2011 Explanatory Notes
Food Safety and Inspection Service

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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 processed egg products is safe, wholesome, and correctly labeled and packaged through inspection and regulation of these products. FSIS is composed of two major inspection programs: (1) Meat and Poultry Inspection and (2) Egg Products Inspection.

1. The Meat and Poultry Inspection Program is authorized by the Federal Meat Inspection Act (FMIA) as amended and the Poultry Products Inspection Act (PPIA). The purpose of the program is to ensure that meat and poultry products are safe, wholesome, and correctly labeled through inspection and regulation of these products so that they are suitable for commercial distribution for human consumption. FSIS also enforces the Humane Methods of Slaughter Act through the program, which requires that all livestock at Federally-inspected establishments be handled and slaughtered in a humane way. Additionally, the 2008 Farm Bill enacted requirements for FSIS to begin inspecting catfish once the regulations are finalized.

   FSIS conducts inspection activities at Federally-inspected meat and poultry establishments; and for State programs, the agency ensures that State meat and poultry inspection programs have standards that are at least equivalent to Federal standards. FSIS also ensures that meat and poultry products imported to the United States are produced under standards equivalent to U.S. inspection standards, and facilitates the certification of regulated products.

   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 Egg Product Inspection Act (EPIA). The program's purpose is to ensure 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. FSIS also ensures processed egg products imported to the United States are produced under standards equivalent to U.S. inspection standards, and facilitates the certification of exported regulated products.

During 2009, the agency maintained headquarters offices in the Washington D.C. metropolitan area; 15 district offices; the Policy Development Division 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 inspection personnel in approximately 6,286 Federally regulated establishments in 50 States, Puerto Rico, Guam, and the Virgin Islands. Included are 341 establishments operating under Talmadge-Aiken Cooperative Agreements. A Talmadge-Aiken plant is a Federal plant with State inspection program personnel operating under Federal supervisors. Much of the agency's work is conducted in cooperation with Federal, State and municipal agencies, as well as private industry.

As of September 30, 2009, the agency employment totaled 9,256 permanent full-time employees, including 726 in the headquarters office and 8,530 in the field.

Office of Inspector General (OIG) Reports

Report No: 24601-10-HY, October 20, 2009, Food Safety and Inspection Service Oversight of the Recall by Hallmark/Westland Meat Packaging Company. OIG's final report contained 3 recommendations directed at FSIS, and they are all currently open.

Report No: 50601-06-HY, August 4, 2009, Assessment of USDA's Controls to Ensure Compliance With Beef Export Requirements. OIG's final report contained 5 recommendations directed at FSIS, and 3 are currently open.

Report No: 24601-07-KC, December 9, 2008, Evaluation of FSIS Management Controls Over Pre-Slaughter Activities. OIG's final report contained 25 recommendations directed at FSIS, and 12 are currently open.

Government Accountability Report (GAO) Reports

GAO-09-873, September 15, 2009, Food Safety: Agencies Need to Address Gaps in Enforcement and Collaboration to Enhance Safety of Imported Food. GAO's final report contained no recommendations directed at FSIS.

GAO-09-649, August 20, 2009, School Meal Programs: Changes to Federal Agencies' Procedures Could Reduce Risk of School Children Consuming Recalled Food. GAO's final report contained one recommendation directed at FSIS, and it is currently open.

GAO-09-4242T, February 26, 2009, Veterinarian Workforce: The Federal Government Lacks a Comprehensive Understanding of Its Capacity to Protect Animal and Public Health. GAO's report contained no recommendations directed at FSIS.

GAO-09-178, February 4, 2009, Actions Are Needed to Ensure Sufficient Capacity for Protecting Public and Animal Health. GAO's report contained one recommendation directed at FSIS, and it is currently open.

GAO-09-271, January 2009, High Risk Series: An Update. Section on Revamping Federal Oversight of Food Safety. On July 7, 2009, FSIS and other Federal partners announced the key findings of the Food Safety Working Group and recommended a new, public health based approach to food safety.

Ongoing OIG Audits

Assignment 24601-08-KC – FSIS National Residue Program for Cattle. OIG is continuing with its audit work, final report is expected March 2010.

Assignment 24601-06-At – Food Emergency Response Network. OIG is continuing with its audit work, final report is expected June 2010.

Assignment 24601-09-KC – FSIS N60 Testing Protocol on Beef Trim for *E. Coli* O157:H7. OIG has just started this audit, final report is expected December 2010.

Ongoing GAO Audits

Assignment 361008 – USDA Enforcement of the Humane Methods of Slaughter Act (HMSA). GAO is continuing with its audit work, final report is expected February 2010.

Assignment 440674 – Integration of U.S. Biosurveillance Efforts. GAO is continuing with its audit work, final report is expected April 2010.

Assignment 361017 – FDA Process for Determining Generally Recognized as Safe (GRAS) Food Ingredients. GAO is continuing with its audit work, final report is expected March 2010.

Available Funds and Staff-Years
2009 Actual and Estimated 2010 and 2011

Item	Actual 2009		Estimated 2010		Estimated 2011	
	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years
Salaries and Expenses	$971,566,000	9,343	$1,018,520,000	9,587	$1,036,900,000	9,618
Transfer from DA for Congressional Relations	271,000		--		--	
Transfer to the Office of the Chief Financial Officer for Working Capital Fund Activities	-400,000		--		--	
Unobligated balance forward from prior years	3,395,558		2,541,000		--	
Total, Salaries and Expenses	974,832,558	9,343	1,021,061,000	9,587	1,036,900,000	9,618
Obligations under other USDA appropriations:						
APHIS Blood Sample	425,000		425,000		425,000	
National Appeals Division	57,996		58,000		58,000	
Miscellaneous Reimbursements	608,311		608,000		608,000	
Total, Agriculture Appropriations	1,091,307		1,091,000		1,091,000	
Other Federal Funds:						
FDA, Microbiological Advisory Committee	90,206		90,000		90,000	
Total, other Federal Funds	90,206		90,000		90,000	
Non-Federal Funds:						
Meat, Poultry and Egg Products Inspection	123,441,248	41	121,000,000	41	121,000,000	41
Accredited Labs	440,963	2	320,000	2	320,000	2
Trust Funds	10,228,389	74	9,000,000	66	9,000,000	66
Total, Non-Federal Funds	134,110,600	117	130,320,000	109	130,320,000	109

FOOD SAFETY AND INSPECTION SERVICE

Permanent Positions by Grade and Staff Year Summary
2009 Actual and Estimated 2010 and 2011

	2009			2010			2011		
Grade	Wash DC	Field	Total	Wash DC	Field	Total	Wash DC	Field	Total
Senior Executive Service	24	-	24	24	-	24	24	-	24
							-	-	-
GS-14……..	-	6	6	-	6	6	-	6	6
GS-13……..	-	7	7	-	7	7	-	7	7
GS-12……..	-	6	6	-	6	6	-	6	6
GS-11……..	-	3	3	-	3	3	-	3	3
GS-10……..	-	357	357	-	357	357	-	357	357
GS-9……..	-	1,938	1,938	-	2,000	2,000	-	2,000	2,000
GS-8……..	-	985	985	-	1,047	1,047	-	1,047	1,047
GS-7……..	-	3,087	3,087	-	3,150	3,150	-	3,150	3,150
GS-6……..	-	2	2	-	2	2	-	2	2
GS-5……..	-	198	198	-	198	198	-	198	198
GS-4……..	-	19	19	-	19	19	-	19	19
AP-6……..	72	34	106	72	34	106	72	34	106
AP-5……..	192	270	462	203	270	473	203	271	474
AP-4……..	305	1,411	1,716	322	1,412	1,734	322	1,442	1,764
AP-3……..	91	221	312	96	221	317	96	221	317
AP-2……..	49	184	233	52	184	236	52	184	236
AP-1……..	2	5	7	2	5	7	2	5	7
Other Graded Positions……..	3	1	4	3	1	4	3	1	4
Total Permanent Positions……..	738	8,734	9,472	774	8,922	9,696	774	8,953	9,727
Unfilled Positions end-of-year……..	12	204	216	-	-	-	-	-	-
Total Permanent Full-Time Employment, end-of-year……..	726	8,530	9,256	774	8,922	9,696	774	8,953	9,727
Staff Year Estimate……..	757	8,703	9,460	774	8,922	9,696	774	8,953	9,727

Note: On July 19, 2009, FSIS converted non-bargaining unit employees to the Public Health Human Resources System (PHHRS), a new pay-for-performance system. PHHRS is composed of six pay bands, AP-1 to AP-6, and replaces GS grades for employees under this system.

MOTOR VEHICLE FLEET DATA

FSIS inspects in 6,286 meat, poultry and egg products plants and import establishments located throughout the United States. A large number of FSIS inspection personnel have responsibilities in multiple plants and work "patrol/relief assignments" traveling from plant to plant on a daily basis. Due to the inspector's proximity to given assignment and remote locations, inspectors are required to travel covering a larger geographical area.

All FSIS vehicles were leased from the General Service Administration's (GSA) fleet with the exception of a purchased vehicle to be used as a mobile Food Safety exhibit. The Food Safety Mobile will travel throughout the United States visiting, schools, State fairs, and similar local events. The Mobile will educate consumers about the risks associated with mishandling food and steps they can take to reduce their risk of foodborne illness.

The size, composition and cost of agency motor vehicle fleet as of September 30, 2009 are as follows:

Size Composition and Annual Cost
(in thousands of dollars)

	Number of Vehicle by Type								
Fiscal Year	Sedans and Station Wagons	Light Trucks, SUVs and Vans		Medium Duty Vehicles	Ambulances	Buses	Heavy Duty Vehicles	Total Number of Vehicles	Annual Operating Costs ($ in thous) a/
		4X2	4X4						
FY 2008 b/	1,520	23	11	2				1,556	8,788
Change from 2008	110	3	0	-1				112	675
FY 2009 b/	1,630	26	11	1				1,668	9,463
Change from 2009	75	0	0	0			1	76	1,527
FY 2010 c/	1,705	26	11	1			1	1,744	10,990
Change from 2010	75	0	0	0			0	75	1,645
FY 2011 d/	1,780	26	11	1			1	1,819	12,635

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

b/ The 2009 figures are actual figures reported into FAST in November 2009. The increase in the SUVs was due do the replacement of several vans with a crossover Chevy HHR which is considered a SUV and not a sedan.

c/ FSIS projects replacement of 566 vehicles and the addition of 76 vehicles in 2010. GSA will make the final determination on replacement. The heavy duty vehicle is a new Food Safety Mobile that FSIS will begin operating in FY 2010.

d/ FSIS projects replacement of 522 vehicles and the addition of 75 vehicles in 2011.

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 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), [$1,018,520,000]*$1,036,900,000*; 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 funds provided for the Public Health Data Communication Infrastructure system shall remain available until expended: [*Provided further*, That no fewer than 140 full-time equivalent positions shall be employed during fiscal year 2010 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 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.

This language is proposed to be deleted to ensure the Secretary's discretion in providing appropriated funds to meet the highest public health priorities, including activities necessary to enforce the Humane Methods of Slaughter Act (HMSA). The Department has demonstrated in the past and is committed in the future to enforcing the HMSA.

FOOD SAFETY AND INSPECTION SERVICE

Lead-off Tabular Statement

Appropriations Act, 2010	$1,018,520,000
Budget Estimate, 2011	1,036,900,000
Increase in Appropriation	+18,380,000

SUMMARY OF INCREASES AND DECREASES

(on basis of appropriation)

Item of Change	2010 Estimated	Pay Costs	Program Changes	2011 Estimated
Federal Food Safety & Inspection	$903,067,000	$10,660,000	-$1,479,000	$912,248,000
State Food Safety & Inspection	65,654,000	122,000	-658,000	65,118,000
International Food Safety & Inspection	19,445,000	224,000	-3,508,000	16,161,000
Public Health Data Communication Infrastructure System (PHDCIS)	26,470,000	--	+13,000,000	39,470,000
Codex Alimentarius	3,884,000	19,000	-	3,903,000
Total Available	1,018,520,000	11,025,000	7,355,000	1,036,900,000

FOOD SAFETY AND INSPECTION SERVICE

Project Statement

(On basis of appropriation)

	2009 Actual		2010 Estimated		Increase	2011 Estimated	
	Amount	Staff Years	Amount	Staff Years	or Decrease	Amount	Staff Years
1. Federal Food Safety & Inspection	$871,318,686	9,153	$903,067,000	9,390	+$9,181,000	$912,248,000	9,412
2. State Food Safety & Inspection	64,702,999	25	65,654,000	29	-536,000	65,118,000	38
3. International Food Safety & Inspection	18,318,410	158	19,445,000	161	-3,284,000	16,161,000	161
4. Public Health Data Communication Infrastructure System.....	12,970,000	--	26,470,000	--	+13,000,000	39,470,000	--
5. Codex Alimentarius.....	3,812,140	7	3,884,000	7	+19,000	3,903,000	7
Unobligated balance lapsing	314,765	--	--	--	--		--
Total Available or Estimate	971,437,000	9,343	1,018,520,000	9,587	+18,380,000	1,036,900,000	9,618
Transfer from Departmental Administration (DA) for Congressional Relations activities	-271,000	--	--	--			
Transfer to Office of the Chief Financial Officer for Working Capital Fund activities..	+400,000	--	--	--			
Total, Appropriation	971,566,000	9,343	1,018,520,000	9,587			

PROJECT STATEMENT
(On basis of available funds)

	2009 Actual		2010 Estimated		Increase or	2011 Estimated	
	Amount	Staff Years	Amount	Staff Years	Decrease	Amount	Staff Years
1. Federal Food Safety & Inspection	$871,318,686	9,153	$903,158,000	9,390	+$9,090,000	$912,248,000	9,412
2. State Food Safety & Inspection	65,119,516	25	65,654,000	29	-536,000	65,118,000	38
3. International Food Safety & Inspection	20,632,226	158	19,445,000	161	-3,284,000	16,161,000	161
4. Public Health Data Communication Infrastructure System.....	13,949,990	--	28,920,000	--	+10,550,000	39,470,000	--
5. Codex Alimentarius.....	3,812,140	7	3,884,000	7	+19,000	3,903,000	7
Total Obligations.....	974,832,558	9,343	1,021,061,000	9,587	15,839,000	1,036,900,000	9,618
Unobligated balance lapsing	314,765	--	--	--	--	--	--
Unobligated balance from recoveries of prior year.....	-2,177,996	--	--	--	--	--	--
Unobligated balance forward from prior years	-4,073,776	--	-2,541,000	--	+2,541,000	--	--
Unobligated balance forward to next year	2,541,449	--	--	--	--	--	--
Total Available or Estimate	971,437,000	9,343	1,018,520,000	9,587	+18,380,000	1,036,900,000	9,618
Transfer from Departmental Administration (DA) for Congressional Relations activities	-271,000	--	--	--			
Transfer to Office of the Chief Financial Officer for Working Capital Fund activities...	+400,000	--	--	--			
Total Appropriation	971,566,000	9,343	1,018,520,000	9,587			

Justification of Increases and Decreases

(1) An increase of $11,025,000 for pay costs, consisting of:

$ 10,660,000 for Federal Food Safety and Inspection;
122,000 for State Food Safety and Inspection;
224,000 for International Food Safety and Inspection Service; and
19,000 for Codex Alimentarius.

FSIS has a statutory mandate for continuous slaughter inspection and a once-per-shift per day presence for processing inspection. The permanent statutes for the inspection of meat, poultry, and processed egg products result in labor-intensive inspection activities, 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 mandated pay increases and remain effective when 80 percent of its budget is required for staff costs. FSIS maintains hiring restrictions for all non-frontline positions to ensure that critical resources are deployed to the field. Additionally, FSIS maximizes its use of hiring flexibilities to attract and retain hard-to-fill positions.

(2) A net increase of $335,000 to develop more timely estimates of prevalence through expansion of the HACCP regulatory sampling and an additional baseline study annually, (over the $10,570,000 funding available in FY 2010), consisting of:

$ 1,201,000 for Federal Food Safety and Inspection;
-658,000 for State Food Safety and Inspection; and
-208,000 for International Food Safety and Inspection Service.

Summary	Increase	Decrease
Baseline Studies and HACCP Verification Program Updates	$10,000,000	
Food Emergency Response Network (FERN)		($4,096,000)
Laboratory Capabilities		($3,099,000)
Laboratory Capabilities for Chemical and Radiological Threats		($2,470,000)
Net Increase Requested	$ 335,000	

Accurate, timely prevalence estimates for pathogens in food products underpin the evaluation of existing prevention policies and the development of new regulatory strategies for food safety. The President's Food Safety Working Group (FSWG) has acknowledged the critical role of this data, stating in a summary of their key findings from a July 2009 report to the President that "prioritizing prevention and moving aggressively to implement sensible measures designed to prevent problems before they occur" is a top priority. The agency requests a net increase of $335,000 to expand the regulatory sampling program, which directly improves the agency's ability to estimate the prevalence of pathogens in products under FSIS' purview (a total cost of $9,000,000) and to conduct one additional baseline study a year, which increases the scope of product areas evaluated and improves the efficacy of the agency's sampling programs (a total cost of $1,000,000). To offset the costs of these additional activities, the agency is proposing to redirect funding from FERN Cooperative Agreements (-$4,096,000) and laboratory capacity building (-$5,569,000). These offsets are described in more detail below.

Increase funding for expanding regulatory sampling to establish prevalence ($9 million): FSIS proposes to expand the on-going regulatory sampling programs for key pathogens so that the results yield a meaningful calculation of prevalence. FSIS contributes toward meeting the Healthy People 2010 (and soon Healthy People 2020) goals through its inspection and testing of a sampling of product in approximately 6,286

Federally inspected meat, poultry and egg establishments. Product testing is particularly important in determining how successful industry is in producing safe, wholesome product. Despite the agency's and industry's best efforts, products contaminated with *Escherichia coli* (*E. coli)* O157:H7, *Listeria, Salmonella,* and *Camplyobacter* do reach consumers. It is important to measure how much and what types of product contaminants are entering commerce so that FSIS can better estimate the risk to the public and focus its resources most efficiently and effectively.

FSIS conducts a routine product testing program consisting of scheduled and unscheduled sampling for a variety of contaminants; the agency has determined that *E. coli* O157:H7, *Listeria, Salmonella,* and *Campylobacter* are the most critical for public health. Neither the industry nor the agency have the resources to test the millions of pounds of product produced each year. By necessity, the agency tests only a representative volume. These representative samples are then used to estimate the total amount of contaminated product entering commerce, that is, the prevalence of contaminated product in commerce.

Traditionally, FSIS has relied on periodic baseline studies to evaluate prevalence of pathogens in FSIS-regulated product. The increased funding requested will allow the agency to collect and analyze more routine samples for critically important pathogens. While routine testing data alone is not a measure of true national prevalence, these results will be combined with traditional baseline studies to enable FSIS to estimate national prevalence data. This improved accuracy will further enable FSIS to move toward a more timely and responsive data-driven approach to public health protection and allow the agency to improve its policies and inspection practices to reduce the presence of these contaminants in the food supply for FSIS-regulated products.

The agency estimates that an approximate increase of 29,000 verification samples (8,000 for *E. coli* O157:H7*,* 6,000 for *Salmonella,* 5,000 for *Listeria monocytogenes,* and 10,000 for *Campylobacter*) is necessary to improve the utility of these results in estimating prevalence. The $9 million cost associated with this effort includes building the capacity to support the increased sample load, buying equipment and consumables, and a $4.5 million investment in expanding the laboratory space to support the necessary throughput. FSIS estimates a 25 percent increase in the accuracy of its existing performance measures if it receives funding for the additional samples requested for FY 2011.

Increase funding for conducting an additional baseline study annually ($1 million):
FSIS conducts traditional baseline studies to estimate prevalence of a pathogen or other contaminants in a product. Traditional baseline studies are used by the agency as the basis for:

- estimating prevalence;
- performing risk assessments;
- designing statistically-based routine sampling programs;
- developing new policy initiatives;
- allocating resources; and
- developing performance standards and other food-safety applications.

Currently, FSIS conducts two traditional baseline studies a year (one new baseline study and a continuation of a baseline study initiated during the previous fiscal year) to estimate prevalence of a pathogen or other contaminants in a product. These baseline studies directly impact the agency's efforts to protect the public by providing data to improve FSIS' product sampling programs. FSIS proposes to add one additional baseline study per year to increase the scope of product areas evaluated.

The $1 million cost associated with this effort will allow FSIS to expand into much needed groups such as lamb and sheep, a product area for which FSIS believes there is a need to monitor prevalence of *E. coli* O157:H7, or to sows and boars, a subclass of all hogs that are believed to have a different rate of *Salmonella* prevalence and require a different regulatory response. Both of these sub-classes have yet to be studied. Therefore, the increase of one additional annual baseline study will not only improve the measure

of prevalence of pathogens in specific product classes, but will also provide valuable information to be utilized in risk assessments, risk analysis, and vulnerability assessments.

Decrease funding for the Food Emergency Response Network (FERN) and Homeland Security Laboratory efforts (a total savings of $9,665,000). The agency has made a considerable investment in developing the capacity to respond to security threats to the Nation's food supply. This capacity no longer requires the intensity of investment.

- FERN – Initiated in FY 2005, FERN is led by FSIS and the Food and Drug Administration (FDA), and consists of a Federal, State, and local governmental laboratories responsible for protecting citizens and the American food supply from intentional biological, chemical and radiological terrorism. The agency has made a considerable investment in FERN, providing funding for 25 State and local partner laboratories as well as developing capacity within the FSIS system. This funding was used to aid in preparing State and local labs for their participation in handling samples should a terrorist attack on the food supply involving meat, poultry, or egg products take place. To facilitate the creation of this surge capacity, FSIS has provided funding to the States through Cooperative Agreements. In conjunction with the capabilities of the FSIS laboratories, the proposed reduction of $4.1 million will maintain surge capacity throughout the FERN laboratory system, and maintain Cooperative Agreements at the FY 2009 level.

- Lab Capacity – Initiated in FY 2002, FSIS utilized funds to improve the overall security and capacity of its three regulatory sampling laboratories. This expansion effort has enabled FSIS to invest in building an infrastructure that could address potential security threats targeting the public food supply for FSIS regulated products. The capacity-building stage has been completed, and the program has moved into a maintenance and operation stage, which requires considerably less resources. The agency is proposing redirecting $3 million to higher-priority needs.

- Lab Capabilities Expanded for Chemical and Radiological Threats – Initiated in FY 2008, the agency has used these funds to purchase equipment that provided FSIS labs with the capability and capacity to perform the toxin and chemical testing standardized by FERN. This testing capability has allowed FSIS laboratories to lead in the effort against chemical and radiological threats to the meat, poultry, and egg product supply. As with the prior initiatives, this program has moved into the maintenance and operation stage, allowing $2.5 million to be re-directed to higher-priority needs.

(3) <u>An increase of $13,000,000 to enhance the FSIS Public Health Infrastructure, (over the $26,470,000 funding available in FY 2010), consisting of:</u>

$ 13,000,000 for Public Health Data Communication Infrastructure System.

FSIS requests an increase of $13 million to fully operationalize the Public Health Information System (PHIS), and provide computers to employees who have had to share computers and connectivity or never had access to computers can perform the work required for PHIS. Without this funding, PHIS will not fully realize its automated predictive and preventative capabilities.

The Public Health Data Communication Infrastructure System (PHDCIS) is the engine that supports data exchange and allows communication within FSIS and between its food safety partners. It provides the day-to-day functionality to the PHIS and all other FSIS applications. PHDCIS (formerly the Field Automation and Information Management and Humane Animal Tracking System) provides the infrastructure to receive information to analyze, cooperate, and respond to real-time emergencies and to take more preventive steps to reduce foodborne illness and food defense threats for all employees, industry, and laboratories. PHDCIS also provides for system failover and disaster recovery of PHIS and other FSIS applications, broadband

connectivity, state-of-the-art data security, and standardization of computers according to OMB specifications for both Federal and State inspectors. To meet the challenges of preventing illnesses and deaths while providing for improved food safety under the PHIS, FSIS will need to implement changes to its basic information infrastructure.

These changes provide the means for PHIS to integrate the sharing of data from FSIS' internal and external customers, and protect public health by providing reliable, up-to-date and securely accessible information and analysis for decision makers; especially the core components of PHIS supporting risk-based inspection, food defense, and predictive analysis. The $13 million requested increase will be used to secure integration of inspection and enforcement systems into the Public Health Information System (PHIS) application; rapidly respond to outbreaks and facilitate recovery to protect public health and safety by using real-time records to visually trace the location of contaminated product(s) from slaughter and processing through to the consumer and back; purchase critical equipment (a cost of $5 million); and expand telecommunications and broadband bandwidth capacity to the increased computer base.

Increase in funding for bandwidth expansion and other services ($8 million): Nationally, approximately 9,500 FSIS and 1,400 State employees depend on reliable connectivity to information systems and applications daily to accomplish FSIS inspection, investigative, and food defense responsibilities. The requested funds will be used to support PHIS application infrastructure improvements, improve information gathering systems, increase interoperability between government and civilian entities and provide improved operational tools to inspection program personnel.

The agency's implementation of PHIS will be the cornerstone of the daily performance of inspection activity and integration of the agency's data systems together providing a comprehensive, fully automated system allowing FSIS to more quickly and accurately identify trends, including vulnerabilities in food safety systems allowing more effective protection to public health. In addition, PHIS will build-out the enforcement component for management controls, case tracking, and reporting; develop and implement functional requirements to replace legacy data systems for in-commerce registrants, case tracking, and administrative enforcement; enhance case management capabilities; enhance data analysis and reporting capabilities; improve functionality and usability of the system to promote efficient use of agency resources and further enhance management controls and performance measurement activities and reporting. At the same time PHIS will provide a methodology and platform for integrating and exchanging data between food safety systems, such as AssuranceNet, the In-Commerce System, the FSIS Incident Management System, the Consumer Complaint Monitoring System, Meat and Poultry Hotline data and information, Lab Information Management System, as well as other existing applications.

As part of this effort, FSIS will improve interoperability between government and civilian entities exchanging increased amounts of data, geospatial maps and video files. This interoperability will require funding to improve systems to securely move large amounts of information between entities in real-time. In addition, funding will support a new traceback tool to allow investigators to quickly and seamlessly trace the source(s) of a problem and trace it forward to the consumer when contaminated product(s) have left a plant. This initiative is critical for the agency to rapidly respond to outbreaks and facilitate recovery to protect public health and safety by having real-time records to correctly identify location of contaminated product from slaughter and processing and then all the way through to the consumer and back. These efforts will require new as well as revised system certification and accreditation (C&A) to ensure that the programs are secure and safe for use by internal and external customers.

Telecommunications and broadband are the backbone for FSIS to send, receive, store and analyze internal and external data and information and make full use of the Public Health Information System (PHIS). Without increased telecommunications and broadband connectivity, PHIS will not be fully utilized by Federal, State, and international inspectors and investigators in the field because employees who have had to share computers or never required a computer or connectivity to perform their agency tasks will now require this technology. As FSIS moves to consolidate its multiple data centers into two Enterprise Data

Centers (EDC's), inspectors will benefit from the increase in the number of centralized mission critical systems that now will be required to share data under the PHIS initiative. Data sharing at this level was impossible in FY 2010 and will be in FY 2011 without the additional funding to complete these initiatives. However, the move to the EDCs will also require an increase in broadband funding for the 3,600 new computers being added to the enterprise and an increase in user demand for data from EDC-hosted applications that will occur in FY 2011 as PHIS comes online. Current bandwidth issues make it impossible for personnel to access Web-based applications across the enterprise; therefore, FSIS launched a concerted effort to increase telecommunications-based connectivity services to support the move to EDCs and deployment of PHIS. Lack of funding will directly affect the broadband capability for the field offices and inspectors to use agency Web-based systems by hindering their ability to provide data in an efficient and reliable manner for conducting mission-critical activities. In FY 2011, additional telecommunications services funding will be required to support the approximately 3,600 additional computers. These broadband services will include, but are not limited to, high-speed mobile broadband (also known as EVDO), cable modems, digital subscriber line (DSL), and high-speed fixed network services where available. The projected additional telecommunications cost is an additional $2.3 million in FY 2011. Total telecommunications and broadband cost is estimated at $14.5 million for FY 2011 up from FY 2010 cost of $12.3 million and FY 2009 cost of $8.5 million. These additional costs are required to provide the field and mobile workforce with the tools they need to perform their mission work.

Increase in funding for workforce computers ($5 million): Five (5) million dollars of the $13 million will be used to purchase 3,600 total computers for current users who share computers plus those on on-line/off-line rotations who will assume new duties requiring computers to perform PHIS and humane slaughter duties. This request includes funding to increase computers for inspectors to support implementation of PHIS, encryption of data to protect Personally Identifiable Information agency wide, continual updating of systems to meet Federal Desktop Core Configuration (FDCC) standards, and implementation of Homeland Security Presidential Directive (HSPD)-12 mandates. Funds will also be used to upgrade outdated computer systems throughout the enterprise to ensure all employees can perform their functions in a secure efficient manner.

Over 9,500 employees (approximately 85 percent of the agency's workforce) perform domestic inspection, import re-inspection activities, and enforcement activities across the United States. With the launch of PHIS in FY 2011, approximately 6,000 of these employees will require daily access to computers to perform their vital operations. Before the launch of PHIS, inspectors in the field could share computers because the demand for accessing the Internet was not as critical as it will be when PHIS is implemented. Readily available access to PHIS will allow inspectors to increase their productivity by allowing them real-time access to information, increased information sharing and improved collaboration on incident responses.

FSIS is also involved in a 3-year PHDCIS modernization effort supporting nearly 10,900 users (Federal and State inspectors). When fully implemented, PHDCIS will improve the inspection of meat, poultry, catfish, and egg products through an enhanced IT infrastructure, new user interfaces, and instituting new predictive analytics capabilities. PHDCIS provides an integrated infrastructure to support FSIS' mission critical business functions of domestic inspection, import inspection, export certification, surveillance, auditing, enforcement, scheduling, modeling, data collection, and analysis. This infrastructure will provide a more responsive, robust, integrated food safety inspection system, improving data exchange, resource sharing and interoperability with other government agencies, and supporting sophisticated data analysis tools for anomaly detection and alerts. To take advantage of this project the agency's workforce must have the machines capable of fully leveraging its investments in data-driven inspection systems. The long-term impact of not funding new computers and their updates increases the risks that mission critical tools will not be available to inspectors when needed jeopardizing the agency's ability to perform its mission. These risks are unacceptable and can be virtually eliminated by properly planning for and upgrading systems within our infrastructure contributing to FSIS' ability to reduce the incidence of foodborne illness attributed

to meat, poultry and processed egg products through its inspectors having the proper tools to complete their work.

As part of its effort to give inspectors the tools they need to perform their jobs, a regular refresh cycle for replacing outdated computers was established by FSIS. Normally, industry standards require a 3-year refresh cycle but FSIS decided to go with a 4-year refresh cycle to save funds and still provide its workforce the tools they need to accomplish their jobs in an effective and efficient manner. The $5M requested will be used to purchase 3,600 new computers for inspectors who currently do not have their own computers and inspectors who need upgraded computers to use PHIS and the other Web-based business applications required of them to perform their critical mission.

(4) An increase of $4,320,000 and 31 staff years for strengthening coordination and conduct of the Public Health Epidemiology Program , (over the $2,031,000 funding available in FY 2010), consisting of:

$ 4,320,000 for Federal Food Safety and Inspection.

One of the President's FSWG's key findings revolved around "strengthening the Public Health Epidemiology Program." This program will support the agency in responding to the current public health needs including rising frequency of multi-jurisdictional illness investigations; enhancements in laboratory science (e.g. PulseNet, VetNet) that allow for earlier detection and intervention, but require increased staffing for surveillance (e.g. monitoring FSIS positive food/environmental isolates); closer collaboration with FSIS field personnel to ensure coordination of scientific data and methodology; demands to quickly, efficiently, and appropriately identify the source and vehicles of infection during outbreaks potentially involving FSIS-regulated product; and urgency to rapidly take agency action when FSIS-regulated products are implicated as causing illnesses.

Collaboration with the States is a key element of the Administration's plans to respond to these changes. In order for FSIS to identify and respond to illness and outbreaks where they occur, it must increase the capacity of its successful public health epidemiology liaison program to the State Public Health Departments. The requested $4.3 million will be used to increase the inter-agency Federal-State Foodborne Disease Outbreak Response Team's capacity by adding 31 additional staff years to its foodborne disease investigation and compliance staff. These new staff years will be charged with conducting and coordinating the epidemiology, laboratory, and traceback during foodborne illness outbreaks. The funds will not only pay for salaries, but will also support the necessary travel, training, supplies, and equipment for these frontline personnel. Additionally, the requested funds and proposed 31 staff year positions will support the execution of specific duties such as illness investigation, outbreak response/coordination, collaboration on multi-state investigations, and pro-active public health partner communication and outreach by allocating 25 of these positions across the nation at strategic locations to increase investigative response time. These investigators will also be required to meet the President's FSWG's new goal of creating a Unified Incident Command System, whose purpose will be to address outbreaks of foodborne illness and more effectively link all relevant agencies to State and local governments. This linkage will facilitate communication and decision-making in an emergency.

FSIS forecasts the following public health impacts resulting from the funding of this initiative:

- Enhanced detection of outbreaks, and likely earlier detection of outbreaks, which would result in more timely FSIS actions to prevent further illnesses
- Improvement of data quality which will improve the development of risk-based policies, attribution for FSIS-regulated products, timeliness and quality of responses to data requests, and coordination with Federal and State data streams
- Increased training and educational opportunities to public health partners, in commerce facilities such as retail and industry associations including partnering on projects to address food safety issues in a given jurisdiction associated with recordkeeping and sanitation

- Training of public health partners to ensure timely collection of critical agency information to aid traceback and action
- On-site support to the agency and public health partners as needed
- Critical capacity to respond to emerging issues and newly developing areas including *Salmonella* and *Campylobacter* infections, issues involving antimicrobial resistance, illnesses potentially linked to catfish consumption, and infections due to non-O157 Shiga-toxin producing *E. coli*.
- Opportunity to build a highly-respected, multi-disciplinary, public health team within FSIS to bridge the gap between public health departments and the agency's public health regulatory teams
- Reductions in the burden of illness caused by FSIS-regulated product

(5) A decrease of $10,300,000 million for catfish inspection, consisting of:

- $7,000,000 for Federal Food Safety and Inspection; and
- 3,300,000 for International Food Safety and Inspection.

The 2008 Farm Bill and accompanying report language defined catfish to be an amenable species under the FMIA, and required the agency to develop the regulatory framework necessary to implement a catfish inspection program. The Administration has undertaken significant efforts since July 2008 towards the publication of a proposed rule, including developing tentative policy and technical bases for inspection-related activities. In addition, the Administration will continue to ensure that the rule-making process is open and transparent, and that all stakeholders have an opportunity to comment, and that their comments are fully and fairly considered. Given the investment to date and the need for considerable stakeholder engagement and regulatory development before the adoption and the implementation of a Catfish Inspection Program, the agency is requesting a decrease of $10.3 million for catfish-related activities. A level of $5 million for the program is adequate to meet inspection needs in 2011.

FSIS PRESIDENT'S BUDGET FISCAL YEAR 2011
PROPOSED LEGISLATION – User Fees

Program: User Fees for Performance-Based Services

Proposal: In FY 2011, FSIS proposes the collection of a user fee for performance. The performance fee, for a total of $4 million, is a flat fee to be charged to those plants that have sample failures or require additional inspection activities stemming from a pattern of regulatory non-compliance, have recalls, or are linked to an outbreak. These fees will be collected in FY 2011 and used to reduce appropriation needs in FY 2012.

Rationale: The meat, poultry, and processed 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. This fee will be assessed to cover the extra services needed when the establishments' poor performance requires additional verification or related services, such as additional sample collection and analysis, recalls, or inspection services related to a pattern of regulatory non-compliance. The 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.

Program: User Fees for Facility Application and Annual Renewal Activities

Proposal: In FY 2011, FSIS proposes the collection of a user fee for Facility Application and Annual Renewal Activities fee. The application and renewal fee, for a total of $8.6 million, is a flat fee to be charged to plants based on their size, as indicated in the chart below. These fees will be collected in FY 2011 and used to reduce appropriation needs in FY 2012.

Rationale: The purpose of the fee would be to cover the increased cost above those basic inspection services provided to meat, poultry or processed egg products establishments; and would include those services related to compliance, risk assessments, hazard analyses, inspection planning and inspections, compliance review and enforcement, information technology support, product sampling, and risk communication. The legislation also increases industry's responsibility for overseeing the safety of their own products and provides FSIS with new and enhanced tools to hold them accountable when they fail.

FY 2011 User Fee Proposal	
Firm size	**Rate**
Large	$7,500
Small	2,000
Very Small	500

FOOD SAFETY AND INSPECTION SERVICE

GEOGRAPHIC BREAKDOWN OF OBLIGATIONS AND STAFF YEARS
2009 Actual and Estimated 2010 and 2011

	FY 2009		FY 2010		FY 2011	
	Amount	Staff Yrs	Amount	Staff Yrs	Amount	Staff Yrs
Alabama	$31,948,822	423	$33,464,000	435	$33,983,000	437
Alaska	485,602	5	509,000	5	517,000	5
Arizona	2,340,763	25	2,452,000	25	2,490,000	25
Arkansas	39,738,587	518	41,623,000	533	42,269,000	535
California	49,068,872	537	51,396,000	553	52,193,000	555
Colorado	15,652,015	176	16,394,000	181	16,649,000	182
Connecticut	1,303,141	15	1,365,000	16	1,386,000	16
Delaware	8,886,923	124	9,308,000	127	9,453,000	128
District of Columbia	217,376,145	789	227,685,000	789	231,216,000	789
Florida	10,190,853	123	10,674,000	127	10,840,000	127
Georgia	68,964,942	755	72,235,000	777	73,356,000	780
Hawaii	1,719,018	19	1,801,000	19	1,828,000	19
Idaho	2,792,934	33	2,925,000	34	2,971,000	34
Illinois	27,119,121	222	28,405,000	229	28,846,000	230
Indiana	11,613,661	126	12,164,000	129	12,353,000	130
Iowa	30,418,475	359	31,861,000	370	32,355,000	371
Kansas	19,865,951	244	20,808,000	251	21,131,000	252
Kentucky	12,348,126	177	12,934,000	182	13,134,000	183
Louisiana	8,585,854	93	8,993,000	96	9,133,000	96
Maine	956,268	10	1,002,000	10	1,017,000	10
Maryland	32,140,998	208	33,665,000	213	34,187,000	214
Massachusetts	2,156,730	25	2,259,000	25	2,294,000	25
Michigan	8,409,335	103	8,808,000	106	8,945,000	106
Minnesota	27,892,393	313	29,215,000	322	29,668,000	323
Mississippi	26,387,129	325	27,638,000	334	28,067,000	335
Missouri	28,869,778	342	30,239,000	352	30,707,000	353
Montana	2,193,219	17	2,297,000	18	2,333,000	18
Nebraska	26,509,100	334	27,766,000	343	28,197,000	344
Nevada	463,916	6	486,000	6	493,000	6
New Hampshire	443,737	6	465,000	6	472,000	6
New Jersey	7,149,370	90	7,488,000	93	7,605,000	93
New Mexico	1,876,515	22	1,965,000	22	1,996,000	22
New York	17,706,450	193	18,546,000	198	18,834,000	199
North Carolina	36,987,628	437	38,742,000	449	39,343,000	451
North Dakota	1,847,500	16	1,935,000	16	1,965,000	16
Ohio	13,374,322	107	14,009,000	110	14,226,000	110
Oklahoma	10,021,086	106	10,496,000	109	10,659,000	109
Oregon	3,349,878	39	3,509,000	41	3,563,000	41
Pennsylvania	31,297,301	365	32,781,000	376	33,290,000	377
Rhode Island	653,025	8	684,000	8	695,000	8
South Carolina	11,111,202	126	11,638,000	130	11,819,000	131
South Dakota	4,673,871	48	4,896,000	50	4,971,000	50
Tennessee	12,543,431	172	13,138,000	177	13,342,000	178
Texas	50,732,673	587	53,139,000	604	53,963,000	606
Utah	4,702,577	41	4,926,000	42	5,002,000	42
Vermont	1,267,794	8	1,328,000	8	1,349,000	8
Virginia	13,801,392	171	14,456,000	176	14,680,000	177
Washington	7,942,260	99	8,319,000	102	8,448,000	102
West Virginia	2,983,219	30	3,125,000	30	3,173,000	30
Wisconsin	19,489,495	178	20,414,000	183	20,730,000	184
Wyoming	484,468	0	507,000	0	515,000	0
American Samoa	268	0	0	0	0	0
Guam	151,371	1	159,000	1	161,000	1
N. Mariana Islands	35,976	0	38,000	0	38,000	0
Puerto Rico	3,661,675	46	3,835,000	48	3,895,000	48
Virgin Islands	145,403	1	152,000	1	155,000	1
Total, Available or Estimate	974,832,558	9,343	1,021,061,000	9,587	1,036,900,000	9,618

FOOD SAFETY AND INSPECTION SERVICE

Classification by Objects
2009 Actual and Estimated 2010 and 2011

Personnel Compensation:	2009	2010	2011
Washington, D. C.	$75,298,251	$78,361,000	$79,044,000
Field	484,794,066	504,511,000	508,909,000
11 Total personnel compensation	560,092,317	582,872,000	587,953,000
12 Personnel benefits	187,868,329	195,558,000	197,263,000
13 Benefits for former personnel	795,095	879,000	879,000
Total pers. comp. & benefits	748,755,741	779,309,000	786,095,000
Other Objects:			
21 Travel	39,252,380	39,257,000	39,507,000
22 Transportation of things	3,747,283	3,865,000	3,724,000
23.1 Rent payments to GSA	1,044,709	704,000	696,000
23.2 Rental payments to others	513,852	646,000	638,000
23.3 Communications, utilities and miscellaneous charges	14,047,732	19,914,000	18,440,000
24 Printing and reproduction	903,570	1,149,000	885,000
25.1 Advisory and assistance services	4,778,502	3,203,000	3,165,000
25.2 Other services	61,700,892	59,342,000	58,628,000
25.3 Other purchases of goods and services from Government accounts	29,459,236	33,637,000	32,154,000
25.4 Operation and maintenance of facilities	1,394,588	2,426,000	2,647,000
25.7 Operation and maintenance of equipment	1,408,530	934,000	717,000
26 Supplies and materials	11,945,414	11,869,000	14,580,000
31 Equipment	4,450,221	14,022,000	19,743,000
32 Land and structures	13,956	14,000	4,514,000
41 Grants, subsidies and contributions	50,143,055	50,332,000	50,332,000
42 Insurance claims and indemnities	1,243,752	279,000	276,000
43 Interest and dividends	29,145	159,000	159,000
Total other objects	226,076,817	241,752,000	250,805,000
Total direct obligations	974,832,558	1,021,061,000	1,036,900,000
Position Data:			
Average Salary, ES positions	$165,787	$169,103	$172,654
Average Salary, GS positions	50,047	$51,048	$52,120
Average Salary, AP positions	82,324	$83,970	$85,734
Average Grade, GS positions	8.0	8.0	8.0
Average Grade, AP positions	4.0	4.0	4.0

FOOD SAFETY AND INSPECTION SERVICE

STATUS OF PROGRAM

Current Activities:

The Food Safety and Inspection Service (FSIS) is the public health regulatory agency within USDA responsible for ensuring the Nation's commercial supply of meat, poultry, and processed egg products are safe, secure, wholesome, 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 also enforces the Humane Methods of Slaughter Act (HMSA), which requires that all livestock at Federally-inspected establishments be handled and slaughtered humanely. To carry out this mandate, FSIS employs 9,460 Full Time Equivalents (FTEs) (9,827 employees). This includes 1,802 FTEs (1,782 employees) who support inspection, a domestic inspection workforce of 7,396 permanent FTEs (7,540 employees), and 262 other than permanent FTEs (505 employees) located in approximately 6,286 establishments.

FSIS regulates food safety by setting standards for all raw and processed meat and poultry products, and processed egg products sold in interstate commerce (including imported products). FSIS provides in-plant inspection, surveillance, and investigation for all domestic processing and slaughter establishments preparing meat, poultry, and processed egg products for sale or distribution into interstate or international commerce. The agency conducts audits and approves foreign inspection systems and plants exporting these products to the United States. It ensures that products imported are "equivalent" to U.S. inspection standards. FSIS also provides technical and cost-sharing assistance to States that maintain Meat and Poultry Inspection programs that are "at least equal to" the Federal inspection program.

FSIS carries out its mission through six key areas:

- Inspection and enforcement systems and operations to protect public health;
- Risk analysis and vulnerability assessments;
- Science and risk-based policies and systems;
- Maintenance of an integrated and robust data collection and analysis system;
- Innovative infrastructure supporting agency activities, and
- Outreach and communications.

Selected Examples of Recent Progress:

♦ Overview of Accomplishments

Fiscal Year (FY) 2009 saw significant food recalls—some under the purview of the Food Safety and Inspection Service and others under the aegis of the Food and Drug Administration (FDA). FSIS continued to partner with several food safety agencies to accomplish its mission including: the FDA, the Centers for Disease Control and Prevention (CDC), and our public health partners in State Departments of Public Health and Agriculture around the country.

On March 14, 2009, President Barack Obama announced the creation of the Food Safety Working Group (FSWG), chaired by the Secretaries of the Department of Health and Human Services and the Department of Agriculture. President Obama stated that his plans for the Working Group are to "bring together cabinet secretaries and senior officials to … upgrade our food safety laws for the 21st century; foster coordination throughout government; and ensure that we are not just designing laws that will keep the American people safe, but enforcing them."

FSIS has played an integral role in the FSWG including the early development of defining concepts and core principles of the FSWG. FSIS helped organize the public meeting at the White House in May with stakeholders and the announcement of the key findings in July. FSIS has also worked to implement various recommendations made by the FSWG, such as the new bench trim sampling program for *Escherichia coli (E. coli)* O157:H7 and the launch of a new consumer-friendly, comprehensive food safety Web site www.foodsafety.gov. Officials from FSIS routinely participate in FSWG meetings at the White House and continue to implement actions to support the FSWG's core principles of prevention of foodborne illnesses, more effective inspections and enforcement supported by data and analysis, and improved outbreak response and recovery. Many of actions discussed below stem either directly or indirectly from specific FSWG recommendations.

Another agency-wide initiative is the development and implementation of the Public Health Information System (PHIS), an integrated, comprehensive system of Web-based applications that will provide near real-time collection, reporting, and analysis of food safety data and inspection findings.

- Federal Food Safety & Inspection Program:

Pathogen Reduction: A significant priority for FSIS is the overall reduction of foodborne illnesses for American consumers. FSIS will accomplish this goal by reducing the prevalence of foodborne pathogens common to FSIS-regulated products, such as *E. coli* O157:H7, *Salmonella*, *Campylobacter,* and *Listeria monocytogenes.*

Frontline Inspection Personnel: In FY 2009, FSIS maximized its use of hiring flexibilities to attract and retain Public Health Veterinarians (PHVs) for hard-to-fill positions. FSIS accomplished this by granting superior qualification appointments (to improve its competitiveness with the private sector); used direct-hire authority from Office of Personnel Management for PHV and Food Inspector positions in hard-to-fill locations (to expedite the hiring process); leveraged the Student Loan Repayment Program's central fund which offers student loan repayments of $10,000/year (for a total benefit maximum of $60,000) to recently-recruited PHVs; and quadrupled veterinarian recruitment incentives by offering up to 25 percent of salary for four years rather than one. FSIS also initiated efforts to establish a USDA Taskforce to address veterinary capability in the Federal Government and respond to the Government Accountability Office Audit on the USDA veterinarian workforce.

The agency also used hiring flexibilities such as creditable service for annual leave accrual, referral bonus awards, waivers on dual compensation restrictions for reemployed annuitants, and an increase in the recruitment incentive amount. This allowed FSIS to hire 470 employees for mission-critical positions, extend approximately 188 recruitment incentives, fund 367 employee moves, award 51 superior qualification appointments, credit 147 new employees with non-Federal and uniformed service towards the calculation of annual leave accrual rate, grant 53 student loan repayment benefits, and use direct hire authority to fill five Food Inspector positions in hard-to-fill locations.

FSIS formed more recruitment relationships with minority-serving colleges, universities, and employee organizations; participating in 117 recruitment events, including 44 at minority-designated schools.

During FY 2009, FSIS inspection program personnel ensured public health requirements were met in establishments that slaughter and/or process 150 million head of livestock and nine billion poultry carcasses. Inspection program personnel also conducted nine million food safety and food security procedures to verify that the systems at all Federal establishments maintained food safety and wholesomeness requirements. During FY 2009, inspection program personnel condemned over 527 million pounds of poultry and over 227,000 head of livestock during ante-mortem (pre-slaughter) and post-mortem (post-slaughter) inspection. Inspection program personnel also conducted 1,343,913 million food defense verification activities nationwide.

Frontline Inspection Training: Training for the FSIS workforce is a cornerstone of public health protection. During FY 2009, FSIS provided entry-level training to 541 new Food Inspectors, 941 newly-promoted Consumer Safety Inspectors, 144 new Public Health Veterinarians, 69 newly hired Enforcement Investigations Analysis Officers, 7 new Import Inspectors, and 50 new Program Investigators. FSIS also introduced a course for Egg Inspectors and trained 69 employees. In FY 2009, 84 new Front Line Supervisors received training along with 123 new in-plant supervisors who completed Basic Supervisor training on how to perform oversight of food safety inspection duties. This represents nearly a 10 percent increase in the number of FSIS employees receiving entry-level training in these public health occupations compared to FY 2008.

With regard to training for experienced, on-board employees; 360 field employees received training on updated enforcement methods and new tools for conducting food safety assessments. Nearly 400 on board Food Inspectors completed training on verifying food safety, qualifying them for a promotion to the position of Consumer Safety Inspector. Experienced inspectors logged over 9,700 hours while completing distance training on updated FSIS policies related to humane handling, specified risk materials removal, and sanitary dressing. FSIS also conducted hands-on training for 62 employees on how to conduct intensified verification testing and trained 204 employees on verifying food safety at thermal processing facilities. FSIS developed and distributed Quick Immersion training materials to District Offices to ensure that critical inspection duties will continue in case of an emergency such as a human pandemic. FSIS also implemented a structured on-the-job training program for Food Inspectors to reinforce the information from classroom training.

Foodborne Illness Declines: FY 2009 was the 14th year that FSIS participated in the Foodborne Diseases Active Surveillance Network (FoodNet). FoodNet is the principal foodborne disease component of the CDC's Emerging Infections Program (EIP) and is a collaborative project between the CDC, FSIS, and FDA. FoodNet's activities include conducting active surveillance for diseases transmitted commonly through food in 10 U.S. States which, in FY 2009, represented 15 percent of the U.S. population. In April 2009, the CDC and its collaborators in FoodNet reported that the incidence of most common foodborne illnesses changed very little between 2005 and 2007. Although there had been significant declines in the incidence of some foodborne infections since surveillance began in 1996 – a 36 percent decline in illnesses stemming from *Listeria monocytogenes*; a 32 percent decline from *Campylobacter*; a 25 percent decline from *E. coli* O157:H7; no significant change from *Salmonella*; and a 48 percent decline from *Yersinia* – these declines all occurred before 2004. However, FSIS was recognized for cutting the percentage of broiler chicken carcasses yielding *Salmonella* in half from 2005 (16.3 percent) to 2007 (8.5 percent).

FoodNet data are used to evaluate progress toward meeting the Healthy People 2010 (HP 2010) national objectives for foodborne infections. FSIS and the 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. Additionally, FSIS is currently working with FDA and CDC to develop new Healthy People 2020 goals.

Food Safety Assessments (FSAs): Specially-trained personnel conducted approximately 1,300 focused food safety assessments through scientific assessment protocols. Food safety assessments determine the adequacy of the design of food safety systems in regulated establishments and they can be either routine, which are random, or "for cause," which result from an inspection finding. These food safety assessments, primarily those conducted "for cause," resulted in three suspensions of operations and 114 notices of intended enforcement action.

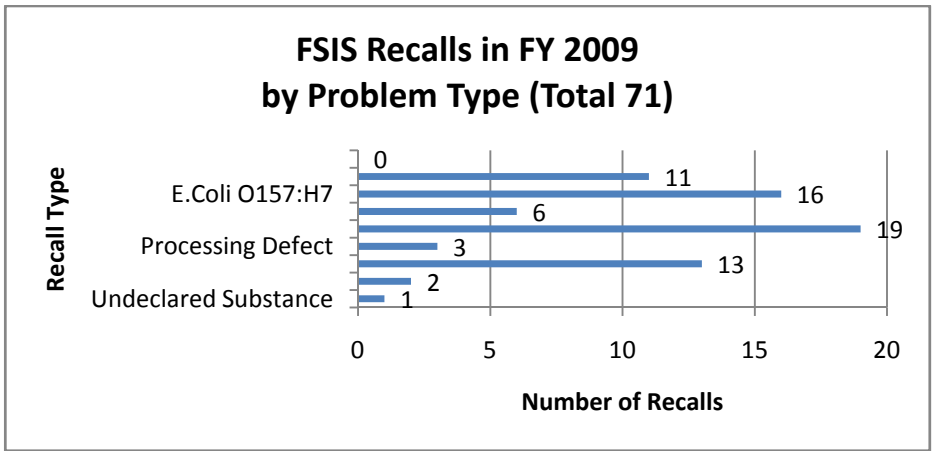
Enforcement of the Humane Methods of Slaughter Act: The Humane Methods of Slaughter Act of 1978 states that the slaughtering and handling of livestock are to be carried out only by humane methods. In the FY 2009 appropriations to USDA, Congress provided an additional $2 million for

humane handling enforcement. With this additional funding, the Office of Field Operations established 24 new inspection positions with this additional funding to boost its humane handling oversight and verification inspection activities. FSIS continued its emphasis on assuring humane handling in the establishments it regulates. Each of the 15 district offices has a District Veterinary Medical Specialist. In FY 2009, approximately 142 full-time equivalent staff years were devoted to the verification and in-plant enforcement of humane handling requirements at slaughter establishments. In-plant personnel documented over 130,795 non-compliance occurrences because of conditions found during daily inspection activity. There were 76 suspensions of inspection for inhumane handling.

Complete Ban on Non-Ambulatory Cattle Rule Finalized: On March 14, 2009, Secretary of Agriculture Tom Vilsack announced a final rule to amend Federal meat inspection regulations and initiate a complete ban on the slaughter of cattle that become non-ambulatory after initial examination by inspection program personnel. This rule removed the provision that allowed FSIS inspection program personnel to determine on a case-by-case basis whether cattle that become non-ambulatory after passing initial inspection would be condemned or allowed to proceed to slaughter. Under the new rule, all cattle that become non-ambulatory disabled at any time prior to slaughter are condemned and disposed of properly. Additionally, the final rule requires that establishments notify inspection program personnel when cattle become non-ambulatory after passing the ante-mortem, or pre-slaughter, inspection.

Prosecutions and Restitutions: In FY 2009, criminal prosecutions resulted in the convictions of two firms and two individuals. These actions resulted in $422,414 in fines and restitution. Civil enforcement cases resulted in six civil injunctions issued by Federal district courts to firms and responsible individuals from ongoing or repetitive violations of the FMIA, PPIA, or EPIA. Additionally, 648 notices of warning were issued (42 from headquarters and 606 from field personnel) to individuals and firms for minor violations of laws.

Recalls: In FY 2009, there were 71 recalls of FSIS-regulated products (28 beef, 14 poultry, 15 pork, and 14 combination products), totaling 9,491,671 pounds. Forty-eight of the recalls were considered Class I (reasonable probability that eating the food will cause health problems or death), nineteen were Class II (remote probability of adverse health consequences from eating the food) and four were Class III (use of the product will not cause adverse health consequences). Twenty-seven of the recalls were directly related to microbiological contamination caused by the presence of *Listeria monocytogenes* or *E. coli* O157:H7. Two recalls were due to contamination of product by *Salmonella*. The following chart details the source of the recalls:



In-Commerce Activities: FSIS performs a key role in addressing public health and food defense issues associated with the handling of meat, poultry, and processed egg products in-commerce, outside of Federally-inspected establishments. Responsibilities include surveillance, investigation, and enforcement activities. During FY 2009, FSIS investigators conducted 6,964 surveillance activities (food safety, food defense, and other consumer protections activities) to verify that meat, poultry, and processed egg products were safe, secure, and properly labeled while stored, handled, transported, and distributed in-commerce. Investigators documented 705 criminal violations of FMIA, PPIA, and EPIA; initiated 23 import violations; documented 11 cases in which importers failed to present product for re-inspection; investigated 11 fraudulent export certificates.

Food Labeling Compliance: During FY 2009, FSIS evaluated and processed 61,995 label submissions from industry for meat, poultry, and egg products. Of these submissions, 21,693 had approved label sketches, 12,587 were approved as modified label sketches, 4,369 temporary label approvals were granted, and 23,346 submissions were not approved and returned to be corrected. FSIS received and responded to roughly 6,500 email inquiries from domestic producers and manufacturers, foreign establishments, trade groups, State and foreign government officials, embassies, Congressional offices, consumers/consumer groups, universities, and research organizations that requested guidance on labeling, food standards, ingredients, and jurisdiction policies. FSIS also sent roughly 1,000 advisory letters and other correspondence to manufacturers explaining labeling, food standards, ingredients, and jurisdiction policies in response to recalls and compliance actions.

Food Emergency Response Network (FERN): FERN is led by FSIS and FDA and consists of 25 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 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, (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 will allow. FERN created cross connectivity with its food safety partners with new "eLEXNET" portals. And within eLEXNET, FERN established a methods repository, which gives laboratory personnel more readily available access to current, properly validated methods used for screening, confirmation, and forensic analysis.

In FY 2009, FSIS Food Emergency Response Network Division worked with the FDA to organize a FERN National Training Conference for all member laboratories. Three hundred and twenty-four people attended the training conference which consisted of regional-specific (Northeast, Southeast, Central, Southwest, Pacific) and discipline-specific (microbiology, chemistry, radiation) breakout sessions as well as national training. At the conference, State and Federal personnel discussed and shared information that enhanced cooperation and communication throughout the Network. Additionally, member laboratories were able to construct collaborative efforts between State and Federal Network partners regarding issues of food safety and food defense.

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 2009, the system was updated, improving FSIS' ability to detect the introduction of an intentionally or unintentionally introduced food borne threat through analytical modeling of consumer complaints. The system collects information to assist FSIS with traceback or traceforward investigations for identifying product disposition and/or the origin of hazards. In FY 2009, CCMS recorded 952 consumer complaints with approximately 224 resulting in further investigation.

Food Defense Vulnerability Assessments: In FY 2009, in compliance with Homeland Security Presidential Directive-9 requirements and building upon its fifteen already completed assessments,

FSIS conducted five additional vulnerability assessments of meat, poultry, and egg processing systems to provide a risk-based approach to preventing an intentional attack on the food supply. These vulnerability assessments (1) identified food products at greater risk of attack, (2) prioritized the points in the processing systems where adulteration could occur, and (3) identified threat agents that are more likely to be used to conduct a successful attack.

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. Seven table top exercises were completed in FY 2009.

Food Defense Surveillance and Verification Procedures: FSIS conducted 1,343,913 food defense verification procedures in FSIS-regulated slaughter and processing facilities and State-inspected facilities. Additionally, approximately 5,005 food defense procedures per month were conducted at in-commerce facilities under FSIS Directive 5420.3. These food defense procedures are daily procedures performed by field personnel to identify potential weaknesses in the security of the food production systems. Additionally, in compliance with FSIS Directive 5420.1 and the Homeland Security Presidential Directive (HSPD)-3, the number of procedures (protective measures) performed increases as each stage of the threat condition is elevated by the Department of Homeland Security (DHS).

Management Control Audits: In FY 2009, FSIS conducted management control audits on 35 percent of its programs. The audit results disclosed the quality of management controls and level of performance measure completeness, leading to more effective management of operational performance and detection of unacceptable risks.

Microbiological Sampling: The microbiological sampling program has four major components: *E. coli* O157:H7 in beef products; multiple pathogens in Ready-to-Eat products; *Salmonella* in raw meat and poultry products; and *Salmonella* in pasteurized egg products.

- *E. coli* O157:H7 *in Beef:* In FY 2009, FSIS tested a total of 11,988 raw ground beef samples for *E. coli* O157:H7. Of these samples, 99 were from imported products, 11,354 from Federally-inspected establishments, and 535 were from retail stores. FSIS found 51 samples (0.425 percent) that confirmed positive for *E. coli* O157:H7 from Federally-inspected establishments. Also, in FY 2009, FSIS tested 278 samples of raw ground beef components from establishments that supplied product to raw ground beef producers for *E. coli* O157:H7, with no samples testing positive. Finally, FSIS tested 1,802 routine samples of domestic beef trimmings used in raw ground beef production for *E. coli* O157:H7, with 13 testing positive (0.721 percent) for the pathogen.

  In response to the fact that the performance standard was not met and in an effort to reduce the overall public exposure to *E. coli* O157:H7 in ground beef, FSIS took the following actions during FY 2009:

  - Issued Directive 6410.1 addressing the establishment of effective sanitary dressing and process control procedures and FSIS Notice 44-09 addressing sampling procedures at high volume ground beef facilities. Directive 6410.1 instructed inspection program personnel on new work methods to methodically verify that slaughter establishments have effective procedures to minimize contamination of carcasses from *E. coli* O157:H7.

- Issued an updated FSIS Directive 10,010.1 to clarify policies and procedures as well as to modernize the directive to include a table of contents with questions and links to relevant sections of the directive. This directive now captures in one document the majority of policies associated with verifying the effectiveness of control programs for *E. coli* O157:H7. By consolidating most of the policies for this pathogen in one document, FSIS expects that the inspection program personnel will more easily have ready access to policy.

- Developed beef "bench trim" sampling program as a means of intervention to address *E. coli* O157:H7 found in ground beef trim.

- Conducted preliminary analysis of Food Safety Assessments at establishments where FSIS found product positive for *E. coli* O157:H7, which revealed that these establishments appeared to have inadequate controls for the pathogen or inadequate purchase specifications.

- Conducted preliminary analysis for a possible study on FSIS inspection personnel use of interactive machine vision technology to detect trace levels of chlorophyll contained in fecal material, a key source of *E. coli* O157:H7 contamination.

- *Testing Ready-To Eat (RTE) Products:* FSIS tests a wide variety of RTE products, such as hot dogs and deli meat, for *Salmonella* and *Listeria monocytogenes* and a few RTE beef products for *E. coli* O157:H7. In FY 2009, *Salmonella* was detected in 0.023 percent of 13,106 product samples. In FY 2009, FSIS did not find any *E. coli* O157:H7 in 638 samples of RTE beef products.

  FSIS conducts a sampling project (designated ALLRTE) which is designed so that all types of RTE products are equally likely to be selected and tested for *Listeria monocytogenes*. FSIS uses this random sampling program to measure changes from one year to the next regarding *Listeria monocytogenes* in RTE meat and poultry products. In FY 2009, FSIS analyzed 2,919 ALLRTE samples for *Listeria monocytogenes* and found 10 positive samples (0.343 percent). In its targeted sampling program for *Listeria monocytogenes*, designated as RTE001, products at high risk for causing listeriosis were tested. In the targeted program, FSIS analyzed 8,164 samples and found 30 samples positive for the pathogen (0.367 percent).

  Salmonella in Raw Meat and Poultry Products: As one part of its science-based food safety system, FSIS collects and analyzes samples for *Salmonella* to verify compliance with the Hazard Analysis and Critical Control Point (HACCP) requirements. The *Salmonella* sampling program is fundamentally different from the programs for *E. coli* O157:H7 and *Listeria monocytogenes* because it is intended to measure process controls within the establishment rather than product contamination. The consistency of process control is validated by collecting and testing samples over successive processing days and by comparing the results of two consecutive sample sets.

  In July 2006, FSIS began to place young chicken (broiler) establishments in one of three categories based on *Salmonella* set performance, in response to increasing *Salmonella* levels in these establishments from 2002 to 2004. Broiler establishments are placed in one of three categories, with Category 1 being the best performing establishments and Category 3 being the worst performing establishments, based upon their demonstrated ability (or lack thereof) to maintain consistent process control. FSIS posts lists of establishments in Categories 2 and 3 on its Web site on a monthly basis.

Although the FSIS target for *Salmonella* was not met in FY 2009, the agency's performance trend indicates improvement. At the end of FY 2009, 141 establishments were reported in Category 1, 28 in Category 2, and three in Category 3. For turkey establishments at the end of FY 2009, 31 establishments were reported in Category 1, two in Category 2, and zero in Category 3. As more establishments attain Category 1 status, fewer people will be exposed to *Salmonella* from raw FSIS-regulated products. Consequently, as more establishments gain greater control over *Salmonella*, the number of people infected with *Salmonella* from all sources, including broilers, will be decreased.

While FSIS is taking steps to ensure that it meets its annual performance measures set by FSIS, the results of the preliminary analysis support the fact that FSIS' *Salmonella* policies have been effective in reducing the levels of *Salmonella* on broiler carcasses. Data also indicates that program adjustments, further data collection, and development of polices are needed to improve the system's effectiveness. FSIS has taken the following actions related to these results:

- Created a linkage plan to launch with PHIS to facilitate rapid and strategically-targeted outbreak investigations by linking (in real time) CDC PulseNet data on human outbreak data and the FSIS subtyping data from VetNet.

- Scheduled FSAs in poor-performing establishments to analyze an establishment's control of *Salmonella* and the design and implementation of an establishment's food safety system.

- Developed the *Salmonella* Initiative Program to drive improvements in slaughter operations on a voluntary basis. Participating establishments collect samples for microbial analysis which provide FSIS with key data on process control and improve future performance standard development. A Federal Register (FR) document responding to comments on this program has been drafted.

- Conducted several baseline studies on raw classes of product in which the presence of *Salmonella* and other microorganisms is being assessed. The data will be analyzed for trends and relationships between pathogen levels and new or revised performance standards will be derived from these studies. FSIS intends to announce and begin using these performance standards in early 2010.

- Explored policy options regarding *Salmonella* in not-ready-to-eat (NRTE), stuffed poultry products that appear ready-to-eat in light of persistent illness outbreaks involving these products and findings that establishments producing these products do not have adequate controls for *Salmonella*.

- Explored the *Salmonella* sampling algorithm to take into account product volume and serotype information, which could lead to more frequent FSIS sampling in establishments that produce a larger volume of product possibly possessing a greater occurrence of serotypes of *Salmonella* that commonly cause human illness.

- *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 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 establishment in which they are produced. For FY 2009, FSIS tested 1,716 samples and found four samples (0.233 percent) positive for *Salmonella*, a slight increase as compared to FY 2008.

Microbiological Baseline Studies: FSIS is conducting a series of recurring, nationwide baseline studies of raw beef, pork, chicken, and turkey products. 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.

Agency Outreach to the Council to Improve Foodborne Outbreak Response (CIFOR): In FY 2009, FSIS played an active role in CIFOR, a national collaboration which develops model processes and programs for investigation and control of foodborne disease outbreaks. In FY 2009, representatives from FSIS served on CIFOR and worked to increase collaboration across the country to reduce the burden of foodborne illness in the United States. CIFOR released "Guidelines for Foodborne Disease Outbreak Response" in FY 2009, and on July 15, 2009, Secretary of Agriculture, Tom Vilsack, and Secretary of Health and Human Services, Kathleen Sebelius, encouraged States to adopt these guidelines to further improve coordination and collaboration among food safety and public partners in an outbreak response.

OutbreakNet: FSIS participated in OutbreakNet, a team focused on national surveillance and investigation of foodborne illness and outbreaks, through providing leadership services. As a member of OutbreakNet's Steering Committee, FSIS participated in quarterly conference calls to discuss ongoing projects. FSIS' involvement in OutbreakNet has led the agency to experience improved communication among its partners, practice better defined partner roles, respond to the individualized needs of each partner, and contribute to more efficient foodborne outbreak investigations. This collaborative effort ensures the public that foodborne disease outbreaks are resolved more effectively and adulterated products are removed from commerce more quickly.

National Advisory Committee on Microbiological Criteria for Foods (NACMCF): 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 chair of NACMCF. Two NACMCF Subcommittees were active during FY 2009 and each held numerous working sessions. The Subcommittees included the Subcommittee on Determination of the Most Appropriate Technologies for the FSIS to Adopt in Performing Routine and Baseline Microbiological Analyses, and the Subcommittee on Parameters for Inoculated Pack/Challenge Study Protocols. During FY 2009, FSIS coordinated and oversaw numerous Subcommittee meetings and one plenary meeting of the NACMCF. During FY 2009, two draft reports of the Committee, *Response to the Questions Posed by the Food Safety and Inspection Service Regarding Determination of The Most Appropriate Technologies to Adopt for FSIS Routine and Baseline Microbiological Analysis* and *Parameters for Determining Inoculated Pack/Challenge Study Protocols*, were presented and posted to the FSIS Web site.

Small and Very Small Plant Outreach Program: Small and very small plants represent over 90 percent of the establishments under FSIS' jurisdiction. FSIS published a monthly edition of "Small Plant News," which includes a variety of topics such as: how to avoid noncompliance reports, how to export and label products, and how to conduct food safety testing. FSIS also partnered with the Beef Industry Food Safety Council to distribute CDs showing small and very small plants how to collect the N=60 samples for *E. coli* O157:H7.

Public Meetings: FSIS sponsored three public meetings during FY 2009, including one on *E. coli* O157:H7 sampling and testing procedures, which attracted 185 attendees on October 14 and 15, 2008; one called Animal Raising Claims in the Labeling of Meat and Poultry Products**,** which was co-

sponsored with AMS on October 14, 2008 and drew 125 attendees; and one on the Interagency Retail *Listeria monocytogenes* Risk Assessment on June 23, 2009, which drew 172 people.

- State Food Safety & Inspection Program:

State Meat and Poultry Inspection (MPI) Programs: FSIS continued to support approximately 2,000 State-inspected establishments under the 27 State MPI programs through cost-sharing of up to 50 percent of allowable State costs. 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: (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 States' self-assessment submissions. In FY 2009, FSIS determined that the 27 State MPI programs have maintained an "at least equal to" status to Federal requirements, and conducted on-site reviews of 11 State MPI programs. In FY 2010, FSIS plans to conduct on-site reviews of nine State MPI programs.

Know Your Farmer, Know Your Food: In September 2009, FSIS published proposed regulations to implement a new voluntary cooperative program under which certain State-inspected establishments could be selected to ship meat and poultry products in interstate commerce. This program will provide new economic opportunities for many small and very small meat and poultry establishments, whose markets are currently limited, while maintaining the integrity of the Federal mark of inspection. The program is part of the USDA's "Know Your Farmer, Know Your Food" initiative, which seeks to better connect consumers with local producers to help develop local and regional food systems to spur economic opportunity.

Foodborne Illness Outbreak Investigations: During FY 2009, FSIS collaborated with 50 local and State health departments, the CDC, and the FDA to investigate reports of 71 foodborne illness clusters (including nine that began in FY 2008) involving 2,424 ill people. Investigators found 37 outbreaks affecting 590 individuals to be at least presumptively attributed to FSIS-regulated products. Five voluntary FSIS recalls were associated with these investigations.

FSIS Foodborne Illness Investigations for FY 2009

	Investigations	Ill	Hospitalized	Deceased	Resulted in Recall Product
E. coli O157:H7	33	786	166	1	3
Salmonella	34	1,606	202	9	2
Listeria monocytogenes	2	6	1	3	0
Unknown	2	26	5	0	0
TOTAL*	71 (37)	2,424 (590)	374 (111)	13 (3)	

* Number in parentheses is the portion attributed to FSIS-regulated product

- International Food Safety & Inspection Program:

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. Throughout FY 2009, 34 countries were eligible to export to the United States.

Equivalence Determinations: Each year, FSIS engages in three–part equivalence evaluations of foreign inspection systems, consisting of: (1) initial equivalence determinations, (2) individual

sanitary measure determinations, and (3) ongoing verification and enforcement actions. Equivalence is the foundation for FSIS' system of imports. It recognizes that an exporting country can provide an 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 2009, FSIS reviewed 51 alternate sanitary measures to determine eligibility requirements for foreign food regulatory systems eligible to export meat, poultry, or processed egg products to the United States.

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 2009, FSIS conducted on-site audits of 20 countries determined to be equivalent, encompassing 149 establishments, nine residue laboratories, 21 microbiology laboratories, and 65 foreign inspection offices.

Import Inspection Activities at Ports 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. In addition, approximately 10 percent of meat and poultry product shipments are subject to statistically-based random sampling for chemical residues and microbiological pathogens, and approximately five percent of these products are actually tested. FSIS also ensures that exporting country certificates are authentic and accurate. During FY 2009, approximately 19,307,702 pounds of egg products were presented. Listed below for FY 2009, are the statistics for meat and poultry products:

MEAT AND POULTRY PRESENTED, REINSPECTED, 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)
2009	3,405,575,297	15,056	325,652,527	39,531	3,399,080,607	6,479,634	6,494,690

International Trade Data System (ITDS): FSIS continues to work with the DHS/CBP and other partners to develop the ITDS as mandated by the Office of Management and Budget (OMB) Directive M-07-23 and the Security and Accountability for Every Port Act ("SAFE Port Act," P.L. 109-347). When FSIS fully implements the Public Health Information System, it will support an electronic interface with the CBP's ACE system. As of FY 2009, FSIS submitted the FSIS Concept of Operations for final CBP review, as well as completed the DHS/CBP – FSIS Memorandum of Understanding for Data Exchange. In addition, FSIS completed a review of the CBP Concept of Operations. The CBP Concept of Operations will allow FSIS the flexibility to identify where in the ACE ITDS process FSIS jurisdiction begins and agency operational controls go into effect.

International Policy Division: In FY 2009, FSIS consolidated all international policy development activities into one International Policy Division. This reorganization will enhance consistency and oversight of international inspection activities and related policy development. FSIS issued five directives related to import and export inspection that provide guidance regarding the methodology for conducting FSIS port-of-entry activities: a contingency program for obtaining import assignments, handling of imported product laboratory sampling, verifying the stamping of "U.S. Inspected and

Passed" products, and the handling of "refused entry" products. The agency also developed training materials for these directives, and added them to the import inspectors training manual and program.

Foreign audits in the United States: FSIS facilitated audits of the U.S. meat and poultry inspection system by foreign government officials from six different countries, including Korea, Hong Kong, Chile, Mexico, Japan, and Canada. All of these foreign markets remained open to FSIS-inspected product.

- Public Health Data Communication Infrastructure System (PHDCIS):

Increased Network and Communications: FSIS continued with significant efforts to connect field assignments to broadband. Approximately 3,284 broadband connections were completed, exceeding the initial 2,612 target.

Implemented Desktop Core Configuration and HSPD-12 Standards: Work began to ensure compliance with the Federal Desktop Core Configuration and HSPD-12 standards. In association with HSPD-12 requirements, FSIS began implementing personal computer access utilizing smart card technology, specifically the USDA "LincPass." FSIS also distributed 3,100 new laptops to the field. Nearly 634 printers were purchased to support printing requirements for the field. An additional 811 laptops were procured and will be issued in FY 2010.

- Codex Alimentarius:

Codex Alimentarius Commission (CAC): The U.S. Codex Office, which reports to the USDA Under Secretary for Food Safety, coordinates all U.S. government and non-government participation in the activities of the Codex Alimentarius Commission. The Codex Alimentarius Commission was created to protect the health of consumers and to ensure fair practices in international trade in food through the development of food standards, codes of practice, guidelines, and other recommendations.

In FY 2009, Codex held 10 public meetings for U.S. delegates. Examples of the topics discussed at these meetings include Fresh Fruits and Vegetables, Residues of Veterinary Drugs in Foods, Food Labeling, Methods of Analysis and Sampling, Food Additives, Food Import and Export Inspection and Certification Systems and Food Hygiene. Moreover, the U.S. Codex Office conducted an intensive two-day training program for the U.S. Codex delegates that provided the delegates with the knowledge and skills needed to more effectively present and advance U.S. positions. In addition to presentations by the Under Secretary for Food Safety and the CAC Chair, the delegates were addressed by members of U.S. trade agencies, industry, and consumer organizations.

- Cross-Cutting Accomplishments:

PHIS will replace many of FSIS' legacy systems and will capture data on the findings of FSIS inspection program personnel as they perform their daily tasks (including import and export tasks) and utilize the data to analyze trends, produce automated model predictions, and ensure the data's quality to be comprehensive, timely, and reliable for decision-making. In addition, PHIS will collect inspection findings, such as humane handling information, entered by FSIS inspection program personnel, as well as data streams from the agency's domestic and international partners. This coordinated effort made possible through PHIS technology will improve the agency's ability to collect, analyze, and communicate data; better predict likely outcomes; and improve protection of public health.

Another attribute of PHIS is its flexibility. PHIS' modern design will provide the agency the ability to adapt as requirements change and evolve. To review data initiatives and ensure that agency decisions

are data-driven, FSIS has established a standing committee within the National Academy of Sciences (NAS). In FY 2009, this committee published input on three Agency initiatives - the Use of Process Indicators in the FSIS Public Health Risk-Based Inspection System, the Agency's Methodology for Risk-Based Regulation of In-Commerce Activities, and its Risk-Based Approach to Public-Health Attribution - to ensure that they are scientifically and statistically sound. FSIS is reviewing this input to determine whether and how to incorporate appropriate changes into PHIS.

Currently, PHIS is in the design and development phase with expected delivery from the contractor in the second quarter of FY 2010. Completion of certification and accreditation is expected in the third or fourth quarter of FY 2010. Targeted implementation is expected to begin in the fourth quarter of FY 2010.

- Outreach Accomplishments:

Social and New Media: FSIS has embraced various social and new media to reach out to all different types of consumers. In FY 2009, USDA and FSIS launched Twitter, MySpace, Facebook, Flickr, Blogger, LinkedIn, and YouTube accounts all designed to disseminate key food safety messages such as recall notifications and proper safe food handling practices. The Twitter account has over 7,500 followers and our innovative "Turkey Tweets" campaign reached over 250,000 users with food safety messages in the two-week run-up to the Thanksgiving holiday. The USDA Facebook page has over 2,900 fans and the Food Safety YouTube channel has had 4,300 channel views to our videos, including Spanish and American Sign Language versions. With FSIS' partner site, www.foodsafety.gov, FSIS developed a ground-breaking cross-Department widget, which displays links to recalls of and alerts about FSIS and FDA-regulated products. This widget now appears on over 200 Web sites globally.

New Food Safety Web sites: FSIS worked with other food safety partners to launch www.foodsafetyworkinggroup.gov and relaunch www.foodsafety.gov in FY 2009. Upon the establishment of the President's FSWG, FSIS collaborated with the White House and FDA to create the FSWG Web site to disseminate important food safety and FSWG information to citizens, (www.foodsafetyworkinggroup.gov). Similarly, FSIS worked with its partners to relaunch www.foodsafety.gov and designed the site to be a one-stop shop for consumers for food safety information. The site is hosted by the Department of Health and Human Services, and contains content from FSIS, FDA, and CDC. FSIS also intends to collaborate with food safety partners to launch www.holidayfoodsafety.gov in FY 2010, which will provide consumer food safety information in the context of planning and preparation for holiday celebrations.

Be Food Safe: The *Be Food Safe* 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. FSIS continues to work with the PFSE in *Be Food Safe* outreach to retailers and suppliers as well as with other partners to educate consumers and to affect positive behavior changes.

Kitchen Companion: Your Safe Food Handbook: In FY 2009, FSIS distributed 61,120 copies of the handbook called the "Kitchen Companion: Your Safe Food Handbook." This 47-page comprehensive handbook for consumers contains all the basic information about food safety that consumers may already know along with information that may be new to them.

Science-Based Food Safety Camps for Students: FSIS hosted a two-day food safety camp on April 21-22, 2009 for students from Anne Arundel County, Maryland and the Kendall Demonstration Elementary School in Washington, D.C. As a Federally-mandated demonstration school of the Laurent Clerc National Deaf Education Center at Gallaudet University, the Kendall Demonstration

Elementary School serves students that are deaf and hard-of-hearing. FSIS also hosted a one-day food safety camp on October 1, 2008, for nearly 60 local area fourth graders from Prince Georges County, Maryland. During these events, students met with USDA scientists and food safety experts to learn how to safely handle and prepare food in order to avoid the spread of foodborne bacteria. Students had the opportunity to partake in hands-on demonstrations, designed to teach food safety lessons through science.

AskKaren: A prominent feature on the FSIS Web site is the virtual representative, "Ask Karen," the only government-sponsored food safety virtual-representative in America. The "Ask Karen" database has received more than 111,305 hits, 32,292 searches, and 38,389 answers viewed from April 2009 to September 30, 2009. In FY 2009, AskKaren was relaunched on a new platform to improve usability and reporting. Since this relaunch in April 2009, AskKaren has responded to 45,700 inquiries. In FY 2009, FSIS piloted a live chat for AskKaren.

USDA Meat and Poultry Hotline: The USDA Meat and Poultry Hotline received 67,941 telephone and 2,480 e-mail inquiries on the safe storage, preparation, and handling of meat, poultry, and processed egg products in FY 2009.

"AskFSIS:" The AskFSIS database provides online answers to technical, inspection-related questions and is designed to serve the business audience in much the same way that AskKaren is designed to serve consumers. In FY 2009, AskFSIS received more than 691,000 hits, 207,500 searches were conducted, and 191,000 answers were viewed.

Outreach to Spanish-speaking Audiences: FSIS continues to translate food safety education documents into Spanish and continues its outreach to the Spanish-speaking community by working with the PFSE to provide food safety education materials for their planned activities with the Spanish-speaking community. In FY 2009, FSIS introduced a Spanish language Food Safety at Home podcast series, with a total of 22 podcasts on the Spanish Podcast Channel. The podcasts allow FSIS to communicate valuable information to the Spanish-speaking community on the safe handling, preparation, and storage of meat, poultry, and processed egg products when cooking at home. Additionally, the FSIS Web site contains a special section dedicated to Spanish-speaking audiences. FSIS also launched the Todo Cuenta campaign at Hispanic health fairs across the country.

Launched News and Recalls Feed: FSIS launched a set of Really Simple Syndication (RSS) feeds for news and recall releases. Subscribers to these feeds have the ability to re-purpose food safety content in Web-based communities, which gives the agency the potential to expand the reach of educational materials by enabling users to share information from FSIS' Web site on personal social media pages. Since the relaunch, FSIS has recorded 9,391 hits to the RSS feeds.

Podcasts: FSIS produced 37 podcasts in English that focused on food safety at home. These podcasts are available on FSIS' Web site and were listened to by over 4,500 visitors. There are a total of 51 general meat, poultry, and processed egg products food safety podcasts available to consumers and they can be subscribed to via RSS feeds.

SignFSIS: FSIS published *SignFSIS* video-casts in American Sign Language with text captioning on USA.gov, a new central site for information from government agency Web sites, and DeafMD.org, a Web-based collection of health and medical information to consumers who are deaf and heard-of-hearing.

Monthly Consumer and Industry Meetings: One of the goals of FSIS leadership is to facilitate consistent and regular communication with key FSIS stakeholders. The FSIS Management Council meets monthly with the Safe Food Coalition (consumer advocacy groups) as well as industry representatives. The Under Secretary for Food Safety also meets with these groups monthly.

At these meetings, FSIS receives stakeholder feedback, providing opportunity to refine policy implementation and communication strategies aimed to enhance food safety initiatives. The agency has conducted six meetings with members of the Safe Food Coalition and eight meetings with representatives from industry and trade associations. These discussions establish and maintain a good working relationship with key constituents and create an additional forum to continue dialogue and encourage collaboration concerning initiatives within the President's FSWG as well as other current agency priorities.

Constituent Update: The *FSIS Constituent Update,* a weekly publication, features articles pertaining to agency policy and regulatory changes, FSIS sampling program results, international trade issues, and other FSIS-related issues of importance to industry and consumer groups. This publication currently has about 22,000 subscribers. In FY 2009, 50 issues were published.

Outreach to Law Enforcement and Intelligence Agencies: FSIS worked with the law enforcement community and intelligence agencies to make them more aware of the potential vulnerabilities of the nation's food supply and the potential consequences of an attack. This important outreach initiative assisted law enforcement and intelligence officials with recognizing early indications of potential threats to the food supply. FSIS personnel worked jointly with Louisiana State University and the University of Tennessee to develop and deliver an all-hazards food emergency response training, "A Coordinated Response to Food Emergencies." The program emphasized enhancing communication and coordination between local, state, and Federal agencies during a response to and recovery from a food related emergency. The pilot training was delivered to 50 Federal Bureau of Investigation employees, State police, and other Federal, State, and local law enforcement officers and agricultural first responders.

FOOD SAFETY AND INSPECTION SERVICE

Summary of Budget and Performance
Statement of Agency Goals and Objectives

The Food Safety and Inspection Service (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 processed 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.

FSIS contributes to the following:

USDA Strategic Goal	Agency Strategic Goal	Agency Objectives	Programs that Contribute	Key Outcome
USDA Strategic Goal: Ensure that all of America's children have access to safe, nutritious and balanced meals.	**Agency Goal 1:** Enhance inspection and enforcement systems and operations to protect public health.	Objective 1.1: Enhance data collection and integration to strengthen oversight of foreign inspection systems. Objective 1.2: Expand use of performance-based management controls. Objective 1.3: More informed food safety and defense actions and interventions deployed. Objective 1.4: A surveillance system which integrates inter-agency and national information to improve situational awareness and early detection. Objective 1.5: Rigorous enforcement actions and sanctions against violations of food safety laws and regulations. Objective 1.6: Enhance agency food safety and defense IT systems. Objective 1.7: Strengthen public health, scientific, and technical skills of the agency workforce.	Office of International Affairs (OIA) Office of Policy and Program Development (OPPD) Office of Program Evaluation, Enforcement and Review (OPEER) Office of Data Integration and Food Protection (ODIFP) Office of Field Operations (OFO) Office of Outreach, Employee Education and Training (OOEET)	Key Outcome 1: Reduction in Foodborne Illness Associated with the Consumption of Meat, Poultry, and Processed Egg Products

USDA Strategic Goal	Agency Strategic Goal	Agency Objectives	Programs that Contribute	Key Outcome
USDA Strategic Goal: Ensure that all of America's children have access to safe, nutritious and balanced meals.	**Agency Goal 2:** Enhance the use of risk analysis and vulnerability assessments in FSIS' approach to protecting public health.	Objective 2.1: Increase effectiveness of risk-based regulatory and enforcement activities. Objective 2.2: Improve linkages between homeland and food defense policies and systems. Objective 2.3: Rapidly identify and address vulnerabilities in food defense, program integrity, and resource management. Objective 2.4: Increase number of FSIS-regulated establishments with developed and implemented functional food defense plans.	Office of Public Health and Science (OPHS) Office of Public Affairs and Consumer Education (OPACE) OPPD ODIFP	Key Outcome 1: Reduction in Foodborne Illness Associated with the Consumption of Meat, Poultry, and Processed Egg Products
	Agency Goal 3: Enhance the development of science and risk-based policies and systems.	Objective 3.1: Increase public health policies backed by risk assessments, epidemiological data, evaluations, and other data. Objective 3.2: Increase policy development and outreach activities prioritized based on their impact on public health. Objective 3.3: Increase food defense policies, programs, and interventions developed to address systemic vulnerabilities found in assessments. Objective 3.4: Reduce *Salmonella, E. coli* O157:H7 and other Shiga toxin-producing *E. coli,* and *Listeria monocytogenes* in ready-to-eat (RTE) and non-RTE products.	OPHS OPPD OIA OPEER ODIFP	

USDA Strategic Goal	Agency Strategic Goal	Agency Objectives	Programs that Contribute	Key Outcome
USDA Strategic Goal: Ensure that all of America's children have access to safe, nutritious and balanced meals.	**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.	Objective 4.1: Effective, real-time monitoring and assessment of public health regulatory activity. Objective 4.2: Improve scientific tools and techniques to reduce or eliminate hazards. Objective 4.3: Improve association of program outcomes to public health surveillance data. Objective 4.4: Expand use of data analysis to determine the effectiveness and efficiency of agency programs. Objective 4.5: Link AssuranceNet with agency data warehouse so that agency goals and objectives are met (agency data warehouse is where multiple sources of data are fed so agency programs can easily access it.) Objective 4.6: 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.	OPHS OPPD OIA OPEER ODIFP OFO	Key Outcome 1: Reduction in Foodborne Illness Associated with the Consumption of Meat, Poultry, and Processed Egg Products

USDA Strategic Goal	Agency Strategic Goal	Agency Objectives	Programs that Contribute	Key Outcome
USDA Strategic Goal: Ensure that all of America's children have access to safe, nutritious and balanced meals.	**Agency Goal 5:** Enhance the development and maintenance of an innovative infrastructure to support the agency's mission and programs	Objective 5.1: 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. Objective 5.2: Inform decision-making through improved fiscal management and through the implementation of budget and performance integration. Objective 5.3: Focus accountability of FSIS management through strategic planning, budget planning, and program planning.	Office of Management (OM) OPEER ODIFP OFO OOEET	Key Outcome 1: Reduction in Foodborne Illness Associated with the Consumption of Meat, Poultry, and Processed Egg Products

Key Outcome 1: Reduction in Foodborne Illness Associated with the Consumption of Meat, Poultry, and Processed Egg Products.

Long-Term Performance Measure: The continued mission of FSIS is to protect consumers by ensuring that the commercial supply of meat, poultry, and processed egg products are safe, secure, wholesome and correctly labeled and packaged. FSIS selected three pathogens to measure overall effectiveness:

- Reduce overall public exposure to *Salmonella* from broiler carcasses.
- Reduce total illnesses from all FSIS-regulated products.
- Increase the percent of establishments with a functional food defense plan.

Selected Past Accomplishments toward Achievement of the Key Outcome:

- During 2009, the agency maintained a nationwide network of inspection personnel in approximately 6,286 Federally-regulated establishments in 50 States, Puerto Rico, Guam, and the Virgin Islands. Included are 341 establishments operating under Talmadge-Aiken Cooperative Agreements and headquarters offices in the Washington D.C. metropolitan area; 15 district offices; the Policy Development Division 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. Much of the agency's work is conducted in cooperation with Federal, State and local agencies, as well as private industry.

- During FY 2009, FSIS inspection program personnel ensured public health requirements were met in the processing of 150 million head of livestock and 9 billion poultry carcasses and poultry products. Inspection program personnel also conducted 9 million food safety and food security procedures to verify that the systems at all Federal establishments maintained food safety and wholesomeness requirements. Inspection program personnel also conducted over 1,343,913 million food defense verification activities nationwide.

- During FY 2009, FSIS reinspected over 325,652,527 million pounds of meat and poultry from foreign countries that are eligible to export to the United States. Of this amount, 15,056 pounds of this meat and poultry were refused and 6,479,634 million pounds were rejected.

- In FY 2009, the agency conducted 1,300 focused Food Safety Assessments (FSAs) of Federally-regulated establishments through scientific assessment protocols. The FSAs conducted by highly-trained officers, determine the adequacy of the design of food safety systems in regulated establishments. The FY 2009 FSAs, primarily those conducted for cause, resulted in three suspensions of operations and 114 notices of intended enforcement action.

- In FY 2009, there were 71 recalls totaling 9,491,671 pounds: 28 beef, 14 poultry, 15 pork, and 14 for combination products. Forty-eight of the recalls were considered Class I (where there is a reasonable probability that eating the food will cause health problems or death), 19 were Class II (where there is a remote probability of adverse health consequences from eating the food) and four were considered Class III (where the use of the product will not cause adverse health consequences). Eleven of the recalls were directly related to microbiological contamination caused by the presence of *Listeria monocytogenes* or *E. coli* O157:H7. Two recalls were due to contamination of product by *Salmonella*.

Selected Accomplishments Expected at the FY 2011 Proposed Resource Level: FSIS' FY 2011 budget request is expected to achieve the following:

- Maintain a nationwide network of inspection personnel in approximately 6,286 Federally regulated meat, poultry and egg products plants and import establishments located throughout the United States, Puerto Rico, Guam, and the Virgin Islands.

- Increase the regulatory sampling program to improve estimates of prevalence of pathogens in FSIS-regulated products.

- Conduct baseline studies to establish pathogen prevalence rates and gain information to be used in risk assessments, risk analysis, and vulnerability assessments.

- Continue to enhance the PHIS to include integration of legacy systems.

- Continue microbiological methods development and support regulatory verification sampling programs and FSAs.

- Continue to develop and implement a robust Enterprise Architecture to ensure a reliable, secure public health information infrastructure.

- Continue outbreak investigations, support to the Consumer Complaint Monitoring System (CCMS), support of PHIS, continue the National Residue program, and continue domestic & international efforts of residue avoidance.

- Continue to manage an agency-wide administrative enforcement program to ensure that Federally-inspected establishments, custom-exempt facilities, and other businesses comply with FSIS food safety, sanitation, fitness, and pathogen prevention requirements.

- Conduct hundreds of surveillance reviews and other activities to verify industry compliance with court-ordered plea agreements, probationary terms, consent agreements entered into with FSIS, conditions of inspection service, and other conditional agreements.

- Maintain partnerships with both internal and external partners such as the FDA, CDC, State Departments of Agriculture and Health, and other Federal, State, and local law enforcement authorities to achieve its public health mission objectives.

- Communicate mission critical objectives to regulated facilities during times of elevated levels of the National Threat Advisory System.

Efficiency Measure: Millions of pounds inspected per FTE.

Strategic Goal Funding Matrix
(On basis of appropriation)

	2009 Actual		2010 Estimated		Increase	2011 Estimated	
	Amount	Staff Years	Amount	Staff Years	or Decrease	Amount	Staff Years
1. Federal Food Safety & Inspection	$871,318,686	9,153	$903,067,000	9,390	+$9,181,000	$912,248,000	9,412
2. State Food Safety & Inspection	65,119,516	25	65,654,000	29	-536,000	65,118,000	38
3. International Food Safety & Inspection	20,632,226	158	19,445,000	161	-3,284,000	16,161,000	161
4. Public Health Data Communication Infrastructure System.....	13,949,990	--	26,470,000	--	+13,000,000	39,470,000	--
5. Codex Alimentarius.....	3,812,140	7	3,884,000	7	+19,000	3,903,000	7
Total, Goal 4.....	974,832,558	9,343	1,018,520,000	9,587	+18,380,000	1,036,900,000	9,618

21-26 – REVISED –

FOOD SAFETY AND INSPECTION SERVICE

Summary of Budget and Performance
Key Performance Outcomes and Measures

Strategic Goal: Ensure that all of America's children have access to safe, nutritious, and balanced meals.

A plentiful supply of safe and nutritious food is essential to the well-being of every family and the healthy development of every child in America. USDA works to support and protect the Nation's agricultural system and the consumers it serves by safeguarding the quality, wholesomeness, and safety of meat, poultry and egg products. USDA's programs and actions provide an infrastructure that enables the natural abundance of our lands and the ingenuity and hard work of our agricultural producers to create a food supply that is unparalleled in its safety and quality – and puts a healthy diet within reach of every American consumer.

Currently, as many as 1 in 4 Americans experience a foodborne illness annually.[1] The President and Secretary of Agriculture are committed to ensuring Americans have access to safe, nutritious and balanced meals. FSIS' investments to achieve its objective are aligned with the Secretary's strategic goal four and follow the three principles of the President's Food Safety Working Group:

- Principle 1: Preventing harm to consumers is our first priority.
- Principle 2: Effective food safety inspections and enforcement depend upon good data and analysis.
- Principle 3: Outbreaks of foodborne illness should be identified quickly and stopped.

FSIS takes a farm-to-table approach to reducing and preventing foodborne illness by investing heavily in its workforce and data infrastructure.

In slaughter and processing establishments, FSIS is investing in inspection personnel to better verify that establishment food safety systems are operating correctly. PHIS, an automated system under development, will provide the inspection workforce with greater access to establishment performance data, alert inspectors about potential food safety problems, and provide a task list for inspection and sampling informed by current establishment data.

In-commerce, FSIS is investing in surveillance tools and personnel to ensure the safety of meat, poultry and processed egg products. The in commerce tool provides a risk-based approach to initial surveillance and also documents investigation findings for those facilities.

At retail, agency investments in outreach will better alert consumers to food safety recalls. Similarly, improvements in product labeling will lead to greater awareness about ingredients and nutrition content and will be a useful tool for helping consumers to structure a healthy diet. To support foodborne illness investigations and to prevent the spread of contaminated products at retail, FSIS is hiring additional epidemiologists and investigators to liaise with State officials and conduct investigations. In addition, FSIS is bolstering development of traceback tools and improved record keeping at retail.

In terms of source materials, FSIS recognizes that the safety of the U.S. food supply is affected by imported products and on farm practices. FSIS is developing risk-based inspection approaches to ensure import safety and is developing guidance to promote Good Agricultural Practices on the farm.

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[1] Estimate of total number of illnesses based upon 76 million annual number of domestically acquired foodborne illnesses, Mead et al. (1999). Mead PS, Slutsker L, Dietz V, McCaig LF, Bresee JS, Shapiro C, Griffin PM, and Tauxe RV. Food-related illness and death in the United States. *Emer Infect Dis*: 1999, 5(5):607-25.

FSIS will use all of the data it collects along the farm-to-table continuum to target its resources effectively, inform the development of policies and risk management decisions, and to evaluate the effectiveness of its initiatives. In addition, FSIS is analyzing its data in real-time to identify potential food safety risks in the food supply and to respond rapidly to them.

In line with the President's FSWG, FSIS will measure its progress toward objective 4.1 using metrics developed by that group. Key to measuring its success in meeting objective 4.1 is the ability for FSIS to verify that safe food is consistently produced by meat, poultry, and egg product establishments. FSIS measures the prevalence of pathogens, i.e. *E. coli* O157:H7 in ground beef, *Listeria monocytogenes* in post-lethality exposed ready-to-eat products and *Salmonella* on broiler carcasses, as well as the reduction of illnesses in all FSIS regulated products from these pathogens through the implementation of its programs. The 2008 Farm Bill added catfish to the products regulated by FSIS, and once final rules are published and the program is implemented, performance baseline data will be collected to possibly add catfish to the corporate measurement process.

Key Outcome 1: Reduction in Foodborne Illness Associated with the Consumption of Meat, Poultry, and Processed Egg Products

Key Performance Measures:

- Reduce overall public exposure to *Salmonella* from broiler carcasses.
- Reduce total illnesses from all FSIS-regulated Products.
- Increase the percent of establishments with a functional food defense plan.

Key Performance Targets:

Annual Performance Goals, Indicators, and Trends	Baseline FY 2009	FY 2010	FY 2011	FY 2015
4.3.1 Reduce overall public exposure to *Salmonella* from broiler carcasses.[1,2]	82% in Category I	90% in Category I	92% in Category I	97% in Category I
4.3.2 Reduce total illnesses from all FSIS-regulated products [3, 4]	286,039	268,092	265,411	254,953
4.3.3 Increase the percent of establishments with a functional food defense plan[6, 7]				
Large Establishments[7]	96.0%	96.0%	96.0%	96.0%
Small Establishments	64.0%	69.0%	74.0%	95.0%
Very Small Establishments	25.0%	37.0%	48.0%	95.0%

1. FSIS measures its *Salmonella* performance in terms of the number of broiler establishments that are in *Salmonella* performance category 1 based on the 1996 performance standard. Establishments are placed in Category 1 if they demonstrate consistent process control in FSIS verification testing. As of June 2006, FSIS began employing a "category" system to measure establishments' *Salmonella* performance due to change in how the establishments were selected for testing. Category 1 represents establishments that have achieved 50 percent or less of the performance standard or baseline guidance, for two consecutive FSIS test sets; it is the highest measure attainable by establishments. 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 standards or baseline guidance on the most recent FSIS test set, and are the lowest performing establishments.

2. The FY 2015 performance goal is based upon the agency's 1996 *Salmonella* performance standard and industry's current level of performance with regard to that standard. As FSIS plans to tighten its *Salmonella* performance standards for broilers in FY2010, the FY 2015 performance goal will likely be modified in response to the new performance standard.
3. FSIS measures its performance in terms of total *E. coli* O157:H7, *Listeria monocytogenes* and *Salmonella* illnesses from all FSIS regulated meat and poultry products. In the future, FSIS intends to initiate pathogen reduction activities and establish performance goals for *Campylobacter* and non O157:H7 Shiga Toxin-producing *Escherichia coli* (STEC).
4. Estimates of total illness from all FSIS regulated meat and poultry products are based on the annual number of domestically acquired foodborne illness cases as estimated by Mead et al. (1999)**.
5. Food defense plans are written procedures that food processing establishments should follow to protect the food supply from intentional contamination with chemicals, biological agents or other harmful substances. Food defense plans are defined, in part, in Notice 5420.1 Rev. 6 and further defined in the "Elements of a Food Defense Plan" guidance document available on the FSIS website at: http://www.fsis.usda.gov/pdf/Elements_of_a_Food_Defense_Plan.pdf.
6. Large establishments are those with 500 or more employees, small establishments are those with less than 499 employees, but more than 10 employees, and very small establishments are those with fewer than 10 employees or annual sales of less than $2.5 million.

** Mead PS, Slutsker L, Dietz V, McCaig LF, Bresee JS, Shapiro C, Griffin PM, and Tauxe RV Food-related illness and death in the United States. *Emerg Infect Dis*: 1999, 5(5):607-25.

Summary of Budget and Performance				
Full Cost by Secretary's Strategic Priorities				
Strategic Priority: Ensure that all of America's children and the world's children have access to safe, nutritious and balanced meals.				
PROGRAM	**PROGRAM TITLES**	**2009 AMOUNT ($000)**	**2010 AMOUNT ($000)**	**2011 AMOUNT ($000)**
Federal Food Safety Inspection				
	Meat Slaughter Inspection	$211,561	$219,292	$221,499
	Poultry Slaughter Inspection	317,558	329,162	332,475
	Processing Inspection	187,015	193,848	195,799
	Egg Products Inspection	11,933	12,369	12,494
	Catfish Inspection	6,121	6,345	6,408
	Other In-Plant Inspection Costs	28,004	29,027	29,319
	Field operations administrative costs (direct)	5,820	6,032	6,093
	Food Defense & Emergency Response (direct)	16,659	17,268	17,442
	Laboratory Services (direct)	46,004	47,685	48,165
	Administrative costs (indirect)	20,832	21,593	21,811
	Outreach (indirect)	3,320	3,442	3,476
	Policy, Program Evaluation & Enforcement (indirect)	16,492	17,095	17,267
	Total Costs	**871,319**	**903,158**	**912,248**
	FTEs	9,153	9,390	9,412
	Performance measure: Reduce overall public exposure to *Salmonella* from broiler carcasses			
	BY Performance (percent in Category I)	82%	90%	92%
	$ for reduction in overall public exposure to *Salmonella* from broiler carcasses	174,264	180,632	182,450
	Performance measure: Reduce total illnesses from all FSIS Products			
	BY Performance (number of illness cases)	324,175	268,092	265,411
	$ for reduction in total illnesses from all FSIS-regulated products	609,923	632,211	638,574
	Performance measure: Increase the percent of establishments with a functional food defense plan			
	BY Performance (percent of establishments with plan)			
	Large Establishments	96.0%	96.0%	96.0%
	Small Establishments	64.0%	69.0%	74.0%
	Very Small Establishments	25.0%	37.0%	48.0%
	$ for an increase in the percentage of establishments with a functional food defense plan	87,132	90,316	91,225
State Food Safety Inspection				
	Grants to States	$50,143	$50,332	$50,332
	State Talmadge-Aiken Program	1,155	1,164	1,155
	State programs administrative costs (direct)	497	502	497
	Administrative (indirect)	13,324	13,656	13,134
	Total Costs	**65,119**	**65,654**	**65,118**
	FTEs	25	29	38
	Performance measure: Reduce overall public exposure to *Salmonella* from broiler carcasses			
	BY Performance (percent in Category I)	82%	90%	92%
	$ for reduction in overall public exposure to *Salmonella* from broiler	13,024	13,131	13,024
	Performance measure: Reduce total illnesses from all FSIS Products			
	BY Performance (number of illness cases)	324,175	268,092	265,411
	$ for reduction in total illnesses from all FSIS-regulated products	45,583	45,958	45,583
	Performance measure: Increase the percent of establishments with a functional food defense plan			
	BY Performance (percent of establishments with plan)			
	Large Establishments	96.0%	96.0%	96.0%
	Small Establishments	64.0%	69.0%	74.0%
	Very Small Establishments	25.0%	37.0%	48.0%
	$ for an increase in the percentage of establishments with a functional food defense plan	6,512	6,565	6,512

PROGRAM	PROGRAM TITLES	2009 AMOUNT ($000)	2010 AMOUNT ($000)	2011 AMOUNT ($000)
International Food Safety Inspection				
	Import/Export Inspection	$15,817	$14,907	$12,390
	Catfish Inspection	2,040	1,923	1,598
	Import/Export inspection administrative costs (direct)	613	578	481
	Food Defense & Emergency Response (direct)	349	328	273
	Laboratory Services (direct)	962	907	754
	Administrative (indirect)	436	411	341
	Outreach (indirect)	70	66	54
	Policy, Program Evaluation & Enforcement (indirect)	345	325	270
	Total Costs	**20,632**	**19,445**	**16,161**
	FTEs	158	161	161
	Performance measure: Reduce overall public exposure to *Salmonella* from broiler carcasses			
	BY Performance (percent in Category I)	82%	90%	92%
	$ for reduction in overall public exposure to *Salmonella* from broiler carcasses	5,158	4,861	4,040
	Performance measure: Reduce total illnesses from all FSIS Products			
	BY Performance (number of illness cases)	324,175	268,092	265,411
	$ for reduction in total illnesses from all FSIS products	15,474	14,584	12,121
PHDCIS				
	Technology Infrastructure (direct)	$13,950	$28,920	$39,470
	Total Costs	**13,950**	**28,920**	**39,470**
	FTEs	0	0	0
	Performance measure: Reduce overall public exposure to *Salmonella* from broiler carcasses			
	BY Performance (percent in Category I)	82%	90%	92%
	$ for reduction in overall public exposure to *Salmonella* from broiler carcasses	2,790	5,784	7,894
	Performance measure: Reduce total illnesses from all FSIS Products			
	BY Performance (number of illness cases)	324,175	268,092	265,411
	$ for reduction in total illnesses from all FSIS-regulated products	9,765	20,244	27,629
	Performance measure: Increase the percent of establishments with a functional food defense plan			
	BY Performance (percent of establishments with plan)			
	Large Establishments	96.0%	96.0%	96.0%
	Small Establishments	64.0%	69.0%	74.0%
	Very Small Establishments	25.0%	37.0%	48.0%
	$ for an increase in the percentage of establishments with a functional food defense plan	1,395	2,892	3,947
CODEX				
	Administrative (direct)	$3,544	$3,610	$3,628
	Food Defense & Emergency Response (direct)	78	80	80
	Administrative (indirect)	98	99	100
	Outreach (indirect)	15	16	16
	Policy, Program Evaluation & Enforcement (indirect)	77	79	79
	Total Costs	**3,812**	**3,884**	**3,903**
	FTEs	7	7	7
	Performance measure: Reduce overall public exposure to *Salmonella* from broiler carcasses			
	BY Performance (percent in Category I)	82%	90%	92%
	$ for reduction in overall public exposure to *Salmonella* from broiler carcasses	953	1,000	1,000
	Performance measure: Reduce total illnesses from all FSIS Products			
	BY Performance (number of illness cases)	324,175	268,092	265,411
	$ for reduction in total illnesses from all FSIS-regulated products	2,859	3,000	3,000
	Total for Strategic Goal			
	Total Costs for Priority (program, direct, indirect)	974,832	1,021,061	1,036,900
	FTEs	9,343	9,587	9,618