2012 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.

   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 2010, 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 6,278 Federally regulated establishments in 50 States, Puerto Rico, Guam, and the Virgin Islands. Included are 356 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, 2010, the agency employment totaled 9,333 permanent full-time employees, including 710 in the headquarters office and 8,623 in the field.

Office of Inspector General (OIG) Reports

Report No: 246011-08-KC, April 9, 2010, FSIS National Residue Program for Cattle. OIG's final report contained 14 recommendations directed at FSIS, and 14 are currently open.

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 report contained 3 recommendations directed at FSIS, and none are currently open.

Government Accountability Office (GAO) Reports

GAO-10-203, February 19, 2010, Humane Methods of Slaughter Act: Actions Are Needed to Strengthen Enforcement. GAO's final report contained 4 recommendations directed at FSIS, and 4 are currently open.

GAO-10-246, February 3, 2010, Food Safety: FDA Should Strengthen Its Oversight of Food Ingredients Determined to Be Generally Recognized as Safe (GRAS). GAO's final report contained no recommendations directed at FSIS.

GAO-10-309R February 16, 2010, Food Irradiation: FDA Could Improve Its Documentation and Communication of Key Decisions on Food Irradiation Petitions. GAO's final report contained no recommendations directed at FSIS.

GAO-11-108, November 15, 2010, NATIONAL SECURITY: An Overview of Professional Development Activities Intended to Improve Interagency Collaboration. GAO's final report contained no recommendations directed at FSIS.

Ongoing OIG Audits

Assignment 24601-9-KC – FSIS N60 Testing Protocol on Beef Trim for *E. coli* O157:H7. OIG is continuing with its audit work, and the final report is expected in February 2011.

Assignment 24601-6-At – Food Emergency Response Network. OIG is continuing with its audit work, and the final report is expected March 2011.

Assignment 24701-01-Te, FSIS Food Defense Verification Procedures. OIG is continuing with its audit work, and the final report is expected April 2011.

Assignment 24601-08-At, FSIS In-Commerce Surveillance Program. OIG is continuing with its audit work, and the final report is expected March 2011.

Assignment 50601-14-At, Effectiveness and Enforcement of Suspension and Debarment Regulations at USDA. OIG is continuing with its audit work, and the final report is expected February 2011.

Assignment 50601-1-ER, USDA Controls Over Shell Egg Inspections. OIG is continuing with its audit work, and the final report is expected September 2011.

Assignment 24601-10-KC, FSIS N-60 Testing Protocol on Beef Trim for *E. coli* O157:H7 – Phase II. OIG is continuing with its audit work, and the final report is expected September 2011.

Assignment 24601-11-Hy, Assessment of FSIS' Inspection Personnel Shortages in Processing Establishments. OIG is continuing with its audit work, and the final report is expected December 2011.

Assignment TBD, Industry Appeals of Humane Handling Non-Compliance Records and other Enforcement Actions. This audit has been announced, but OIG has not begun work on this audit yet.

Ongoing GAO Audits

Assignment 361179 – Oversight of Seafood Safety. GAO is continuing with its audit work, and the final report is expected February 2011.

Assignment 361218 – Fragmentation and Overlap of Federal Oversight of the Food Safety System. GAO is continuing its audit work, and the final report is expected February 2011.

Assignment 361204 - Agroterrorism Response and Recovery Efforts. GAO is continuing its audit work, and the final report is expected May 2011.

Assignment 361177 – USDA's Protocols and Standards to Ensure the Safety of Meat and Other Food Procured by Schools. GAO is continuing its audit work, and the final report is expected March 2011.

Assignment 361161 – Horse Welfare. GAO is continuing its audit work, and the final report is expected April 2011.

Assignment 361223 – Antibiotic Use in Food Animals. GAO is continuing its audit work, and the final report is expected August 2011.

FOOD SAFETY AND INSPECTION SERVICE

Available Funds and Staff-Years
2010 Actual and Estimated 2011 and 2012

Item	Actual 2010		Estimated 2011		Estimated 2012	
	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years
Salaries and Expenses	$1,018,001,544	9,401	$1,018,520,000	9,587	$1,011,393,000	9,625
Transfer for Congressional Relations	289,000		--		--	
Transfer to the Office of the Chief Financial Officer for Working Capital Fund Activities	-275,000		--		--	
Unobligated balance forward from prior years	1,596,690		1,864,000			
Lapsing balances	518,456		--		--	
Total, Salaries and Expenses	1,020,130,690	9,401	1,020,384,000	9,587	1,011,393,000	9,625
Obligations under other USDA appropriations:						
AMS, Review food safety procedures for federal ground beef purchase program	252,566		--		--	
APHIS Blood Sample	425,000		425,000		425,000	
National Appeals Division	103,967		95,000		95,000	
FAS, salary and benefits for detail to Fusion Cell for Afghanistant & Pakistan Project	1,207,252		--		--	
Miscellaneous Reimbursements	403,006		348,000		348,000	
Total, Agriculture Appropriations	2,391,791		868,000		868,000	
Other Federal Funds:						
DHS, Salary and benefits for detail	86,417		132,000		132,000	
Miscellaneous Reimbursements	32,605		--		--	
Total, other Federal Funds	119,022		132,000		132,000	
Non-Federal Funds:						
Meat, Poultry and Egg Products Inspection	145,040,263	37	140,840,000	37	140,840,000	37
Accredited Labs	177,631	2	320,000	2	320,000	2
Trust Funds	8,731,701	73	8,896,000	73	8,896,000	73
Total, Non-Federal Funds	153,949,595	112	150,056,000	112	150,056,000	112
Total, Food Safety and Inspection Service	1,176,591,098	9,513	1,171,440,000	9,699	1,162,449,000	9,737

FOOD SAFETY AND INSPECTION SERVICE

Permanent Positions by Grade and Staff Year Summary
2010 Actual and Estimated 2011 and 2012

	2010			2011			2012		
Grade	Wash DC	Field	Total	Wash DC	Field	Total	Wash DC	Field	Total
Senior Executive Service	19	-	19	19	-	19	19	-	19
							-	-	-
GS-14……..	-	1	1	-	1	1	-	1	1
GS-13……..	-	-	-	-	-	-	-	-	-
GS-12……..	-	3	3	-	3	3	-	3	3
GS-11……..	-	2	2	-	2	2	-	2	2
GS-10……..	-	353	353	-	353	353	-	353	353
GS-9……..	-	1,953	1,953	-	1,990	1,990	-	2,026	2,026
GS-8……..	-	971	971	-	1,009	1,009	-	1,009	1,009
GS-7……..	-	3,064	3,064	-	3,102	3,102	-	3,102	3,102
GS-6……..	-	-	-	-	-	-	-	-	-
GS-5……..	-	203	203	-	203	203	-	203	203
GS-4……..	-	32	32	-	32	32	-	32	32
AP-6……..	73	35	108	73	35	108	70	35	105
AP-5……..	196	296	492	199	298	497	196	299	495
AP-4……..	297	1,472	1,769	302	1,480	1,782	285	1,512	1,797
AP-3……..	92	246	338	93	247	340	92	247	339
AP-2……..	44	195	239	45	196	241	42	192	234
AP-1……..	2	11	13	2	11	13	2	11	13
Other Graded Positions……..	3	1	4	3	1	4	3	1	4
Total Permanent Positions……..	726	8,838	9,564	736	8,963	9,699	709	9,028	9,737
Unfilled Positions end-of-year……..	16	215	231	-	-	-	-	-	-
Total Permanent Full-Time Employment, end-of-year……..	710	8,623	9,333	736	8,963	9,699	709	9,028	9,737
Staff Year Estimate……..	722	8,791	9,513	736	8,963	9,699	709	9,028	9,737

FOOD SAFETY AND INSPECTION SERVICE

SIZE, COMPOSITION AND COST OF MOTOR VEHICLE FLEET

FSIS inspects in 6,278 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 are leased from the General Service Administration's (GSA) fleet except for a vehicle that the agency purchased to use as a mobile Food Safety exhibit. The Food Safety Mobile travels throughout the United States visiting, schools, State fairs, and similar local events. FSIS uses the Mobile to 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, 2010 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 2009	1,630	26	11	1				1,668	$9,463
Change from 2009	120	6	1	0			1	128	1,314
FY 2010	1,750	32	12	1			1	1,796	10,777
Change from 2010	75	0	0	0				75	1,225
FY 2011	1,825	32	12	1			1	1,871	12,002
Change from 2011	75	0	0	0			0	75	1,822
FY 2012	1,900	32	12	1			1	1,946	13,824

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.

FOOD SAFETY AND INSPECTION SERVICE

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), $1,011,393,000; 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 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.

FOOD SAFETY AND INSPECTION SERVICE

SALARIES AND EXPENSES

Annualized Continuing Resolution, 2011	$1,018,520,000
Budget Estimate, 2012	1,011,393,000
Change in Appropriation	-7,127,000

SUMMARY OF INCREASES AND DECREASES
(on basis of appropriation)

Item of Change	2011 Estimated	Pay Costs	Program Changes	2012 Estimated
Federal Food Safety & Inspection	$904,573,000	+0	-$15,543,000	$889,030,000
State Food Safety & Inspection	64,422,000	+0	-962,000	63,460,000
International Food Safety & Inspection	19,303,000	+0	-3,604,000	15,699,000
Public Health Data Communication Infrastructure System (PHDCIS)	26,470,000	+0	+13,000,000	39,470,000
Codex Alimentarius	3,752,000	+0	-18,000	3,734,000
Total Available	1,018,520,000	+0	-7,127,000	1,011,393,000

FOOD SAFETY AND INSPECTION SERVICE

Project Statement
(On basis of appropriation)

		2010 Actual		2011 Budget			2012 Estimated	
		Amount	Staff Years	Amount	Staff Years	Increase or Decrease	Amount	Staff Years
1.	Federal Food Safety & Inspection……..	$904,068,178	9,212	$904,573,000	9,390	-$15,543,000	$889,030,000	9,432
2.	State Food Safety & Inspection…….	64,422,096	27	64,422,000	29	-962,000	63,460,000	29
3.	International Food Safety & Inspection..	19,303,095	155	19,303,000	161	-3,604,000	15,699,000	157
4.	Public Health Data Communication Infrastructure System (PHDCIS) ……	26,470,000	0	26,470,000	0	+13,000,000	39,470,000	0
5.	Codex Alimentarius.....……	3,752,175	7	3,752,000	7	-18,000	3,734,000	7
	Unobligated Balance Lapsing …	518,456						
	Estimate……..	1,018,534,000	9,401	1,018,520,000	9,587	-7,127,000	1,011,393,000	9,625
	Transfer for Congressional Relations activities……	-289,000	--	--	--			
	Transfer to the Office of the Chief Financial Officer for Working Capital Fund	275,000	--	--	--			
	Total, Appropriation……	1,018,520,000	9,401	1,018,520,000	9,587			

Project Statement
(On basis of available funds)

		2010 Actual		2011 Budget			2012 Estimated	
		Amount	Staff Years	Amount	Staff Years	Increase or Decrease	Amount	Staff Years
1.	Federal Food Safety & Inspection	$904,068,178	9,212	$904,664,000	9,390	-$15,634,000	$889,030,000	9,432
2.	State Food Safety & Inspection…….	64,422,096	27	64,422,000	29	-962,000	63,460,000	29
3.	International Food Safety & Inspection	19,303,095	155	19,303,000	161	-3,604,000	15,699,000	157
4.	Public Health Data Communication Infrastructure System (PHDCIS) ……	28,066,690	0	28,243,000	0	+11,227,000	39,470,000	0
5.	Codex Alimentarius.....…….	3,752,175	7	3,752,000	7	-18,000	3,734,000	7
	Total Available or Estimate……	1,019,612,234	9,401	1,020,384,000	9,587	-8,991,000	1,011,393,000	9,625
	Unobligated balance lapsing ..……	518,456	--	--	--	--	--	--
	Unobligated balance from recoveries of prior year……..	-919,464	--	--	--	--	--	--
	Unobligated balance forward from prior years .....……	-2,541,449	--	-1,864,000	--	+1,864,000	--	--
	Unobligated balance forward to next year .....……	1,864,223	--	--	--	--	--	--
	Total Available or Estimate……	1,018,534,000	9,401	1,018,520,000	9,587	-7,127,000	1,011,393,000	9,625
	Transfer for Congressional Relations……..	-289,000	--	--	--			
	Transfer to the Office of the Chief Financial Officer for Working Capital Fund activities……	275,000	--	--	--			
	Total, Appropriation……	1,018,520,000	9,401	1,018,520,000	9,587			

Justification of Increases and Decreases

(1) An increase of $3,648,000 and 40 staff years for increased staffing requirements associated with the implementation of the Public Health Information System (PHIS) (over the $289,000,000 and 3,900 staff years available in FY 2011), consisting of:

$3,648,000 for Federal Food Safety and Inspection

FSIS currently spends $289 million on salaries and benefits for approximately 3,900 Consumer Safety Inspectors (CSIs), which make up over half of the front-line inspection workforce. CSIs protect the public health by verifying an establishments' regulatory compliance with the pathogen reduction, Sanitation Performance Standards (SPS), Sanitation Standard Operating Procedures (SSOP), Hazard Analysis and Critical Control Point (HACCP) plans, food security measures, and other inspection requirements, depending upon the specific plant(s) included in the assignment.

The agency is requesting $3.648 million for increased staffing costs associated with the implementation of PHIS. Built using leading-edge technology, PHIS will move the agency from manually collecting and combining data to Web-based applications which take full advantage of improved broadband capabilities and near real-time data collection and reporting. PHIS replaces many of FSIS' legacy systems and will capture data on the findings of FSIS inspection personnel as they perform their daily tasks (including import and export tasks) and utilizes the data to analyze trends, produce automated model predictions, and ensure the data's quality to be comprehensive, timely, and reliable for evaluation. In addition, PHIS will not only incorporate data from FSIS inspection personnel, but it will also gather from other agency data streams including humane handling information and 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. PHIS will be fully deployed in FY 2011.

The rollout of PHIS to the inspection workforce will require an increase in job responsibilities for the 90 GS-8 Consumer Safety Inspectors (CSIs) to GS-9s, and the addition of another 40 GS-9 CSI positions, for an incremental increase of $3.648 million in salaries and benefits.

The GS-9 Consumer Safety Inspector is responsible for protecting the public health by verifying an establishments' regulatory compliance with the pathogen reduction, Sanitation Performance Standards (SPS), Sanitation Standard Operating Procedures (SSOP), Hazard Analysis and Critical Control Point (HACCP) plans, food security measures, and other inspection requirements, depending upon the specific plant(s) included in the assignment. The CSI-9 is responsible for performing the following duties: Sanitation, HACCP Verification, Pathogen Reduction Verification, Food Security Verification, and Export by applying the inspection method, determining compliance with requirements, documenting findings, and initiating regulatory action.

PHIS requires a new Hazard Analysis Verification (HAV) task for the CSI-9s, which requires those individuals review the analyses and documentation underlying the plants' assessment of its food safety systems. The CSI-9s will conduct HAVs on a quarterly basis at approximately 85 percent of establishments and on a monthly basis at the remaining 15 percent of plants. Plant compliance performance determines the frequency of the HAV. In addition, the CSI-9 workload will increase due to increases in sampling for food borne pathogens at regulated establishments and an increase in the time spent on indirect inspection duties, including computer entry of inspection findings.

The agency anticipates that the grade of most CSI positions will classify at the GS-9 level under PHIS because most CSI-9 assignments will independently conduct the HAV and develop their own monthly schedule of PHIS tasks. These factors will require the agency to upgrade approximately 90 CSI

positions from GS-8 to GS-9 upon successful completion of PHIS training, since these positions will serve as the Inspector-In-Charge of a processing assignment and work independently. In addition, the increase in the CSI scope and workload will require the agency add an additional 40 staff years to support these critical tasks.

(2) A net increase of $5,200,000 and four staff years to expand regulatory sampling and conduct an additional baseline study (over the $34,400,000 available in FY 2011) consisting of:

$5,200,000 for Federal Food Safety and Inspection

Summary	Increase	Decrease
Expand Existing Regulatory Sampling Programs	$4,500,000	
Establish Sampling Program for non-O157:H7 STEC	700,000	
Conduct One Additional Baseline Study	1,000,000	
Maximize Efficiency of Laboratory Sampling Process		-1,000,000
Net Increase Requested	$5,200,000	

Regulatory sampling is a key tool in FSIS' efforts to ensure that contaminated meat and poultry products are not released into commerce. 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. In addition, the agency must respond to the need to protect the public from emerging food safety threats, by implementing new sampling programs. The agency requests a net increase of $5,200,000 to expand its regulatory sampling programs, to improve the agency's ability to estimate the prevalence of pathogens in products under FSIS' purview and to expand its programs to non-O157:H7 shiga toxin-producing *E. coli* (STEC) (a total cost of $5,200,000) 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). FSIS will partially offset these increases through efficiencies of the laboratory sample scheduling, analysis and reporting processes (a total savings of $1,000,000).

Laboratory analysis takes place at three FSIS Field Service Laboratories (FSLs) strategically located across the country. FSIS spends approximately $32.4 million on laboratory services which are supported by approximately 230 professionals nationwide. These personnel perform biological and chemical analyses and manage a complex laboratory system. Additionally, the laboratory employees are subject matter experts for the agency and offer scientific guidance in response to field inquiries. FSIS believes that consistent, on-going laboratory testing of product from domestic establishments and import facilities allows the Agency to evaluate the effectiveness of industry process controls, the level of compliance with established performance standards, and the rate of pathogen contamination in regulated products.

Data obtained from laboratory testing is critically important in determining whether industry is producing safe, wholesome products. FSIS laboratory testing and the potential negative economic and public relations consequences of unacceptable analytical findings serve as an incentive for the meat, poultry, and processed egg industries to reduce the presence of pathogens and contaminants on the regulated products they produce, and to focus industry production practices on product safety.

Increase funding for expanding regulatory sampling ($5.2 million and four staff years over the $32.4 million available in FY 2011): FSIS proposes to expand the on-going regulatory sampling programs for key pathogens. 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 6,278 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 *E. coli* O157:H7, other non-O157:H7 STEC strains, *Listeria*, *Salmonella*, and *Campylobacter* 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.

The agency has identified a number of needed enhancements in its sampling programs; the agency has recently documented those needs in its *Strategic Data Analysis Plan for Domestic Inspection* (http://www.fsis.usda.gov/OPPDE/NACMPI/Sep2010/2010_Strategic_Data_Analysis_Plan.pdf). In FY 2012, the agency will invest in two significant initiatives in support of this plan and the need to better and more quickly respond to establishing national prevalence year-over-year: One key area of investment will be in changes to the *Salmonella* and *Campylobacter* program (pending publication of the final notice establishing new performance standards). FSIS plans to develop a sampling program that consists of randomly scheduled individual samples (as opposed to the multiple-set samples in the current program) and would include all raw product categories, and all plants that produce these products.

In addition, FSIS will begin regulatory testing for six non-O157:H7 STEC strains in FY 2011, pending the publication of a Federal Register Notice that articulates the known public health hazards of non-O157:H7 STECs. There is an increased awareness that strains of shiga toxin-producing *E. coli* (STECs) other than O157:H7 also cause illnesses in humans, and the CDC estimates that they cause 36,700 illnesses, 1,100 hospitalizations, and 30 deaths in the United States annually. As part of its enforcement efforts in FY 2010, FSIS determined that there was a link between ground beef and three *E. coli* O26 illnesses in Maine and New York, leading to a recall. Like the more commonly known *E. coli* O157:H7, *E. coli* O26 is also damaging to humans because it can cause bloody diarrhea, dehydration, and in extreme cases, kidney failure. It is also most prominent amongst vulnerable groups such as the very young, seniors and people with weak immune systems.

FSIS and the Agricultural Research Service (ARS) have developed practical and reliable screening tests for four of the six strains and are close to developing these for the other two. In order to prevent further harm to consumers and fully realize a zero tolerance policy, FSIS needs additional funding and four staff years in FY 2012 to conduct regulatory sampling of ground beef and trim for these strains of non-O157:H7 STEC. This testing will allow FSIS to develop effective enforcement policies for these pathogens and lower the risk of illnesses and outbreaks associated with contamination from them in raw ground beef. It will also result in lower economic costs due to illnesses caused by these strains of *E. coli*.

The $5.2 million increase associated with these sampling efforts includes a $3 million investment to support the increased sample load by expanding and building out the laboratory space to support the

necessary throughput. While most of this funding is one-time, the agency estimates that approximately $175,000 will be needed to support the on-going operations and maintenance costs of the expanded space.

Increase funding for conducting an additional baseline study annually ($1 million over the $2 million available in FY 2011): 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.

FSIS currently 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, which cost a approximately $2 million per year, 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 agency is refining the processes by which it establishes priorities for its baseline studies to increase its flexibility to respond to emerging food safety issues and assess the impact of its regulatory actions on known issues. The agency is committed to increasing the degree of stakeholder involvement in establishing priorities. For example, the agency has announced that it will perform a baseline survey of microbiological pathogens in beef carcasses. This study, comparable to the ones already performed for poultry and hogs, will establish the pre-intervention levels of microbiological contaminants. This information is critical to understanding the effect of interventions and process controls throughout the slaughter process. The $1 million baseline increase associated with this effort will allow FSIS to expand its capability to perform these foundational studies over time.

Decrease funding by maximizing the efficiency of the laboratory sampling process ($1 million from $32.4 million available in FY 2011): FSIS has developed and is implementing a comprehensive plan to address sampling program inefficiencies, building on the implementation of PHIS as well as realigning sampling programs. The PHIS system will contain several components that deal with sampling programs and laboratory testing. These include:

- A more efficient, less labor intensive system that allows agency officials to identify establishments that produce products that should be part of specific testing programs. This process and the associated algorithms will streamline the sampling program design process. Up to 25 percent of some sampling forms are returned to the laboratory without a sample because the product was not available for collection. Implementing an electronic system allows for significant savings in processing time, paper, and postage because the request and response are electronic.
- A sample scheduler that will work in close coordination with the task calendars of all FSIS field inspection personnel, and with the laboratory reservation system. This complex system will allow near real time coordination of sampling programs and the collection and submission of samples between field personnel, laboratories, and sample program coordinators. Inspectors will receive an electronic request and be able to determine in real time when to collect the sample and send it to the laboratory. The laboratory will be able to prepare ahead of time the appropriate personnel and supplies to handle the workload gaining significant efficiencies in time management.
- A sampling management system for electronically distributing sample request forms that are pre-populated with essential information, thereby reducing the need for inspectors as well as

laboratory workers to enter data on a blank form. This process will also reduce sample discards due to missing information, data entry errors, etc. In addition, most scheduled samples will be collected with the elimination of printing and mailing of directed sample forms. Having sample forms electronically pre-populated will permit the realignment of data entry personnel to other duties. About 0.5 percent of samples are discarded when data manually entered is wrong. Electronic pre-populated fields will minimize or eliminate the number of samples discarded for clerical errors.

The implementation of a Laboratory Information Management System (LIMS) that has direct connectivity with the sample scheduler/lab reservation system, the sample management system, and the agency data warehouse will allow the labs to be aware of all samples scheduled, and those submitted to the laboratory. This will greatly increase laboratory efficiencies and throughput, as well as provide greater flexibility on when to submit samples to inspection personnel. Personnel can be realigned to different analyses as needed by the sampling needs. When one sample is collected, multiple analyses can be conducted reducing the net number of samples the field has to collect while maintaining or increasing the number of analyses performed on a single sample. Workload can be electronically redirected to a specific laboratory without having to reissue forms or collect new samples.

(3) A net increase of $9,500,000 to enhance the FSIS Public Health Infrastructure and maximize broadband efficiencies (over the $26,470,000 available in FY 2011), consisting of:

-$3,500,000 for Federal Food Safety and Inspection
13,000,000 for Public Health Data Communication Infrastructure System

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 Public Health Information System (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, 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.

FSIS requests a net increase of $9.5 million to operationalize the full potential of PHIS--designed to fully integrate Agency data systems and interact with Federal, State and local agencies, and the new predictive analytic tool that is designed to provide a preventive and risk-based focus to maximize food safety and food defense for all consumers. These requested enhancements 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 requested increase will be used to secure integration of inspection and enforcement systems into 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; and expand telecommunications and broadband bandwidth capacity to the increased computer base. Without this funding, employees will lack the tools to perform their mission and PHIS will not fully realize its automated predictive and preventative capabilities. This increase also reflects savings that FSIS will realize by achieving broadband efficiencies.

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.

Increase in funding for PHIS integration and a traceback tool ($8 million over $0 available in FY 2011): 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 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.

Increase in funding for workforce computers ($5 million over $1 million Available in FY 2011): Five million dollars of the $13 million will be used to purchase 3,600 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 for desktop software for the new computers including software to: encrypt computer data to protect Personally Identifiable Information agency wide, continually update the systems to meet Federal Desktop Core Configuration (FDCC) standards, and implement Homeland Security Presidential Directive (HSPD)-12 mandates.

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.

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 based on the four-year industry standard. The $5 million 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.

Decrease in funding due to achievement of broadband efficiencies (-$3.5 million from the $12.3 million available in FY 2011): FSIS maintains over 4,000 broadband connections (end-points) nationwide, and in U.S. Territories. The agency diligently works to provide the most cost-effective service for its nearly 10,000 fixed-site and mobile Federal and State users, including 7,800 inspection personnel who are assigned to 6,278 urban and rural Federal slaughter, food processing and import facilities as well as personnel at three ISO-certified national laboratories and over 100 mobile compliance investigators. Of the total, the vast majority are mobile solutions, which are generally the most flexible and cost-effective connection type we can currently offer. As new broadband services become available, FSIS will continue to evaluate connectivity by looking for faster service and lower cost options as well as opportunities to consolidate. FSIS will continue to seek economies of scale when changing or adding connections to bring the average cost per user down while meeting the agency's public health mission. FSIS anticipates saving $3.5 million through this effort.

(4) An increase of $4,320,000 and 31 staff years for strengthening coordination and conduct of the Public Health Epidemiology Program (over the $18,716,000 funding available in FY 2011), 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 importance of multi-jurisdictional illness investigations; critical collaboration between FSIS front line and local officials in scientific investigations; continuous need to rapidly and precisely identify the source and vehicles of infection; continuous need to rapidly and appropriately take action when FSIS-regulated products are implicated as causing illnesses, and enhancements in laboratory science (e.g. PulseNet, VetNet) that support rapid and precise detection of illnesses or clusters, but which require increased staffing to successfully investigate.

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 approach to the State Public Health Departments.

FSIS currently spends $1.016 million and 8.5 staff years on its Foodborne Disease and Investigations Branch (FDIB) and on managing the Consumer Complaint Monitoring System. FSIS also supports 158 compliance investigators that are expected to complete approximately 21,700 surveillance and investigation activities in FY 2012 including collaborating with the FDIB on the multi-jurisdiction illness and outbreak investigations that are part of the Public Health Epidemiology program. FSIS currently spends $17.7 million on all compliance investigations, but doesn't currently track the costs for public health epidemiology program investigations separately within the overall budget for compliance investigations. 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 personnel 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 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. Six of these positions will be in the Foodborne Disease and Investigations Branch mentioned above. Twenty five of these positions are compliance investigators that will be spread across the nation at strategic locations to introduce new relationships between FSIS front line staff and local officials, and decrease 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:

- Increased timeliness in secondary prevention activities and precision in identification of source of illnesses; which will prevent exposures to contaminated products, and thereby prevent illnesses and deaths.
- Expanded capacity to respond to emerging issues such as *Campylobacter* infections, antimicrobial-resistant infections, and infections due to non-O157 Shiga-toxin producing *E. coli*;
- Reduced burden of illness caused by FSIS-regulated product;
- Increased ability to provide direct, on-site support to the agency and State and local public health partners when needed;
- Enhanced multijurisdictional coordination of primary local support and secondary prevention activities, resulting in more precise and timely FSIS actions to prevent further illnesses;
- Improved data quality for 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 for public health partners in health departments to ensure timely collection of critical agency information to aid traceback and action;
- Increased training and educational opportunities to public health partners in commerce facilities to address food safety issues such as recordkeeping and sanitation; and
- Increased 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.

(5) A decrease of $350,000 through changing the shipment method for laboratory sample boxes, consisting of:

-$350,000 for Federal Food Safety and Inspection

In a SAVE Award proposal to the agency, one food inspector said "Each day many laboratory samples are sent out thru Fed Ex express, next day service. While it is important to get our samples to the lab as quickly as possible, it is not as important to get the container back. The laboratory sends the sample box back to the originator by the same express method. We could save a bundle by having those boxes shipped back thru regular ground service. Each establishment should have plenty of lab sample boxes on hand so they don't have to rely on an overnight shipment to get back the box they sent."

FSIS currently collects approximately 125,000 samples per year by sending laboratory sample packages from the inspection facility to one of three agency field labs. The agency estimates that it costs $15.00 per round trip or a total cost of $1,875,000 for shipping alone. If the agency started shipping back the laboratory sample packages by ground, it believes it could save approximately

$350,000. The assumptions are that the one-way return of the five–pound package costs an average of $6.14 to ship overnight and if shipped by ground, the cost falls to an average of $3.48 or a savings of $2.66 per shipment.

(6) A decrease of $9,665,000 in order to reprioritize funding from the Food Emergency Response Network (FERN) and Homeland Security Laboratory efforts to other agency efforts (from the $16,919,000 available in FY 2011), consisting of:

-$8,799,000 for Federal Food Safety and Inspection;
-658,000 for State Food Safety and Inspection; and
-208,000 for International Food Safety and Inspection

FSIS proposes to redirect funding from FERN Cooperative Agreements (-$4,096,000) and Homeland Security laboratory capacity building (-$5,569,000) to other agency priorities. 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, FSIS will use the remaining $7.254 million to maintain surge capacity throughout the FERN laboratory system, and maintain cooperative agreements at the FY 2011 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.

(7) A decrease of $4,480,000 and 37 staff years by streamlining agency operations to maximize organizational efficiency, consisting of:

-$4,062,000 for Federal Food Safety and Inspection;
-300,000 for State Food Safety and Inspection;
-96,000 for International Food Safety and Inspection; and
-18,000 for Codex Alimentarius.

In FY 2009 and 2010, the agency worked with an independent contractor on an independent organizational assessment of non-frontline positions, including a workload staffing analysis. The final report from the contractor is in preparation and the agency has begun to evaluate how the recommendations can be incorporated into our workflow and organizational processes to increase efficiency. A preliminary analysis of the report findings and the agency's own workforce analyses has identified 37 positions that can be eliminated by improving supervisory span of control, managing reduced workloads, and/or eliminating senior-level analyst positions that are no longer required as the agency's programs evolve. To the extent possible, the savings in staff years will be gained by 1) refraining from backfilling open positions resulting from attrition, 2) restructuring of functional areas to streamline operations, and 3) consolidation of staff and resources to eliminate incremental positions.

(8) A decrease of $15,300,000 for catfish inspection (from the $15,300,000 available in FY 2011), consisting of:

- $12,000,000 for Federal Food Safety and Inspection
  -3,300,000 for International Food Safety and Inspection.

The Food, Conservation, and Energy Act of 2008 (Public Law 110-246 – known as the 2008 Farm Bill) amended the Federal Meat Inspection Act to include catfish as an amenable species subject to inspection by FSIS. With the passage of this law, the agency began taking the required steps to establish a science-based regulatory framework necessary to implement a catfish inspection program. In FY 2009 and 2010, FSIS focused its efforts on identifying research needs, meeting with interagency and academic partners, conducting preliminary sample testing, establishing parameters for a meaningful catfish baseline study, and fostering dialog with the catfish industry. The results of these activities and others will be reflected in an open, transparent rule-making process with the opportunity for all stakeholders to provide comment. Given the investment to date, and the need for considerable stakeholder input into the rule-making process, FSIS is reducing funding for the program by $15,300,000 in FY 2012. FSIS expects the proposed rule to be published for comment in February 2011.

FSIS PRESIDENT'S BUDGET FISCAL YEAR 2012
PROPOSED LEGISLATION – User Fees

Program: Food Safety Services User Fee

Proposal: In FY 2012, FSIS proposes the collection of a user fee for food safety services. The food safety services fee, for a total of $8.6 million, would recover a part of the cost of providing additional inspections and related services at covered establishments and plants, as determined by the Secretary. These fees will be collected in FY 2012 and used to reduce appropriation needs in FY 2013.

Rationale: A food safety services user fee would partially recover the costs of providing additional inspections and related services by USDA inspectors. This annual fee would be based on the estimated costs of providing services related to inspection at a covered establishment and plant. Examples of the increased costs for which a food safety user fee could be charged include risk assessments, hazard analyses, inspection planning, compliance review and enforcement, information technology support, and risk communication. The amount of the fee for each covered establishment and plant could be adjusted each year by the Secretary. The measure would allow the Secretary to adjust the terms, conditions, and rates of the fees in order to minimize economic impacts on small or very small establishments and plants and the fees may be waived by the Secretary in the case of small or very small plants or establishments.

Program: Performance Based User Fee

Proposal: In FY 2012, FSIS proposes the collection of a user fee for performance. The performance fee, for a total of $4 million, would recover the increased costs of providing additional inspections and related services due to the performance of an establishment and plant. These fees will be collected in FY 2012 and used to reduce appropriation needs in FY 2013.

Rationale: A performance based user fee would recover the costs incurred for additional inspections and related activities made necessary due to the performance of the covered establishment and plant. Examples of the increased costs for which a performance based user fee could be charged include food safety assessments, follow-up sampling, and additional investigations due to the outbreak of disease. The measure would allow the Secretary to adjust the terms, conditions, and rates of the fees in order to minimize economic impacts on small or very small establishments and plants.

FOOD SAFETY AND INSPECTION SERVICE

Geographic Breakdown of Obligations and Staff Years
2010 Actual and Estimated 2011 and 2012

	FY 2010		FY 2011		FY 2012	
	Amount	Staff Yrs	Amount	Staff Yrs	Amount	Staff Yrs
Alabama	$31,780,959	420	$31,805,000	428	$31,525,000	431
Alaska	565,120	6	566,000	6	561,000	6
Arizona	2,444,150	26	2,446,000	26	2,424,000	26
Arkansas	38,686,205	500	38,715,000	510	38,374,000	513
California	51,150,030	560	51,189,000	571	50,738,000	583
Colorado	15,909,267	175	15,921,000	179	15,781,000	180
Connecticut	1,228,751	14	1,230,000	14	1,219,000	14
Delaware	10,224,817	136	10,233,000	138	10,143,000	139
District of Columbia	255,006,720	796	255,201,000	815	252,952,000	788
Florida	10,141,669	122	10,149,000	124	10,060,000	124
Georgia	66,904,905	717	66,956,000	731	66,366,000	744
Hawaii	1,752,790	19	1,754,000	19	1,739,000	19
Idaho	2,907,387	36	2,910,000	36	2,884,000	36
Illinois	27,561,766	224	27,583,000	228	27,340,000	229
Indiana	11,519,476	126	11,528,000	129	11,426,000	130
Iowa	29,787,828	353	29,810,000	360	29,547,000	361
Kansas	19,923,322	242	19,938,000	247	19,762,000	248
Kentucky	12,795,346	181	12,805,000	184	12,692,000	185
Louisiana	8,940,146	97	8,947,000	99	8,868,000	99
Maine	1,049,667	11	1,050,000	11	1,041,000	11
Maryland	31,926,933	234	31,951,000	239	31,669,000	240
Massachusetts	2,235,990	27	2,238,000	28	2,218,000	28
Michigan	7,670,960	95	7,677,000	97	7,609,000	97
Minnesota	28,833,135	321	28,855,000	328	28,601,000	329
Mississippi	27,526,214	332	27,547,000	339	27,304,000	340
Missouri	29,495,624	350	29,518,000	357	29,258,000	358
Montana	2,178,174	17	2,180,000	17	2,161,000	17
Nebraska	25,611,210	332	25,631,000	338	25,405,000	339
Nevada	468,146	6	469,000	6	465,000	6
New Hampshire	451,760	5	452,000	5	448,000	5
New Jersey	7,196,984	91	7,202,000	93	7,139,000	93
New Mexico	1,812,296	20	1,814,000	20	1,798,000	20
New York	18,878,989	201	18,893,000	205	18,727,000	206
North Carolina	36,409,390	423	36,437,000	432	36,116,000	435
North Dakota	1,839,480	16	1,841,000	16	1,825,000	16
Ohio	13,677,338	115	13,688,000	117	13,567,000	117
Oklahoma	9,938,239	105	9,946,000	107	9,858,000	107
Oregon	3,394,777	40	3,397,000	41	3,367,000	41
Pennsylvania	31,428,353	362	31,452,000	369	31,175,000	371
Rhode Island	573,708	7	574,000	7	569,000	7
South Carolina	11,509,972	129	11,519,000	132	11,418,000	133
South Dakota	4,421,808	46	4,425,000	47	4,386,000	47
Tennessee	13,773,453	185	13,784,000	189	13,663,000	190
Texas	52,914,972	600	52,955,000	612	52,488,000	624
Utah	4,891,519	43	4,895,000	43	4,852,000	43
Vermont	1,472,662	9	1,474,000	9	1,461,000	9
Virginia	13,849,580	172	13,860,000	176	13,738,000	177
Washington	8,277,126	104	8,283,000	106	8,210,000	106
West Virginia	3,110,013	30	3,112,000	30	3,085,000	30
Wisconsin	19,680,454	184	19,695,000	187	19,521,000	188
Wyoming	535,527	0	536,000	0	531,000	0
American Samoa	318	0	0	0	0	0
Guam	145,246	1	145,000	1	144,000	1
N. Mariana Islands	448	0	0	0	0	0
Puerto Rico	3,078,065	37	3,080,000	38	3,053,000	38
Virgin Islands	123,050	1	123,000	1	122,000	1
Total, Available or Estimate	1,019,612,234	9,401	1,020,384,000	9,587	1,011,393,000	9,625

FOOD SAFETY AND INSPECTION SERVICE
Salaries and Expenses

Classification by Objects
2010 Actual and Estimated 2011 and 2012

Personnel Compensation:	2010	2011	2012
Washington, D. C.	$78,765,713	$80,404,000	$79,562,000
Field	507,118,688	517,667,000	512,245,000
11 Total personnel compensation	585,884,401	598,071,000	591,807,000
12 Personnel benefits	198,119,674	202,241,000	200,157,000
13 Benefits for former personnel	930,090	949,000	949,000
Total pers. comp. & benefits	784,934,165	801,261,000	792,913,000
Other Objects:			
21 Travel	38,425,655	39,041,000	38,570,000
22 Transportation of things	4,785,628	4,921,000	4,264,000
23.1 Rent payments to GSA	1,184,131	1,203,000	1,191,000
23.2 Rental payments to others	538,783	547,000	535,000
23.3 Communications, utilities and miscellaneous charges	11,371,510	11,870,000	11,215,000
24 Printing and reproduction	984,016	1,000,000	978,000
25.1 Advisory and assistance services	3,175,529	3,226,000	3,170,000
25.2 Other services	67,838,732	54,754,000	48,538,000
25.3 Other purchases of goods and services from Government accounts	35,268,849	30,592,000	29,308,000
25.4 Operation and maintenance of facilities	597,480	607,000	814,000
25.7 Operation and maintenance of equipment	1,426,432	1,449,000	1,227,000
26 Supplies and materials	11,032,650	11,218,000	14,472,000
31 Equipment	7,133,752	7,472,000	12,978,000
32 Land and structures	45,426	46,000	46,000
41 Grants, subsidies and contributions	49,218,403	50,825,000	50,825,000
42 Insurance claims and indemnities	1,107,786	223,000	220,000
43 Interest and dividends	551,763	129,000	129,000
44 Refunds	-8,456	0	0
Total other objects	234,678,069	219,123,000	218,480,000
Total direct obligations	1,019,612,234	1,020,384,000	1,011,393,000
Position Data:			
Average Salary, ES positions	$169,241	$172,626	$176,078
Average Salary, GS positions	50,044	$51,045	$52,066
Average Salary, AP positions	83,833	$85,510	$87,220
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 that the Nation's commercial supply of meat, poultry, and processed egg products is safe, secure, wholesome, accurately 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). Additionally, with the passage of The Food, Conservation, and Energy Act of 2008 (Public Law 110-246, section 10016–the 2008 Farm Bill), FSIS is currently developing a catfish inspection capability. 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 these Congressional mandates, FSIS employs 9,513 Full Time Equivalents (FTEs) (9,861 employees). This includes 1,822 FTEs (1,820 employees) who support inspection, a domestic inspection workforce of 7,432 permanent FTEs (7,563 employees), and 259 other than permanent FTEs (483 employees) located in approximately 6,200 federally regulated establishments.

FSIS ensures food safety by setting standards for all raw and processed meat and poultry products and processed egg products sold in commerce for human food, including imported products. FSIS provides in-plant inspection 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, as well as surveillance and investigation of all meat, poultry and egg product facilities. FSIS inspection program personnel are present for all domestic slaughter operations, inspect each livestock and poultry carcass, and inspect each processing establishment at least once per shift. In addition to in-plant personnel in federally inspected establishments, FSIS employs a number of other field personnel, such as laboratory technicians and investigators. Program investigators conduct surveillance, investigations, and other activities at food warehouses, distribution centers, retail stores, and other businesses operating in commerce that store, handle, distribute, transport, and sell meat, poultry, and processed egg products to the consuming public. FSIS ensures the safety of imported products through a three-part equivalence process which includes 1) analysis of an applicant country's legal and regulatory structure, 2) on site equivalence auditing of the country's food regulatory systems, and 3) continual point-of-entry re-inspection of products received from the exporting country. FSIS also regulates intrastate commerce through cooperative agreements with 27 States that operate meat and poultry inspection programs. FSIS conducts reviews of these State programs to ensure that they are "at least equal to" the Federal program.

FSIS is continuously evolving to address 21st century food safety issues. FSIS actively protects the health of more than 300 million Americans and international consumers worldwide by focusing food safety efforts in three key areas:

1) Prevention—the foundation of all agency activity,
2) Tools—the equipment required for success, and
3) People—the driving purpose of the agency.

FSIS carries out its mission through six key activity 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.

Prevention of foodborne illness requires a proactive approach to food safety. FSIS protects the public from foodborne pathogens common to FSIS-regulated products – such as *E. coli* O157:H7, *Salmonella*, *Campylobacter*,

and *Listeria monocytogenes* – through a coordinated strategy that includes inspection, product testing, surveillance & enforcement, risk analysis, vulnerability assessments, and policy development.

Tools are the vehicles through which FSIS carries out its food safety mission. One of FSIS' most powerful tools is data. The ability to collect, consolidate, and analyze data is crucial to protecting public health. Thus, FSIS is launching a dynamic web-based data analytics system called the Public Health Information System, which will integrate and automate our paper-based business processes and significantly improve the way FSIS detects and responds to foodborne hazards by enabling FSIS field personnel to input inspection findings and sampling data directly into the system on a near real-time basis.

People are FSIS' primary focus. Protecting consumers—U.S. and international—from foodborne illness drives FSIS' every move. FSIS is focused in its resolve to ensure that every activity it conducts has a direct impact on public health. In-plant prevention is FSIS' primary focus; but until these primary preventive measures work 100 percent of the time – until they're 100 percent effective – it's also FSIS' responsibility to give consumers the information that they need to protect themselves. Thus, FSIS' preventive methods include outreach to at-risk and underserved consumers, and communication with our stakeholders, via messaging tools such as recall and news releases, public health alerts, podcasts, newsletters, public meetings, printed brochures, and public service announcements.

Selected Examples of Recent Progress:

- Overview of Accomplishments

  Fiscal Year (FY) 2010 saw significant food recalls—a total of 70 different recalls resulting in 35,161,748 pounds of meat and poultry product being recalled. To accomplish its mission, FSIS continued to partner with several food safety agencies, including: the Food and Drug Administration (FDA), the Centers for Disease Control and Prevention (CDC), and its public health partners in State Departments of Public Health and Agriculture around the country.

  On March 14, 2009, President 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; 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."

  The President's Food Safety Working Group (FSWG) issued findings in July 2009 that, among other things, charged FSIS with updating the performance standards for *Salmonella* in poultry, developing performance standards for *Campylobacter* in poultry, and bringing 90 percent of affected establishments into compliance with the updated *Salmonella* standards by the end of 2010. The new performance standards were to be based on recent FSIS Nationwide Microbiological Baseline Data Collection Programs. The new standards are to be applied to sample sets collected and analyzed by FSIS to verify that establishments are complying with requirements of the Pathogen Reduction and Hazard Analysis and Critical Control Points (PR/HACCP) Final Rule. FSIS published a Federal Register Notice on May 14, 2010 (75 FR 27288) announcing the forthcoming implementation of the new *Salmonella* and *Campylobacter* performance standards.

  FSIS continues to play an integral role in the FSWG including the development of defining concepts and core principles of the FSWG. FSIS established the Multiagency Coordination Group for Foodborne Illness Outbreaks (MAC-FIO) as an outgrowth of a FSWG recommendation. The MAC-FIO is an Executive Branch strategy to improve the safety of the U.S. food supply by establishing a system that utilizes a Unified Command (UC) structure to execute the rapid traceback of a foodborne illness outbreak to the source.

  FSIS has also worked to implement various recommendations made by the FSWG, such as a bench trim sampling program for *Escherichia coli (E. coli)* O157:H7 and the launch of a consumer-friendly, comprehensive food safety web site with FDA and CDC, www.foodsafety.gov. Responding to the FSWG's call "to enhance food safety by establishing increased collaboration between Customs and Border Protection (CBP) and agencies with food safety responsibilities, including FDA," FSIS participated in a key interagency working

group. The interagency group established written procedures according to which the FSIS and CBP will more effectively share resources and information and more efficiently collect and analyze samples of FSIS-regulated imported food products, supporting both agencies' missions. This collaboration ensures that any sampling and analysis conducted by CBP, on behalf of FSIS, is consistent with FSIS standards regarding imported meat, poultry, and processed egg products.

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; and more effective inspection, in-commerce surveillance, and enforcement supported by data and analysis, and improved outbreak response and recovery. Many of our actions discussed below stem either directly or indirectly from specific FSWG recommendations.

In an effort to support food safety's demand for modernization, FSIS is researching new and useful innovations to improve our food safety system. For example, in FY 2010, FSIS evaluated and approved the use of certain new industry technologies and ingredients that were found to be acceptable for use in meat, poultry, and processed egg products to control pathogens, such as *E. coli* O157:H7, *Salmonella*, and *Listeria monocytogenes.* These new technologies and new ingredients include citric acid; cultured sugar derived from corn, cane, or beets; peroxyacetic acid mixture; sodium metasilicate with or without sodium carbonate; *Carnobacterium maltaromaticum* strain CB1 (viable and heat-treated); and hypobromous acid.

- Federal Food Safety & Inspection Program

Frontline Inspection: During FY 2010, FSIS inspection program personnel ensured public health requirements were met in establishments that slaughter and/or process 147 million head of livestock and nine billion poultry carcasses. Inspection program personnel also conducted eight million food safety and food defense procedures to verify that the systems at all Federal establishments maintained food safety and wholesomeness requirements. During FY 2010, inspection program personnel condemned more than 451 million pounds of poultry and more than 493,000 head of livestock during ante-mortem (pre-slaughter) and post-mortem (post-slaughter) inspection.

Training for the FSIS workforce is a cornerstone of public health protection. The workforce training strategy used by FSIS includes providing entry-level training on mission-critical inspection skills to new employees, followed by additional training as policy is updated and to reinforce knowledge about how to perform complex public health protection duties.

During FY 2010, FSIS provided entry-level training to 410 new Food Inspectors, 582 newly promoted Consumer Safety Inspectors, 102 new Public Health Veterinarians, 73 newly hired Enforcement Investigations Analysis Officers, 10 new Import Inspectors, and 23 new Program Investigators. FSIS also introduced a course for Egg Inspectors, training 74 employees. In FY 2010, 168 new Front Line Supervisors received training along with 139 new in plant supervisors who completed the Basic Supervisor training on how to perform oversight of food safety inspection duties.

Experienced inspection program personnel completed more than 5200 hours of training through distance education on updated FSIS policies related to Directive 10,010.1 (Tonsil identification, Sanitary dressing, N60 and Kidney Inhibition Swab test training). FSIS also conducted hands-on training for 28 on-board employees on how to conduct intensified verification testing, and trained 202 employees on verifying food safety at thermal processing facilities. FSIS also implemented a structured on-the-job training program for Food Inspectors to reinforce the information from classroom training. To ensure effective on-going succession planning, FSIS provides a full range of supervision, management, and leadership training, developing the skills of entry-level supervisors, mid-level managers, and aspiring leaders. FSIS also provides mandatory civil rights training and IT security training to its workforce. The FSIS training program is a certified provider of Continuing Education Units by the International Association of Continuing Education and Training, demonstrating the quality of the program.

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 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 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 524 employees for mission-critical positions, extend approximately 227 recruitment incentives, fund 359 employee moves, credit 147 new employees with non-Federal and uniformed service backgrounds with a higher annual leave accrual rate, grant 60 student loan repayment benefits, and use direct hire authority to fill five Food Inspector positions in hard-to-fill locations.

Enforcement of the Humane Slaughter Act: The Humane Methods of Slaughter Act of 1978 states that the slaughtering and handling of livestock are to be carried out by humane methods. In the FY 2009 appropriations to USDA, Congress provided an additional $2 million for humane handling (HH) enforcement. FSIS used this funding to establish twenty-four new inspection positions to enhance HH oversight and ensure consistent methodology is applied at all federally-inspected livestock slaughter establishments. Twenty-three of these positions are for in-plant inspection personnel and one position is a headquarters-based HH Enforcement coordinator. FSIS located the twenty-three additional in-plant inspectors at establishments identified as having the highest need for enhanced HH oversight. The Humane Handling Enforcement coordinator was hired in March 2010 and is located at FSIS headquarters. The coordinator is tasked with:

- Improving the consistency and effectiveness of in-plant HH enforcement through enhanced data analysis and training methodologies, and by providing on-going technical support to and on-site correlations with the District Veterinary Medical Specialists.
- Serving as the Agency HH liaison with other government entities – both domestic and foreign – and with industry and public interest groups.
- Providing input on Agency HH policy development and implementation.
- Alerting Agency leadership of HH issues identified through research of scientific articles, industry guidelines – domestic and foreign, and information provided by other interested parties – private and governmental – that may affect current or future Agency HH policy.

In FY 2010, FSIS devoted approximately 142 full-time equivalent (FTE) staff years to the verification and enforcement of humane handling (HH) requirements in federally inspected establishments. In-plant inspection personnel performed 126,063 HH verification procedures during FY 2010. There were 606 HH-specific non-compliance records and 88 HH-related suspensions, 12 more suspensions than in FY 2009. The increase is likely the result of increased awareness of HH requirements due to 2009 mandatory refresher training taken by all inspection personnel responsible for HH verifications as part of their regular duties.

Catfish Inspection: The Food, Conservation, and Energy Act of 2008 (Public Law 110-246, section 10016 – known as the 2008 Farm Bill) amended the Federal Meat Inspection Act to include catfish as a food commodity subject to inspection by FSIS. The 2008 Farm Bill also added a new paragraph (b) to 21 U.S.C. 606 (which provides for inspection of meat food products prepared for commerce). This new paragraph provides for inspection and examination of conditions under which catfish are raised and transported to processing establishments, giving FSIS its first and only on-farm regulatory authority. With the passage of this law, FSIS began taking the required steps to establish a science-based catfish inspection program.

To this end, FSIS focused FY 2010 efforts on identifying research needs, meeting with interagency and academic partners, conducting preliminary sample testing, establishing parameters for a meaningful catfish baseline study, and fostering dialog with the catfish industry. For example, in December 2009, FSIS and the Agricultural Research Service (ARS) held a research meeting in Cheyney, PA; attended by researchers from Cheyney University, Delaware State University, and Mississippi State University. The purpose of this meeting was to outline specific catfish inspection research priorities/proposals that would support the development of science-based policy and inspection methodology. The participating universities were awarded $1.3 million total in cooperative agreements to support research priorities such as:

- a longitudinal study evaluating the presence of human bacterial pathogens and chemical residues found on/in catfish farms/ponds, in catfish processing facilities, or in edible catfish processing products;

- the development of a rapid detection method for chemical residues and/or microbial pathogens in edible catfish products; and
- on-farm sampling programs for chemical residues and microbial pathogens for edible catfish products.

Misconduct Investigations: In FY 2010, FSIS conducted 117 high-priority misconduct investigations which resulted from: complaints to the USDA Office of Inspector General (OIG) Hotline, information from agency officials, Special Investigative Requests, and oversight by public interest groups. Ninety percent of these investigations were completed within 90 days and the balance in an additional 60 days. These investigations limited FSIS' exposure to various liabilities and protected public health.

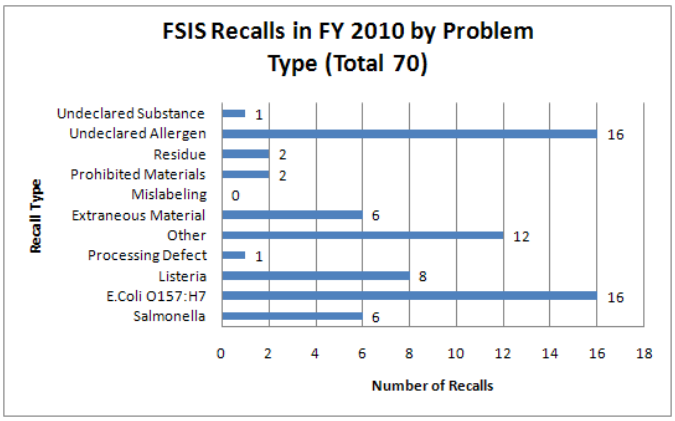
Prosecutions and Other Legal Actions: Criminal prosecutions resulted in the convictions of three firms and three individuals. Civil enforcement actions resulted in seven civil injunctions issued by Federal district courts to firms and responsible individuals from ongoing or repetitive violations of the FMIA, PPIA, and EPIA. These actions resulted in $2,112,546 in fines, restitution, and penalties. Additionally, 1,089 notices of warning were issued (36 from headquarters and 1,053 from field personnel) to individuals and firms for violations of these laws. These outcomes sent a strong message that food safety violations will not be tolerated and serve as valuable precedent.

FSIS filed 10 administrative complaints, which resulted in eight administrative orders to withdraw Federal inspection grants for violations related to public health and safety, humane slaughter, custom exemption, and other requirements under FSIS statutes and regulations. Key agency successes included: an action to withdraw inspection services from Federal establishments based solely on contact and environmental *Listeria Monocytogenes* positives and for inhumane handling; and consent orders that included aggressive and innovative terms for start-up production and testing procedures, and vigorous provisions, including programs to address inhumane handling and slaughter.

Traceback Investigations: FSIS investigated 14 foodborne illness outbreaks linked to 548 illnesses through traceback activities. Eight of the outbreak investigations supported the recall of approximately 10,280,226 pounds of adulterated products; and two of these investigations supported the June 2010 recall of tenderized steak bison products, and the unprecedented August 2010 recall of *E. coli* O26-contaminated ground beef, respectively.

Economically Motivated Adulteration: One of the priorities identified by the President's Food Safety Working Group was development of a protocol to enhance regulators' ability to predict and prevent economically motivated adulteration (EMA). FSIS led a collaborative effort with FDA, the Department of Homeland Security (DHS), and the National Center for Food Protection and Defense (NCFPD) to identify research that will develop new tools and models to help the agencies optimally utilize their resources to prevent and mitigate the effects of EMA events. This foundational step in FY 2010 lays the groundwork for ongoing efforts in FY 2011.

Recalls: In FY 2010, there were 70 recalls of FSIS-regulated products (37 beef, one exotic, 11 poultry, 13 pork, and eight combination products), totaling 35,161,748 pounds. Forty-three of the recalls were considered Class I (reasonable probability that eating the food will cause health problems or death), twenty-four were Class II (remote probability of adverse health consequences from eating the food) and three were Class III (use of the product will not cause adverse health consequences). Twenty-four of the recalls were directly related to microbiological contamination caused by the presence of *Listeria monocytogenes* or *E. coli* O157:H7. Six recalls were due to contamination of product by *Salmonella*. FSIS also issued a Public Health Alert to notify the public about the potential health risks associated with various imported ready-to-eat deli meat products because of potential *Listeria monocytogenes* contamination. 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, through activities such as surveillance, investigation, and enforcement. In FY 2010, FSIS trained its cadre of compliance investigators in surveillance, investigations, enforcement methods, investigative interview techniques, cross cultural communications, and investigator safety at the Federal Law Enforcement Training Center.

FSIS increased the overall number of product control actions in FY 2010 by 488, or 150 percent (814 FY 2010 vs. 326 in FY 2009). Consequently, 3,370,855 pounds of meat and poultry items were controlled by actions taken to prevent possible injury or illness to the consumer. In addition, investigators conducted an increased number of food safety surveillance activities (10,445 in FY 2010 vs. 7,183 in FY 2009) and food defense surveillance activities (8,392 in FY 2010 vs. 6,316 in FY 2009).

Food Labeling Compliance: During FY 2010, FSIS evaluated and processed 67,675 label submissions from industry for meat, poultry, and processed egg products. Of these submissions, 23,411 label sketches were approved as-is, 15,627 were approved as modified label sketches, 4,445 temporary label approvals were granted, and 24,192 submissions were not approved and returned to be corrected. FSIS received and responded to 7,058 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 about 1,500 advisory letters and other correspondence to manufacturers explaining labeling, food standards, ingredients, and jurisdiction policies in response to recalls and compliance actions.

Risk Assessment: FSIS develops complex risk assessment models to quantitatively evaluate the public health impact of potential changes to food safety policies or agency inspection activities. These assessment models help agency officials to predict which policies and programs will improve food safety and prevent foodborne illness. FSIS also develops rapid risk evaluations to effectively respond to emergencies and guide recall decisions. In FY 2010, FSIS completed 13 risk assessments, updated another eight risk assessments based on independent peer review or public input, and initiated the development of eight other risk assessments. This included assessments of potential food safety risks from environmental chemical contaminants related to the Deepwater Oil Spill, of dioxin in beef and poultry, and in response to several food safety emergencies encountered during slaughter and processing of food animals. In addition, microbial risk assessments for *Salmonella* and *Campylobacter* in poultry were conducted to guide the establishment of performance standards linked to public health.

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. Additionally, in FY 2010, FSIS began researching the presence of heavy metals in catfish products.

E. coli O157:H7 in Beef*:* In FY 2010, FSIS tested a total of 12,817 raw ground beef samples for *E. coli* O157:H7. Of these samples, 31 were from imported products, 11,930 from federally inspected establishments, and 856 were from retail stores (a 59 percent increase over FY 2009 in retail). FSIS found 36 samples (0.281 percent) that confirmed positive for *E. coli* O157:H7 from federally inspected establishments. Also, in FY 2010, FSIS tested 2,221 samples of raw ground beef components from establishments that supplied product to raw ground beef producers for *E. coli* O157:H7, with 10 samples (0.450 percent) testing positive. Finally, FSIS tested 1,593 routine samples of domestic beef trimmings used in raw ground beef production for *E. coli* O157:H7, with eight testing positive (0.502 percent) for the pathogen. FSIS set a goal of decreasing illnesses from *E. coli* O157:H7 in FSIS-regulated products to 17,155 illnesses by the fourth quarter of FY 2010. FSIS met this target, with an estimated 13,269 *E. coli* O157:H7 illnesses associated with FSIS-regulated products during this period. Additionally, FSIS took the following actions during FY 2010 to improve industry control of *E. coli* O157:H7:

- Reissued FSIS Directive 10,010.1, Verification Activities for *Escherichia coli* O157:H7 in Raw Beef Products, to include new N60 sampling instructions and instructions for training on the new N60 sampling, instructions for sampling ammoniated beef products, and instructions for sampling bench trim.

- Posted on its Significant Guidance Documents web page a compliance guide on practices for pre-harvest management to reduce *E. coli* O157:H7 contamination in cattle. This guide focuses on the prevention of *E. coli* O157:H7 through reduced fecal shedding and during live animal holding before slaughter.

- Held a public meeting on March 10, 2010, to discuss agency procedures for identifying suppliers of source material used to produce raw beef product that FSIS has found positive for *E. coli* O157:H7. As a result of the meeting, FSIS began collecting information on suppliers of source materials for ground beef and bench trim at the time that FSIS collects the sample, instead of waiting for a positive result before collecting supplier information. Collecting supplier information at the time of sample collection will make FSIS' efforts to trace positive product back to suppliers more efficient.

- Issued Notice 58-10, which requires inspection program personnel to collect supplier and source material information for all bench trim and raw ground beef samples collected by FSIS.

- Established a non-O157 Shiga toxin-producing *E. coli* workgroup to develop a sampling program for six types of non-O157 Shiga toxin-producing *E. coli* that are of public health concern in raw non-intact beef products such as ground beef and beef manufacturing trimmings.

Multiple Pathogens in 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 number of RTE beef products for *E. coli* O157:H7. In FY 2010, *Salmonella* was detected in 0.029 percent of 13,960 product samples. In FY 2010, FSIS did not find any *E. coli* O157:H7 in 722 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 2010, FSIS analyzed 2,940 ALLRTE samples for *Listeria monocytogenes* and found nine positive samples (0.306 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 8,631 samples and found 24 samples to be positive for the pathogen (0.278 percent).

Salmonella in Raw Meat and Poultry Products: As one part of its science-based sampling program, 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 website on a monthly basis.

At the end of FY 2010, 143 broiler establishments were in Category 1, 24 were in Category 2, and four were in Category 3. At the end of FY 2010, 27 turkey establishments were in Category 1, six were in Category 2, and one was 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 poultry, including broilers, will be decreased.

FSIS estimates that there was an average of 505,066 illnesses from *Salmonella* in FSIS-regulated products in from FY 2007 to FY 2009. FSIS estimates there were 493,654 *Salmonella illnesses* associated with FSIS-regulated products in Q4 of FY 2010. This represents an estimated decline of over 11,000 illnesses from *Salmonella* in FY 2010 from the baseline period of FY 2007 to FY 2009.

In support of the President's FSWG recommendation to intensify FSIS efforts to develop policies that will improve establishments' performance to meet the performance goal of reducing overall public exposure to generic *Salmonella* from broiler carcasses, FSIS took the following actions:

- Convened a public meeting to seek input from the National Advisory Committee on Meat and Poultry Inspection on the broad arena of pre-harvest HACCP controls, to include specific controls around *Salmonella* Enteritidis and antibiotic resistance.

- Addressed the recent performance decline among turkey carcass establishments. Until recently, 90 percent of turkey establishments met the current performance standard, and no establishments were in Category 3. In FY 2010, there has been a progressive decline below the 90 percent mark. Therefore, FSIS began posting the establishments that failed to meet the performance standard on the FSIS website.

- Published a Federal Register Notice on May 14, 2010 (75 FR 27288) announcing the forthcoming implementation of the new performance standards for *Salmonella* and *Campylobacter* for chilled carcasses in young chicken (broiler) and turkey slaughter establishments. FSIS received detailed comments on the new performance standards, which are being evaluated for response in a forthcoming Federal Register Notice that will announce agency policy decisions and implementation timelines.

- Published updated information in its Compliance Guideline for Controlling *Salmonella* and *Campylobacter* in Poultry to assist industry, especially small and very small establishments, in reducing *Salmonella* and *Campylobacter* in poultry.

Salmonella in Pasteurized Egg Products: FSIS began testing pasteurized egg products for the presence of *Salmonella* in 1995; before that, this was a function of the Agricultural Marketing Service (AMS). Products including pasteurized liquid whole eggs, liquid egg whites, liquid egg yolks, and dried egg whites are tested once per month in every establishment in which they are produced. For FY 2010, FSIS tested 1,430 samples and found 2 samples (0.140 percent) positive for *Salmonella*, a slight decrease as compared to FY 2009.

Heavy Metal in Catfish Samples: FSIS completed the first comprehensive report on heavy metal analysis of catfish samples. A total of 754 samples (646 domestic samples and 108 samples from foreign countries) were received and analyzed at FSIS laboratories. The comprehensive report included an analysis of catfish

samples for heavy metal residues, including lead, mercury, arsenic and cadmium. These samples had detectable but not volatile levels for Lead, Arsenic and Cadmium. Ten domestic samples (1.6 percent) contained lead and cadmium, while ten imported samples had detectable levels for lead and arsenic (9.3 percent).

FSIS awarded interagency agreements to the Agricultural Research Service (ARS) for a total of $2,464,000 to determine the prevalence and levels of certain microbial pathogens and indicator bacteria, heavy metal contaminants and drug residues in domestic and imported catfish fillets. The agreements also provide critical catfish data from a total of over 6,900 fish samples collected from retail markets (domestic and international), 12 processing plants, and six production farms located in the Mississippi Delta, East Mississippi, and West Alabama, including pond water and sediment.

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 FSIS 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. FSIS has also begun testing in its Eastern Laboratory to detect species of catfish and catfish products (domestic and international) through DNA bar-coding. The testing will include up to 1,900 samples a month and will aid in determining the required parameters for a catfish baseline study.

Food Safety Assessments (FSAs): Food Safety Assessments are in depth reviews of an establishment's food safety system by specifically-trained inspection personnel. Food Safety Assessments determine the adequacy of the design of food safety systems in regulated establishments. FSIS conducts at least one random FSA every four years in every meat, poultry, catfish, and egg product establishment it regulates. In addition to the routine FSA, FSIS also conducts "for cause" FSAs, which are those triggered by certain events outlined in FSIS' public health decision criteria. In FY 2010, FSIS modified the decision criteria to include risk-based and statistical methods outlined in the public health decision criteria document. This update ensures that FSIS is conducting FSAs at the establishments which pose the greatest risk to public health. In FY 2010, FSIS' Enforcement Investigations and Analysis Officers (EIAOs), Case Specialists, and Front Line Supervisors received specialized Food Safety Assessment training to enhance their ability to effectively participate in the assessments. Last year, these specially-trained FSIS personnel conducted 1,500 Food Safety Assessments which resulted in 160 notices of intended enforcement and 25 suspensions of operations.

Food Defense Vulnerability Assessments: In FY 2010, in compliance with Homeland Security Presidential Directive-9 requirements, FSIS conducted six vulnerability assessments of meat, poultry, and processed 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. These assessments included three new ones: catfish, international transportation of beef and liquid eggs, and domestic transportation of beef and liquid eggs. There were also updates to three assessments on deli meat, ready-to-eat chicken and ready-to-eat meals.

Food Defense Table Top Exercises: To ensure that FSIS can better respond to an intentional attack or large-scale food safety emergency involving meat, poultry, and processed egg products, FSIS conducts food protection table top and functional exercises. These exercises ensure that FSIS tests and validates standard operating procedures and agency directives for responding to incidents. These exercises also provide the framework for Federal, State, and local government agencies, the food industry, and consumer groups to work together to detect, respond to, and recover from incidents. FSIS conducted 13 separate headquarters, district, and regional exercises in FY 2010.

Food Defense Surveillance & Verification Procedures: The Homeland Security Presidential Directive (HSPD)-3 established a threat advisory system to effectively communicate the level of risk of a terrorist attack to the American people. It prescribes that Federal agencies develop appropriate "protective measures" in response to each of the five threat levels established. HSPD-3 requires the number of procedures (protective measures)

performed increase as each stage of the threat condition is elevated by the Department of Homeland Security (DHS). FSIS developed and implemented Directive series 5420 which establishes protective measures and instructions on what additional food defense-related actions personnel will take based on the threat level. These food defense procedures are daily procedures performed by field personnel to identify potential weaknesses in the security of the food production systems. FSIS conducted 1,343,913 food defense verification procedures in FSIS-regulated slaughter and processing facilities and State-inspected facilities in FY 2010.

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 the ultimate consumer to assure the safety of domestic, imported, and exported food. The Deputy Under Secretary for Food Safety is the Chair of the NACMCF. The NACMCF was re-chartered on September 24, 2010 for a two-year term, and the Secretary of Agriculture appointed 18 scientists to the 2010-2012 NACMCF. Twelve additional members will be appointed in 2011, increasing the number of members to thirty.

Food Safety Enhancements Proposed Rule: FSIS proposed regulations in response to the 2008 Farm Bill that require establishments to have a recall plan, to document reassessments of their food safety plan, and to notify the USDA and FSIS if they have reason to believe that there are potential adulterated or misbranded meat or poultry products in commerce. Additionally, establishments must notify FSIS of the type, amount, origin, and destination of the adulterated or misbranded product. FSIS is currently evaluating comments on these regulations in order to develop the final rule.

Policy Development for Catfish Inspection: FSIS developed domestic and international methodologies for the catfish inspection program that includes catfish safety controls from the pond to the plate. This includes methodologies for (1) farms, ponds, and transport, (2) HACCP, Sanitation Standard Operating Procedures, Sanitation Performance Standards, Enforcement, Investigations, and Analysis Officer/FSA methodologies, and (3) equivalence, enforcement, and regulatory requirements. These have been completed and will be finalized based upon a final rule. FSIS also developed a manual for foreign catfish inspection system equivalence procedures that FSIS is reviewing internally. The HACCP draft guidance is complete.

White House Task Force on Non-Traditional Chemical Threats (NTAs): The potential threat posed by terrorist use of non-traditional chemical threat agents (NTAs) could have significant consequences to public health, critical infrastructure, the environment, and our economic well-being. It is estimated through the use of different scenarios that the use of a small amount of a NTA in the food supply could produce significant mass casualties. Therefore, the possibility that terrorists could attempt to acquire or produce NTAs and use them in attacks against American citizens requires a comprehensive domestic chemical defense program (as outlined in Homeland Security Presidential Directive 22). In FY 2010, FSIS served on the White House Task Force on NTAs which developed (with USDA cooperation and concurrence) a strategy that identified research gaps for food products.

Food Emergency Response Network (FERN): FERN is led by FSIS and FDA and consists of 25 Federal, State, and local governmental laboratories that are responsible for protecting the U.S. 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 through rapid response by the network. 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 2010, FSIS successfully exercised its threat agent response capabilities through a unique sample proficiency program provided by FERN. FSIS also conducted a FERN-wide training conference with over 400 attendees from State, FSIS, and FDA laboratories to share current method development and validation progress and to determine the needs of the network. FERN-supported training centers held 19 classes and trained 164 State and Federal laboratory personnel in FERN approved methods, biodefense activities, and basic food microbiology. FSIS conducted proficiency testing exercises with FERN member laboratories to detect several pathogens and threat agents in various food

products and completed a readiness evaluation project that included the testing of food samples by the FERN Microbiological Food Defense & Emergency Response lab and FERN Cooperative Agreement laboratories for food defense threat agents.

Consumer Complaint Monitoring (CCMS) System: 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 2008, the system was updated, improving FSIS' ability to detect the introduction of an intentionally or unintentionally introduced foodborne 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 2010, CCMS recorded 805 consumer complaints with approximately 289 resulting in further investigation.

Information System Security Program (ISSP): FSIS developed a rigorous and proactive Information System Security Program (ISSP) that supports FSIS' mission to protect public health by implementing strategies that improve the cyber security of FSIS Information Technology (IT) systems. ISSP also provides FSIS with Information Assurance subject matter expertise and thought leadership. FSIS is in full compliance with Federal Information Security and Management Act requirements in the areas of security awareness and training, incident handling, plan of action and milestone management, and system certification and accreditation.

Data Analysis and Reporting Methodology: In an effort to both increase data-driven decision making and stakeholder transparency, FSIS developed a Strategic Data Analysis Plan in FY 2010. Initiated as a result of recommendations from the National Academy of Sciences (NAS) and the USDA Office of Inspector General (OIG) findings, as well as stakeholder input, this plan lays out FSIS' strategy for improved data collection and analysis. Incorporating "lessons learned" from the collection of current data, as well as feedback from internal and external sources, FSIS published this document on its website in September 2010 and is currently implementing the methodology in agency efforts. FSIS also developed public health decision criteria that it will use to schedule FSAs and hazard analysis verification tasks. These criteria identify establishments that have had an event of public health concern (e.g. a positive pathogen test result or a suspension).

FSIS' internal data requests support policy decisions, regulatory actions, Food Safety Assessments, scientific study, agency performance measurement, industry performance measurement, training activities, import activities, internal audits, and budget related activities. FSIS' external data requests include Freedom of Information Act (FOIA) requests, OIG audits, Congressional requests, and requests from other government agencies. In FY 2010, FSIS responded to over 800 internal and external data requests resulting in a 100 percent increase over the prior year. Additionally, FSIS statisticians analyzed data and findings from approximately 60 new technology applications submitted by industry. These reviews ensured the scientific and statistical merits of new technology applications and helped industry to implement improvements that are based on sound analysis and conclusions.

Data analysis is a significant tool used to establish, drive, and monitor performance expectations. In FY 2010, FSIS utilized its data capabilities to shape international, national, external, and internal performance objectives. For example, last year, FSIS began developing a report, entitled "Performance-Based Approach to Foreign Country Equivalence Verification Audits and Point-of-Entry (POE) Re-inspections" which documents FSIS' performance-based approach to auditing and re-inspecting imported meat, poultry, and processed egg products. This report also complements the Strategic Data Analysis Plan and provides details about data collected and analysis within the import realm. The report will be published on the FSIS website in FY 2011. Nationally, FSIS' data efforts contributed to the development of metrics to support President Obama's Food Safety Working Group (FSWG) initiative. Leveraging external partnerships, such as its partnership with the Food and Drug Administration (FDA), the agency developed metrics for *Salmonella enteritidis* along the farm-to-table continuum and worked jointly with FDA to develop Priority Goals for *Salmonella*. FSIS' priority goal targets a reduction in number of *Salmonella* foodborne illnesses from meat, poultry and processed egg products. Such collaboration allows both agencies to more accurately measure individual and joint efforts to improve food safety and to better target resources towards reducing illnesses in the population. Internally, FSIS leveraged its data capabilities to define operational performance measures that could be used to identify weaknesses in FSIS' operations and take corrective actions. Begun in FY 2010, these measures consider completion rates and response times for activities such as sampling, inspections, and actions in response to positive pathogen test

results. FSIS expects this analysis to continue into FY 2011 and projects this effort will increase FSIS' overall operational performance and reduce the impact of food safety hazards on public health.

In FY 2010, FSIS also utilized its data capabilities to enhance reporting efforts. For example, in response to concerns about food safety in FSIS-regulated establishments participating in the Agricultural Marketing Service's (AMS') National Purchase Program (NPP), FSIS signed a new Memorandum of Understanding (MOU) with AMS which enabled more routine data sharing between the two agencies. As part of this agreement, FSIS began providing quarterly reports to AMS summarizing the findings of FSIS inspection activities for establishments participating in the NPP. These reports summarized FSIS inspection tasks, sampling results, enforcement actions, recalls, and other information as applicable and enabled AMS to make more informed decisions about the meat and poultry establishments participating in the NPP. Another example of FSIS' use of data in reporting is in the area of humane handling. In FY 2010, FSIS developed a new quarterly report to improve its monitoring and response to trends in humane handling activities. In the new report, humane handling time is assessed at the district level (taking into account the number and size of beef and pork slaughter establishments) and dispersed to FSIS' Enforcement Investigations and Analysis Officers (EIAOs), enabling them to strategically manage their humane handling responsibilities. Information about humane handling suspensions is included in the report and historical quarterly data is provided to better assess changes over time.

Finally, FSIS utilized data to update and improve its regulatory policies. For example, in FY 2010 an attribution workgroup was formed to coordinate activities and analyses across FSIS, the Centers for Disease Control and Prevention (CDC) and FDA. As a result, FSIS better aligned its attribution methodology with the CDC's to standardize analysis and reporting which contributed to FSIS' understanding of foodborne illness as it applies to the farm-to-table continuum and unified policies across the three agencies. In the area of ready-to-eat products, FSIS identified and acted upon a need to update available agency data on establishments producing post-lethality exposed ready-to-eat products. An analysis of available data indicated potential issues around the age and accuracy of some of FSIS' information. As a result, FSIS issued Notice 21-10 to take steps to update establishment information about the production of post-lethality exposed ready-to-eat products. This Notice also put in place improved mechanisms for field personnel to verify 10240-1 forms submitted by establishments to headquarters and provided for monthly review and reporting of this information. The progress made in data quality as a result of this effort led to improvements in the conduct of sampling programs for post-lethality and non-post-lethality exposed ready-to-eat products.

FoodNet: FY 2009 and FY 2010 marked the 15th and 16th years, respectively, of the FoodNet agreement between FSIS and the Centers for Disease Control and Prevention (CDC). FoodNet conducted active surveillance for diseases transmitted commonly through food in 10 U.S. States which, in FY 2010, represented 15 percent of the U.S. population. In April 2010, the CDC and its collaborators in FoodNet reported significant reductions in illnesses caused by bacteria commonly transmitted through food in 2009 compared to a baseline period of 1996-1998. Noted were a 26 percent decline in illnesses stemming from *Listeria monocytogenes*; a 30 percent decline from *Campylobacter*; a 41 percent decline from *E. coli* O157; a 10 percent decline from *Salmonella*; and a 53 percent decline from *Yersinia*. While these reported declines in foodborne illness are dramatic, the report also revealed that the declines were reached in earlier years and the rates are remaining roughly stable in recent years.

FoodNet data are used to evaluate progress toward meeting the Healthy People 2010 (HP 2010) national objectives for foodborne infections. FSIS and FDA are co-lead agencies responsible for the HP 2010 food safety objectives. Of the infections tracked in this category, most, but not all, are transmitted by food vehicles and drinking water, and some are transmitted by foods not regulated by FSIS or through direct contact with animals and their environments.

Food Defense Risk Mitigation Tool: In response to vulnerability assessments that FSIS conducted with industry, FSIS developed a food defense risk mitigation tool that allows users to search for information specific to their industry or area of interest in order to identify and select applicable risk mitigation strategies in an easier manner than before. The tool is available on FSIS' website and had over 1,000 users in its first month.

Food Defense Plans: FSIS recently completed the Fifth Annual Food Defense Plan Survey which found that 74 percent of all establishments have a functional food defense plan, well exceeding the FY 2010 USDA performance objective of 67 percent. Much of this gain resulted from an increase in the number of very small establishments with functional food defense plans, which increased from 49 percent in FY 2009 to 64 percent in FY 2010. FSIS will continue outreach efforts in FY 2011, especially to very small plants, to maintain this positive movement in the voluntary adoption of food defense plans.

Management Controls Audits: In FY 2010, FSIS conducted management control audits on 30 percent of its programs to strengthen accountability and effectiveness of programs and operations. 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.

Public Health Human Resources System (PHHRS): FSIS successfully implemented a new pay for performance system, the Public Health Human Resources System (PHHRS). PHHRS is a Demonstration Project that enhances and changes the way FSIS compensates, recognizes and rewards its employees. It is a broadband, pay-for-performance system which will allow FSIS to compete for top talent with other Federal agencies through greater flexibility in setting pay, and ensure the future recruitment and retention of a high quality, diverse workforce to carry out FSIS' important public health mission. FSIS converted approximately 2,900 non-bargaining unit employees to the system.

Food Defense Outreach: FSIS expanded its outreach to industry by revising the *Food Defense Guidelines for Slaughter and Processing Establishments* booklet, translating it into Spanish, and posting it on the FSIS web site. FSIS developed a nationwide strategy to network with the State-run Fusion Centers and began conducting liaison activities with the Fusion Centers to brief them on FSIS' roles and responsibilities and on food defense concerns.

Small & Very Small Outreach Programs: Small and very small plants represent over 90 percent of the establishments under FSIS' jurisdiction. In FY 2010, FSIS sent out more than 3,000 publications, DVDs or CDs in response to direct requests from customers for educational resources. FSIS also sent out three mass mailings on topics such as the announcement of the Small Plant Help Desk, which launched in FY 2010. The Small Plant Help Desk responded to 2,277 inquiries during FY 2010. FSIS also sent out proposed HACCP Validation guidance and the FSIS General Food Defense Plan, totaling approximately 24,000 pieces. FSIS published a monthly edition of the, "Small Plant News," with a variety of topics targeted to meet the needs of small and very small plant operators ranging from test and hold, to developing food defense plans, as well as how to validate one's HACCP system for controlling *E.coli* O157:H7. FSIS developed 12 new podcasts on food safety issues for small and very small operators. FSIS also conducted exhibits at 23 industry events to share outreach materials with small and very small operators. Through these efforts, approximately 55,225 industry operators were reached.

Assessing the Public's Food Safety Knowledge Level: In response to the Food Safety Working Group's interest in consumer knowledge of food safety, FSIS contracted with RTI International to conduct consumer focus groups to evaluate consumers' understanding of several labeling features regarding the safe handling of meat, poultry, and processed egg products, including: 1) preparation instructions for prepared but not-ready-to-eat (NRTE) meat and poultry products; 2) safe cooking temperatures for raw meat; 3) the "natural" claim; and 4) labeling of meat products packaged using carbon monoxide. Eleven focus groups were conducted in five locations throughout the United States with the general population and at-risk populations (parents of young children, immunocompromised, older adults, young adults, and the underserved population). The final report was completed in August and the findings will be posted on the FSIS website.

Public Meetings: FSIS hosted eight public meetings during FY 2010, including: two public teleconference meetings (October 27 and November 5, 2009) on the proposed rule to allow certain small and very small establishments to ship meat and poultry products interstate (65 attendees); a public meeting (December 9-10, 2009) with FDA on product tracing systems for food intended for humans and animals (240 attendees); a public meeting (March 10, 2010) to discuss FSIS product tracing efforts related to *E.coli* O157:H7 (165 attendees); a public meeting (June 14, 2010) in Washington, DC, to gather input on new draft HACCP validation guidance for industry (80 attendees); two joint public meetings (March 30, 2010 and July 21, 2010) co-hosted with FDA

and CDC to obtain stakeholder input on how best to measure progress in reducing foodborne illness (400 attendees and 200 attendees); a public meeting (September 29-30, 2010) in Washington, DC, to gather input from the National Advisory Committee on Meat and Poultry Inspection regarding data collection, analysis, response, and transparency, and strengthening pre-harvest food safety policy and collaboration (50 attendees).

- State Food Safety & Inspection Program

Inspection: FSIS continued to support approximately 1,900 State-inspected establishments under the 27 State Meat and Poultry Inspection (MPI) Programs, by funding up to 50 percent of allowable State costs. The comprehensive review process of State programs contains two parts and is used to determine whether or not programs meet mandated "at least equal to" requirements. The parts of the review are a State self-assessment submission that is done annually and an onsite review done every three years to verify the accuracy and implementation of the States' self-assessment submission. FSIS determined that all of the State MPI Programs maintained an "at least equal to" status to Federal requirements through these reviews. The nine States that had onsite reviews were Indiana, Kansas, Minnesota, Mississippi, Missouri, North Dakota, South Dakota, Wisconsin, and Wyoming.

FSIS conducted an assessment of a State MPI Program's oversight of several Talmadge-Aiken (T/A) Program establishments because these plants have both State and Federal Grants of Inspection. FSIS determined that the State Program did not record voluntary inspection services and certification activities for non-amenable species and had not charged establishments for reimbursable services as required by FSIS directives. Furthermore, the State could not distinguish between the funding for State voluntary inspection and Federal inspection activities. FSIS will recover approximately $200,000 of ineligible costs as a result of the assessment.

FSIS met with State MPI Program Directors to provide an overview of the new Public Health Information System (PHIS). Communications between FSIS and State officials resulted in increased investments to support the refinement of PHIS capabilities (plant profile, domestic, predictive analytics, policy issues and "at least equal to" criteria" for State MPI Programs. Several workgroups were established to focus on sharing information about the PHIS implementation and policies related to "at least equal to" requirements.

FSIS also supports State program training needs and hosted 128 people at FSIS courses. Additionally, it developed and distributed special training and guidance materials in paper and electronic formats for State programs in order to give them the same information available to FSIS personnel.

Interstate Shipment of State-Inspected Products: FSIS held the last of two public meetings on FSIS' 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. FSIS will consider all comments received in response to the proposed rule as it develops the final rule to implement the new cooperative program. 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. To support this initiative, FSIS developed resources and arranged information sessions on mobile slaughter units, which are designed to provide slaughter services to small farmers and ranchers that are located far from a slaughterhouse or processing facility. FSIS also organized two Internet conferences on mobile slaughter units: one on red meat, which had 181 attendees; and one on poultry with 150 attendees.

Foodborne Illness Outbreak Investigation: FSIS collaborated with local and State health departments in all 50 states, the Centers for Disease Control and Prevention, and the Food and Drug Administration to investigate reports of 59 foodborne illness clusters (including 4 that began in FY 2009) involving 3,150 ill people. Investigators found 19 outbreaks impacting 740 individuals to be at least presumptively attributed to FSIS-regulated products. Ten FSIS recalls were associated with these investigations.

FSIS Foodborne Illness Investigations for FY 2010					
	Investigations	Ill	Hospitalized	Deceased	Resulted in Recall Product
E. coli O157:H7	23	286	61	3	7
Salmonella	28	2,786	88	2	3
Listeria monocytogenes	7	36	19	12	0
Other	1	42	1	0	0
TOTAL	59	3,150	169	17	10

State Workshops: FSIS collaborated with the City of Houston and the State of Texas to hold an informational workshop in Houston on specialty meat processing in restaurants to address the growing trend of onsite meat processing at restaurants. The workshop discussed State rules and regulations, HACCP requirements and safe practices for salting, curing and smoking meats.

- International Food Safety & Inspection Program

Equivalence Determinations: Equivalence determination is the foundation for FSIS' system for accepting imported product into commerce. This system recognizes that an exporting country can provide "at least equal to" or an equivalent level of food safety protection, even though the measures employed to achieve this protection may be different from the measures applied in the United States. Equivalence determinations are conducted with countries that are not presently eligible to export meat, poultry, or processed egg products to the United States to determine whether a foreign food regulatory system is equivalent to that of the U.S. inspection system. In FY 2010, FSIS reviewed thirteen alternate sanitary measures to determine eligibility requirements for foreign food regulatory systems that are presently eligible to export meat, poultry, or processed egg products to the United States. FSIS notified each country of its equivalence analysis explaining why each measure was either approved or denied. Of the 13 alternate sanitary measures, six were approved, two were denied and, five are currently being evaluated as part of the countries' initial equivalence evaluation. In total, throughout FY 2010, 34 countries were eligible to export to the United States.

Audits of Foreign Inspection Systems: FSIS conducts verification audits of food safety inspection systems of those countries exporting products and intending to export products to the U.S.; the latter are equivalence determination audits and the former are either on-going verification audits or verification audits for cause (i.e., enforcement actions). These verification audits ensure foreign systems provide levels of protection equivalent to our domestic system. Two types of on-going verification audits are conducted, periodic and "for cause". Periodic audits are based on country performance data collected through the Foreign Inspection System Equivalence Component Calculator (FISECC). This data reflects previous audit findings, point of entry violations, and product risk categories. For cause audits focus on immediate and significant food safety issues, which cause concern regarding the equivalence of a country's system. FSIS adopted an enhanced verification process whereby each country provides the specific measures they conduct to assure equivalence, called the Self Report Tool (SRT).

Foreign Audits of the U.S. meat and poultry inspection system: In addition to conducting audits of foreign inspection systems, the U.S. meat and poultry inspection system is audited by foreign countries to permit exports. In FY 2010, FSIS worked to ensure Russian acceptance of certain antimicrobials used by the U.S. poultry industry on product exported to Russia. FSIS accomplished this by expediting the review process for U.S. poultry processors requesting waivers for the use of non-chlorine based antimicrobial solutions, such as peroxyacetic acid for poultry processing.

Import Inspection Activities: While equivalence determination and audits ensure the "at least equal to" standards of foreign countries' food safety system, FSIS is responsible for re-inspecting all imported meat, poultry, and processed egg products exported to the U.S. from eligible foreign countries. Re-inspection activities start at the port of entry and are directed by the Automated Import Information System (AIIS), a centralized computer database that uses a statistically-based random sampling program. AIIS determines the

type of re-inspection based on compliance history of the foreign establishment and country. FSIS personnel verify 100 percent of all shipments presented to ensure proper certification by the foreign country, and examine each shipment for general condition and labeling compliance. Additionally, AIIS randomly assigns re-inspection activities that include physical product examinations, laboratory sampling for microbiological pathogens, drug and chemical residues, species, and analysis for other consumer protection to approximately 10 percent of the meat and poultry shipments presented. During FY 2010, approximately 3.2 billion pounds of meat and poultry products were presented for re-inspection from 29 eligible countries, and approximately 22.4 million pounds of egg products were presented from Canada. The table below provides the FY 2010 statistics for meat and poultry products:

MEAT AND POULTRY PRESENTED, REINSPECTED, AND REFUSED ENTRY							
Fiscal Year	Presented (pounds)	Refused (pounds)	Re-inspected (pounds)	Number of Inspection Assignments Performed	Accepted (pounds)	Rejected (pounds)	Combined Rejected and Refused (pounds)
2010	3,211,496,126	974,554	287,338,072	38,786	3,202,148,224	8,373,348	9,347,902

In addition to port of entry inspection activities, FSIS also collaborates with other agencies to enhance inspection efforts. For example, as a result of the Food Safety Working Group's recommendations, FSIS initiated collaboration with the U.S. Customs and Border Protection (CBP) Import Safety Commercial Targeting and Analysis Center (CTAC), to leverage the targeting experience of CBP International Trade Specialists assigned to CTAC to help ensure imported food safety and worked to request cargo holds, communicate areas of concentration for FSIS, and develop joint inspection operations. FSIS' relationship with CBP began in FY 2009 during a project at their National Targeting Center-Cargo (NTC-C) where it targeted high risk shipments of imported meat, poultry, and processed egg products using filters designed specifically for FSIS in CBP's Automated Targeting System (ATS). In FY 2010, FSIS identified 17 shipments containing 89,350 pounds of product that were ineligible for importation into the United States. Both FSIS and CBP worked to ensure that these products were appropriately controlled and prevented from entering U.S. commerce. Furthermore, in partnership with the Department of Defense, Food and Drug Administration, OIG, and USDA's Foreign Agricultural Service; FSIS managed investigative activities and identified 803 falsified export certificates involving 13 million pounds of meat and poultry products shipped to nine foreign countries. In FY 2010, FSIS also leveraged its Import Surveillance Liaison Officers (ISLO's) to identify approximately 215 alerts from 46 different countries and to detain/destroy approximately 1.1 million pounds of meat and poultry products that were either smuggled in illegally or failed to present. These products were intercepted and not allowed to enter commerce, thus protecting the consumer from adulteration or product that was misbranded.

Sampling and Analysis of Products at the Port of Entry: One of the priorities identified by the President's Food Safety Working Group was enhanced collaboration between CBP, FSIS and FDA so that CBP could collect and test imported food samples on behalf of the two agencies at ports of entry. FSIS collaborated with FDA and CBP to identify scenarios where collaboration on sampling and analysis of imported food products would further the agencies' needs and objectives. Based on this understanding, FSIS and CBP exchanged information on applicable sampling and analysis methods and drafted a summary document that identifies agency points of contact, describes the expected scenarios where collaboration might be needed, lines of communication, roles and responsibilities, information sharing, and next steps to expand and enhance collaboration. FSIS, FDA, and CBP will continue to work together to expand collaboration, for example by facilitating technical information exchange among laboratory staff, organizing training, and conducting workshops to test collaboration protocols. This interagency collaboration will strengthen Federal coordination to address cross-cutting problems (one of the recommendations of the Food Safety Working Group) and enable the agencies to respond more quickly and efficiently to investigate and mitigate incidents of potential adulteration of food products.

Education and Extension Activities of International Government Officials: FSIS holds three Meat and Poultry Inspection Seminars annually, and developed two additional training courses in FY 2010, which are the Food Safety Assessment and Intensified Verification Testing course, and the Residue and Microbiological laboratory course. The purpose of the seminars and courses is to train and teach international government officials on how

U.S. inspection regulations and procedures are implemented and enforced by USDA to ensure that the nation's meat, poultry, and processed egg products are safe, secure, wholesome, and properly labeled. FSIS lectures cover food safety issues from farm-to-table, including but not limited to Hazard Analysis and Critical Control Points, pathogen reduction programs, enforcement and verification, animal production, import and export procedures, and audit techniques. During FY 2010, all FSIS courses combined hosted a total of 78 foreign government officials.

Additionally, in collaboration with the USDA's Foreign Agricultural Service (FAS) and the FDA's Center for Food Safety and Applied Nutrition (CFSAN), FSIS conducted follow-up workshops on food defense for the Asia-Pacific Economic Cooperation (APEC) economies' in Peru and Panama. These activities enabled FSIS to make progress on building the capacity of emerging economies to prevent intentional attacks to the food supply. The workshops focused on U.S. food defense awareness initiatives as well as the use of tools that will aid in the development of comprehensive food defense plans. The overall goal of the project was to encourage both the public and private sector within these countries to implement food defense practices. Participants included representatives from government, academia, and industry.

In its efforts to assess and communicate potential risks, FSIS reviewed risk assessment methodology, microbiological and chemical testing method protocols, and chemical and/or pathogen control programs of several countries such as Russia, China, and Brazil. Additionally, FSIS provided technical expertise and training in risk assessment to Taiwan, Canada, Russia, and Egypt. It also ensured that risk assessment issues were discussed in bilateral discussions with the European Union on equivalence criteria, and technical discussions with the Russian Federation on the safety of meat and poultry exported from the U.S.

International Trade Data System (ITDS): FSIS continues to work with the DHS/CBP and other U.S. government agencies to develop ACE/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). FSIS maintains active participation on the ITDS Board of Directors, which addresses significant issues related to ACE/ITDS initiatives. During FY 2010, the FSIS Concept of Operations was accepted and approved by CBP. In addition, FSIS has indentified inconsistent business processes and scenarios between FSIS and CBP operations that will be used in the design and development of the Cargo Control and Release functions. Additionally, FSIS has cleared a Memorandum of Understanding (MOU) for Data Exchange between DHS-CBP, which is pending final clearance in DHS. FSIS will continue active involvement in the ACE/ITDS interim solutions. There are three immediate priorities, including the Sea/Rail Manifest (document imaging), Cargo Control and Release (interface with PHIS), and the National Export Initiative. CBP has identified very aggressive project schedules for the interim solutions over the next few months, which will enable FSIS to place holds on shipments at manifest level, receive documents through our portal access to ACE, and interface with CBP's current IT system to enable data exchange when the entry is filed.

- Public Health Data Communication Infrastructure System (PHDCIS)

Increased Network & Communications: FSIS has significantly increased its network and communications efforts to connect field assignments to broadband. 3,438 broadband connections for field locations were completed, which include providing Evolution-Data Optimized (EVDO) cards for second shift inspectors and in-plant inspection program personnel working in federally inspected meat and poultry establishments.

Implemented Desktop Core Configuration & HSPD-12 Standards: FSIS continues to ensure compliance with the Federal Desktop Core Configuration and Homeland Security Presidential Directive (HSPD) 12 standards. In association with HSPD-12 requirements, FSIS began implementing personal computer access utilizing smart card technology, specifically the USDA LincPass. There are approximately 484 build 10 computers in the field that need to be replaced with a build 11 LincPass compliant computer with HSPD-12 card reader. The remaining build 10 computers will be replaced in phases until they are phased out completely by the end of December 2010. In addition, 3,200 new laptops and 600 printers were procured and distributed to field employees.

FIMS: The FSIS Incident Management System (FIMS) is used to manage, receive, track, report, and assist in following significant incidents identified by FSIS. FIMS facilitates FSIS' response to, and management of these significant incidents impacting FSIS regulated products and facilities.

FSIS enhanced FIMS by adding specific roles and responsibilities of the catfish inspection program, new product and species types, and fields indicating the unique nature of incidents to the incident type table. FSIS revised and enhanced Form 5500-8, which records the impact of non-routine incidents on regulated establishments, warehouses, and import houses. This enhancement ensures that the form is always associated with an Incident Report (IR), recognizes specific data entry needs of different program offices, allows tracking of versions, and permits modifications by program areas after submission. FSIS also enhanced FIMS to allow integration with the FSIS Recall Database, which allows users to view recall data within FIMS and the relation between recalls and specific Incident Reports; and print Recall reports and combined IR/Recall reports. The improvements will allow FSIS to match recalls to IRs that include multiple establishments, and match recalls and IRs based on recall numbers that are entered manually.

- *Codex Alimentarius*

The *Codex Alimentarius* Commission is an intergovernmental body with over 170 members, within the framework of the Joint Food Standards Program established by the Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO), with the purpose of protecting the health of consumers and ensuring fair practices in the food trade. The Commission also promotes coordination of all food standards work undertaken by international governmental and non governmental organizations. The *Codex Alimentarius* (Latin, meaning *Food Law* or *Code*) is the result of the Commission's work: a collection of internationally adopted food standards, guidelines, codes of practice and other recommendations.

Codex Commission Leadership: In FY 2010, an official from FSIS was elected to serve a third term as Chair of the Codex Commission. As Chair, she organized training for committee chairs focusing on negotiation skills and how negotiation by delegates and mediation by chairs could further consensus decision making in Codex, and she initiated production of a manual on negotiation and mediation. She obtained Commission agreement to convene a first-ever "Friends of the Chair" group to develop possible solutions for the impasse on the proposed maximum residue level for ractopamine, which is important to the United States and has been blocked due to lack of consensus for adoption.

The U.S. Codex Office is housed within FSIS and actively works to conduct a comprehensive outreach program to build support for U.S. interests within Codex Alimentarius Commission as well as improve the Commission's efficiency and effectiveness through capacity building in developing countries. Through these activities, the U.S. Codex Office and U.S. Codex Delegates have built relationships with their counterparts in countries throughout the world that have directly resulted in U.S. success in advancing Codex standards and guidance important to the United States.

In FY 2010, The U.S. Codex Office coordinated with FAS to conduct five capacity building workshops for members of national Codex committees from seven countries in Africa, Europe and Asia in order to enhance these countries' participation in Codex and assist them in developing actions that would further their national agenda and enhance partnerships with the United States. The Codex Office and U.S. Committee delegates conducted four Colloquia with Codex delegates from Africa, Central and South America, and the Caribbean. The United States also chaired several committees including the Committee on Food Hygiene (San Diego, California) which included 192 delegates from 79 countries and nine international organizations and the Committee on the Residues of Veterinary Drugs in Food (Burlington, Vermont) which had 172 delegates from 56 countries and five international organizations in attendance. The U.S. Codex Office also conducted a two-day training program in FY 2010 aimed at teaching the U.S. Codex delegates how to better present and advance U.S. positions more effectively.

- Cross-Cutting Accomplishments

Public Health Information System: FSIS is launching a dynamic, comprehensive data analytics system called the Public Health Information System (PHIS). The new system will strengthen FSIS' data infrastructure and

will arm and empower FSIS inspectors with the tools needed on the ground to carry out FSIS' food safety mission more effectively. PHIS will provide FSIS with the updated infrastructure needed to stay ahead of food safety threats by more rapidly and accurately identifying emerging trends, patterns, and anomalies in data. This powerful decision-making tool will enable FSIS to protect public health more efficiently, effectively, and rapidly than under previous data systems. PHIS is a user-friendly, web-based application that will replace many of FSIS' existing infrastructure systems, such as the Performance Based Inspection System (PBIS) and the Automated Import Information System (AIIS). This public health-based approach supports the efforts of the President's Food Safety Working Group to achieve a modern, coordinated food-safety system by effectively equipping its inspectors on the ground with the tools needed to achieve a data-driven inspection system which will ultimately protect American consumers' from potential foodborne threats.

FSIS intensified its outreach to employees and stakeholders about the upcoming launch of PHIS by communicating to employees through the FSIS Intranet, FSIS *News and Notes*, and PHIS Previews. FSIS consolidated information about PHIS onto a new public webpage, www.fsis.usda.gov/phis/, and conducted numerous briefings on PHIS for key stakeholder groups, including Federal food safety partners, industry, consumers, and Congressional staff. It also conducted a series of five webinars in September 2010 covering what PHIS means for imports, domestic establishments, and exports.

FSIS completed a major information technology project to migrate its servers in Washington, DC, and St. Louis, MO to the USDA Enterprise Data Centers (EDC), in Kansas City, MO. The EDC project directly supports FSIS applications including the new Public Health Information System (PHIS). The EDC locations provide critical failover and disaster recovery capabilities to ensure that mission critical FSIS applications continue to support inspection personnel in the event of a failure at one of the datacenter locations.

♦ Education and Outreach Accomplishments

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.

Industry Public Health Guides & Resources: FSIS partnered with Langston University, Iowa State University, Pennsylvania State University and AMS to reproduce and disseminate helpful resources for the regulated industry such as:

- Beef and Pork Whole Animal Buying Guide
- Meat Goat Production Handbook
- The Counter Top Food Safety Training Program

Science-Based Food Safety Camps for Students: FSIS conducted a one-day Food Safety Education Camp on May 25, 2010, for 165 students (and teachers) from Carmody Hills Elementary School, located in Capital Heights, MD. The Camp consisted of the USDA Food Safety Discovery Zone, FSIS employees, and volunteers. During this event, 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 participate in hands-on demonstrations, designed to teach food safety lessons through science.

Food Safety Discovery Zone: FSIS launched the USDA Food Safety Discovery Zone during Public Service Recognition Week on May 6, 2010, as a "new and improved" USDA Food Safety Mobile. The newly-revamped Food Safety Discovery Zone traveled throughout the United States, visiting local community events to educate consumers about food safety. The Discovery Zone offers consumers an in-depth, interactive learning experience designed to improve their awareness and knowledge of the risks associated with mishandling food and to demonstrate steps they can take to reduce their risk of contracting a foodborne illness. Since its launch, the Discovery Zone has provided the public with a personalized real-time food safety learning experience based on the four messages of the USDA *Be Food Safe* Campaign: Clean, Separate, Cook, and Chill. FSIS uses the

vehicle to reach a significant number of consumers it otherwise would not reach with food safety messages. During its FY 2010 tour, the USDA Food Safety Discovery Zone:

- Reached more than 434,000 consumers with its food safety messages
- Collected more than 11,400 pledges from consumers promising to change behaviors
- Traveled to 16 states and Washington, DC, and attended 46 events

Outreach to Spanish-Speaking Audiences: FSIS continues to translate food safety education documents and recall/news releases into Spanish. In FY 2010, FSIS developed various online resources and services for easy access to food safety information in Spanish. These resources include:

- Three new video news releases (VNRs) and one Spanish video called "*¡Déjame Contarte Cómo Papá Se Enfermó! (Let Me Tell You How Dad Got Sick)*", which are available through the FSIS FoodSafety *YouTube* channel and had 1,096 views;
- Production of 28 podcasts from the *Food Safety At Home* series that had 4,139 subscribers and 2,842 hits;
- A new Spanish *Twitter* feed, which FSIS launched on September 1, 2010, and has 220 followers;
- FSIS' virtual food safety representative, *Pregúntele a Karen*, soft launched on June 21, and officially launched the week of September 1, 2010. Similar to FSIS' *Ask Karen*, PreguntaleaKaren.gov also provides a feature for live chat with a food safety expert from the Meat and Poultry Hotline. Since its soft launch in June 21, 2010, *Pregúntele a Karen* had 7,838 hits and 958 searches.

FSIS also completely revamped the "En Español" web page in FY 2010 in order to provide easy access for educators and consumers to our Spanish food safety fact sheets, publications, recall releases, and messages from FSIS' Hispanic-oriented campaigns. FSIS not only communicated about food safety to Spanish-speaking consumers through this web page, but also distributed Spanish food safety publications, fact sheets, and other materials at local health fairs, outreach events, and Univision's *Expo Huracanes y Casa Segura* 2010 tour. This small initiative teaches Spanish-speaking consumers about "WHY" food safety is important to them and their families. FSIS may build on this initiative to develop tactics for future projects with grocery stores in a national outreach program. FSIS distributed a total of 490 publications and 639 coupons.

Outreach to non-English speaking individuals: To reach targeted populations in the United States whose primary language is not English, FSIS translated two important resources into Spanish, Vietnamese, Korean and Mandarin Chinese. The first such resource was the Import Permit Guide for Products with Small Amounts of Meat and Poultry. The second was the FSIS generic Food Defense Plan, which FSIS developed to help meat, poultry and processed egg products establishments construct their own functional food defense plan.

USDA Food Safety Conference: FSIS held the 2010 Food Safety Education Conference entitled Advancements in Food Safety Education: *Trends, Tools and Technologies* on March 23–26, 2010, in Atlanta, GA. The conference exceeded expectations with regard to the number of speakers, workshops, exhibits, breakout sessions, and registrants. FSIS initially planned for 350-400 participants and 125 abstract submissions; however, more than 700 people attended and there were more than 180 abstract submissions. Through the use of social media, FSIS multiplied its audience, obtaining nearly 650,000 exposures through Twitter messages. Additionally, six videos posted on *YouTube* were viewed 1,200 times and three entries on the USDA blog were seen by almost 400 Twitter users. Participants that committed to sharing resources will expand the conference's reach to an estimated 327,000 people.

SignFSIS: FSIS published *SignFSIS* video-casts in American Sign Language (ASL) 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 hard-of-hearing. ASL video-casts were designed to inform these consumers about foodborne illness and raise the level of awareness of the dangers associated with unsafe handling and undercooking of food.

In FY 2010, FSIS was able to take advantage of cutting-edge widescreen technology, which allows for two models on a single screen. Viewers benefit from watching two models engaging in a dialogue on-screen. In the past, the size of the video-cast screen only accommodated a single model. Because of this new technology, the new ASL video-casts and the English and Spanish podcasts will be based on the same script. This ensures the consistency of information disseminated by FSIS.

As a result of the new format, FSIS is officially the only agency within the USDA that provides three language options for consumers on its website. Viewers are able to choose from English, Spanish, or ASL when they view the *Food Safety at Home* podcast series on FSIS' website. According to the latest statistics, the ASL video-casts received more than 24,000 visits and 26,000 page views in FY 2010. In addition, these videos were viewed more than 3,400 times through *YouTube.* This indicates that FSIS is reaching out to more deaf and hard-of-hearing consumers every day through the internet.

Monthly Consumer & 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 at enhancing food safety initiatives. During FY 2010, FSIS 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.

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 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. FSIS delivered the pilot training to 50 FBI employees, State police, and other Federal, State, and local law enforcement officers and agricultural first responders. These initiatives enhanced the execution of mission critical public health functions across FSIS and other agencies.

Stakeholder Inquiries: FSIS responded to approximately 180 inquiries from Congress, including 26 that resulted in either a conference call or in-person briefing with Congressional staff; more than 500 inquiries from media outlets, including the New York Times, Los Angeles Times, Associated Press, USA Today, Chicago Tribune, Washington Post, Bloomberg, ABC World News and CNN; and approximately 200 inquiries from consumers and consumer and industry representatives regarding food safety issues.

Social & New Media: FSIS has embraced various social and new media to reach out to a diverse range 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 80,000 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 12,250 fans and the Food Safety YouTube channel has had 20,700 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 is now on over 200 websites.

New Food Safety Web Sites: FSIS worked with other food safety partners to update www.foodsafetyworkinggroup.gov and re-launch www.foodsafety.gov. Upon the establishment of the President's FSWG, FSIS collaborated with the White House and FDA to create the FSWG website to disseminate important food safety and FSWG information to citizens. Similarly, FSIS worked with its partners to re-launch www.foodsafety.gov , 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. As a result of our successful collaboration**,** www.foodsafety.gov received a ClearMark award in April 2010 for being one of the top five best public sector websites. FSIS participates in the FoodSafety.gov enhancement

activities by attending weekly editorial board meetings and providing ideas and FSIS content for weekly features and blogs. In addition, FSIS contributes food safety blog entries and responds to readers' comments and questions on the FoodSafety.gov blog page. FSIS kicked off the blog page in March 2010 with the entry, "Meat in the Refrigerator, How Long Does it Last?" FSIS contributed 11 food safety blog entries to the website in FY 2010.

Kitchen Companion: Your Food Handbook: FSIS distributed 80,320 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.

Ask Karen: A prominent feature on the FSIS website is the virtual representative, "Ask Karen," the only government-sponsored food safety virtual-representative in America. The "Ask Karen" database received more than 310,000 hits, 84,000 searches, and 95,000 answers viewed in FY 2010. The "Ask Karen" chat feature went live in FY 2009, and allows consumers to chat on-line with a USDA Meat and Poultry Hotline food safety specialist. The feature is available Monday through Friday from 10 a.m. to 4 p.m. Eastern Time and there were 1,712 chats in FY 2010.

USDA Meat & Poultry Hotline: The USDA Meat and Poultry Hotline received 64,269 telephone and 2,194 e-mail inquiries on the safe storage, preparation, and handling of food, specifically meat, poultry, and processed egg products, in FY 2010.

Ask FSIS: 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 2010, AskFSIS received more than 1.2 million hits, 249,839 searches were conducted, and 282,660 answers were viewed. The table below provides information regarding AskFSIS correspondents. Roughly 55 percent of the 22,435 AskFSIS contacts originate from FSIS employees.

AskFSIS Contacts by Customer Type

Customer Type	#	Percentage of Total (#)
FSIS Employee at Establishment - Small	4,266	19.0%
Establishment - Small	2,982	13.3%
FSIS Employee at Establishment - Large	2,557	11.4%
FSIS Employee at Establishment - Very Small	1,670	7.4%
Industry - Other	1,660	7.4%
Other	1,492	6.7%
Establishment - Very Small	1,471	6.6%
Establishment - Large	1,446	6.4%
FSIS Employee - Other	1,226	5.5%
FSIS Employee - EIAO	966	4.3%
FSIS Employee at Establishment - Other	941	4.2%
Government Agency Other than FSIS	641	2.9%
FSIS Employee - Frontline Supervisor	494	2.2%
Establishment - Other	322	1.4%
FSIS Employee - District Office	301	1.3%
Total	***22,435***	***100.0%***

Launched News & 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 FSIS 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 re-launch, FSIS has recorded 9,391 hits to the RSS feeds.

Podcasts: FSIS produced and posted eight podcasts for small and very small plants and 25 podcasts in English that focused on food safety at home. For the food safety at home podcasts the FSIS' website received 7,365 hits and was listened to by over 11,388 subscribers. The industry podcast webpage was visited 8,613 times, and the Food Safety at Home webpage was visited 17,753 times. There are a total of 80 general meat, poultry, and processed egg products food safety podcasts available to consumers and they can subscribe to them through RSS feeds.

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 24,000 subscribers. In FY 2010, FSIS published 46 weekly issues and two special alerts.

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.

USDA Strategic Goal	Agency Strategic Goal	Agency Objectives	Programs that Contribute	Key Outcome
USDA Strategic Goal: USDA will 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 information technology (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: USDA will 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, Escherichia coli (E. coli)* O157:H7 and other Shiga toxin-producing *E. coli* (STEC), and *Listeria monocytogenes* (*Lm*) in ready-to-eat (RTE) and non-RTE (NRTE) products.	OPHS OPPD OIA OPEER ODIFP	

USDA Strategic Goal	Agency Strategic Goal	Agency Objectives	Programs that Contribute	Key Outcome
USDA Strategic Goal: USDA will 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: USDA will 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 program	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. Objective 5.4: Maximize high pay-off or high priority activities, which focus mostly on programs that can achieve demonstrably greater results for the same or less cost.	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
	Agency Goal 6: Enhance the effectiveness of agency outreach and communications to achieve public health goals	Objective 6.1: Identify key research needs to work with public/private entities to shape a research agenda. Objective 6.2: Institute leading edge, web-based tools (such as "Ask Karen", "askFSIS", and the email subscription service) to provide immediate, accurate, 24/7 access to reliable and approved agency information to better protect public health. Objective 6.3: Deliver targeted information for the agency's customers, particularly businesses and partners as well as consumers and educators.	OPPD OIA OPACE ODIFP OFO OOEET	

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

Priority Goal Measure: By 2011, USDA will reduce the case rate due to *Salmonella* in FSIS regulated products to 5.3 cases per 100,000. Compared to the baseline period, this represents a reduction of approximately 22,600 illnesses and an illness cost reduction of $404 million as a result of FSIS regulated establishments reducing the presence of *Salmonella*.

Salmonella is the leading known cause of bacterial foodborne illness and death in the United States. Each year in the United States, food contaminated with *Salmonella* causes an estimated 1.3 million illnesses, including fever and diarrhea, and between 400 and 500 deaths. *Salmonella* enteritidis (SE), a subtype of *Salmonella*, is the second most common type of *Salmonella* in the United States and accounts for approximately 17% of all *Salmonella* cases in humans. The most significant sources of foodborne SE infections are shell eggs (FDA-regulated) and broiler chickens (USDA-regulated).

Preventing *Salmonella* infections depends on actions taken to reduce contamination of food by regulatory agencies, the food industry, and consumers, as well as actions taken for detecting and responding to outbreaks when they occur. As part of their shared vision to reduce foodborne illness, FSIS and the Food and Drug Administration (FDA) have both developed Priority Goals to focus their efforts.

The USDA High Priority Performance Goal will prevent approximately 22,600 foodborne *Salmonella* illnesses by reducing the rate of *Salmonella* illness from FSIS regulated products from a 2007-2009 average baseline of 5.5 cases per 100,000 people to a target of 5.3 cases per 100,000 by the end of FY 2011. The FDA High Priority Performance Goal focuses on *Salmonella enteritidis* (SE), by aiming to decrease by 10 percent, from the calendar year 2007-2009 average baseline, the rate of illness in the population by calendar year 2011. The baseline SE rate is 2.6 cases per 100,000, and the 10% reduction means FDA has a target of 2.3 cases per 100,000 for the end of calendar year 2011.

Both goals target reductions in *Salmonella* which, as mentioned above, cause the most foodborne illnesses and deaths each year in the U.S. Both USDA and FDA are working jointly to reduce *Salmonella* contamination on the products regulated by their respective Agency through many interagency efforts, including President Obama's Food Safety Working Group.

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 established the following three performance measures to gauge overall effectiveness:

- Increase the percent of broiler establishments that are in *Salmonella* performance Category 1, which demonstrates consistent process control in FSIS testing.
- Reduce the total number of illnesses due to all FSIS-regulated products.
- Increase the percentage of FSIS-regulated establishments with functional food defense plans.

Selected Past Accomplishments toward Achievement of the Key Outcome:

During FY 2010, FSIS 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 6,278 Federally regulated establishments in 50 States, Puerto Rico, Guam, and the Virgin

Islands. Included were 361 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.

During FY 2010, FSIS inspection program personnel ensured public health requirements were met in establishments that slaughter and/or process 147 million head of livestock and nine billion poultry carcasses. Inspection program personnel also conducted eight million food safety and food defense procedures to verify that the systems at all Federal establishments maintained food safety and wholesomeness requirements. During FY 2010, inspection program personnel condemned more than 451 million pounds of poultry and more than 493,000 head of livestock during ante-mortem (pre-slaughter) and post-mortem (post-slaughter) inspection.

In FY 2010, specially-trained personnel conducted approximately 1,500 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 25 suspensions of operations and 160 notices of intended enforcement action.

In FY 2010, there were 70 recalls of FSIS-regulated products (37 beef, one exotic, 11 poultry, 13 pork, and 8 combination products), totaling 35,161,748 pounds. Forty three of the recalls were considered Class I (reasonable probability that eating the food will cause health problems or death), 24 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). Sixteen of the recalls were directly related to microbiological contamination caused by the presence of *E. coli* O157:H7 and eight to *Listeria monocytogenes*. Six recalls were due to contamination of product by *Salmonella*.

Selected Accomplishments Expected at the FY 2012 Proposed Resource Level:

- Maintain a nationwide network of inspection personnel in 6,278 Federally regulated meat, poultry and egg products plants and import establishments located throughout the United States, Puerto Rico, Guam, and the Virgin Islands.

- Upgrade skills and competencies of the inspection workforce in order to implement and use the new Public Health Information System (PHIS) successfully.

- 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 support PHIS, the In-Commerce System, and other mission-critical IT investments.

- 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), continue the National Residue program, and continue domestic and 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 Food and Drug Administration (FDA), Centers for Disease Control and Prevention (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.

- Prevent illnesses due to non-O157:H7 Shiga toxin-producing *E. coli* (non-O157 STEC) through increased verification sample analysis and ensuring that contaminated product is prevented from entering commerce, and the additional in-depth reviews of the adequacy of food safety systems through comprehensive food safety assessments that would be triggered by positive tests.

- Make the agency more efficient by improving the supervisory span of control, managing reduced workloads, and eliminating senior-level analyst positions that are no longer required as the agency's programs evolve.

Efficiency Measure: Millions of pounds inspected per FTE.

Strategic Goal Funding Matrix
(On basis of appropriation)

	2010 Actual		2011 Estimated			2012 Estimated	
Goal:	Amount	Staff Years	Amount	Staff Years	Increase or Decrease	Amount	Staff Years
Federal Food Safety & Inspection ……	$904,068,178	9,212	$904,573,000	9,390	-$15,543,000	$889,030,000	9,432
State Food Safety & Inspection……	64,422,096	27	64,422,000	29	-962,000	63,460,000	29
International Food Safety & Inspection ……	19,303,095	155	19,303,000	161	-3,604,000	15,699,000	157
Public Health Data Communication Infrastructure System (PHDCIS)…….	28,066,690	0	26,470,000	0	+13,000,000	39,470,000	0
Codex Alimentarius....……..	3,752,175	7	3,752,000	7	-18,000	3,734,000	7
Total, Goal	1,019,612,234	9,401	1,018,520,000	9,587	-7,127,000	1,011,393,000	9,625

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 processed 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 6 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 USDA's Strategic Goal 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 effectively. PHIS, an automated system being implemented, 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.

FSIS is investing in surveillance tools, personnel, and training to ensure the safety of meat, poultry and processed egg products after they ship from official establishments as they move in-commerce through retail. The in-commerce module of AssuranceNet/ICS provides a public health-based approach to initial surveillance and follow-up surveillance at in-commerce businesses and also documents investigation and enforcement activities at those facilities. AssuranceNet/ICS also facilitates effective foodborne illness investigations and recall effectiveness checks by helping OPEER-CID and OFO field personnel identify, locate, and obtain information about retail stores and other businesses that handle meat, poultry, and processed egg products in commerce.

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

[1] Estimate of total number of illnesses based upon 47.8 million annual number of domestically acquired foodborne illnesses, Scallan et al. (2011). Scallan E, Hoekstra RM, Angulo FJ, Tauxe RV, Widdowson M-A, Roy SL, et al. Foodborne illness acquired in the United States—major pathogens. Emerg Infect Dis. 2011 Jan; [Epub ahead of print]

investigators to liaise with State officials and conduct investigations. In addition, FSIS is bolstering development of traceback tools and improved record keeping in-commerce.

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 performance-based inspection approaches to ensure import safety and is developing guidance to encourage establishments to receive livestock and poultry that were produced using Good Agricultural Practices on the farm.

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 actively analyzing its data daily 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 USDA Strategic Plan objective 4.3, 'Protect Public Health By Ensuring Food is Safe'. Key to measuring its success in meeting objective 4.3 is the ability of FSIS to verify that safe food is consistently produced by meat, poultry, and egg product establishments. FSIS measures the rate of pathogens, *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.

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

Key Performance Measures:

- Increase the percent of broiler establishments that are in *Salmonella* performance Category 1, which demonstrates consistent process control in FSIS testing.
- Reduce the total number of illnesses due to all FSIS-regulated products.
- Increase the percentage of FSIS-regulated establishments with functional food defense plans.

Performance Measure	FY 2007 Actual	FY 2008 Actual	FY 2009 Actual	FY 2010 Actual	FY 2011 Target	FY 2012 Target
1. *Salmonella* Percent of Establishments in Category I						
a. Units	73%	83%	82%	83.6%	92%	94%
b. Dollars (in $000s)	NA	NA	NA	$205,075	$205,230	$203,250

Performance Measure	FY 2007 Actual	FY 2008 Actual	FY 2009 Actual	FY 2010 Actual	FY 2011 Target	FY 2012 Target
2. Total Illnesses for All FSIS-Regulated Products[2]						
a. Units	598,087	656,702	615,014	584,335	571,406	565,691
b. Dollars (in $000s)	NA	NA	NA	$714,881	$715,422	$708,947
3. Total Percent of Establishments with a Functional Food Defense Plan						
a. Units	39%	46%	62%	74%	74%[3]	76%
b. Dollars (in $000s)	NA	NA	NA	$99,656	$99,732	$99,196

1. FSIS employs a "category" system to measure the *Salmonella* performance of establishments producing raw products resulting in a change of how the establishments were selected for testing. Selection of the category system was based in part, on the long term evidence from FSIS regulatory samples (collected between 1998 and 2004) that showed a statistically significant difference in the likelihood, calculated as an odds ratio, of serotypes of *Salmonella* that are common causes of human illness in Category 2 establishments compared to Category 1 establishments. (71 FR 9772-9777 of February 27, 2006). FSIS compares how many establishments are in "Category 1" from one quarter to the next and from one year to the next. Category 1 represents establishments that have achieved 50 percent or less of the performance standard or baseline guidance, for two consecutive FSIS sample sets. Category 1 represents 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 sample sets without exceeding the performance standard or baseline guidance. Category 3 represents establishments that have exceeded the performance standard or baseline guidance on the most recent FSIS sample set.

[2]At the request of CDC, FSIS altered the way in which it calculated the All Illness measure. Whereas FSIS utilized a complex food product attribution methodology prior to Q4, FY 2010, the All Illness measure estimates is now based on a simple food product attribution methodology. FSIS is currently reviewing the All Illness Measure in light of recent events, particularly the publication of new CDC burden of illness estimates and the proposed Healthy People 2020 goals. FSIS also anticipates updating the measure to reflect new data and methodologies. Once the All Illness Measure is revised, FSIS will brief the Agency's federal food safety partners and publicly release the new estimate and incorporate it into future Agency Strategic Planning activities. Whereas FSIS previously utilized a complex food product attribution methodology, at the request of CDC in August 2010, the All Illness Measure estimate is now based on a simple food product attribution methodology.

[3]The targets for FY 2010 and FY 2011 were 67 percent and 71 percent respectively. In FY 2010, we exceeded the target for both FY 2010 and FY 2011.

2. For FY 2012, FSIS set a target of 565,691 estimated foodborne illnesses from Salmonella, E. coli O157:H7 and Listeria monocytogenes from FSIS regulated products. This illness estimate varies from previous estimates submitted as FSIS changed a key factor that contributes to the illness estimate—the attribution fraction used to determine how many illnesses come from FSIS regulated products. This methodology is known as the complex food attribution—where the agency used Centers for Disease Control and Prevention (CDC) National Outbreak Report System data to determine what percentage of all outbreaks, including those that come from simple foods (i.e., a chicken breast) and complex foods (i.e., a chicken salad sandwich), resulted from FSIS regulated products. In discussions with CDC, FSIS determined that the simple food attribution methodology was preferable to the complex method. FSIS therefore switched the methodology used in calculating the All Illness Measure.

3. FSIS has developed a performance measure for food defense with the goal of increasing the number of establishments with a functional food defense plan. Food defense plans should be developed, written, implemented, assessed, and maintained by establishments if they are to be considered functional. FSIS considers these plans to be important measures for preventing intentional product adulteration.

Priority Goal Measure: By 2011, USDA will reduce the case rate due to *Salmonella* in FSIS regulated products to 5.3 cases per 100,000. Compared to the baseline period, this represents a reduction of approximately 22,600 illnesses and an illness cost reduction of $404 million as a result of FSIS regulated establishments reducing the presence of *Salmonella*.

Performance Measure	FY 2007 to 2009 Actual Average Baseline	FY 2010 Estimate	FY 2011 Target	FY 2012 Target
Number of Illnesses due to *Salmonella*				
a. Units	505,066	493,654[1]	482,242	---[2]
b. Dollars (in $000s)	NA	$205,075	$205,230	$203,250

[1]FSIS will receive data on the number of illnesses due to *Salmonella* from CDC this year.

[2]FSIS is in the process of developing FY 2012 targets for its Food Safety Priority Goal. This process includes examining newly released research, examining FY 2011 pathogen data, and consulting with its food safety partners.

Summary of Budget and Performance Full Cost by Department Strategic Goal				
Strategic Goal: Ensure that all of America's children have access to safe, nutritious and balanced meals.				
PROGRAM	**PROGRAM ITEMS**	**2010 AMOUNT ($000)**	**2011 AMOUNT ($000)**	**2012 AMOUNT ($000)**
Federal Food Safety Inspection				
Domestic Inspection & Import Re-inspection		$733,165	$733,648	$720,970
Investigation, Enforcement & Surveillance		8,135	8,141	8,000
Data, Sampling & Risk Analysis		29,457	29,476	28,966
Food Defense & Emergency Response		12,686	12,695	12,475
Central Operations Control & Efficiencies		100,807	100,872	99,130
Training, Education, Outreach, Evaluation & Communications		9,335	9,342	9,180
Policy Development, Implementation & Oversight		10,483	10,490	10,309
	Total Costs	**904,068**	**904,664**	**889,030**
	FTEs	9,212	9,390	9,432
	Performance measure: Reduce overall public exposure to S*almonella* from broiler carcasses			
	BY Performance (percent in Category I)	84%	92%	94%
	$ for reduction in overall public exposure to S*almonella* from broiler carcasses	180,814	180,933	177,805
	Performance measure: Reduce total illnesses from all FSIS Products			
	BY Performance (number of illness cases)	584,335	571,406	565,691
	$ for reduction in total illnesses from all FSIS-regulated products	632,847	633,265	622,322
	Performance measure: Increase the percent of establishments with a food defense plan			
	BY Performance (percent of all establishments with plan)	74%	74%	76%
	$ for an increase in the percentage of establishments with a food defense plan	90,407	90,466	88,903
State Food Safety Inspection				
Domestic Inspection & Import Re-inspection		$49,218	$50,825	$50,825
Investigation, Enforcement & Surveillance		693	620	577
Data, Sampling & Risk Analysis		2,510	2,245	2,086
Food Defense & Emergency Response		1,081	967	898
Central Operations Control & Efficiencies		8,843	7,908	7,348
Training, Education, Outreach, Evaluation & Communications		796	711	661
Policy Development, Implementation & Oversight		1,281	1,146	1,065
	Total Costs	**64,422**	**64,422**	**63,460**
	FTEs	27	29	29
	Performance measure: Reduce overall public exposure to S*almonella* from broiler carcasses			
	BY Performance (percent in Category I)	84%	92%	94%
	$ for reduction in overall public exposure to S*almonella* from broiler carcasses	12,884	12,884	12,692
	Performance measure: Reduce total illnesses from all FSIS Products			
	BY Performance (number of illness cases)	584,335	571,406	565,691
	$ for reduction in total illnesses from all FSIS-regulated products	45,096	45,096	44,422
	Performance measure: Increase the percent of establishments with a food defense plan			
	BY Performance (percent of all establishments with plan)	74%	74%	76%
	$ for an increase in the percentage of establishments with a food defense plan	6,442	6,442	6,346
International Food Safety Inspection				
Domestic Inspection & Import Re-inspection		$8,187	$8,187	$6,659
Investigation, Enforcement & Surveillance		166	166	135
Data, Sampling & Risk Analysis		599	599	487
Food Defense & Emergency Response		259	259	211
Central Operations Control & Efficiencies		5,065	5,065	4,119
Training, Education, Outreach, Evaluation & Communications		187	187	152
Policy Development, Implementation & Oversight		4,840	4,840	3,936
	Total Costs	**19,303**	**19,303**	**15,699**
	FTEs	155	161	157
	Performance measure: Reduce overall public exposure to S*almonella* from broiler carcasses			
	BY Performance (percent in Category I)	84%	92%	94%
	$ for reduction in overall public exposure to S*almonella* from broiler	4,826	4,826	3,925
	Performance measure: Reduce total illnesses from all FSIS Products			
	BY Performance (number of illness cases)	584,335	571,406	565,691
	$ for reduction in total illnesses from all FSIS products	14,477	14,477	11,774

PROGRAM	PROGRAM TITLES	2010 AMOUNT ($000)	2011 AMOUNT ($000)	2012 AMOUNT ($000)
PHDCIS				
Central Operations Control & Efficiencies		$28,067	$28,243	$39,470
	Total Costs	**28,067**	**28,243**	**39,470**
	FTEs	0	0	0
	Performance measure: Reduce overall public exposure to S*almonella* from broiler carcasses			
	BY Performance (percent in Category I)	84%	92%	94%
	$ for reduction in overall public exposure to S*almonella* from broiler	5,613	5,649	7,894
	Performance measure: Reduce total illnesses from all FSIS Products			
	BY Performance (number of illness cases)	584,335	571,406	565,691
	$ for reduction in total illnesses from all FSIS-regulated products	19,647	19,770	27,629
	Performance measure: Increase the percent of establishments with a food defense plan			
	BY Performance (percent of all establishments with plan)	74%	74%	76%
	$ for an increase in the percentage of establishments with a food defense plan	2,807	2,824	3,947
CODEX				
Investigation, Enforcement & Surveillance		$50	$50	$49
Data, Sampling & Risk Analysis		40	40	40
Food Defense & Emergency Response		78	78	77
Central Operations Control & Efficiencies		485	486	484
Training, Education, Outreach, Evaluation & Communications		56	56	56
Policy Development, Implementation & Oversight		3,043	3,042	3,028
	Total Costs	**3,752**	**3,752**	**3,734**
	FTEs	7	7	7
	Performance measure: Reduce overall public exposure to S*almonella* from broiler carcasses			
	BY Performance (percent in Category I)	84%	92%	94%
	$ for reduction in overall public exposure to S*almonella* from broiler carcasses	938	938	934
	Performance measure: Reduce total illnesses from all FSIS Products			
	BY Performance (number of illness cases)	584,335	571,406	565,691
	$ for reduction in total illnesses from all FSIS-regulated products	2,814	2,814	2,800
Total for Strategic Goal				
	Total Costs for Department Strategic Goal (program, direct, indirect)	**1,019,612**	**1,020,384**	**1,011,393**
	FTEs	9,401	9,587	9,625