total direct cost | 15,356 | 16,064 | 16,466 |
| Indirect costs | 2,295 | 2,400 | 2,461 |
| | Total Costs | 17,651 | 18,464 |
| | FTE | 144 | 144 |
| | | | |
| Public Health Information System (formerly FAIM) | | | |
| Total direct cost | 14,773 | 12,970 | 12,974 |
| Indirect costs | - | - | - |
| | Total Costs | 14,773 | 12,970 |
| | FTE | - | - |
| | | | |
| Total for Strategic Objective 4.1: | | | |
| | Total Costs | 876,503 | 926,007 |
| | FTE | 9,177 | 9,418 |
| | | | |
| Total, All Strategic Objectives | | | |
| | Total Costs (current law) | 880,139 | 929,742 |
| | FTE | 9,184 | 9,425 |