

United States Department of Agriculture
Food Safety and Inspection Service



USDA FSIS NEWS AND UPDATES

Presented by

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Discussion Summary

- **USDA Organizational Changes**
- **FSIS Policy Review**
 - FSIS Directives – Review/Revision/Development
 - FSIS Forms
 - Training
- **Public Health Information System (PHIS)**
- **HACCP**
- **Lessons Learned**
- **The “To Do” List**
- **AskFSIS**



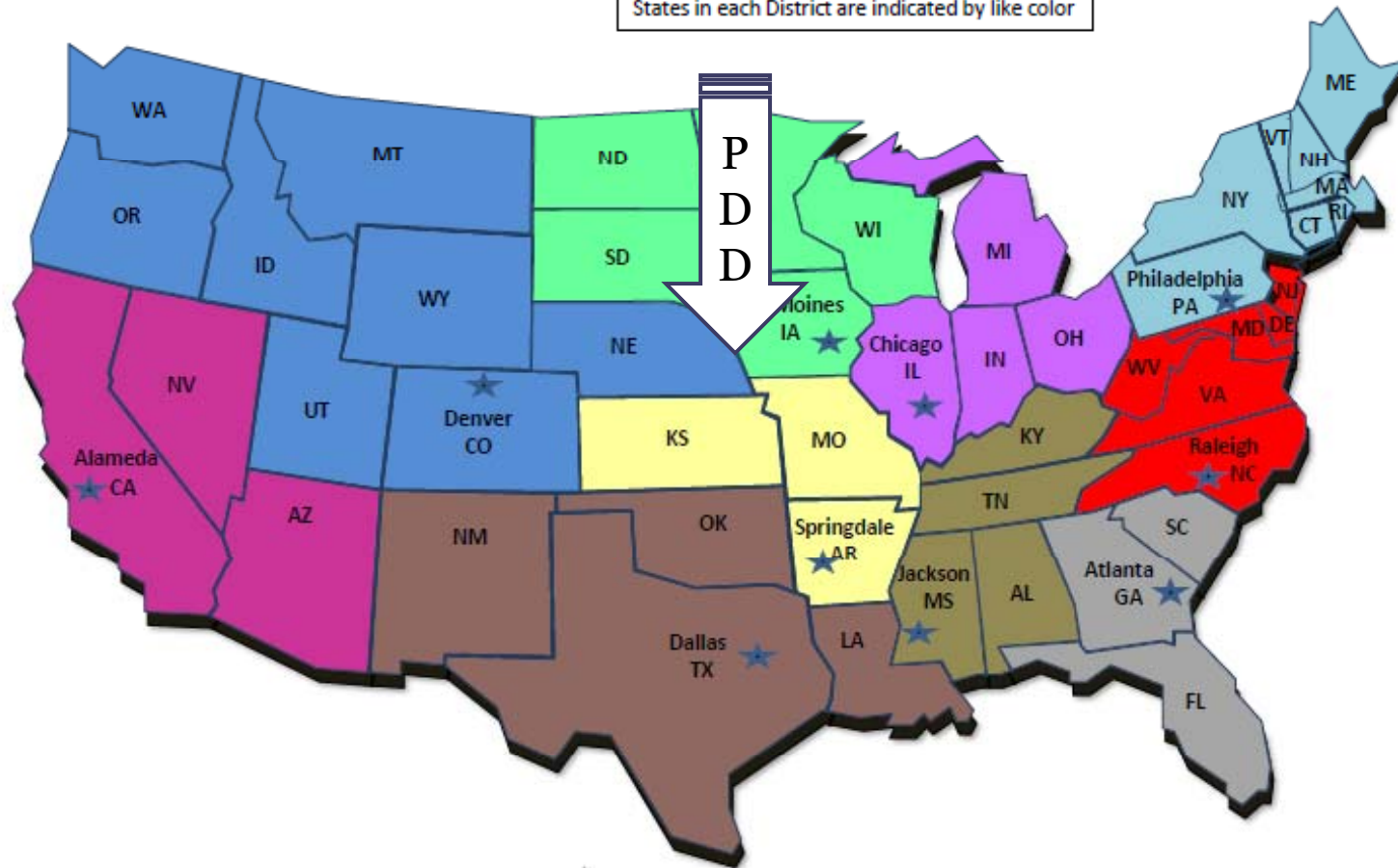
FSIS Map



United States Department of Agriculture
Food Safety and Inspection Service

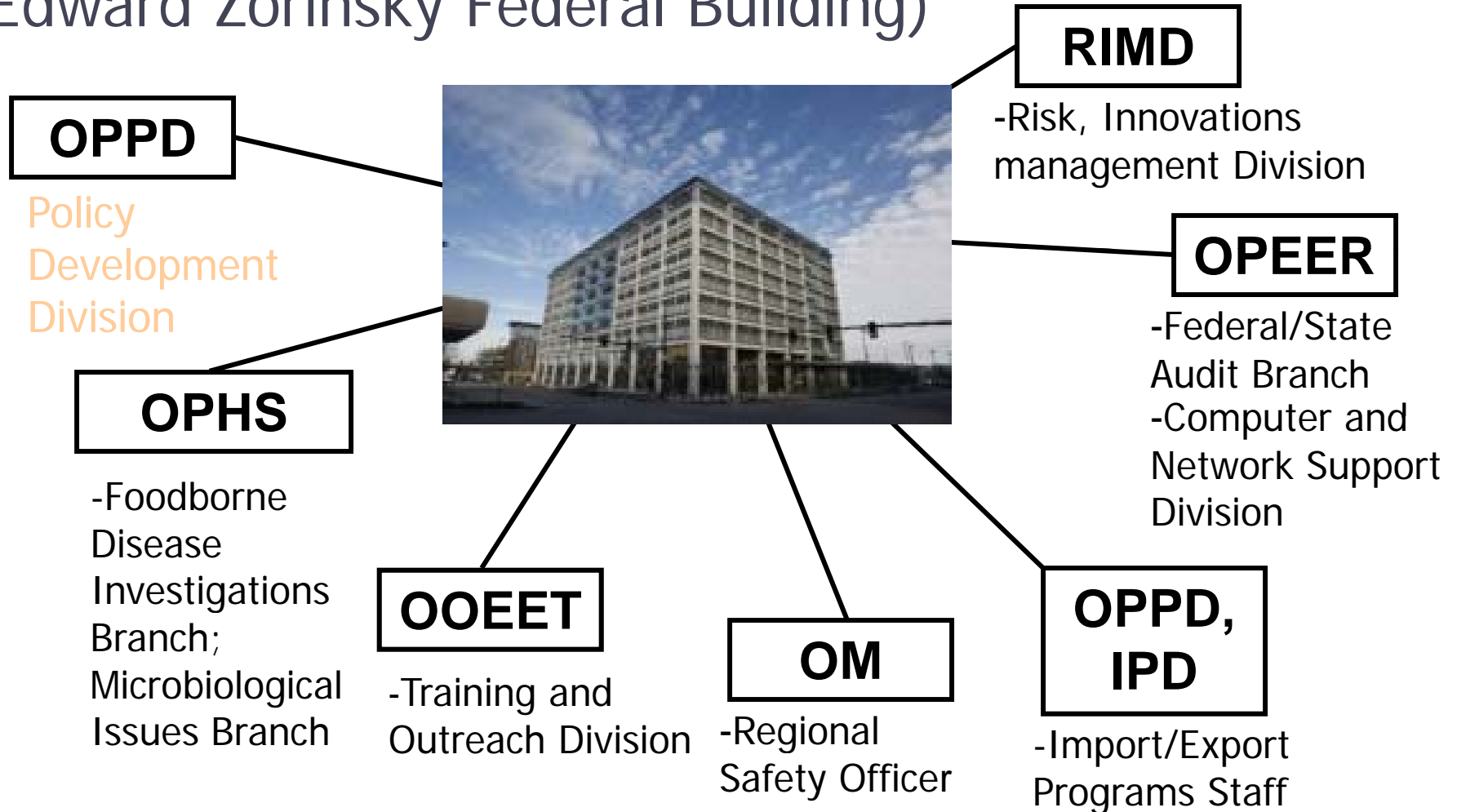
FSIS Office of Field Operations 2012 District Streamline Plan

District Offices are indicated by stars
States in each District are indicated by like color





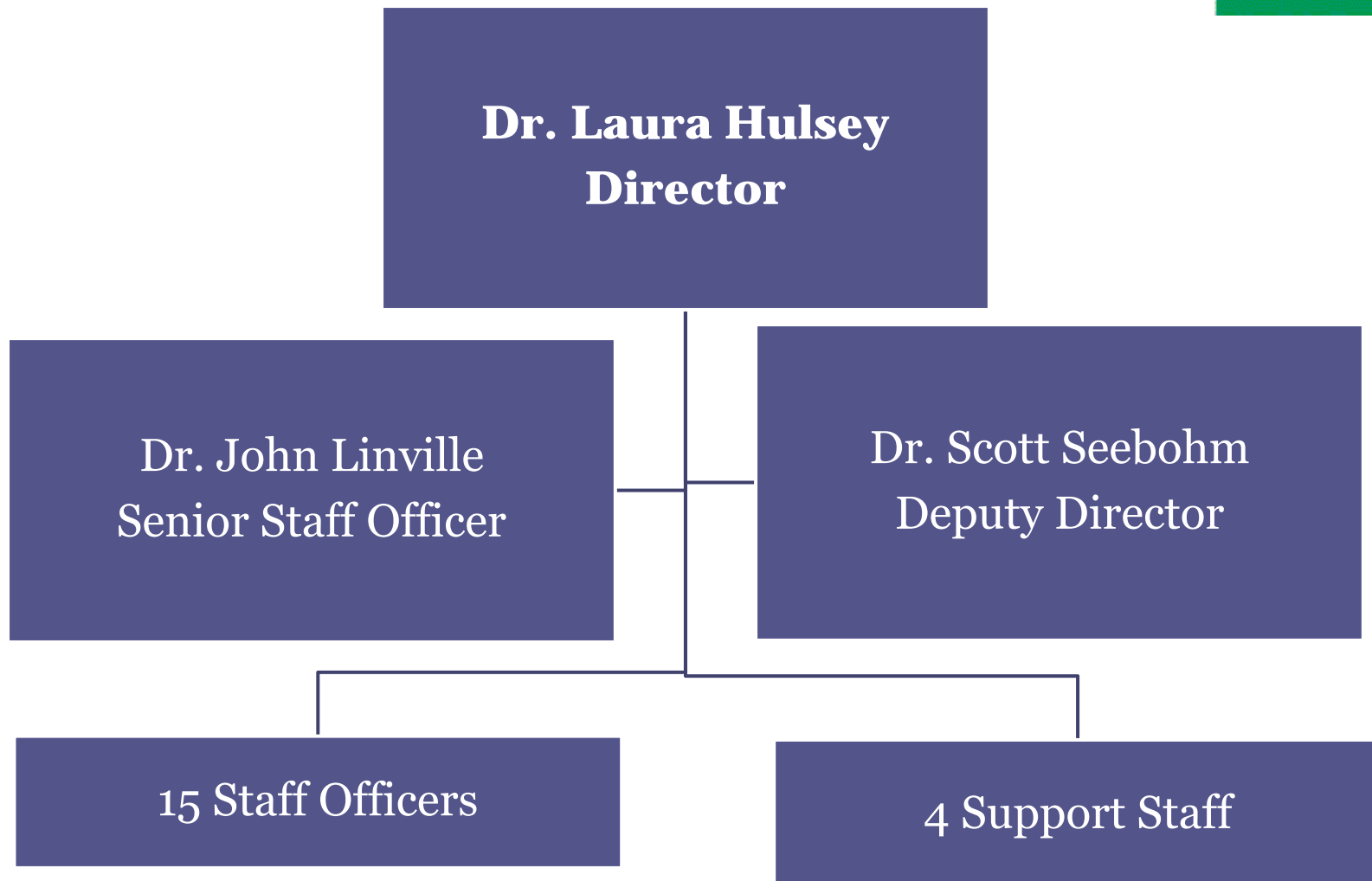
FSIS Omaha Facility (Edward Zorinsky Federal Building)



3/8/2012



Policy Development Division





Current Structure

Policy Development Division (PDD)

- Became a part of Office of Policy and Program Development (OPPD) in 2007
- PDD is one of six divisions comprising the OPPD team (with other Divisions in Washington, DC)
- The Technical Service Center name was changed in 2007



Customers

FSIS

- In-plant inspection personnel
- EIAOs
- Frontline Supervisors
- District Offices
- Headquarters personnel

Government Officials

- Other U.S. government agencies (APHIS, FDA, EPA, AMS)
- Congressional representatives
- Foreign government agencies

Industry

- Large plant owners and operators
- Small and very small plant owners and operators
- Industry or trade group representatives

Consumers

- Consumer groups
- Private citizens

Academia

- Researchers
- Food safety experts



What to Expect from PDD

- Monday - Friday; 6:00 am- 4:30pm CST
- Response within the next business day to questions received via e-mail, unless further clarification is required.
- Answer all phone calls by a staff officer without the use of voicemail.
- Offer callers the option to conference with all involved parties to provide input to PDD and receive a uniform response (e.g., FSIS, QA, VP).

FSIS Directive 7530.2 Rev.1



“VERIFICATION ACTIVITIES IN CANNING OPERATIONS THAT CHOOSE TO FOLLOW THE CANNING REGULATIONS”

- Purpose for reissuance: Update and clarification



Canning Regulatory Procedures

Directives to be revised in the future to incorporate PHIS instructions

- FSIS Directive 7520.2, *Procedures for Condition of Canned Product Container Examination*
- FSIS Directive 7530.1, *Handling a Process Deviation or Abnormal Container of Thermally Processed, Commercially Sterile Canned Product*
- FSIS Directive 7530.2, *Verification Activities in Canning Operations that Choose to Follow the Canning Regulations*



Canning Regulatory Procedures

FSIS Forms to be Revised

- 7500-1 Condition of Container Sheet. Revise in conjunction with revision to FSIS Directive 7520.2 and 7530.2 as applicable
- 7500-2 Canning Establishment Audit. Revise based on confined space issue.
- Development of individual retort forms for each type of system (similar to FDA forms).
- Development of aseptic audit form
- Development of verification tools in plant IPP can use to verify regulatory requirements



Canning Regulatory Procedures

Development of New Format

- 7500-3 Canned Food Audit Retort System.
Revise based on confined space issue.



Training

- OOEET began delivery of the Food Safety Regulatory Essentials (FSRE) Shelf Stable course in Aug. 2008
- FSIS inspection personnel assigned to canning plants receive 2 week training course
- 90 students this past year were trained in two courses, one in January, one in July



Public Health Inspection System (PHIS)



Public Health Information System (PHIS)

- Actively strengthen our public health data infrastructure to improve food safety and food defense
- Integrate FSIS data streams
- Supports a data driven approach to FSIS inspection, auditing and scheduling
- Facilitates greater information sharing among external agencies
- Uses Predictive Analytics



PHIS

PHIS has four components

1. Domestic Inspection
2. Import Inspection
3. Export Activities
4. Predictive Analytics



PHIS

- FSIS has established a industry pilot program of 18 Establishments that can access PHIS and take advantage of interacting electronically.
- Industry will have access to a few reports and NRs.
- Testing the system



HACCP

The HACCP regulation 9 CFR 417.2(b)(3) provides 2 options.

(1) address the food safety hazards associated with microbiological contamination in accordance with the canning regulations (9 CFR part 318, subpart G, or part 381, subpart X . (Meaning - follow the PA process schedule as written and all canning regulations.); or

(2) address the food safety hazards associated with microbiological contamination in their HACCP plan.



HACCP

Plants who address microbiological hazards in their HACCP plan

- Must include any critical factor identified in the process schedule as a CCP.
- **NOTE:** Critical factors cannot be addressed in pre-requisite programs. Pre-requisite program cannot be used to control a food safety hazard.
- The plant must maintain all records required by the canning regulations;
and
- The plant must maintain all records required under SSOP and HACCP.



Lessons Learned

- **Definition of a Process Authority**
 - How much can we expect from one?
 - Limitations of authority
 - PDD needs support documents
- **Import Issues**
 - Equivalence of systems
- **Abnormals Found Other Than By Incubation**
 - Have to notify FSIS 318.309/381.309
 - Return lot
 - Recall Product in Commerce
 - Abnormal Containers not permitted in commerce



Lessons Learned

- **Annual Audits – 318.305(g)(1)(2)**
 - Plant needs to have records sufficient to demonstrate that **all parts** of the regulatory requirements for their specific systems have been met.



Lessons Learned

- **Annual Audits – 318.305(g)(1)(2)**
 - **Equipment maintenance.** (1) Upon installation, all instrumentation controls shall be checked by the establishment for proper functioning and accuracy and, thereafter, at any time their functioning or accuracy is suspect
 - (2) **At least once a year** each thermal processing system **shall be examined by an individual not directly involved in daily operations** to ensure the proper functioning of the system as well as all auxiliary equipment and instrumentation. In addition, each thermal processing system should be examined before the resumption of operation following an extended shutdown.



Lessons Learned

- **HACCP (9 CFR 417.2 (b)(3)) or the Canning Regulations (9 CFR 318.300/381.300)**



Some of the "To Do" List

- Development of a Compliance Guide for Annual Audits
- Development of FSIS Directive for Inspection Program Personnel (IPP) on Aseptic Processing Verification Activities
- Compliance Guide for Aseptic Processing
- Development of Training for IPP on Aseptic Processing Verification and Inspection Activities
- Development of Policy and Training for Confined Space
- Development of Directive and training for acidified meat and poultry products

How to Contact PDD

IFTPS 31th Annual
Conference

3/8/2012



- **Preferred Method:**

- **AskFSIS**

- Interactive web-based information system
 - Access link on FSIS home page www.fsis.usda.gov
 - 24-hour knowledge-base search option
 - Submit written questions if answer not found

- **Alternate Methods:**

- Phone: 800-233-3935 / 402-344-5000



Thank you

Are there any Questions?