2013 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 2011, 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 6,290 Federally regulated establishments in 50 States, Puerto Rico, Guam, and the Virgin Islands. Included are 364 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, 2011, the agency employment totaled 9,295 permanent full-time employees, including 680 in the Washington, DC area and 8,615 in the field.

FSIS funding is broken out into the following categories:

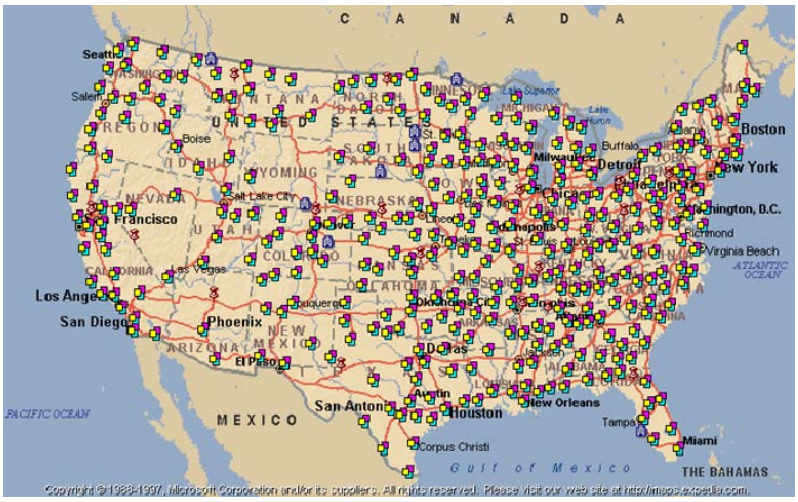
1. Federal Food Safety & Inspection: Expenses associated with operations at all federally inspected meat, poultry and egg product establishments.
2. State Food Safety & Inspection: Expenses associated with state inspected establishments and state run programs

3. International Food Safety & Inspection: Expenses associated with import and export operations and certifications
4. Public Health Data Communications Infrastructure System (PHDCIS): Expenses associated with providing public health communications and information systems infrastructure and connectivity.
5. Codex Alimentarius: Funds US Codex portion of the intergovernmental Codex Alimentarius with the purpose of protecting health of consumers, coordination of food standards, and ensuring fair practices in the food trade.

FSIS provides in-plant inspection of all domestic processing and slaughter establishments that prepare meat, poultry, and processed egg products for sale or distribution into 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 also houses the office that represents the United States on the intergovernmental Codex Alimentarius commission; whose mission is to protect consumer health, coordinate food standards, and ensure fair practices in the food trade.

To carry out these Congressional mandates, FSIS:

- Employs 9,573 Full Time Equivalents (FTEs). This includes other-than-permanent employees in addition to permanent full-time ones.
- Regulates over 250,000 different meat, poultry, and egg products
- Regulates operations at approximately 6,290 federally regulated establishments.
- Ensures public health requirements are met in establishments that each year slaughter or process
    - 147 million head of livestock
    - 9 billion poultry carcasses
- Conducts 8 million food safety & food defense procedures
- Condemns each year
    - Over 451 million pounds of poultry
    - More than 493,000 head of livestock during ante-mortem (pre-slaughter) & post-mortem (post-slaughter) inspection
- In FY 2011, performed 126,063 Humane Handling (HH) verification procedures resulting in 606 HH-specific non-compliance records and 88 HH-related suspensions.



FSIS operate/regulates in approximately 6,290 establishments nationwide

FSIS spends approximately 80% of its funds on personnel salary and benefits. This is predominately for inspection personnel in establishments, and other frontline employees such as investigators and laboratory technicians. In addition to this, FSIS spends about 10 % of its budget on travel for inspectors and investigators, intrastate inspection programs, system infrastructure, and other fixed costs like employee workers compensation payments. The remaining 10% funds operations including: supplies for the workforce (such as aprons, goggles, hardhats, and knives), laboratory supplies, management, policy, shipment of meat/poultry samples for testing, recruitment, financial management to include billing industry, labor relations, and purchase of replacement/new equipment. Additionally, FSIS has to adjust to new or anticipated changes in the workforce, industry, law, technology, and the public, plus the introduction or spread of new diseases/pathogens.

Office of Inspector General (OIG) Reports

Report No. 24601-8-AT, October 18, 2011, Food Safety and Inspection Service In-Commerce Surveillance Program. OIG's final report contained 2 recommendations directed at FSIS, and 2 are currently open.

Report No: 24601-6-AT, April 5, 2011, Food Emergency Response Network. OIG's final report contained 5 recommendations directed at FSIS, and 4 are currently open.

Report No: 24601-9-KC, March 7, 2011, FSIS Sampling Protocol for Testing Beef Trim for *E. coli* 0157:H7. OIG's final report contained 4 recommendations directed at FSIS, and 4 are currently open.

Government Accountability Office (GAO) Reports

GAO-11-801, Sep 7, 2011, Antibiotic Resistance: Agencies Have Made Limited Progress Addressing Antibiotic Use in Animals. GAO's final report contained 1 recommendation directed at FSIS, and 1 is currently open.

GAO-11-228, Jun 22, 2011, Horse Welfare: Action Needed to Address Unintended Consequences from Cessation of Domestic Slaughter. GAO's final report contained no recommendations directed at FSIS.

GAO-11-714T, Jun 1, 2011 Opportunities to Reduce Potential Duplication in Government Programs, Save Tax Dollars, and Enhance Revenue. GAO's final report contained no recommendations directed at FSIS.

GAO-11-376, May 3, 2011, School Meal Programs: More Systematic Development of Specifications Could Improve the Safety of Foods Purchased through USDA's Commodity Program. GAO's final report contained 1 recommendation directed at FSIS, and 1 is currently open.

GAO-11-289, Mar 18, 2011, Federal Food Safety Oversight: Food Safety Working Group Is a Positive First Step but Governmentwide Planning Is Needed to Address Fragmentation. GAO's final report contained no recommendations directed at FSIS.

Ongoing OIG Audits

Assignment 24701-01-Te, FSIS Food Defense Verification Procedures. OIG is continuing with its audit work, and the final report is expected in early 2012.

Assignment 50601-1-ER, USDA Controls Over Shell Egg Inspections. OIG is continuing with its audit work, and the final report is expected in early 2012.

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 in early 2012.

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 in early 2012.

Assignment 24601-02-31, Industry Appeals of Humane Handling Non-Compliance Records and other Enforcement Actions. OIG is continuing with its audit work, and the final report is expected in early 2012.

Assignment 50601-0001-31, Verifying Credentials of Veterinarians Employed or Accredited by USDA. OIG just began audit work on this audit and a final report is not expected until late 2012.

Assignment 24601-1-41, FSIS Inspection and Enforcement Activity at Swine Slaughterhouses. OIG is continuing with its audit work, and the final report is expected in late 2012.

Ongoing GAO Audits

Assignment 361260 – USDA Efforts to Reduce *E. coli*. GAO is continuing with its audit work, and the final report is expected in early 2012.

Assignment 361179 – Oversight of Seafood Safety. GAO is continuing with its audit work, and the final report is expected late 2012.

Assignment 361302 – Pesticides and Food Safety. GAO is continuing with its audit work, and the final report is expected mid 2012.

Assignment 311245 – Governmentwide Policies and Practices for Cost Estimating. GAO is continuing with its audit work and the final report is expected in May 2012.

FOOD SAFETY INSPECTION SERVICE

Available Funds and Staff Years
(Dollars in thousands)

Item	2010 Actual		2011 Actual		2012 Estimate		2013 Estimate	
	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years
Salaries and Expenses:								
Discretionary Appropriations	$1,018,520	9,401	$1,008,520	9,465	$1,004,427	9,540	$995,503	9,040
Rescission	-	-	-2,017	-	-	-	-	-
Subtotal	1,018,520	9,401	1,006,503	9,465	1,004,427	9,540	995,503	9,040
Transfers In	289	-	271	-	-	-	-	-
Transfers Out	-275	-	-400	-	-	-	-	-
Adjusted Appropriation	1,018,534	9,401	1,006,374	9,465	1,004,427	9,540	995,503	9,040
Balance Available, SOY	2,541	-	1,853	-	394	-	-	-
Other Adjustments (Net)	920	-	-	-	-	-	-	-
Total Available	1,021,995	9,401	1,008,227	9,465	1,004,821	9,540	995,503	9,040
Lapsing Balances	-519	-	-737	-	-	-	-	-
Balance Available, EOY	-1,853	-	-394	-	-	-	-	-
Subtotal Obligations, FSIS	1,019,623	9,401	1,007,096	9,465	1,004,821	9,540	995,503	9,040
Obligations under other USDA appropriations:								
AMS, Review food safety procedures for federal ground beef purchase program	253	-	-	-	-	-	-	-
APHIS Blood Sample	425	-	415	-	415	-	415	-
National Appeals Division	104	-	-	-	-	-	-	-
FAS, Agriculture Advisors in Afghanistan	1,207	-	81	-	-	-	-	-
Other USDA	403	-	244	-	147	-	147	-
Total, Other USDA	2,392	-	740	-	562	-	562	-
Total, Agriculture Appropriations	1,022,015	9,401	1,007,836	9,465	1,005,383	9,540	996,065	9,040
Other Federal Funds:								
DHS, Salary and benefits for detail	86	-	104	-	98	-	98	-
FDA, FERN website support	-	-	91		-	-	-	-
FDA, Support of cooperative agreement program	-	-	250	-	-	-	-	-
Miscellaneous Reimbursements	33		88		1	-	1	-
Total, Other Federal	119	-	533	-	99	-	99	-
Non-Federal Funds								
Meat, Poultry and Egg Products Inspection	145,040	37	166,253	27	151,807	27	151,807	27
Accredited Labs	178	2	94	-	285	-	285	-
Trust Funds	8,732	73	12,303	81	10,124	81	10,124	81
Total, Non-Federal	153,950	112	178,650	108	162,216	108	162,216	108
Total, FSIS	1,176,084	9,513	1,187,019	9,573	1,167,698	9,648	1,158,380	9,148

FOOD SAFETY INSPECTION SERVICE

Permanent Positions by Grade and Staff Year Summary

Item	2010 Actual			2011 Actual			2012 Estimate			2013 Estimate		
	Wash. D.C.	Field	Total	Wash. D.C.	Field	Total	Wash. D.C.	Field	Total	Wash. D.C.	Field	Total
SES	19	-	19	18	-	18	18	-	18	18	-	18
SL	3	1	4	3	2	5	3	2	5	3	2	5
GS-14	-	1	1	-	-	-	-	-	-	-	-	-
GS-12	-	3	3	-	-	-	-	-	-	-	-	-
GS-11	-	2	2	-	-	-	-	-	-	-	-	-
GS-10	-	353	353	-	350	350	-	350	350	-	350	350
GS-9	-	1,953	1,953	-	1,964	1,964	-	2,016	2,016	-	2,391	2,391
GS-8	-	971	971	-	946	946	-	998	998	-	2,121	2,121
GS-7	-	3,064	3,064	-	2,987	2,987	-	3,040	3,040	-	1,042	1,042
GS-5	-	203	203	-	243	243	-	243	243	-	243	243
GS-4	-	32	32	-	26	26	-	26	26	-	26	26
AP-6	73	35	108	70	31	101	70	31	101	70	31	101
AP-5	196	296	492	195	291	486	195	294	489	195	294	489
AP-4	297	1,472	1,769	301	1,544	1,845	301	1,560	1,861	301	1,560	1,861
AP-3	92	246	338	73	200	273	73	202	275	73	202	275
AP-2	44	195	239	41	172	213	41	174	215	41	174	215
AP-1	2	11	13	3	8	11	3	8	11	3	8	11
Total Perm. Positions	726	8,838	9,564	704	8,764	9,468	704	8,944	9,648	704	8,444	9,148
Unfilled, EOY	16	215	231	24	149	173	-	-	-	-	-	-
Total, Perm. Full-Time Employment, EOY	710	8,623	9,333	680	8,615	9,295	704	8,944	9,648	704	8,444	9,148
Staff Year Est	722	8,791	9,513	713	8,860	9,573	704	8,944	9,648	704	8,444	9,148

FOOD SAFETY AND INSPECTION SERVICE

SIZE, COMPOSITION AND COST OF MOTOR VEHICLE FLEET

FSIS inspects in 6,290 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. Depending on the inspector's proximity to given assignment and remote locations, inspectors may be required to travel over larger geographical areas.

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, 2011 are as follows:

FOOD SAFETY INSPECTION SERVICE
Size, Composition, and Annual Operating Costs of Vehicle Fleet

Fiscal Year	Number of Vehicles by Type *								Annual Operating Costs ($ in 000) **
	Sedans and Station Wagons	Light Trucks, SUVs, and Vans		Medium Duty Vehicles	Ambu-lances	Buses	Heavy Duty Vehicles	Total Number of Vehicles	
		4x2	4x4						
2010	1,750	32	12	1			1	1,796	$10,777
Change	+164	+11	+1	-	-	-	-	+176	+411
2011	1,914	43	13	1	-	-	1	1,972	11,188
Change	+100	-	-	-	-	-	-	+100	+1,578
2012	2,014	43	13	1	-	-	1	+2,072	12,766
Change	+75	-	-	-	-	-	-	+75	+1,153
2013	2,089	43	13	1	-	-	1	+2,147	13,919

* Numbers include vehicles owned by the agency and leased from commercial sources or GSA.
** Excludes acquisiton costs and gains from sale of vehicles as shown in FAST.

a/ The FSIS fleet of vehicles increase is due in part to the increased cost of gas and the decreased GAO established reimbursement rate for use of Personally Owned Vehicles (POV), causing roving inspectors to request GSA cars instead of using their POVs and getting mileage reimbursement.

FOOD SAFETY AND INSPECTION SERVICE

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

Salaries and Expenses:

For necessary expenses to carry out services authorized by the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act, including 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), [$1,004,427,000] $995,503,000; and in addition, $1,000,000 may be credited to this account from fees collected for the cost of laboratory accreditation as authorized by section 1327 of the Food, Agriculture, Conservation and Trade Act of 1990 (7 U.S.C. 138f): Provided, That funds provided for the Public Health Data Communication Infrastructure system shall remain available until expended: Provided further, That no fewer than 148 full-time equivalent positions shall be employed during fiscal year [2012] 2013 for purposes dedicated solely to inspections and enforcement related to the Humane Methods of Slaughter Act: Provided further, That the Food Safety and Inspection Service shall continue implementation of section 11016 of Public Law 110-246: 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 - Current Law

Appropriations Act, 2012	$1,004,427,000
Budget Estimate, 2013	995,503,000
Change from 2012 Appropriation	-8,924,000

FOOD SAFETY INSPECTION SERVICE

Summary of Increases and Decreases - Current Law

(Dollars in thousands)

	2010 Actual	2011 Change	2012 Change	2013 Change	2013 Estimate
Discretionary Appropriations:					
Federal Food Safety & Inspection	$904,573	-$9,808	-$7,245	-$8,924	$878,596
State Food Safety & Inspection	64,422	-1,688	-	-	62,734
International Food Safety & Inspection	19,303	-209	-3,253	-	15,841
Public Health Data Communication Infrastructure System (PHDCIS)	26,470	-312	+8,422	-	34,580
Codex Alimentarius	3,752	-	-	-	3,752
Total, Appropriation or Change	1,018,520	-12,017	-2,076	-8,924	995,503

FOOD SAFETY INSPECTION SERVICE

Project Statement
(On basis of appropriations)
(Dollars in thousands)

Program	2010 Actual		2011 Actual		2012 Estimate		Change		2013 Estimate	
	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years
Discretionary Appropriations:										
Federal Food Safety & Inspection..	$904,587	9,212	$897,902	9,281	$887,520	9,343	-$8,924 (1)	-500	$878,596	8,843
State Food Safety & Inspection.....	64,422	27	61,701	27	62,734	29	-	-	62,734	29
International Food Safety & Inspection……..	19,303	155	16,830	150	15,841	161	-	-	15,841	161
Public Health Data Communication Infrastructure System (PHDCIS)…	26,470	-	26,158	-	34,580	-	-	-	34,580	-
Codex Alimentarius.....	3,752	7	3,783	7	3,752	7	-	-	3,752	7
Total Adjusted Approp.....	1,018,534	9,401	1,006,374	9,465	1,004,427	9,540	-8,924	-500	995,503	9,040
Rescissions and Transfers (Net).....	-14	-	2,146	-	-	-	-	-	-	-
Total Appropriation.....	1,018,520	9,401	1,008,520	9,465	1,004,427	9,540	-8,924	-500	995,503	9,040
Transfers In:										
Cong. Relations.....	289	-	271	-	-	-	-	-	-	-
Institution/Program.....	-	-	-	-	-	-	-	-	-	-
Subtotal.....	289	-	271	-	-	-	-	-	-	-
Transfers Out:										
Working Capital Fund.....	-275	-	-400	-	-	-	-	-	-	-
Institution/Program.....	-	-	-	-	-	-	-	-	-	-
Subtotal.....	-275	-	-400	-	-	-	-	-	-	-
Rescission.....	-	-	-2,017	-		-	-	-	-	-
Bal. Available, SOY.....	2,541	-	1,853	-	394	-	-394	-	-	-
Recoveries, Other (Net).....	920	-		-	-	-	-	-	-	-
Total Available.....	1,021,995	9,401	1,008,227	9,465	1,004,821	9,540	-9,318	-500	995,503	9,040
Lapsing Balances.....	-519	-	-737	-	-	-	-	-	-	-
Bal. Available, EOY.....	-1,853	-	-394	-	-	-	-	-	-	-
Total Obligations.....	1,019,623	9,401	1,007,096	9,465	1,004,821	9,540	-9,318	-500	995,503	9,040

FOOD SAFETY INSPECTION SERVICE

Project Statement
(On basis of obligations)
(Dollars in thousands)

Program	2010 Actual		2011 Actual		2012 Estimate		Change		2013 Estimate	
	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years
Discretionary Obligations:										
Federal Food Safety & Inspection	$904,068	9,212	$897,165	9,281	$887,520	9,343	-$8,924 (1)	-500	$878,596	8,843
State Food Safety & Inspection	64,422	27	61,701	27	62,734	29	-	-	62,734	29
International Food Safety & Inspection	19,303	155	16,830	150	15,841	161	-	-	15,841	161
Public Health Data Communication Infrastructure System (PHDCIS)……..	28,078	-	27,617	-	34,974	-	-394 (2)	-	34,580	-
Codex Alimentarius	3,752	7	3,783	7	3,752	7	-	-	3,752	7
Total Obligations	1,019,623	9,401	1,007,096	9,465	1,004,821	9,540	-9,318	-500	995,503	9,040
Lapsing Balances	519	-	737	-	-	-	-	-	-	-
Bal. Available, EOY	1,853	-	394	-	-	-	-	-	-	-
Total Available	1,021,995	9,401	1,008,227	9,465	1,004,821	9,540	-9,318	-500	995,503	9,040
Transfers In	-289	-	-271	-	-	-	-	-	-	-
Transfers Out	275	-	400	-	-	-	-	-	-	-
Rescission	-	-	2,017	-	-	-	-	-	-	-
Bal. Available, SOY	-2,541	-	-1,853	-	-394	-	+394	-	-	-
Other Adjustments (Net)	-920	-	-	-	-	-	-	-	-	-
Total Appropriation	1,018,520	9,401	1,008,520	9,465	1,004,427	9,540	-8,924	-500	995,503	9,040

Justification of Increases and Decreases

(1) An net increase of $0 to fund an increase of $2,967,000 for agency pay costs, consisting of:

FSIS is requesting to realign $2,967,000 from agency programs to fund a 0.5 percent pay increase. This increase will be offset by reductions of $2,858,000 from Federal Food Safety, $54,000 from State Food Safety, $43,000 from International Food Safety and $12,000 from Codex Alimentarius.

(2) An increase of $4,000,000 and 0 staff years ($0 available in 2012) to install time clocks to ensure accurate and direct recording of inspector time.

$4,000,000 for Federal Food Safety

FSIS requests an increase of $4 million to purchase, install, and maintain time clock hardware and software for over 3,300 employees in 500 industry plants. FSIS will also use this funding to develop requirements for Time and Attendance (T&A) system programming, make enhancements to accounting and billing codes, and develop software that allows the agency to electronically prepare establishment bills for overtime worked. The implementation of this time clock solution will enable FSIS to accurately capture the time and attendance of inspection personnel working in slaughter facilities as well as develop concise billing documents for the establishments. The devices are able to track the time in one-minute increments, which will eliminate the unperformed overage FSIS and industry has been incurring due to the hardware and software limitations of the current system.

During FY 2011, FSIS amended the meat, poultry products, and egg products regulations pertaining to the schedule of operations. The amendment was needed to address FSIS' liability for equitable pay to employees on a long-term basis. The change in the regulations defined the 8-hour inspector work day to include 1) the time that inspection program personnel need to don and doff required protective gear, 2) the time spent walking to the personnel workstations, and 3) the time spent walking from their workstations.

Currently, despite the different environments at each plant establishment, FSIS bills all establishments in 15-minute increments for any time beyond eight hours, although the actual donning and doffing time required may be less. The current payroll and time and attendance systems do not possess the capability of recording time in 1 minute intervals. This cost discrepancy has caused industry representatives to hold meetings with the USDA to discuss the financial burden imposed upon them due to FSIS' inability to record actual overtime and other inspector daily work activities. Therefore, this time clock initiative would support efforts by the Department of Labor to ensure that the agency accurately compensates employees and accurately bills the industry for all actual time worked.

In order to implement this efficiency measure, FSIS would need to upgrade its WebTA system to version 4 and perform some program modifications. The agency is currently working with the Department to consider various upgrade options with USDA system integration. Once the program has been funded, the agency will coordinate with the National Finance Center (NFC) to institute electronic industry billing. Inspectors currently mail in their time sheet and a second person manually inputs their data into the system. With the purchase of the automated time clock system, inspectors' time sheets will be digitally transferred to NFC.

FSIS will use the new T&A system to generate more accurate records of reimbursable overtime hours worked, including those incurred by putting on and taking off special gear. FSIS will also be able to bill plants for only the overtime that is actually performed, since the new T&A system is capable of recording time in one-minute increments.

In summary, FSIS will realize several benefits by installing the new system. These include:

- More efficient employee operations by eliminating paperwork;
- A reduction in errors and improved accuracy with employee time reporting and record keeping;

- More accurate billing of plants for reimbursable overtime;
- A reduction in postage expenses since inspectors will be using time clocks to record time and attendance instead of mailing their reports to the Financial Processing Center; and
- There will be less risk of future liability due to lawsuits from employee groups that pertain to time and attendance issues.
- In addition, by billing plants in one-minute increments instead of 15-minute ones, there will be more equity for industry. This is because establishments will only have to pay for the actual amount of overtime that employees work, and not any additional time due to rounding up to a full 15 minutes for billing purposes.

(3) A decrease of $12,924,000 and 500 staff years due to implementation of new methods in poultry inspection.

-$12,924,000 for Federal Food Safety

FSIS is proposing a rule that provides for a new inspection system for young chicken and turkey slaughter establishments. Implementation of the new system for FY 2013 is dependent on timely adoption of a rule that makes the relevant regulatory changes through the rulemaking process. The new inspection system would replace the current Streamlined Inspection System (SIS), the New Line Speed Inspection System (NELS), and the New Turkey Inspection System (NTIS). Under this proposed rule, establishments that slaughter young chickens or turkeys would have to choose whether to operate under the traditional inspection system or under the proposed new inspection system. Implementation of the system would increase food safety and it would result in savings for both FSIS and industry.

Key elements of the new inspection system include: (1) requiring establishment personnel to conduct carcass sorting activities before FSIS conducts online carcass inspection so that only carcasses that the establishment deems likely to pass inspection are presented to the carcass inspector; (2) reducing the number of online FSIS carcass inspectors to one per line; (3) permitting faster line speeds than are permitted under the current inspection systems it replaces; and (4) removing the existing Finished Product Standards (FPS) and replacing them with a requirement that establishments that operate under the new system maintain records to demonstrate that the products resulting from their slaughter operations meet the regulatory definition of "ready-to-cook poultry."

The proposed new inspection system will facilitate the reduction of pathogen levels in poultry products by permitting FSIS to better focus off-line resources at critical process points such as verification of Hazard Analysis and Critical Control Point (HACCP) systems, verification of the production process at multiple locations, and sampling for pathogenic microorganisms that deserve increased attention in all plants. FSIS conducted a HACCP-Based Inspection Models Project (HIMP), a test of the proposed rule at 20 plants. A comprehensive analysis of data collected from the operation of HIMP in poultry slaughter establishments is contained in a written report (the "HIMP Report") that presents a thorough evaluation of the models tested. Based on this evaluation, FSIS has concluded that compared to inspection at non-HIMP establishments, HIMP has improved the safety of poultry products and increased overall consumer protection while still ensuring carcass-by-carcass inspection of each eviscerated carcass.

Implementing the new slaughter rule for young poultry will permit FSIS to redirect inspection program personnel from certain activities at fixed points in the operation and allow these personnel to better focus off-line resources at critical process points. At a point in the production process where the establishment sorting activities have been completed, an online inspector will still conduct a carcass-by-carcass inspection to ensure that diseased carcasses were condemned by establishment personnel according to FSIS regulatory requirements. In addition, an off-line inspector will monitor and evaluate establishment process controls in removing diseased animals and will conduct other inspection activities related to HACCP, Sanitation Standard Operating Procedures (SSOP), and other prerequisite program verification procedures; verification checks to ensure that sanitary dressing requirements are being met; ante mortem inspection; and sample collection for pathogen testing. The data show that under HIMP, compared to traditional inspection systems, inspectors are able to spend more time in prevention-oriented inspections, which better protects the public from foodborne disease. This increased level of inspection would ensure that establishments continuously satisfy food safety

performance standards and HACCP regulations, maintain other consumer protection activities, and have less food safety defects than current processes allow, resulting in safer products.

Some of the workforce (approximately 1,873) will therefore assume higher graded duties going from GS7 to GS8 and from GS8 to GS9. This will result in pay increases commensurate with increased duties for some current employees. However, in transferring the carcass sorting function to the private sector, the agency would see a reduction in on-line positions. The current estimate is that approximately 500 on-line positions and other-than-permanent staff years would be eliminated. The majority of these positions will be eliminated through attrition and relocation. Based on these assumptions and timely adoption of the proposed rule by the start of 2013, the agency anticipates a net savings of $12.9 million in 2013.

Industry will have to increase their workforce to take on some of the sorting activities, but those increased costs are more than offset by their ability to increase their productivity, with a concomitant decrease in price per pound production costs. Additionally, this approach would facilitate greater technological innovation in processing at young chicken slaughter establishments.

FOOD SAFETY AND INSPECTION SERVICE
PROPOSED LEGISLATION – User Fees

Salaries and Expenses

Summary of Increases and Decreases - Proposed Legislation
(Dollars in thousands)

	2013		
Item of Change	Current	Program Changes	President's Request
Federal Food Safety & Inspection…….....…..	$878,596	($12,080)	$878,596
International Food Safety & Inspection …..	15,841	(520)	15,841
Total Available	894,437	(12,600)	894,437

Program: Food Safety Services User Fee

Proposal: In 2013, 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 2013 and used to reduce appropriation needs in 2014.

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 2013, 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 2013 and used to reduce appropriation needs in 2014.

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 INSPECTION SERVICE
Geographic Breakdown of Obligations and Staff Years
(Dollars in thousands)

State/Territory	2010 Actual		2011 Actual		2012 Estimate		2013 Estimate	
	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years	Amount	Staff Years
Alabama	$31,781	420	$31,731	420	$31,659	423	$31,366	400
Alaska	565	6	597	5	596	5	590	5
Arizona	2,444	26	2,467	25	2,462	25	2,439	23
Arkansas	38,686	500	38,385	495	38,298	499	37,943	471
California	51,150	560	52,474	580	52,356	586	51,870	552
Colorado	15,909	175	16,012	177	15,976	178	15,828	168
Connecticut	1,229	14	1,231	14	1,228	14	1,217	13
Delaware	10,225	136	9,860	137	9,838	138	9,746	130
Florida	10,142	122	10,633	129	10,609	130	10,511	123
Georgia	66,916	717	71,494	749	71,332	756	70,671	714
Hawaii	1,753	19	1,816	19	1,812	19	1,795	18
Idaho	2,907	36	2,701	33	2,694	33	2,670	32
Illinois	27,562	224	26,860	220	26,800	222	26,551	209
Indiana	11,520	126	11,747	132	11,721	133	11,612	125
Iowa	29,788	353	29,898	355	29,830	358	29,554	338
Kansas	19,923	242	20,388	242	20,342	244	20,153	230
Kentucky	12,795	181	12,871	180	12,842	181	12,723	171
Louisiana	8,940	97	8,852	95	8,832	96	8,750	90
Maine	1,050	11	1,088	12	1,085	12	1,075	11
Maryland	31,927	234	27,965	219	27,902	221	27,643	208
Massachusetts	2,236	27	2,175	26	2,170	26	2,150	24
Michigan	7,671	95	7,629	95	7,612	96	7,541	90
Minnesota	28,833	321	28,584	313	28,519	315	28,255	298
Mississippi	27,526	332	27,609	335	27,546	338	27,290	319
Missouri	29,496	350	29,571	354	29,505	357	29,231	336
Montana	2,178	17	2,269	17	2,264	17	2,243	16
Nebraska	25,611	332	27,040	341	26,979	344	26,729	325
Nevada	468	6	478	6	477	6	473	6
New Hampshire	452	5	490	6	489	6	485	6
New Jersey	7,197	91	7,175	89	7,159	90	7,093	84
New Mexico	1,812	20	1,606	18	1,602	18	1,587	17
New York	18,879	201	18,831	199	18,789	201	18,615	189
North Carolina	36,409	423	37,513	438	37,428	441	37,081	416
North Dakota	1,840	16	1,915	16	1,911	16	1,893	15
Ohio	13,677	115	13,490	115	13,459	116	13,335	109
Oklahoma	9,938	105	9,629	103	9,607	104	9,518	97
Oregon	3,395	40	3,488	41	3,480	41	3,448	38
Pennsylvania	31,428	362	33,737	381	33,661	384	33,349	363
Rhode Island	574	7	746	9	745	9	738	9
South Carolina	11,510	129	11,678	134	11,651	135	11,543	127
South Dakota	4,422	46	4,568	47	4,558	47	4,516	44
Tennessee	13,773	185	13,855	188	13,824	189	13,695	179
Texas	52,915	600	53,400	611	53,279	617	52,785	582
Utah	4,892	43	5,017	45	5,006	45	4,959	42
Vermont	1,473	9	1,638	10	1,634	10	1,619	10
Virginia	13,850	172	14,022	175	13,991	176	13,861	166
Washington	8,277	104	8,619	108	8,599	109	8,519	102
West Virginia	3,110	30	3,364	32	3,356	32	3,325	31
Wisconsin	19,680	184	19,986	188	19,940	189	19,755	179
Wyoming	536	-	437	-	436	-	432	-
American Samoa	-	-	-	-	-	-	-	-
District of Columbia	255,007	796	233,620	742	233,092	748	230,930	748
Guam	145	1	204	2	204	2	202	2
Midway Islands	-	-	-	-	-	-	-	-
N. Mariana Islands	-	-	53	-	53	-	52	-
Puerto Rico	3,078	37	3,472	42	3,464	42	3,432	39
Virgin Islands	123	1	118	1	118	1	117	1
Other Countries	-	-	-	-	-	-	-	-
Undistributed	-	-	-	-	-	-	-	-
Obligations	1,019,623	9,401	1,007,096	9,465	1,004,821	9,540	995,503	9,040
Lapsing Balances	519	-	737	-	-	-	-	-
Bal. Available, EOY	1,853	-	394	-	-	-	-	-
Total, Available	1,021,995	9,401	1,008,227	9,465	1,004,821	9,540	995,503	9,040

FOOD SAFETY INSPECTION SERVICE

Classification by Objects
(Dollars in thousands)

		2010 Actual	2011 Actual	2012 Estimate	2013 Estimate
Personnel Compensation:					
Washington D.C.		$78,765	$80,908	$80,974	$81,379
Field		507,119	520,911	521,333	509,657
11	Total personnel compensation	585,884	601,819	602,307	591,036
12	Personal benefits	198,120	207,920	208,088	202,950
13.0	Benefits for former personnel	930	1,176	1,176	1,166
	Total, personnel comp. and benefits	784,934	810,915	811,571	795,152
Other Objects:					
21.0	Travel and transportation of persons	38,426	43,033	41,033	40,433
22.0	Transportation of things	4,786	1,996	2,005	3,847
23.1	Rental payments to GSA	1,184	1,158	1,158	1,148
23.2	Rental payments to others	539	214	214	214
23.3	Communications, utilities, and misc. charges	11,371	13,823	13,925	13,954
24.0	Printing and reproduction	984	826	826	821
25.1	Advisory and assistance services	3,175	2,510	2,510	2,510
25.2	Other services from non-Federal sources	67,850	43,321	43,392	47,904
25.3	Other purchases of goods and services from Federal sources	35,269	19,075	19,109	19,010
25.4	Operation and maintenance of facilities	597	318	318	318
25.7	Operation and maintenance of equipment	1,426	1,181	1,181	1,974
26.0	Supplies and materials	11,033	12,121	12,122	12,109
31.0	Equipment	7,134	4,256	4,289	5,441
32.0	Land and structures	45	25	25	25
41.0	Grants	49,218	52,014	50,825	50,325
42.0	Insurance claims and indemnities	1,108	316	316	316
43.0	Interest and dividends	552	2	2	2
44.0	Refunds	-8	-8	0	0
	Total, Other Objects	234,689	196,181	193,250	200,351
99.9	Total, new obligations	1,019,623	1,007,096	1,004,821	995,503
Position Data:					
Average Salary (dollars), ES Position		$169,241	$166,801	$165,921	$165,921
Average Salary (dollars), GS Position		$50,044	$50,029	$50,042	$52,608
Average Salary (dollars), AP positions		$83,833	$84,770	$85,227	$86,079
Average Grade, GS Position		8.0	7.8	7.8	8.2
Average Grade, AP Position		4.0	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 domestic and imported meat, poultry, and processed egg products are 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, the 2008 Farm Bill), FSIS is 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 9,573 Full Time Equivalents (FTEs) (9,838 employees). This includes 1,845 FTEs (1,805 employees) who support inspection, and a domestic inspection workforce of 7,446 permanent FTEs (7,556 employees) and 282 other-than-permanent FTEs (477 employees) that are located in approximately 6,290 federally regulated establishments.

FSIS provides in-plant inspection of 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.

In 2011, FSIS developed a new five-year Strategic Plan providing both the agency and stakeholders with a roadmap on how the agency intends to affect change over time. The Plan outlines three strategic themes: 1) preventing foodborne illness, 2) understanding and influencing the farm to table continuum, and 3) empowering people and strengthening FSIS infrastructure. The Plan includes eight discrete goals and related strategies under these three themes:

Goal 1: Ensure that Food Safety Inspection Aligns with Existing and Emerging Risks.
Goal 2: Maximize Domestic and International Compliance with Food Safety Policies.
Goal 3: Enhance Public Education and Outreach to Improve Food-Handling Practices.
Goal 4: Strengthen Collaboration Among Internal and External Stakeholders to Prevent Foodborne Illness.
Goal 5: Effectively Use Science to Understand Foodborne Illness and Emerging Trends.
Goal 6: Implement Effective Policies to Respond to Existing and Emerging Risks.
Goal 7: Empower Employees with the Training, Resources, and Tools to Enable Success in Protecting Public Health.
Goal 8: Based on the Defined Agency Business Needs, Develop, Maintain, and Use Innovative Methodologies, Processes, and Tools, including PHIS, to Protect Public Health Efficiently and Effectively and to Support Defined Public Health Needs and Goals.

In preparation for the 2013 FSIS budget request, the agency utilized the goals included in its strategic plan to evaluate its current and future activities, streamline areas for savings, and innovate new methods to achieve targeted outcomes. In the report following, each of the agency's higher-priority activities is referenced to the strategic goal(s) that it supports.

Selected Examples of Recent Progress:

- Overview of Accomplishments

Fiscal Year (FY) 2011 saw significant food recalls—96 recalls comprised of 39,498,245 pounds of meat and poultry product. 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, the President 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. The President 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.

FSIS implemented a new, lower *Salmonella* performance standard for Young Chickens and Young Turkeys on July 1, 2011. This new standard lowers the acceptable number of positives in a verification set of 51 samples from 12 to 5 for young chickens. For young turkeys, the new acceptable number of positives in a 56 sample set is 4—down from 13. While industry has been aware of the new standard since May 2010, only sets that were scheduled on or after July 1, 2011, are officially under the new standard. At the same time, FSIS implemented new *Campylobacter* standards for young chickens and young turkeys. As with the new *Salmonella* standards, sets that were scheduled on or after July 1, 2011, are officially under the new standard. FSIS established the final scheduling policies for the sets to be included in the new *Salmonella/Campylobacter* frame. FSIS also issued Notice 31-11, which outlined the performance standards for young chickens and young turkeys, along with changes in sampling procedures to accommodate for *Campylobacter* analysis, in preparation for the July 1, 2011, implementation date.

FSIS continues to play an integral role in the FSWG including the development of defining concepts and core principles of the FSWG. In 2011, collaborative efforts amongst FDA, FSIS, CDC, and EPA proved successful in managing pesticide enforcement activities. This success was achieved via monthly meetings and accountability of progress made, the inclusion of other agencies, and improvement to the National Residue Program with a new pesticide method implemented in May 2011. The success of frequent and effective collaboration across agencies has exceeded the FSWG expectations in this area.

Additionally, in 2011, FSIS and FDA, in collaboration with CDC, led the development of an interagency retail *Listeria monocytogenes* (*Lm*) risk assessment to evaluate the effectiveness of grocery store food safety controls and sanitary practice and identify those food handling and other retail preparation practices for ready-to-eat foods that contribute to listeriosis in the U.S. This risk assessment, identified by the FSWG as a top priority, was independently peer-reviewed in accordance with the Office of Management and Budget Information Quality Act Peer Review Bulletin. FSIS also contracted with Virginia Tech to garner specific data on the transmission of *Listeria monocytogenes* in a "mock deli" to provide data for this risk assessment. FSIS also contracted with Cornell University to obtain retail environmental contamination data in 30 grocery stores in several states over several months to provide real world data on environmental sources and transmission of *Listeria monocytogenes* in retail grocery stores to fill data gaps in the *Interagency Retail Listeria monocytogenes Risk Assessment.* Also, FSIS obtained access to an FDA supercomputer and another owned by the Colorado State University to run "what if" scenarios to evaluate the public health impact of changes in retail food handling and sanitation practices. This risk assessment, completed late in 2011, will be presented to the public in 2012. (Goal 5)

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 2011, FSIS announced to the public in a Federal Register notice its intent to declare at least six additional serogroups of Shiga-toxin producing *E.coli* (STEC) to be adulterants. These six serotypes are responsible for 70 to 80 percent of confirmed non-O157 STEC human illnesses. By beginning to test in 2012 for these non-O157 STECs (O26, O45, O103, O111, O121, and O145) in raw non-intact beef products and raw intact beef product components of the non-intact products; FSIS will improve its ability to preemptively protect public health through better tools for prevention. (Goals 1, 2, & 6)

Officials from FSIS continue to routinely participate in FSWG meetings at the White House and continue to implement actions to support the FSWG's core principles of prevention of foodborne illnesses more effective 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.

- Federal Food Safety & Inspection Program

Frontline Inspection: During 2011, FSIS inspection program personnel ensured public health requirements were met in establishments that slaughter and/or process 147 million head of livestock and 9.1 billion poultry carcasses. Inspection program personnel also conducted 8.9 million food safety and food defense procedures to verify that the systems at all federally inspected facilities maintained food safety and wholesomeness requirements. During 2011, inspection program personnel condemned more than 479 million pounds of poultry and more than 241,000 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 reinforcing knowledge about how to perform complex public health protection duties.

During 2011, FSIS provided entry-level training to 189 new Food Inspectors, 587 newly promoted Consumer Safety Inspectors, 98 new Public Health Veterinarians, 77 newly hired Enforcement Investigation and Analysis Officers, and 36 new Program Investigators. FSIS also included a course for Egg Inspectors, training 85 employees and a course for Thermal Processing, training 90 employees. The agency introduced a new Humane Handling course called "Situation-Based Humane Handling" which was part one of a two-part series focusing on humane handling situations prior to stunning. This training was offered in response to FSIS Directive 6900.2 Rev 2 which provided additional instructions to inspection program personnel for conducting random humane handling activities throughout their tour of duty. More than 2,134 inspection program personnel have completed Part I of the Situation-Based Humane Handling Training in 2011.

One hundred and eleven compliance investigators, misconduct investigators, auditors, program analysts and other frontline employees received training in Surveillance, Investigations, and Enforcement Methods (SIEM), Investigative Methodology for Conducting Misconduct, USDA's Office of Inspector General (OIG) Hotline and Other Investigations, and investigator safety (conducted at the Federal Law Enforcement Training Center). FSIS also leveraged web-based instruction to create over $230,000 in cost-savings compared to traditional training delivery methods for compliance, surveillance, investigation and enforcement to train investigators. (Goals 2 & 7)

Additionally, with the launching of the Public Health Information System (PHIS) in 2011, the agency developed and delivered PHIS training through 10 sessions in 3 geographic locations, providing a total of 100 classes. The PHIS training program taught more than 4,000 field employees about PHIS' consolidation, replacement and expansion of legacy FSIS systems including Performance Based Inspection System (PBIS), Automated Import Information System (AIIS), System for Tracking *E. coli O157:H7* Positive Suppliers (STEPS), Electronic Animal Disposition Report System (eADRS), and Pathogen Reduction Enforcement Program (PREP). Additional sessions conducted provided overviews for Industry personnel and for Headquarters personnel. (Goal 7)

FSIS continues to maximize 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), using direct-hire authority from Office of Personnel Management for PHV and Food Inspector positions in hard-to-fill locations (to expedite the hiring process), leveraging the Student Loan Repayment Program to recently-recruited PHVs, and quadrupling 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 560 employees for mission-critical positions, extend approximately 411 recruitment incentives, fund 343 employee moves, grant 85 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 only by humane methods. FSIS is continually considering new ways to better ensure the humane treatment and slaughter of livestock presented for processing at FSIS-inspected facilities. FSIS recently announced a final compliance guide for voluntary in-plant video monitoring. These guidelines will assist meat and poultry establishments that want to improve operations by using in-plant video monitoring.

In August 2011, FSIS updated the agency's Directive 6900.2, which informs inspection program personnel of the requirements, verification activities, and enforcement actions for ensuring that the handling and slaughter of livestock is humane. The update instructs personnel to notify establishments that they may choose to develop and implement a robust systematic approach for the humane handling of animals and how having an effective robust systematic approach implemented may affect the level of enforcement taken in the event of an inhumane handling noncompliance.

In December 2010, FSIS issued new instructions to inspection personnel (Notice 74-10) to clarify that all non-ambulatory mature cattle must be condemned and promptly euthanized to ensure that they are humanely handled, regardless of the reason for the animals' non-ambulatory status. The clarification is intended to ensure that the policy is consistently applied at all FSIS-inspected establishments.

FSIS asked the USDA Office of Inspector General (OIG) to audit industry appeals of noncompliance records and other humane handling enforcement actions by FSIS inspection program personnel. This will help determine whether FSIS has adequately handled humane handling violations identified by inspection personnel and challenged by an establishment. Audits will give the agency a better picture of how well the appeals process works, and if problems are found, FSIS will take action to address them. OIG initiated this audit in March 2011 and has completed the field audit portion. FSIS expects the report to be issued during calendar year 2012.

FSIS is also delivering enhanced humane handling training to give inspection personnel more practical, situation-based training. The situation-based training modules present inspection program personnel with realistic scenarios that they may encounter when verifying humane handling activities. This situation-based training will help the agency enforce HMSA regulations more effectively and consistently. Nearly all of the FSIS personnel assigned to perform humane handling verification duties at livestock slaughter establishments have completed the first training module. These same employees are scheduled to complete the second training module by February 2012.

In 2011, the agency devoted 152.88 FTEs (76.29 PHVs and 76.59 non-veterinarian inspection program personnel) to the verification and enforcement of humane handling requirements in federally inspected establishments. In total, 128,044 humane handling verification procedures were performed during 2011. (Goals 1 & 2)

Catfish Inspection: The Food, Conservation, and Energy Act of 2008 (Public Law 110-246, section 11016 – 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.

On February 24, 2011, the proposed catfish inspection rules were published in the Federal Register. Two public meetings were held on May 24, 2011 and May 26, 2011 in Washington, D.C. and Stoneville, MS, respectively. The purpose of the public meetings was to provide the public with an opportunity to comment on the proposed regulation to implement a program for mandatory inspection of catfish and catfish products. The comment period closed on June 24, 2011. Over 300 comments and 4,000 letters were received by FSIS that are still being reviewed. (Goals 1-6)

In 2011, FSIS also began consolidating and analyzing the catfish research studies being executed by educational institutions through approved Interagency Agreements and contracts as a means to establish baseline information for catfish inspection implementation and catfish species identification. The agency completed the analysis of heavy metals and veterinary drugs in 737 catfish samples from 2008-2009 and in 741 catfish samples from 2009-2010 (in retail markets in the United States). This reported information was published on the agency website. (Goals 1, 2, 5, 6, & 8)

Misconduct Investigations: In 2011, FSIS completed 184 misconduct investigations received from OIG hotline complaints, special investigation requests and public interest groups such as the People for the Ethical Treatment of Animals (PETA) and Government Accountability Project. These investigations limited FSIS exposure to various liabilities and protected public health. In 2011, FSIS issued Directive 8021.1, *Investigative Methodology for Conducting Misconduct, OIG Hotline and Other Investigations*. The directive delivers improved value and efficiency to the Agency's internal investigations by providing improved accountability and transparency of investigative activities, leveraging data to improve program effectiveness, and reduce costs with improved performance indicators and monitoring. These procedures are expected to reduce administrative and travel costs between five and ten percent per year. (Goals 1 & 2)

Audit Recommendations: FSIS achieved management decisions on all of the OIG audit recommendations issued in 2011. All management decisions were achieved within required timeframes. FSIS had no unresolved OIG audit recommendations from previous years. (Goals 1 & 2)

Prosecutions and Other Legal Actions/Humane Handling: In 2011, criminal prosecutions resulted in two felony convictions (one for a firm and one for an individual) for violations of humane slaughter requirements and for the sale of adulterated food products. FSIS investigators documented the case and FSIS and the USDA's Office of the General Counsel (OGC) successfully presented the case to the U.S. Attorney. The violator was sentenced to two years probation, ordered to complete 100 hours of community service, and barred for the duration of his probation from employment at any ranch, farm or slaughter facility. The conviction calmed public outrage and has set a precedent for future cases.

Civil enforcement actions resulted in eight civil injunctions issued by Federal district courts to enjoin firms and responsible individuals from ongoing or repetitive violations of the FMIA, PPIA or EPIA. These actions resulted in $57,125 in fines, restitutions and penalties.

Criminal enforcement actions resulted in one pre-trial diversion of a firm for distributing specified risk materials into commerce. The pre-trial diversion resulted in $36,260 in fines, restitution and penalties.

Additionally, 1,125 notices of warning were issued to individuals and firms for violations of laws enforced by FSIS (43 by headquarters and 1,082 by field personnel). These notices sent a strong message that food safety violations are not tolerated.

In 2011, FSIS filed eight administrative complaints for public health and safety, custom exemption, or fitness violations of FSIS laws, resulting in five administrative orders. Key administrative outcomes include withdrawal of inspection from a California plant for repeated food safety violations, denial of inspection to a Virginia company for multiple felony convictions, and termination of a custom exemption for a Michigan custom slaughterer because the firm violated a consent order and sanitation requirements. (Goal 2)

Traceback Investigations: FSIS investigated 13 foodborne illness cases linked to 468 confirmed illnesses through traceback activities. In one investigation, FSIS and USDA's Office of the General Counsel (OGC) worked jointly with agents of USDA's Office of Inspector General (OIG) to draft a subpoena to obtain records from an independent laboratory. (Goals 2 & 4)

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), with a focus on situations that pose the greatest public health risk. EMA has endangered the lives of humans and pets in the U.S. FSIS led a collaborative effort with the U.S. Department of Health and Human Services' Food and Drug Administration (FDA) and the Department of Homeland Security (DHS) to fund and oversee research by the National Center for Food Protection and Defense (NCFPD), a DHS Center of Excellence, to develop new tools and models to help the Agencies optimally utilize their resources to prevent and mitigate the effects of EMA events. The first phase of the NCFPD work completed in 2011 included collection of information on prior and potential EMA events, identifying potential indicators of EMA events, and determining quality assurance methods that could be most readily exploited by EMA, which will help to identify products that are most susceptible to EMA. These results will inform ongoing research toward development of models that could be used to identify shifts in supply chains that warrant additional investigation due to the potential for EMA. (Goals 2 & 8)

Recalls: In 2011, there were 96 industry recalls of FSIS-regulated products (34 beef, 31 poultry, 17 pork, and 14 combination products), totaling 39,498,245 pounds. Sixty (60) of the recalls were considered Class I (reasonable probability that eating the food will cause health problems or death), twenty-five (25) were Class II (remote probability of adverse health consequences from eating the food) and eleven (11) were Class III (use of the product will not cause adverse health consequences). Twenty-four (24) of the recalls were directly related to microbiological contamination caused by the presence of *Listeria monocytogenes* or *E. coli* O157:H7. Eight (8) recalls were due to contamination of product by *Salmonella*. Thirty-five (35) recalls were due to undeclared allergens in the product. Forty-five of these 96 recalls were due to misbranding, mislabeling or undeclared ingredients or allergens (compared to 18 of these types of recalls during 2010). The increase in such recalls was likely the result of recent instructions to inspection program personnel regarding undeclared ingredients. On July 7, 2011, FSIS issued instructions to personnel (Notice 35-11) in an effort to protect vulnerable consumers from undeclared ingredients, especially ingredients of public health concern, specifically allergens. (Goals 1, 2, & 6)

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. FSIS monitors the movement and compliance of regulated products, domestic and foreign, at in-commerce businesses. FSIS conducted 12,900 surveillance activities in 2011. The collection of retail ground beef samples tested for *E. coli* O157:H7 totaled 1,210 (a 29.9% increase over 2010). These surveillance activities have a primary focus on food safety and food defense. Other consumer protections are also included. FSIS conducted 847 investigations, of which 91.26% were based on food safety violations. As a result of these investigations, FSIS increased the number of in-commerce product control actions by 32% (352 in 2011 vs. 266 in 2010). Consequently, 2,139,668 pounds of meat and poultry product were controlled by actions taken to prevent possible injury or illness to the consumer.

The system that drives surveillance, investigation, and any resulting enforcements is the web-based AssuranceNet/In-Commerce System (ICS). In 2011, FSIS implemented nearly 150 enhancements to ICS to improve how firms' information, surveillance, product control, and investigation information is captured, stored, and used. One of these enhancements fulfilled a recommendation of the National Academy of Sciences to arrange in-commerce businesses in a new risk-tier structure that focuses surveillance activities on business types that pose the greatest public health risks. This system improves FSIS' ability to protect public health and carry out its food safety mission more effectively. (Goals 1 & 2)

Food Labeling Compliance: During 2011, FSIS evaluated and processed 68,715 label submissions from industry for meat, poultry, and processed egg products. Of these submissions, 20,491 label sketches were

approved as-is, 16,873 were approved as modified label sketches, 3,858 temporary label approvals were granted, and 27,493 submissions were not approved and returned to be corrected. FSIS received and responded to more than 12,000 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 1,850 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 2011, FSIS completed 15 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, assessments of dioxin in beef and poultry, and assessments responding to several food safety emergencies encountered during slaughter and processing of food animals.

In addition to developing large scale simulation models to assess risk and guide 2011 rulemaking, FSIS developed its first "Risk Profile" to guide a proactive public health policy in declaring six non-O157 Shiga-toxin producing *Escherichia coli* (non-O157 STEC) adulterants in beef. This Risk Profile provided an assessment of the public health risk for emerging foodborne hazards based on a thorough review of the scientific literature, epidemiological and contamination data, and consumer cooking studies to determine if these pathogens would survive ordinary cooking. The agency determined that the six non-O157 STECs should also be declared adulterants and presented this reasoning in the form of an interpretive rule supported by the Risk Profile, which was published in a September 2011 Federal Register Notice for public comment. The agency will begin testing for these organisms in March 2012. (Goals 5 & 6)

In 2011, FSIS published a mathematical method that links prevalence data to attributed foodborne illness for specific commodities. This method, published in the scientific literature, has been accepted by the international community and was used by FSIS to develop food safety risk assessments to guide the establishment of the *Salmonella* and *Campylobacter* performance standards (developed in less than 5 weeks compared to 2-3 months), in an *E. coli*/*Salmonella* risk assessment to guide rulemaking for beef slaughter establishments (the risk assessment was developed in less than a month), and to streamline the risk assessment for guiding inspection activities during poultry slaughter. (Goals 5 & 8)

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

E. coli O157:H7 in Beef: In 2011, FSIS tested a total of 13,365 raw ground beef samples for *E. coli O157:H7*. Of these samples, 8 were from imported products, 12,214 from federally inspected establishments, and 1,143 were from retail stores. FSIS found 10 samples (0.075 percent) that confirmed positive for *E. coli O157:H7* from federally inspected establishments. Also, in 2011, FSIS tested 2,369 samples of raw ground beef components from establishments that supplied product to raw ground beef producers for *E. coli O157:H7*, with 15 samples (0.633 percent) testing positive.

Multiple Pathogens in Ready-to-Eat (RTE) Products: FSIS tests a wide variety of domestic and imported 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 2011 *Salmonella* was detected in 8 samples (0.06 percent) of 14,346 product samples tested. In 2011, FSIS did not find any *E. coli O157:H7* in the 384 samples of RTE beef products it tested before discontinuing testing in May of 2011.

FSIS also tests the same variety of domestic and imported RTE products for *Listeria monocytogenes*. In 2011, FSIS analyzed a total of 14,742 RTE samples. In one program that tests RTE products randomly, FSIS found

forty five positive samples (0.31 percent). In addition to product testing, FSIS tests food contact surfaces and areas within the establishment's facilities for *Listeria monocytogenes*. In 2011, FSIS tested 2,764 food contact surface and environmental samples and found 50 positive (1.81 percent). FSIS also performs additional RTE testing for *Listeria monocytogenes* when conducting a food safety assessment (FSA) as discussed below.

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 2011, 143 broiler establishments were in Category 1, 20 were in Category 2, and none were in Category 3. At the end of 2011, 28 turkey establishments were in Category 1, five were in Category 2, and none were in Category 3. As more establishments gain greater control over *Salmonella* and attain Category 1 status, fewer people will be exposed to *Salmonella* from raw FSIS-regulated products.

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:

- FSIS finalized policies that will allow it to better inform establishments of verification testing results through End-of-Set Letters (EOSLs) by including all serotypes from positive samples and a more complete explanation of agency expectations of what establishments will do with those results.
- FSIS established a framework to begin providing all inspected establishments with the complete history of their verification data with an agency analysis and description of expectations in the First Quarter (Q1) of 2012.

FSIS initiated collaboration with a cooperative industry broiler group and will provide it with agency *Salmonella* Enteritidis (SE) data on a monthly frequency. This same data will also be published on the agency website in its *Salmonella* quarterly and annual reports.

- FSIS issued an FSIS Notice that establishes a mechanism for Field Personnel to request expedited *Salmonella* verification sets when an establishment's process substantially changes or if an establishment temporarily alters its process during an on-going verification set. This will help the agency better gauge actual industry performance under its normal operational parameters in the cases where those parameters are altered.
- FSIS updated its establishment eligibility criteria and sampling algorithm programming to more accurately include eligible establishments for verification testing which also helps the agency more accurately calculate the all-illness measure. The new criteria were posted on the FSIS website.
- The agency continued verification testing according to the new *Salmonella* performance standards (implemented July 1, 2011) and expanded the *Salmonella* Initiative Program (SIP) to reduce and eliminate *Salmonella* by promoting industry-driven innovation to reduce pathogens in raw meat and poultry products (in accordance with Federal Register Notice FSIS-2008-0008 published July 8, 2011).
- The agency conducted an Incident Investigation Team review of a turkey processing establishment in Arkansas related to a foodborne illness outbreak in which OPPD took a leading role. This resulted in

advancing FSIS efforts to expand testing of ground poultry and alert industry of a need to revise ground poultry best practices to address serotypes of human health concern. (Goals 1 & 6)

Salmonella in Processed Egg Products: FSIS began testing processed 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 2011, FSIS tested 1,404 samples and found 4 samples (0.28 percent) positive for *Salmonella*, a slight increase as compared to 2010.

Microbiological Baseline Studies: In 2011, FSIS conducted baseline studies of market hogs, chicken parts, and raw egg. 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.

Food Safety Assessments (FSAs): Food Safety Assessments (FSAs) are in-depth reviews of an establishment's food safety system by specially-trained inspection personnel. FSAs determine the adequacy of the design of food safety systems in regulated establishments. FSIS conducts at least one FSA every four years in every meat, poultry, and egg product establishment it regulates. In addition to randomly scheduled FSAs, FSIS also conducts "for cause" FSAs, which are those triggered by certain events outlined in FSIS' public health decision criteria. In 2011, FSIS conducted FSAs to assess the design and validity of the hazard analysis, HACCP plan, Sanitation Standard Operating Procedures (Sanitation SOPs), pre-requisite programs, testing programs, e.g., its generic *E. coli* written procedures, and any other programs that constitute the establishment's HACCP system. Using scientific assessment protocols, specially-trained personnel conducted 1,491 focused FSAs. These multi-week assessments determine the adequacy of food safety systems in regulated establishments. Outcomes of these activities included 177 notices of intended enforcement from which 30 suspensions of operations occurred. When FSAs are conducted at establishments producing RTE product, samples are also taken for testing by FSIS labs. In 2011, FSIS tested 9,514 product, food contact surface, and environmental samples and found 85 positive (0.89 percent). (Goals 1 & 2)

Food Defense Vulnerability Assessments: In 2011, in compliance with Homeland Security Presidential Directive 9 requirements, FSIS conducted three 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. FSIS has conducted 32 vulnerability assessments to date. (Goal 2)

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). In 2011, FSIS revised 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 508,343 food defense verification procedures in FSIS-regulated slaughter and processing facilities and State-inspected facilities.

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 has completed a series of

table top exercises for each of the (5) FERN regions demonstrating the network's emergency preparedness in support of future FSIS laboratory emergency response needs and hosted a series of Food Emergency Workshops. 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 2 regional exercises in 2011.

In a real life example of the network, a cooperative agreement lab (Washington State) provided analytical support to test FSIS regulated product for potential radioactive contamination following the nuclear emergency in Japan. FERN Chemistry provides analytical support for Counterterrorism (CT), 117 randomly selected samples, School Lunch Program Monitoring Project, and analysis of 21 products for Strychnine, Cyanide, Azide, T2 and Ricin every 3 months. FERN has facilitated the review of 7 new testing methods for use by the network. Four of these have been approved for posting on eLEXNET and three methods are approved pending revisions. FERN-supported training centers held 16 classes and trained 150 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. (Goal 2)

White House Task Force on Emerging Chemical Threats: The potential threat posed by terrorist use of emerging chemical threats could have significant consequences to public health, critical infrastructure, the environment, and our economic well-being. It is estimated, via different scenarios, that a small amount of an emerging chemical threat agent in the food supply could produce significant mass casualties. Therefore, the possibility that terrorists could attempt to acquire or produce emerging chemical threat agents and use them in attacks against American citizens requires a comprehensive domestic chemical defense program (as outlined in Homeland Security Presidential Directive 22). In 2011, FSIS advised USDA leaders at a seminar about emerging chemical threats in food. FSIS and the Department's Office of Homeland Security and Emergency Coordination (OHSEC) subsequently led an internal exercise for senior USDA leadership to identify potential gaps in USDA's food defense response plans and procedures. Awareness of the threat from these emerging chemical threats has initiated the first interagency sub-cabinet, Senior Level Exercise that faces an intentional food contamination scenario, enabling the Federal government to better prepare to respond and recover from such a threat. Research on the detection and behavior of emerging chemical threat agents in food is moving at a faster pace than expected due to the Department of Defense's (DOD) growing awareness of the potential impact emerging chemical threat agents in the food supply and their willingness to commit resources. Prior to 2011, no methods existed for detection of these emerging non traditional chemical threats in food. In 2011, FSIS worked with DOD's Edgewood Chemical and Biological Center to develop and validate extraction and analytical test methods for the agents in food products. FSIS also collaborated with a technical support working group to initiate preliminary research to develop decontamination methods for food and food processing facilities. FSIS and other USDA personnel were recognized for their achievements on emerging chemical threats with a Secretary's Honor Award. FSIS is representing USDA on the White House's newly formed Subcommittee on Chemical Defense research development. (Goals 1 & 4)

Easy-to-Understand Labeling Proposed Rule: Common or Usual Names for Raw Meat and Poultry Products Containing Added Solutions: The proposed rule for this docket was published in the Federal Register on July 27, 2011. The proposed rule addresses the naming conventions for raw meat and poultry products that include injections, marinades, or have otherwise incorporated added solutions (sometimes referred to as "enhanced" products). Under the proposed rule, manufacturers and retailers would identify such products based on a description of raw meat or poultry component, the percentage of added solution, and the individual ingredients or multi-ingredient components listed in descending order of predominance by weight. The proposed rule is soliciting comments on consumers purchasing habits, the use of multi-ingredient components in the product name, whether the rule should cover partially heat-treated products, for example, raw breaded meat or poultry products with solutions, removing the regulatory requirements in 9 CFR 381.169, information about the number of foreign establishments that may be affected, and the suitability of differing methods for economic analysis. (Goal 3)

Recruit and Retain High Performing Employees: FSIS completed its second successful year under the Public Health Human Resources System (PHHRS) pay band demonstration project. The agency successfully processed 4,683 pay actions with less than a 1 percent error rate, and all errors were corrected within 24 hours. The development and execution of the PHHRS Awareness Campaign, which consisted of a series of emails, posters, flyers, "PHHRS Connect" talk show, etc., increased the understanding and support of PHHRS by 1.33 on a 5 point scale for an overall rating of 3.89.

There was a 64 percent response rate on the interim survey administered in March 2011, which exceeded the expected 60 percent target. The survey showed that 66.8 percent of employees understand the system and there is an increase of support amongst veterinarians, as 75 percent felt their pay was the same or better under PHHRS. This support will help improve recruitment and retention of the veterinary occupation. Overall, the survey showed that PHHRS employees are generally satisfied with the PHHRS performance process.

Only 4.8 percent of employees filed requests for reconsideration to contest their 2010 ratings, which is less than half of OPM's average of 10 percent for the first year of a demonstration project. This is also a decrease of 0.2 percent from the previous year. (Goal 7*)*

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 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 2011, CCMS recorded 748 consumer complaints. Approximately 286 of them resulted in further investigation.

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 September 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 the Strategic Data Analysis Plan on its website in September 2010 and is currently implementing the methodology in agency efforts. In 2011, key data needs identified in this report were built into FSIS' Public Health Information System (PHIS). FSIS has been implementing this system across the nation and has begun evaluating the data recorded by the system. As implementation completes in 2012, several new analyses are planned to assess the effectiveness of the agency's policies and activities. Additionally, in response to recommendations made in an earlier NAS study, FSIS arranged in-commerce businesses in a new risk-tier structure that focuses surveillance activities on business types that pose the greatest public health risk. (Goals 1, 2 & 8)

FSIS Form 10240-1 provides information on establishments that produce ready-to-eat (RTE) meat and poultry products with post-lethality exposure to the environment. The forms are to be submitted by the establishment to FSIS on an annual basis. The information provided on these forms is used for sample scheduling for the risk-based RTE001 and *RLm* sampling programs. Because of their role in efficiently directing sampling activities, it is important that this information is current and accurate. In advance of PHIS implementation, an analysis of FSIS Form 10240-1 information by FSIS found that about 19 percent of establishments had not submitted updated forms in the past 12 months. Follow-up actions over the course of 2011 led to an overall improvement in the timeliness and completeness of this data. The net result was a reduction in the percentage of outdated forms to 11 percent. (Goals 1 & 8)

In 2011, FSIS updated the bench trim sampling program to improve program efficiency. The effect of this improvement was a 15 percent decrease in sample discards by the field in 2011. Improving sampling program efficiency allows FSIS to accomplish more product verification without increasing Agency resources. (Goals 1 & 8)

FSIS also requested a new report from NAS in 2011. FSIS produces a large amount of data on numerous topics including: lab sampling, inspection tasks, noncompliance, and food safety assessments. This data can

simultaneously be used by various stakeholders to find ways to better protect public health, provide increased transparency, and contain establishment specific references that may pose risks to FSIS-regulated establishments. Because of the potential positive and negative effects of making establishment specific data publicly available, FSIS is seeking guidance from a NAS subcommittee regarding the benefits and drawbacks to posting establishment level data, with the final NAS report now expected in early 2012. (Goal 4)

FSIS' internal data requests support policy decisions, regulatory actions, food safety assessments, scientific studies, 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 2011, FSIS responded to over 1,000 internal and external data requests resulting in a 25 percent increase over the prior year. Additionally, FSIS statisticians analyzed data and findings from approximately 40 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 2010, FSIS utilized its data capabilities to shape international, national, external, and internal performance objectives. Internally, FSIS leveraged its data capabilities to start developing new measures of performance using FSIS' Public Health Information System (PHIS). This new data collection and reporting system has improved the way FSIS manages its inspection activities and this requires updates to how FSIS monitors those activities. FSIS has been developing new tracking reports to support PHIS and ensure that FSIS has the information it needs to make decisions in a timely manner. FSIS expects this analysis to continue into 2012 and projects this effort will increase FSIS' overall operational performance and reduce the impact of food safety hazards on public health. (Goals1 & 2)

The agency collects and stores large amounts of unstructured-text data (for example, HACCP Plans, FSAs, Noncompliance Records, and Memorandums of Interview). This data is simultaneously both our most valuable and our least utilized tool. This is because unstructured-text data is difficult to analyze in an automated or large capacity. Text mining is a process where the key pieces of information in an unstructured-text field are extracted and placed into a structured-text field. In 2011, two text-mining analytics projects were conducted and text-mining tools were developed and used to improve the analysis of egg processing noncompliance and food safety assessment (FSA) data. Not only did this provide the agency with better data analysis, but it also saved over 40 days of labor for egg non-compliances and 1,800 days for the FSA analysis. (Goals 6 & 8)

In the course of analyzing *Salmonella* data from the ALLRTE and RTE001 sampling programs (2005-2010), it was determined that RTE pork barbecue accounted for 23 percent of all *Salmonella*-positive samples and that all the positive samples came from establishments in a specific geographic region that use a vinegar-and-pepper-based sauce that is not heated before applying to the product. The significance of this was that even though the pork barbecue was thoroughly cooked, the use of this style of sauce post-lethality may have contributed to exposure of the product to *Salmonella* contamination by several possible mechanisms. The analysis culminated in the issuance of FSIS Notice 48-11, "Assessment of the Hazards Associated with Pork Barbecue with Vinegar and Pepper-Based Sauce", among other steps taken by the Agency to control this problem. (Goals 1 & 6)

Finally, FSIS utilized data to update and improve its regulatory policies. For example, in 2011 an attribution workgroup, the Interagency Food Safety Analytics Collaboration, or IFSAC, met regularly to coordinate activities and analyses across FSIS, the Centers for Disease Control and Prevention (CDC) and FDA. Over a dozen analysis projects were reviewed by IFSAC and four were approved as interagency analysis projects. These projects bring together expertise from all three agencies to advance work in the area of foodborne illness attribution. 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. (Goal 4)

FoodNet: 2011 marked the 17th year 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 2011, represented 15 percent of the U.S. population. In 2011, the CDC and its collaborators in FoodNet reported significant reductions in illnesses caused by bacteria commonly transmitted through food compared to a baseline period of 1996-1998. Noted were a 38 percent decline in illnesses stemming from *Listeria monocytogenes*; a 27 percent decline from *Campylobacter*; a 44 percent decline from *E. coli* O157:H7; a 52 percent decline from *Yersinia*; and no significant change from *Salmonella.* 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.

Food Defense Plans: The USDA Strategic Plan for 2011 – 2016 established as a performance objective that 90 percent of all establishments have a functional food defense plan by 2016. FSIS also set annual incremental performance goals leading toward the ultimate objective of a 90 percent adoption rate. FSIS recently completed the Sixth Annual Food Defense Plan Survey which found that as a result of outreach activities, many directed to the smallest establishments, 75 percent of all establishments have a functional food defense plan helping to mitigate possible intentional contamination of FSIS regulated products, exceeding the 2011 goal of 74 percent. The survey was more challenging to conduct in 2011 given the availability of FSIS inspection personnel and technical challenges in launching a survey while implementing PHIS. A pilot program tested the effectiveness of direct calls to management of establishments in Virginia without a plan, with more than half committing to developing plans. This pilot will be expanded in 2012, to maintain this positive movement in the voluntary adoption of food defense plans. (Goal 2)

Management Controls Audits: In 2011, FSIS conducted management control audits on 35 percent of its programs to strengthen accountability and effectiveness of programs and operations. Examples of audits/reviews and the key outcomes they achieved include:

- Multiple reviews of exports to the various trade partners (pork products to the Russian Federation, beef products to Japan, and beef products to United Arab Emirates), which developed recommendations that rectify shortcomings in Agency and industry practice and maintain the important trade relationships for these products.
- A review of inhumane treatment of poultry, which responded to a PETA complaint and ensured FSIS responsiveness to stakeholder concerns.
- A review of the FSIS IT Security and Privacy Program, which refuted allegations that FSIS had noncompliant systems of records containing personally identifiable information (PII) and determined that FSIS was in compliance in the past and that the IT systems met current Privacy Act requirements.
- Multiple audits of the Office of Public Health Science management controls and performance measures for three administrative functions (purchase card/procurement processes, travel and reimbursement, and time and attendance functions) and one program activity (Consumer Complaints Monitoring System), which facilitated cost avoidance of $15,000 annually for future years through improved monitoring and the detection/prevention of unallowable costs/charges.

In 2011, FSIS issued Directive 1090.1, Revision 3, *Management Control Program*. The directive establishes and updates procedures for the accountability and effectiveness of operations and programs using a comprehensive Management Control System (MCS). The MCS ensures that FSIS managers implement and maintain sound management controls and demonstrate consistency in exercising the statutory authorities and regulatory requirements of FSIS, and safeguarding Agency assets. (Goals 1 & 2)

Improved Compensation Transparency and Fair Labor Standards Act Compliance: In 2011, the agency developed and implemented a more transparent approach on compensation for preparatory and concluding activities (donning, doffing, and walk-time) during the work day, to ensure fair compensation to the agency inspection workforce. This approach significantly contributed to the development of the final rulemaking amending 9 CFR 307 and 381, Change in Schedule of Operations, and informed the decision makers of how FSIS was addressing donning and doffing policy for the agency workforce and meat and poultry industries. The final rule was published in June and implemented in July of 2011.

The agency facilitated sessions with the Office of Personnel Management (OPM) and the Department of Labor (DOL) to discuss the *Alvarez* Supreme Court decision, resolve various regulatory issues, and reach consensus on a compensation approach for preparatory and concluding activities. The result effectively reconciled

competing interpretations of the Fair Labor Standards Act by DOL, OPM, and USDA, to create a fair and manageable compensation administration of donning and doffing. This successful effort included the payment of the 2011 FSIS/NJC donning and doffing settlement agreement totaling $12.9 million, covering 6,411 bargaining unit employees. (Goal 7)

Small & Very Small Plant Outreach Program: Small and very small plants represent more than 90 percent of the establishments under FSIS' jurisdiction. In 2011, FSIS sent out more than 100,000 publications, DVDs or CDs in response to direct requests from customers for educational resources. In 2011, the number of small and very small plant web page hits/visits totaled 89,661. FSIS published 25 issues of "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, to ways to validate one's HACCP system for controlling *E.coli* O157:H7. FSIS also conducted exhibits at 40 industry events to share outreach materials with small and very small operators. Through these efforts, FSIS reached approximately 30,000 industry operators. (Goal 4)

Public Meetings: FSIS hosted seven public meetings during 2011, including: two separate meetings of the National Advisory Committee on Microbiological Criteria for Foods to discuss control strategies for reducing foodborne Norovirus infections (Jun 7-9 and Sep 27-30, 2011; Washington, DC); a meeting of the National Advisory Committee on Meat and Poultry Inspection to review and discuss agency pre-harvest and validation performance measures (Sep 22-23, 2011; Washington, DC); two public meetings on the Proposed Rule for Mandatory Inspection of Catfish and Catfish Products (May 24, 2011, Washington, DC; May 26, 2011, Stoneville, MS); a jointly-hosted meeting to obtain stakeholder input on appropriate metrics to be used to assess performance in food safety, Measuring Progress on Food Safety; Current Status and Future Directions (Oct 20, 2010, Portland, OR); and a Mobile Slaughter Unit Information Session (Oct 7, 2010; Ft. Collins, CO).

- State Food Safety & Inspection Program

Inspection: FSIS continued to support approximately 1,700 establishments inspected by the 27 State Meat and Poultry Inspection (MPI) programs by reimbursing up to 50 percent of allowable State costs. In 2011, FSIS completed annual reviews of each of the 27 State MPI programs to determine whether they enforce requirements "at least equal to" those imposed under the Federal Acts. The comprehensive State review process consists of two parts, an annual self-assessment and a triennial on-site review. FSIS determined that all 27 State MPI programs have maintained an "at least equal to" status to Federal requirements. (Goals 1 & 2)

In 2011, FSIS completed comprehensive reviews of seven State MPI programs (Alabama, Arizona, Delaware, Georgia, Illinois, Montana and Utah), and self-assessment reviews in the other 20 State MPI programs. FSIS performed a targeted on-site review in one state, Kansas, to assess effective resolution and implementation of previous on-site review findings. (Goals 1 & 2)

In 2011, FSIS formed a workgroup with State MPI program directors to coordinate ongoing development of the States' Public Health Information System (PHIS) that will mirror the Federal PHIS. Ongoing 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. In 14 of the 27 States with MPI programs, State inspection personnel conduct Federal inspections on behalf of FSIS under Talmadge Aiken or Cross Utilization agreements. All of the State inspectors required PHIS training alongside their FSIS counterparts to enable PHIS to be implemented during fiscal year 2011. A total of 422 State inspectors were trained which allowed FSIS inspection circuits that included State employees to be activated with the new PHIS system at the same time as other FSIS circuits. (Goals 4 & 8)

In 2011, as a result of the fact that many States are facing high-risk budget challenges, FSIS began continuously monitoring the 27 State MPI programs' financial expenditures, general management, operations, and management controls systems to provide assurance that programs' funds are used effectively to meet "at least equal to" Federal requirements. (Goals 1 & 2)

FSIS updated FSIS Directive 5720.3, Comprehensive Review Methodology of State Meat and Poultry Inspection Programs, to include guidelines for targeted reviews. The targeted reviews enable FSIS to promptly

review a State MPI program when evidence or conditions indicate the program is operating in a manner that may result in a risk to public health. (Goals 1 & 2)

Interstate Shipment of State-Inspected Products: FSIS engaged several workgroups to establish standards for States to participate in the Cooperative Interstate Shipment (CIS) program, as enacted in the 2008 Farm Bill. States that elect to participate in this program, in addition to being equal to the federal program, are to enforce regulatory requirements that are "the same as" Federal standards in establishments that are selected to participate in the program and produce products for interstate commerce. One workgroup is focused on developing review methods for auditing the State MPI programs that elect to participate in the Agency's new CIS program.

FSIS established cooperative agreements with four states to facilitate and support implementation of a CIS program. The four states (WI, OH, ND and VT) are funded to conduct an assessment to leapfrog their program to meet International Organization for Standardization (ISO) and American Association for Laboratory Accreditation (AL2A) and the "same as" Federal inspection requirements. (Goals 1 & 2)

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 40 foodborne illness clusters involving 1,127 ill people. Six 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	214	58	4	3
Salmonella	12	769	107	1	3
Listeria monocytogenes	4	142	132	33	0
Other	1	2	0	0	0
TOTAL	40	1127	297	38	6

In-Commerce Activities: In 2011, FSIS completed the requirements to provide access to the In-Commerce System (ICS) to State program users. State users now have the ability to access five key software functions in ICS (firm information, surveillance, investigation, product control, and enforcement). FSIS has collaborated with the Texas MPI program to incorporate their compliance investigators into ICS. This allows for increased communication and information sharing across programs. Texas is the first of approximately 14 State MPI programs to come onboard into ICS. By providing access to State users, workflow between State users and FSIS is streamlined and enhanced, surveillance activities and violations are documented and transferred to FSIS quickly and efficiently for review and/or response. This also provides greater opportunities for joint investigations with State partners to become more efficient and react quicker to foodborne illness outbreaks. This integration of the State MPI programs in the ICS also results in an enhanced execution of mission critical public health functions across FSIS and State programs. (Goals 1 & 4)

- 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 an equivalent level of food safety protection, though, under international law, food regulatory systems in exporting countries may employ sanitary measures that differ from those 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 2011, FSIS reviewed eleven 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 eleven alternate sanitary measures, nine measures were approved as being equivalent, and two measures were denied as being not equivalent. In total, throughout 2011, 34 countries were eligible to export FSIS regulated products to the United States. (Goal 2)

Audits of Foreign Inspection Systems: FSIS conducts verification audits of food safety inspection systems of those countries exporting 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 a foreign country's performance data collected through the Foreign Inspection System Equivalence Component Calculator. 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 Reporting Tool. During 2011, out of 34 countries that are eligible to export meat, poultry and egg products to the U.S., FSIS conducted seven on-site audits of five countries. In addition, FSIS conducted desk audits of 13 countries using the new Self Reporting Tool. (Goal 2)

Negotiations with the Custom Union: In 2011, certain regulations of the Custom Union (CU) come into force, while other regulations were reviewed and negotiated as part of the Russian Federation accession to the World Trade Organization. The Russia, Belarus, and Kazakhstan Customs Union decision will have great impact on U.S. agricultural exports to the region. FSIS is participating in negotiations with the CU countries along with the United States Trade Representative (USTR) and Foreign Agricultural Service (FAS). FSIS was an important part of the preparation and negotiation process related to CU regulations regarding equivalence, and standards for system and establishment inspection. The U.S. side supported the incorporation of international standards from CODEX and OIE into CU regulations related to audit guidelines, requirements for meat and poultry inspection operations, animal disease control, microbiological and chemical standards which in turn support FSIS' positions related to food safety. (Goals 2 & 4)

Import Inspection Activities: While FSIS ensures the equivalence of foreign countries' food safety systems, FSIS also re-inspects all meat, poultry, and processed egg products exported to the U.S. from eligible foreign countries at U.S. ports of entry. Re-inspection activities 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 inspects all shipments presented at ports of entry to ensure proper certification by the foreign country, and examine each shipment for general condition and labeling compliance. Additionally, AIIS randomly assigns more targeted re-inspection of approximately 10 percent of the meat and poultry presented, including laboratory sampling to identify microbiological pathogens, drug and chemical residues, and even species. During 2011, approximately 2.9 billion pounds of meat and poultry products were presented for re-inspection from the 28 eligible countries that are actively exporting product to the United States, and approximately 18.5 million pounds of egg products were presented from Canada. The table below provides the 2011 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)**
2011	2,900,188,454	142,592	265,552,158	38,472	2,894,925,722	4,000,406	4,142,998

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 began collaborating with the U.S. Customs and Border Protection's (CBP) Import Safety Commercial Targeting and Analysis Center (CTAC), leveraging the targeting experience of CBP International Trade Specialists assigned to CTAC to help ensure imported food safety. FSIS began working with CBP in 2009 during a project at their National Targeting Center-Cargo (NTC-C), targeting high-risk shipments of imported meat, poultry, and

processed egg products using CBP's Automated Targeting System (ATS). In 2011, FSIS identified shipments containing product that was ineligible for importation into the United States. FSIS and CBP worked to ensure that these products were prevented from entering U.S. commerce. In 2011, FSIS also leveraged its Import Surveillance Liaison Officers to identify approximately 170 alerts from 42 different countries and to detain, destroy, or ensure the compliance of approximately 700,000 pounds of meat and poultry products that were either smuggled illegally, entered ineligibly, or were not presented for FSIS re-inspection. These products were intercepted and not allowed to enter commerce, thus protecting the consumer from adulteration or product that was misbranded. (Goals 1, 2 & 4)

FSIS Visitor's Program: FSIS hosts international visitors and provides training and overviews of its food safety and inspection programs and regulations, and facilitates the contact and exchange of information between FSIS and technical experts and government officials from around the world. During 2011, FSIS hosted 62 delegations from 34 countries, for a total of 256 visiting officials. In addition to country visits, FSIS fielded two food safety and inspection training programs to Korea (six delegates/government officials trained) and Denmark (two delegates/government officials trained). (Goals 3 & 4)

International Trade Data System (ITDS): FSIS continues to work with CBP and other U.S. government agencies to develop ACE/ITDS as mandated by 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 2011, FSIS and CBP have made substantial progress on the three priorities identified in 2010. CBP is in the final stages of developing the Document Imaging System (DIS) in the Automated Commercial Environment (ACE). FSIS will participate in the initial pilot test in early 2012, during which industry will post images of documents used by FSIS for clearance of shipments at ports of entry. An initial phase of the Cargo Control and Release functions in ACE will enable interface with PHIS. FSIS has developed additional data element requirements for CBP's message set that industry will use to transmit data elements required for the application for FSIS import inspection when the entry is filed with CBP. As part of the ITDS Product Information Committee's efforts to conceptualize the use of industry data published in the Global Data Synchronization Network (GDSN), FSIS successfully piloted a project that validated the use of trade information supplied for meat, poultry and egg products. These steps are continuing to move FSIS towards the final goal of a single window interface for FSIS regulated commodities transiting U.S. borders.

Education and Extension Activities of International Government Officials: FSIS, along with FAS and the FDA's Center for Food Safety and Applied Nutrition (CFSAN), conducted follow up workshops on food defense for the Asia-Pacific Economic Cooperation (APEC) economies' in the Philippines and Vietnam. These activities are generated by the success of the APEC Food Defense Pilot Project which began in 2007. These activities enable the United States government to continue to make progress on trend-setting international efforts to build 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. Using the same model, food defense workshops were also conducted in three cities in Mexico. Participants in the workshops included representatives from government, academia and industry. The APEC Food Defense Pilot Program concluded in 2011 with a regional workshop held in Bangkok, Thailand. Fifteen member economies were represented including the US, Canada and New Zealand. The pilot economies (Peru, Thailand, Vietnam, Panama, China and Philippines) clearly demonstrated food defense competence aligning with a main goal of the program which is to establish regional centers of expertise. (Goals 2 & 4)

- 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. Approximately 642 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 5 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 2011. In addition, 3,258 new laptops and 2,045 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. During 2011, the agency added a number of enhancements to the FSIS Incident Management System (FIMS) to increase the system's comprehensive ability to assist FSIS in tracking significant incidents of all types. These enhancements include a new and more capable call down system (MIR3) for emergency response and coordination. The MIR 3 increased the FSIS agility of the calling function and allowed greater compatibility with the Department. (Goal 8)

- *Codex Alimentarius*

The Codex Alimentarius Commission is an inter-governmental body with more than 180 members, operating within the framework of the Joint Food Standards Program established by the Food and Agriculture Organization of the United Nations and the World Health Organization. The Commission establishes voluntary international food standards that protect the health of consumers and ensure fair practices in the food trade.

In 2011, the U.S. Codex Office conducted a comprehensive outreach program to build support for U.S. interests in Codex as well as improve Codex efficiency and effectiveness through capacity building in developing countries. The Codex Office conducted three Colloquia with Codex delegates from selected countries in Africa, Central and South America, and the Caribbean and a two-week mentoring program for 16 officials from eight African countries and the African Union to build institutional and management capacity as well as regional coordination. The Codex Office helped organize a workshop in Samoa for eight Pacific island countries to enhance their capacities for participating in Codex meetings and to support the development of national and regional strategies for Codex participation. This overall level of activity by the U.S. Codex Office was unprecedented, widely praised by stakeholders for its successful promotion of science-based concepts, and directly resulted in U.S. success in advancing Codex standards and guidance important to the United States.

The U.S. Codex Office manages three Codex Committees that are hosted by the United States. Two of the Committees met in 2011: Food Hygiene met in Kampala, Uganda, and was attended by 230 delegates from 75 countries and 11 international organizations; and Processed Fruits & Vegetables met in Denpasar, Indonesia, and was attended by 70 delegates from 26 countries and 3 international organizations. In addition, the United States chairs or co-chairs several work groups and is the North American representative to the Codex Executive Committee. At the annual meeting of the Codex Alimentarius Commission, the United States was successful in advancing adoption guidelines for risk analysis of food-borne antimicrobial resistance, guidelines for the control of *Campylobacter* and *Salmonella* in chicken, guidelines for nutrients that are always declared in voluntary and mandatory nutrition labeling, 193 food additive provisions, 381 pesticide MRLs, 2 veterinary drug MRLs, and a compendium of Codex texts relevant to the labeling of genetically-engineered foods.

The U.S. Codex Office conducted a two-day training program (May 19-20, 2011) in Greenbelt, MD for the U.S. Codex delegates. The emphasis of the training was on providing delegates with the knowledge and skills needed to more effectively present and advance U.S. positions.

- Cross-Cutting Accomplishments

Implementation of Public Health Information System (PHIS): FSIS began phased implementation of a dynamic, comprehensive data analytics system called the Public Health Information System (PHIS) in domestic meat and poultry establishments. The domestic phase of implementation will be completed in January 2012. 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 information 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. 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 web page, 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. FSIS also developed and delivered 100 classes of PHIS training for more than 4,000 field employees in 10 sessions held in three geographic locations. In addition, FSIS conducted an information session for industry representatives and another session for headquarters personnel. (Goal 7)

FSIS plans to roll out PHIS to State programs and importers in 2012 and international users in 2013. FSIS has formed a workgroup with State MPI program directors to coordinate ongoing development of the States' PHIS, which will mirror the Federal PHIS. Ongoing 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. A total of 422 State inspectors were trained alongside Federal inspectors. (Goals 1 & 2)

PHIS Export Certification: FSIS provided PHIS demonstrations and seminars in 2011 that introduced and prepared U.S. industry and importing countries for the changes in export certification that will occur under PHIS. In addition to a demonstration for the Canadian Food Inspection agency, two webinars were provided to U.S. industry as well as a presentation to foreign officials. (Goal 8)

In 2011, in order to facilitate data entry, the agency developed an establishment-specific report that combined data from PBIS with data collected by a contractor into a report designed to streamline PHIS data entry with minimal errors. This report is designed to be used by the District offices, and resulted in a 50 percent decrease in data entry time per establishment, or the equivalent of more than 1,500 man days. (Goal 8)

- Education and Outreach Accomplishments

Ad Council Campaign: On June 28, 2011, FSIS launched a joint national multimedia campaign with HHS to help families prevent food poisoning, the Food Safe Families - Check Your Steps campaign. Ask Karen's page views increased from 4,133 views per month (prior to Ad Council's launch in June, 2011) to 29,717 views less than two months after the campaign was launched; an increase of 619 percent. The Check Your Steps campaign videos on YouTube were viewed 12,560 times during the two months after the campaign launch. (Goal 3)

Ask Karen: A prominent feature on the FSIS website is FSIS' virtual representative, "Ask Karen," the only government-sponsored food safety virtual-representative in America. The "Ask Karen" database has received more than 354,601 hits (visitors), 112,000 searches 8,563 eE-mail questions and 444,700 answers viewed in 2011. The "Ask Karen" chat feature went live in 2009. This feature allows consumers to chat on-line with a Hotline food safety specialist. The feature is available Monday through Friday from 10 a.m. to 4 p.m. Eastern Time. Ask Karen chat received 2,457 chat requests in 2011. On May 5, 2011, FSIS launched a mobile version of Ask Karen. This new mobile version allows consumers to have access to food safety question 24/7 using the portal that is most convenient to them, expanding our outreach to the public via smart phones and not just the desktop computer. The average number of emails submitted prior to the launch of the Mobile version of Ask Karen was 220 per month. After the launch on May 5, 2011 the new average increased to 326 sessions, an increase of 48 percent within 3 months. (Goal 3)

Mobile Ask Karen: On May 5, 2011, FSIS launched the Mobile Ask Karen application (m.AskKaren.gov on your phone's mobile browser), a Web-based smartphone application that brings accessible food safety information to consumers in a new way-via their smartphones. Users can utilize this application anywhere: at the grocery store, barbecue grill, and kitchen stovetop. (Goal 3)

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. (Goal 3)

- *Food Safe Families:* The *Food Safe Families* campaign goal, to help reduce foodborne illnesses by improving safe food handling behavior of food preparers, was built upon and expanded the scope of the *Be Food Safe* campaign. The Advertising Council developed a public service advertising campaign using the four established food safety behaviors: clean, separate, cook, and chill as the campaign focus. The campaign, developed in English and Spanish, was targeted to reach parents of young children. The campaign launched on June 28, 2011 with a press release that reached more than 8.4 million people within the first week of release. The English and Spanish multimedia news release reached more than 26 million people through September 21, 2011. The campaign launch kicked off with an exclusive story in the *Associated Press*, which was syndicated to more than 350 media outlets. Broadcast coverage, including the Satellite TV and Radio media tour, resulted in more than 200 segments reaching more than 13 million people. CBS, Fox, and CNN developed news packages which were distributed to their affiliates nationwide. As a result of the campaign launch, traffic to FoodSafety.gov, the campaign fulfillment site, increased significantly. Visitor sessions rose from 85,000 in May, 2011 the month preceding the launch, to more than 92,500 within the campaign's first month and more than 146,000 in August. Average time on the site since the launch rose to an average of 4 minutes and 20 seconds. During the week of the campaign launch, traffic to FSIS virtual representative, Ask Karen increased significantly. The number of food safety answers viewed increased 207 percent, and Ask Karen sessions increased by 5,270 on June 25 to 19,195 on June 28, a 264 percent increase. Emails to Ask Karen increased 48 percent after the launch. This increase in Ask Karen traffic was not episodic and has been sustained in the six weeks since the campaign launch. (Goal 3)

North American Précis Syndicate (NAPS): FSIS worked with North American Précis Syndicate (NAPS) to distribute five (four English and one Spanish) consumer friendly articles in daily and weekly publications, including national print and internet distribution. These articles initially ran in 2010 and continued to run and receive coverage throughout 2011. The NAPS articles in print and online media coverage on food safety practices went to the nation's 10,000 local consumer newspapers— 8,500 weeklies and 1,500 dailies. The five (four English, one Spanish) NAPS articles generated a combined reach of 1,732 placements, in 103 states with a readership of more than 44.5 million consumers and more than 245 million unique visitors to the websites where the articles appeared. The total combined ad value of this outreach effort equals $161,824.06. In the original investment year, the government spent just under $25,000. The June NAPS release has generated 396 placements in 25 different states with a readership of 10 million consumers. The sites it was on were viewed by 140 million unique visitors per month. Additionally it was viewed more than 400 times on www.napsnet.com. The cost of buying this space would have been $38,920. (Goal 3)

Science-Based Food Safety Camps for Students: In 2011, more than 70 students, teachers/staff members and parents from the Kendall Demonstration Elementary School in Washington, D.C. and from the Maryland School for the Deaf Columbia, Maryland campus participated in the Food Safety Education Camp. 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. Thirty-six students and many (uncounted) teachers/staff members attended from the Kendall school and 29 people (19 students, 9 adults and 1 parent) attended from the Maryland school. Both schools instruct students who are hearing-impaired. (Goal 3)

Food Safety Discovery Zone: The USDA Food Safety Discovery Zone was launched on May 6, 2010, as a "new and improved" USDA Food Safety Mobile Program. The outreach program provides consumers with science-based, interactive and hands-on food safety learning experiences that help protect them and their families from foodborne illness. Because of budget restraints, the Food Safety Discovery Zone traveled through 3 states within a 150 mile radius of the DC area in 2011. The Food Safety Discovery Zone reached approximately 401,034 consumers with 3,683 expressing a willingness to make behavioral changes such as washing hands before and after handling food and using a food thermometer to cook to safe internal temperatures to prevent foodborne illness. Since its launch in 2010, the USDA Food Safety Discovery Zone has traveled to 17 states and Washington, DC, and has reached approximately 835,423 consumers with 15,131 pledges to change behavior. (Goal 3)

Outreach to Spanish-Speaking Audiences: FSIS' Pregúntele a Karen virtual representative (Spanish language Ask Karen) launched during a media roll-out on September 2010 (after a soft launch on June 21st). The media roll-out included a news release introducing PreguntéaKaren.gov, and promoting other FSIS' services for the Spanish-speaking community that was issued on Sept 1st. The new automatic response system that provides answers to consumers' most frequently asked food safety questions was also promoted through social media (FoodSafety.gov blog, podcast, tweets), a radio bridge (Media teleconference), and through Hispanic TV (Univision's Despierta America morning show). Similar to FSIS' Ask Karen, PreguntéaKaren.gov also provides a feature for live chat with a food safety expert from the MPHotline. During 2011, Pregúntele a Karen had 61,738 hits, 76 E-mail questions, 2,774 searches and 29,532 answers viewed. (Goal 3)

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. (Goal 3)

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 websites, 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. (Goal 3)

In 2011, FSIS added voiceover narration to its new ASL video-casts which would allow hearing consumers to enjoy them along with deaf and hard-of-hearing consumers. The agency has already received positive feedback from consumers and intends to make voice narration a permanent feature on the new ASL video-casts in 2012. FSIS produced a total of 8 ASL video-casts in 2011, which were viewed more than 32,811 times on the FSIS website and more than 28,400 times through *YouTube.* In 2010, the ASL video-casts were viewed 3,400 on *YouTube*. That is approximately an increase of 800 percent in the number between 2010 and 2011. In addition, more than 23,400 subscribers have signed up to receive alerts when the ASL video-cast web page has been updated.

Monthly Consumer & Industry Meetings: One of FSIS' goals is to facilitate consistent and regular communication with key FSIS stakeholders. In 2011, the FSIS Management Council and the Under Secretary for Food Safety conducted nine meetings with members of the consumer advocacy group, Safe Food Coalition, and six meetings with representatives from industry and trade associations. At these meetings, FSIS receives stakeholder feedback, providing opportunity to refine policy implementation and communication strategies aimed to enhance food safety initiatives. (Goal 3)

Stakeholder Inquiries: FSIS' Congressional and Public Affairs Office (CPAO) reviewed and contributed to approximately 135 draft letters to Congress. CPAO also responded to more than 180 telephonic and e-mail inquiries from Congress, 33 of which resulted in either a conference call or in-person briefing on the Hill, more than 500 inquiries from media outlets, and approximately 100 calls from consumers and consumer and industry representatives regarding food safety issues. (Goal 3)

Social & New Media: In 2011, FSIS continued to utilize various social and new media, including Twitter, Facebook, Blogs, Flickr, LinkedIn, and YouTube, to reach out to all different types of consumers about key food safety messages such as recall notifications and proper safe food handling practices. The USDA Food Safety Twitter account had more than 200,000 followers at the end of 2011, representing a 228 percent increase over 2010. FSIS hosted 4th of July and microwave safety Twitter chats, during which our followers could directly engage with the FSIS Meat and Poultry Hotline, promoting transparency and interaction between government and the public. Our annual "Turkey Tweets" campaign attracted more than 8,000 clicks to FSIS online content, and more than half of those were accumulated during the week leading up to Thanksgiving Day, indicating that consumers see our Twitter feed as a valuable resource when information is most needed. The USDA Facebook page, which includes FSIS content, had more than 25,000 fans, and upload views to the Food Safety YouTube channel grew to more than 100,000, including Spanish and American Sign Language versions.

FSIS produced 32 podcasts in English and Spanish that focused on food safety at home. These podcasts are available on FSIS' Web site which received more than 18,491 views and were listened to by more than 14,734 subscribers. There are a total of 80 general meat, poultry, and processed egg products food safety podcasts available to consumers and they can be subscribed to via RSS feeds. Also in 2011, FSIS contributed 24 food safety blogs to FS.gov. The FS.gov blog received 169,770 visits and 216,196 pageviews. The FS.gov website received 918,871 visits and 2,506,555 pageviews and directed 203,412 consumer visits to the FSIS Web site. (Goal 3)

New Food Safety Web Sites: FSIS worked with its partners to update www.FoodSafety.gov which is a one-stop shop for consumers for food safety information. The site is hosted by the Department of Health and Human Services, and contains content from FSIS, FDA, and CDC. FSIS participates in the FoodSafety.gov activities by attending weekly editorial board meetings and providing ideas and FSIS content for weekly features and blogs. FSIS has contributed a significant portion of the Web site's content, for example, submitting both newsworthy and seasonal FSIS food safety information, Food Safety at Home podcasts and SignFSIS video-casts, in English and Spanish. In addition, FSIS contributes food safety blogs and responds to readers' comments and questions on the blog page. (Goal 3)

Cook It Safe Campaign: FSIS, in cooperation with representatives from government, industry, food and appliance manufacturers, the Partnership for Food Safety Education (PFSE), and academia, is undertaking a coordinated communication effort to educate consumers on the importance of knowing their microwave wattage, of reading and following package cooking instructions on packages of frozen foods, both fully cooked (ready-to-eat) and not-ready-to-eat (NRTE), of knowing when to use a microwave or conventional oven, and of using a food thermometer to help prevent foodborne illness. FSIS developed two Cook It Safe public service announcements (PSA) for release in September, 2011 as part of National Food Safety Education Month. The Cook It Safe campaign and PSAs were launched as part of the International Food Information Council's (IFIC) September 1st webinar. There were more than 450 registered participants to the webinar, but as there are often multiple people viewing webcasts from one computer, it is anticipated that the actual number was higher. Within 2 hours of airing, there were 80 viewers to the PSAs located on USDA's YouTube site, and more than 1,000 viewers three weeks after the launch. FSIS participated in a Cook It Safe twitter chat, hosted by IFIC, which was held on 9/16/11 and had 238,755 potential impressions. FSIS and Web Services developed a Cook It Safe homepage on the FSIS website. FSIS also wrote blogs which were posted on foodsafety.gov, the USDA website, and IFIC's campaign website. (Goal 3)

USDA Meat & Poultry Hotline: The USDA Meat and Poultry Hotline received 64,460 telephone and 2,192 e-mail inquiries on the safe storage, preparation, and handling of meat, poultry, and processed egg products in 2011. (Goal 3)

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 2011, AskFSIS customers visited the sight 693,945 times, conducted 224,974 searches, and viewed 492,910 published answers. AskFSIS customers also submitted 24,699 questions for individual answers. Additionally, the database is an effective resource for FSIS field staff and in 2011, roughly 57 percent of the 24,699 questions submitted to AskFSIS came from FSIS Employees. The table below provides information regarding AskFSIS correspondents who submitted questions. (Goal 3)

Information Requests by Customer Type

Customer Type	#	Report Percentage of Total (#)
FSIS at Establishment - Small	4,742	19.2%
FSIS at Establishment - Large	3,047	12.3%
Establishment - Small	2,945	11.9%
FSIS at Establishment - Very Small	2,038	8.3%
Industry - Other	1,966	8.0%
Establishment - Large	1,739	7.0%
Other	1,554	6.3%
Establishment - Very Small	1,514	6.1%
FSIS - EIAO	1,298	5.3%
FSIS - Other	1,263	5.1%
FSIS at Establishment - Other	831	3.4%
Government Agency Other than FSIS	580	2.3%
FSIS - Frontline Supervisor	466	1.9%
Establishment - Other	300	1.2%
FSIS - District Office	295	1.2%
No Value	121	0.5%
Total	**24,699**	

Food Safety at Home Podcast/ASL Video-cast Series: FSIS uses podcasts and video-casts to communicate food safety information to consumers through the Web. In these podcasts and video-casts, food safety specialists provide consumers advice and up-to-date information in various formats including dialogue format on how to prevent foodborne illness through the safe handling, preparation and store of meat, poultry and egg products. The agency develops and publishes the *Food Safety at Home* podcast series in English and Spanish and a video-cast series in American Sign Language (ASL) for deaf and hard-of-hearing consumers once a month. By making *Food Safety at Home* podcasts and video-casts readily available online, an increasing number of consumers as well as food safety educators are now able to access information on a wide variety of food safety topics in their preferred language format from their smart phones and computers anywhere at anytime. As a result of the agency's goal during 2011 to publish one *Food Safety at Home* podcast in English, Spanish and ASL video-cast subtitled in English, simultaneously every month, FSIS is currently the only agency that has a unique collection of audio and video food safety broadcasts that are available in three different languages. (Goal 3)

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 more than 26,000 subscribers. In 2011, FSIS published 47 weekly issues and two special alerts. (Goal 3)

FOOD SAFETY AND INSPECTION SERVICE

Summary of Budget and Performance
Statement of Agency Goals and Objectives

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

FSIS contributes to one USDA strategic goal:

USDA Strategic Goal	Agency Strategic Goal	Agency Objectives	Programs that Contribute	Key Outcomes
USDA Strategic Goal 4: USDA will ensure that all of America's children have access to safe, nutritious and balanced meals.	**Agency Goal 1:** Ensure that Food Safety Inspection Aligns with Existing and Emerging Risks.	Objective 1.1: Minimize existing and emerging food safety hazards through the most effective means Objective 1.2: Resources are targeted to existing and emerging risks Objective 1.3: Surveillance, investigation, and enforcement are effectively implemented across the Farm-to-Table Continuum	Office of the Chief Information Officer (OCIO) Office of Data Integration and Food Protection (ODIFP) Office of Field Operations (OFO) Office of International Affairs (OIA) Office of Outreach, Employee Education, and Training (OOEET) Office of Program Evaluation, Enforcement and Review (OPEER) Office of Public Health and Science (OPHS)	Key Outcome 1: Preventing Foodborne Illness Associated with the Consumption of Meat, Poultry, and Processed Egg Products.

USDA Strategic Goal 4 (*continued*):	**Agency Goal 2:** Maximize Domestic and International Compliance with Food Safety Policies	Objective 2.1: Domestic- and foreign-produced products meet food safety performance standards. Objective 2.2: Humane handling and slaughter practices are a central focus of establishment employees as evidenced by the awareness of proper procedures and the implementation of a systematic approach to humane handling. Objective 2.3: Food protection and handling systems ensure protection against intentional contamination.	OCIO ODIFP OFO OIA OOEET OPEER OPHS	Key Outcome 1: Preventing Foodborne Illness Associated with the Consumption of Meat, Poultry, and Processed Egg Products.
	Agency Goal 3: Enhance Public Education and Outreach to Improve Food-Handling Practices.	Objective 3.1: Consumers, including vulnerable and underserved populations, adopt food safety best practices Objective 3.2: Consumers have effective tools and information to keep "in-home" food safe.	OCIO OOEET Office of Public Affairs and Consumer Education (OPACE) Office o**f** Policy and Program Development (OPPD)	
	Agency Goal 4: Strengthen Collaboration Among Internal and External Stakeholders to Prevent Foodborne Illness.	Objective 4.1: FSIS maximizes relationships with public health and food safety partners (i.e., large, small, and very small regulated establishments; other Federal, State, and local agencies; consumer groups; academia; and other food safety stakeholders) to enhance the food safety system.	OCIO ODIFP OFO OIA OOEET OPACE OPHS OPPD	

USDA Strategic Goal 4 (*continued*):	**Agency Goal 5:** Effectively Use Science to Understand Foodborne Illness and Emerging Trends.	Objective 5.1: FSIS continually improves its capacity for and use of cutting-edge science in policy development to better defend against public health risks. Objective 5.2: FSIS increases the application of cutting-edge science across the Farm-to-Table supply chain to improve public health.	OCIO ODIFP OPHS	Key Outcome 1: Preventing Foodborne Illness Associated with the Consumption of Meat, Poultry, and Processed Egg Products.
	Agency Goal 6: Implement Effective Policies to Respond to Existing and Emerging Risks.	Objective 6.1: Public health risks are mitigated through effective strategies based on the best available information.	OCIO ODIFP OPHS	
	Agency Goal 7: Empower Employees with the Training, Resources, and Tools to Enable Success in Protecting Public Health.	Objective 7.1: Each employee understands how he/she impacts public health. Objective 7.2: All employees have the knowledge, tools, and resources to accomplish the FSIS mission. Objective 7.3: FSIS has a diverse, engaged, high-performing, and satisfied workforce.	OCIO OM OOEET OPPD	
	Agency Goal 8: Based on the Defined Agency Business Needs, Develop, Maintain, and Use Innovative Methodologies, Processes, and Tools, including PHIS, to Protect Public Health Efficiently and Effectively and to Support Defined Public Health Needs and Goals.	Objective 8.1: Continuously evaluate and seek to understand and employ new or innovative mission-supporting processes, methodologies, and technologies. Objective 8.2: Implement value-added business processes, methodologies, or technologies that contribute to serving the FSIS mission and are applied in the appropriate areas within FSIS.	OCIO ODIFP OIA OM OPACE OPEER OPHS OPPD	

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

Key Performance Measure: The continued mission of FSIS is to protect consumers by ensuring that the commercial supply of meat, poultry, and processed egg products is safe, secure, wholesome and correctly labeled and packaged. To better achieve this mission and ensure alignment with its 2011-16 Strategic Plan, FSIS established the following four performance measures to gauge overall effectiveness:

- Increase the percent of broiler plants passing the carcass *Salmonella* verification testing standard.
- Reduce the total number of foodborne illnesses (*Salmonella, Listeria monocytogenes*, and *E.coli* O157:H7) from products regulated by FSIS.
- Increase the percentage of FSIS-regulated establishments with food defense plans.
- Increase the percentage of slaughter plants identified during District Veterinary Medical Specialist humane handling verification visits as having an effective systematic approach to humane handling.

Selected Past Accomplishments toward Achievement of the Key Outcome

During 2011, 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 approximately 6,290 Federally regulated establishments in 50 States, Puerto Rico, Guam, and the Virgin Islands. Included were 364 establishments operating under Talmadge-Aiken Cooperative Agreements. A Talmadge-Aiken plant is a Federal plant with State inspection program personnel operating under Federal inspection personnel. Much of the agency's work is conducted in cooperation with Federal, State and municipal agencies, as well as private industry.

During 2011, FSIS inspection program personnel ensured public health requirements were met in establishments that slaughter or process 147 million head of livestock and 9.1 billion poultry carcasses. Inspection program personnel also conducted 8.9 million food safety and food defense procedures to verify that the systems at all federally-inspected facilities maintained food safety and wholesomeness requirements. During 2011, inspection program personnel condemned more than 479 million pounds of poultry and more than 241,000 head of livestock during ante-mortem (pre-slaughter) and post-mortem (post-slaughter) inspection.

Specially-trained personnel conducted approximately 1,491 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 30 suspensions of operations and 177 notices of intended enforcement action.

Fiscal year 2011 saw significant food recalls—96 recalls comprised of 39,498,245 pounds of meat and poultry product. 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.

As stated above, in 2011, there were 96 industry recalls of FSIS-regulated products (34 beef, 31 poultry, 17 pork, and 14 combination products), totaling almost 39.5 million pounds. 60 of the recalls were considered Class I (reasonable probability that eating the food will cause health problems or death), 25 were Class II (remote probability of adverse health consequences from eating the food) and 11 were Class III (use of the product will not cause adverse health consequences). 24 of the recalls were directly related to microbiological contamination caused by the presence of *Listeria monocytogenes* or *E. coli* O157:H7. Eight (8) recalls were due to contamination of product by *Salmonella*. 35 recalls were due to undeclared allergens in the product and nine (9) were due to mislabeling or undeclared ingredients (compared with 16 recalls for undeclared allergens and two (2) due to mislabeling or undeclared ingredients in 2010). The increase in such recalls was likely the result of recent instructions to inspection program personnel regarding undeclared ingredients. On July 7, 2011, FSIS issued instructions to personnel (Notice 35-11) in an effort to protect vulnerable consumers from undeclared ingredients, especially ingredients of public health concern, specifically allergens.

Selected Accomplishments Expected at the 2013 Proposed Resource Level:

FSIS surveillance, investigation and enforcement with respect to regulated products handled in commerce will contribute to the reduction of illnesses attributed to *Salmonella*, *Listeria monocytogenes* and *E. coli* O157:H7 by ensuring that 75% of investigative cases address food safety violations and 80% of enforcement actions (administrative, criminal, and civil) address food safety violations and deter future ones.

As recommended by the National Academy of Sciences, 85% of FSIS surveillance activities will focus on ensuring that the highest risk facilities operate in a manner that maintains the food safety and food defense of the product they handle. Highest risk facilities are distributors, warehouses and transporters; all have significant inherent food safety hazards, handle large volumes of meat, poultry and egg products, and have minimal oversight by other regulatory agencies. FSIS follow-up surveillance will ensure at least 79% of food safety violations documented during initial surveillances are corrected on an annual basis. This will ensure that FSIS surveillance, investigation and enforcement are effectively implemented across the farm-to-table continuum.

Implement a new Poultry Slaughter Rule that provides for a new inspection system for young chicken and turkey slaughter establishments and will facilitate the reduction of pathogen levels in poultry products by permitting FSIS to better focus on food safety off-line inspection activities. Implementation of the rule would increase food safety and it would result in savings for both FSIS (included in 2013 budget) and industry.

Upgrade the Time and Attendance (T&A) system for reimbursable overtime inspection so that the agency can record inspectors' time in one-minute intervals and bill plants electronically for this work.

Use the new T&A system to bill plants electronically, improve accuracy of timekeeping records, and reduce liability risks due to T&A issues.

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

Contribute to improve foodborne illness attribution through Interagency Food Safety Analytics Collaboration (IFSAC) approved analytics projects with CDC and FDA.

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

Support the successful implementation of the PHIS Export module.

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.

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 Terrorism Advisory System.

FOOD SAFETY INSPECTION SERVICE
Strategic Goal Funding Matrix
(Dollars in thousands)

Program / Program Items	2010 Actual	2011 Actual	2012 Estimate	Change	2013 Estimate
Department Strategic Goal: Ensure that all of America's children have access to safe, nutritious, and balanced meals					
Federal Food Safety & Inspection	904,068	897,165	887,520	-8,924	878,596
Staff Years	9,212	9,281	9,343	-500	8,843
State Food Safety & Inspection	64,422	61,701	62,734	-	62,734
Staff Years	27	27	29	-	29
International Food Safety & Inspection	19,303	16,830	15,841	-	15,841
Staff Years	155	150	161	-	161
Public Health Data Communication Infrastructure System (PHDCIS)	28,078	27,617	34,974	-394	34,580
Staff Years	-	-	-	-	-
Codex Alimentarius	3,752	3,783	3,752	-	3,752
Staff Years	7	7	7	-	7
Total Costs, Strategic Goal	1,019,623	1,007,096	1,004,821	-9,318	995,503
Total Staff Years, Strategic Goal	9,401	9,465	9,540	-500	9,040
Total Costs, All Strategic Goals	1,019,623	1,007,096	1,004,821	-9,318	995,503
Total FTEs, All Strategic Goals	9,401	9,465	9,540	-500	9,040

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 Administration is 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 technology to better verify that establishment food safety systems are operating effectively. The Public Health Information System (PHIS) is a dynamic, comprehensive data analytics system that FSIS is implementing. It 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 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 and as they move in-commerce to retail. The in-commerce module of AssuranceNet/In-Commerce System (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. 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 the safety of imports and is developing guidance to encourage establishments to receive livestock and poultry that are produced using the Good Agricultural Practices (GAP) on the farm.

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[1] Estimate of total number of illnesses based upon 47.8 million annual number of domestically acquired foodborne illnesses, Scallan E, Hoekstra RM, Angulo FJ, et al. F Foodborne illness acquired in the United States--major pathogens. *Emerg Infect Dis* [serial on the Internet]. 2011 Jan 17(1):7-15 http://wwwnc.cdc.gov/eid/article/17/1/p1-1101_article.htm.

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 evaluate the effectiveness of its initiatives. In addition, FSIS is actively analyzing its data 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 processed egg product establishments. FSIS evaluates the presence of pathogens; *E. coli* O157:H7 in ground beef, *Listeria monocytogenes (Lm)* and *Salmonella* in post-lethality exposed, ready-to-eat products, *Salmonella* and *Campylobacter* on broiler carcasses and turkeys as well as other product classes, and, in the future, *E. coli* non O157 in raw beef, as well as the reduction of illnesses in all FSIS regulated products from these pathogens through the implementation of its programs.

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

Key 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 and secure and correctly labeled and packaged. To better achieve this mission and ensure alignment with its 2011-16 Strategic Plan, FSIS established the following four performance measures to gauge overall effectiveness:

- Increase the percentage of broiler plants passing the carcass *Salmonella* verification testing standard.
- Reduce the total number of foodborne illnesses (*Salmonella, Lm*, and *E. coli* O157:H7) from products regulated by FSIS.
- Increase the percentage of FSIS-regulated establishments with food defense plans.
- Increase the percentage of slaughter plants identified during District Veterinary Medical Specialist humane handling verification visits as having an effective systematic approach to humane handling.

Key Performance Targets:

FOOD SAFETY INSPECTION SERVICE

Performance Measures

Performance Measure	2007 Actual	2008 Actual	2009 Actual	2010 Actual	2011 Actual	2012 Target	2013 Target
a. Percent of Broiler Plants Passing the Carcass *Salmonella* Verification Testing Standard /1/	NA	NA	NA	NA	89%	90%	91%
b. Dollars (in thousands)	NA	NA	$196,189	$205,075	$202,450	$201,944	$200,080

Performance Measure	2007 Actual	2008 Actual	2009 Actual	2010 Actual	2011 Actual	2012 Target	2013 Target
a. Total Illnesses from All FSIS Products /2/	NA	457,797	428,280	470,137	491,353	405,178	394,770
b. Dollars (in thousands)	NA	NA	$683,604	$714,881	$705,997	$704,355	$697,832

Performance Measure	2007 Actual	2008 Actual	2009 Actual	2010 Actual	2011 Actual	2012 Target	2013 Target
a. Percent of Establishments with a functional Food Defense Plan /3/	N/A	46%	62%	74%	75%	76%	81%
b. Dollars (in thousands)	NA	NA	$95,039	$99,656	$98,649	$98,522	$97,591

1/ Revised from last year's measure of "Overall public exposure to Salmonella from boiler carcasses" as FSIS implemented a new, stricter Salmonella performance standard for broilers and turkeys on July 1, 2011.

2/ Recalculated from last year's figures to reflect newly published illness estimates from the CDC, new, national Healthy People 2020 goals, and methodological changes.

3/ Functional food defense plans are written procedures that food processing establishments should follow to protect the food supply from intentional contamination with chemicals, biological agents or other harmful substances.

Description of Performance Measures

FSIS is the public health agency in USDA responsible for ensuring that the nation's commercial supply of meat, poultry, catfish, and processed egg products are safe, wholesome, and correctly labeled and packaged. Ensuring the safety of the Nation's food supply requires a strong and robust infrastructure coupled with sound science. FSIS uses a data-driven, scientific approach to food safety, incorporating public health data critical to combating the ever-changing threats to public health. FSIS works to reduce foodborne illness through inspections, pathogen verification testing, and partnerships with its stakeholders, and science-based policy decisions. FSIS is also a key partner in the President's FSWG.

Many of the recommendations of the FSWG seek to reduce the presence of foodborne pathogens and the number of foodborne illnesses. USDA's Strategic Plan for 2010-2015 provides three performance measures by which FSIS measures its progress in addressing the core principles of the FSWG. The FSIS 2011-2016 Strategic Plan published in September 2011 identifies a range of metrics designed to measure Agency progress in reducing foodborne illness. For 2013, FSIS will be reporting on three corporate performance measures, and developing data on a fourth to report in 2014. The first corporate performance metric measures the increase in the percentage of FSIS Young Chicken establishments that pass a new performance standard for *Salmonella*. On July 1, 2011, FSIS implemented a new,

significantly lower performance standard for *Salmonella* for Young Chickens and Young Turkeys. The second metric is the total annual number of estimated illnesses from *Salmonella*, *Lm*, and *E. coli* O157:H7 from all FSIS-regulated products, otherwise known as the All-Illness Measure. These pathogens are of particular concern for FSIS-regulated products because they are regulated by the Agency and data have linked these pathogens to human illnesses. For the third metric, FSIS measures the adoption rate of functional food defense plans by regulated establishments. The fourth measure where data is being developed is the percentage of slaughter plants identified during District Veterinary Medical Specialist humane handling verification visits as having an effective systematic approach to humane handling.

By implementing steps to reduce the presence of pathogens and improve protection of the food supply, FSIS is implementing the recommendations of the FSWG and reducing the overall number of foodborne illnesses experienced by American consumers.

Salmonella Measure

FSIS implemented a new, lower *Salmonella* performance standard for broilers and turkeys on July 1, 2011. This new standard lowers the acceptable number of positives in a verification set of 51 samples from 12 to five. While industry has been aware of the new standard since May 2010, only sets that were scheduled on or after July 1, 2011, were officially under the new standard. FSIS issued Notice 31-11, which outlined the performance standards for Young Chickens and Young Turkeys, along with changes in sampling procedures to accommodate for *Campylobacter* analysis, in preparation for the July 1, 2011, implementation date. Additionally, FSIS is taking other steps to reduce the level of *Salmonella* contamination on regulated products. For example, FSIS is taking stock of all Not-Ready-To-Eat (NRTE) *Salmonella*-related policies and associated FSIS Issuances and developing new operational measures to measure the implementation effectiveness of those policies. Further, the Agency will develop outcome measures around the key NRTE *Salmonella*-related policies and associated FSIS Issuances to measure the effectiveness of the policies in their contribution to the larger *Salmonella* Performance Measures, such as increasing the percentage of establishments in Category 1. In August 2011, FSIS issued FSIS Notice 42-11 that established a mechanism for Field Personnel to request expedited *Salmonella* verification set when an establishment's process substantially changes or if an establishment temporarily alters its process during an on-going verification set. This Notice helps the agency to better gauge actual industry performance under its normal operational parameters in the cases where those parameters are altered. Finally, FSIS issued Notice 59-11 in November 2011, informing field personnel and establishments that more detailed information about *Salmonella* serotypes that are associated with human illness will be included in the *Salmonella* End-of-Set (EOS) letters along with *Campylobacter* results for young chicken and young turkey sets.

All-Illness Measure

FSIS measures its performance in terms of total *Salmonella, Lm, and E. coli* O157:H7 illnesses from all FSIS regulated meat, poultry, and processed egg products. Estimates of total illness from all FSIS regulated meat, poultry and processed egg products are based on the published case rates from Centers for Disease Control and Prevention's (CDC) FoodNet data, simple food attribution estimates derived from CDC's National Outbreak Reporting System (NORS) outbreak database and are linked to the Healthy People 2020 goals. The All Illness Measure was updated in Q3 FY2011 to reflect newly published illness estimates from the CDC and new, national Healthy People 2020 goals.

These new data sources and an explanation of the new calculations are described below.

Summary Changes:

1. Scaling Factor: FSIS is incorporating the new CDC scaling factors into the measure, which accounts for domestically acquired foodborne illnesses.[2] Healthy People 2020: FSIS is incorporating the Healthy

[2] Scallan E, Hoekstra RM, Angulo FJ, et al. F Foodborne illness acquired in the United States--major pathogens. *Emerg Infect Dis* [serial on the Internet]. 2011 Jan 17(1):7-15 http://wwwnc.cdc.gov/eid/article/17/1/p1-1101_article.htm.

People 2020 goals for all three pathogens into the measure, as they are more future-oriented. Linear reductions are utilized from baseline to FY 2020.[3]

2. Attribution Fraction: FSIS is incorporating an attribution fraction which utilizes a shorter window of data (three year window of data) to estimate how many illnesses come from FSIS regulated products to be more reflective of current outbreaks and align with methods approved by other federal agencies.
3. Baseline: FSIS changed the baseline year, from which all objectives and goals are set, to an average of CDC FoodNet case rates from 2007-2009 as it is more reflective of current FoodNet data.[4]
4. Quarterly CDC FoodNet Case Rates: FSIS is incorporating quarterly, pathogen-specific case rates provided to the Agency by CDC's FoodNet program, as they are more reflective of human exposure to foodborne pathogens and provide close to real-time estimates of human illness in the population.

To calculate the All Illness Measure, FSIS utilizes a specific methodology that incorporates a number of different data sources and the variables described above. There are three primary components to this methodology. First is calculating a baseline from which to start setting goals, second is calculating objectives and goals, and third is estimating actual illnesses.

Baseline Calculation:
FSIS uses CDC FoodNet case rates to estimate a baseline—case rates from 2007-2009 are averaged to arrive at a single baseline case rate. This data source is used as it is the most up-to-date illness data available and a three-year average is used to smooth the estimate and avoid marked year-to-year changes in rates. FSIS is using a baseline period of 2007-2009 to maintain consistency with other performance measure reporting activities. Using this FoodNet baseline, FSIS then calculates how many cases can be attributed to FSIS regulated products and then calculates a total illness estimate. Attribution must be used to account for only illnesses associated with FSIS-regulated products.

Attribution:
To determine what portion of illnesses can be attributed to FSIS-regulated products FSIS uses foodborne illness attribution, which allows the Agency to identify FSIS-regulated food items that are major contributors to human disease and estimate the annual number of illnesses from FSIS-regulated products. FSIS uses a simple foods attribution methodology with a rolling three year window (2005-2007) of outbreak data from the publicly available CDC NORS database.[5]

Objectives and Final Goal

To set objectives and goals for the All Illness Measure, FSIS anchors the long term illness reduction goals to the pathogen-specific Healthy People 2020 initiative goals. FSIS uses these reductions to calculate what illness case rate the Agency must achieve to meet the goal.

Estimating Total Illnesses:

To measure FSIS' progress in meeting these objectives, the same formula displayed above is used, but with quarterly FoodNet case rates provided by CDC incorporated. It is important to note that the CDC Quarterly Case Rates are calculated on a calendar year basis. Therefore, Q4 FY2010 is equal to Q3 CY 2010. Additionally, CDC case rates are shared with FSIS on a one quarter lag.

In the future, FSIS will establish FSIS-specific illness reduction performance goals for *Campylobacter*, and illnesses associated with this pathogen will be incorporated into the All-Illness Measure. Finally, the CDC, the Food and Drug Administration (FDA), and FSIS have joined together to form the Interagency Food Safety Analytics Consortium (IFSAC), with the primary objective of estimating source attribution of infections to specific foods and

[3] United States Department of Health and Human Services. Healthy People 2020 Objectives. http://www.healthypeople.gov/hp2020/Objectives/ViewObjective.aspx?Id=470&TopicArea=Food+Safety&Objective=FS+HP2020%e2%80%933&TopicAreaId=22.
[4] Centers for Disease Control and Prevention. FoodNet - Foodborne Diseases Active Surveillance Network. http://cdc.gov/foodnet/.
[5]Centers for Disease Control and Prevention. OutbreakNet. http://wwwn.cdc.gov/foodborneoutbreaks/.

settings, with the understanding that improvements and revisions to data and methods are reflected by a more accurate ability to estimate the attribution of illnesses across the broad range of commodities and points in the food chain. It is anticipated that results from attribution projects developed out of the IFSAC initiative will be incorporated into the All Illness Measure.

Food Defense Measure

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 are written procedures that establishments should follow to protect the food supply from intentional contamination with chemicals, biological agents or other harmful substances. Food defense plans are developed by regulated establishments with guidance from FSIS. To be considered functional, a food defense plan must comply with four elements: (1) the plan is written; (2) the facility has measures in place that address inside security, outside security, personnel security, and incident response security; (3) the food defense measures are periodically tested (e.g., testing locks, conducting periodic perimeter searches); and (4) the facility has reviewed the plan in the last year. FSIS considers these plans to be important measures for preventing intentional product adulteration. The agency has developed guidance materials to assist in the development and understanding of what constitutes a food defense plan for establishments. This performance metric will be measured via the FSIS Food Defense Survey, which is conducted annually and gathers data about industry's voluntary adoption of food defense plans. As such, improvements in the number of establishments that implement food defense plans are reported on an annual basis, rather than a quarterly basis.

Data from 2006-2008 represents the percentage of facilities with a written plan, while the data from 2009 and 2010 represent the percentage of facilities with a functional plan, as defined above. Food Defense Plan Surveys in 2006 – 2009 targeted FSIS-inspected meat and poultry slaughter and processing establishments. The 2010 Survey targeted FSIS-regulated processed egg products plants and official import inspection establishments in addition to meat and poultry slaughter and processing establishments. However, the number reported for 2010 only includes meat and poultry establishments. It is important to note, though, that the number of processed egg products plants and official import inspection establishments is small relative to the number of meat and poultry slaughter and processing establishments. The adoption rate measured in 2010 for all surveyed facilities was the same as that measured just for meat and poultry slaughter and processing facilities. Moving forward, FSIS will evaluate the adoption rates for all meat, poultry, egg products and import establishments.

Humane Handling

USDA considers humane methods of handling animals and humane slaughter operations a priority. FSIS is presently collecting data on the extent to which industry is implementing and maintaining a systematic approach to humane handling. The Agency will develop a baseline in FY 2013 with the aim of reporting on progress made against this new performance measure in FY 2014. All FSIS inspected livestock establishments are required to handle and slaughter livestock using humane methods under the Federal Humane Methods of Slaughter Act. The four features of humane handling practices include: 1) conducting an initial assessment of locations where livestock are handled in connection with slaughter; 2) designing facilities and on-going standard handling procedures that minimize excitement, discomfort, or accidental injury to livestock; 3) conducting periodic evaluations of the humane handling methods; and 4) identifying and implementing corrective measures when necessary.

FOOD SAFETY INSPECTION SERVICE

Full Cost by Department Strategic Goal
(Dollars in thousands)

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

Program / Program Items	2010 Actual	2011 Actual	2012 Estimate	2013 Estimate
Federal Food Safety & Inspection				
Domestic Inspection & Import Re-inspection	$733,165	$727,567	$726,701	$713,777
Investigation, Enforcement & Surveillance	8,135	8,073	8,063	8,063
Data, Sampling & Risk Analysis	29,457	29,231	29,196	29,196
Food Defense & Emergency Response	12,686	12,590	12,574	12,574
Central Operations Control & Efficiencies	100,807	100,037	91,341	95,341
Training, Education, Outreach, Evaluation & Communications	9,335	9,264	9,254	9,254
Policy Development, Implementation & Oversight	10,483	10,403	10,391	10,391
Total Costs	904,068	897,165	887,520	878,596
FTEs	9,212	9,281	9,343	8,843
Performance Measure: Reduce overall public exposure to Salmonella from broiler carcasses				
Percent in Category I	NA	89%	90%	91%
$ for reduction in overall public exposure to Salmonella from broiler carcasses	180,814	179,433	177,504	175,719
Performance Measure: Reduce total illnesses from all FSIS Products				
Number of illness cases	470,137	491,353	405,178	394,770
$ for reduction in total illnesses from all FSIS-regulated products	632,847	628,015	621,264	615,017
Performance Measure: Increase the percent of establishments with a food defense plan				
Percent of all establishments with plan	74%	75%	76%	81%
$ for an increase in the percentage of establishments with a food defense plan	90,407	89,717	88,752	87,860
State Food Safety & Inspection				
Domestic Inspection & Import Re-inspection	49,218	52,014	50,825	50,825
Investigation, Enforcement & Surveillance	693	442	543	543
Data, Sampling & Risk Analysis	2,510	1,599	1,966	1,966
Food Defense & Emergency Response	1,081	689	847	847
Central Operations Control & Efficiencies	8,843	5,634	6,926	6,926
Training, Education, Outreach, Evaluation & Communications	796	507	623	623
Policy Development, Implementation & Oversight	1,281	816	1,004	1,004
Total Costs	64,422	61,701	62,734	62,734
FTEs	27	27	29	29
Performance Measure: Reduce overall public exposure to Salmonella from broiler carcasses				
Percent in Category I	NA	89%	90%	91%
$ for reduction in overall public exposure to Salmonella from broiler carcasses	12,884	12,340	12,547	12,547
Performance Measure: Reduce total illnesses from all FSIS Products				
Number of illness cases	470,137	491,353	405,178	394,770
$ for reduction in total illnesses from all FSIS-regulated products	45,096	43,191	43,914	43,914
Performance Measure: Increase the percent of establishments with a food defense plan				
Percent of all establishments with plan	74%	75%	76%	81%
$ for an increase in the percentage of establishments with a food defense plan	6,442	6,170	6,273	6,273

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

Program / Program Items	2010 Actual	2011 Actual	2012 Estimate	2013 Estimate
International Food Safety & Inspection				
Domestic Inspection & Import Re-inspection	8,187	7,138	6,912	6,912
Investigation, Enforcement & Surveillance	166	145	140	140
Data, Sampling & Risk Analysis	599	522	506	506
Food Defense & Emergency Response	259	226	219	219
Central Operations Control & Efficiencies	5,065	4,416	3,821	3,821
Training, Education, Outreach, Evaluation & Communications	187	163	157	157
Policy Development, Implementation & Oversight	4,840	4,220	4,086	4,086
Total Costs	19,303	16,830	15,841	15,841
FTEs	155	150	161	161
Performance Measure: Reduce overall public exposure to Salmonella from broiler carcasses				
Percent in Category I	NA	89%	90%	91%
$ for reduction in overall public exposure to Salmonella from broiler carcasses	4,826	4,208	3,960	3,960
Performance Measure: Reduce total illnesses from all FSIS Products				
Number of illness cases	470,137	491,353	405,178	394,770
$ for reduction in total illnesses from all FSIS-regulated products	14,477	12,622	11,881	11,881
Public Health Data Communication Infrastructure System (PHDCIS)				
Central Operations Control & Efficiencies	28,078	27,617	34,974	34,580
Total Costs	28,078	27,617	34,974	34,580
FTEs	-	-	-	-
Performance Measure: Reduce overall public exposure to Salmonella from broiler carcasses				
Percent in Category I	NA	89%	90%	91%
$ for reduction in overall public exposure to Salmonella from broiler carcasses	5,613	5,523	6,995	6,916
Performance Measure: Reduce total illnesses from all FSIS Products				
Number of illness cases	470,137	491,353	405,178	394,770
$ for reduction in total illnesses from all FSIS-regulated products	19,658	19,332	24,482	24,206
Performance Measure: Increase the percent of establishments with a food defense plan				
Percent of all establishments with plan	74%	75%	76%	81%
$ for an increase in the percentage of establishments with a food defense plan	2,807	2,762	3,497	3,458
Codex Alimentarius				
Investigation, Enforcement & Surveillance	50	50	51	51
Data, Sampling & Risk Analysis	40	40	40	40
Food Defense & Emergency Response	78	78	79	79
Central Operations Control & Efficiencies	485	490	449	449
Training, Education, Outreach, Evaluation & Communications	56	56	57	57
Policy Development, Implementation & Oversight	3,043	3,069	3,076	3,076
Total Costs	3,752	3,783	3,752	3,752
FTEs	7	7	7	7
Performance Measure: Reduce overall public exposure to Salmonella from broiler carcasses				
Percent in Category I	NA	89%	90%	91%
$ for reduction in overall public exposure to Salmonella from broiler carcasses	938	946	938	938
Performance Measure: Reduce total illnesses from all FSIS Products				
Number of illness cases	470,137	491,353	405,178	394,770
$ for reduction in total illnesses from all FSIS-regulated products	2,814	2,837	2,814	2,814
Total Costs, Strategic Goal	1,019,623	1,007,096	1,004,821	995,503
Total FTEs, Strategic Goal	9,401	9,465	9,540	9,040
Total Costs, All Strategic Goals	1,019,623	1,007,096	1,004,821	995,503
Total FTEs, All Strategic Goals	9,401	9,465	9,540	9,040