





Food Safety and Inspection Service Protecting Public Health and Preventing Foodborne Illness





Food Safety and Inspection Service: FSIS Import and Inspection Update

FSIS Import and Inspection Update

Meat Importers Council of America Annual General Meeting
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U.S. Department of Agriculture

Food Safety and Inspection Service: Modernization of Egg Product Inspection

Egg Products Inspection Regulations Final Rule

- Requires Hazard Analysis and Critical Control Point (HACCP) systems — 2 years to implement
- Requires Sanitation Standard
 Operating Procedures (SSOPs) 1
 year to implement
- Regulatory authority over egg substitutes and freeze-dried egg products



Update on Performance Standards

- Proposed Campylobacter performance standards for comminuted chicken and poultry
- Proposed Salmonella performance standards for raw ground beef product.
- Developing Salmonella performance standards for raw pork cuts



Expansion of Non-O157:H7 Testing

Proposed expansion of non-O157 Shiga-toxin producing *E. coli* (STEC) sampling to include:

- Ground beef
- Bench trim
- Other ground beef components



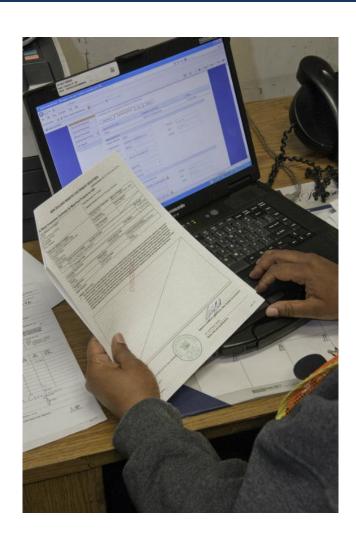
Import Sampling



Strategic Assessment of Sampling Resources

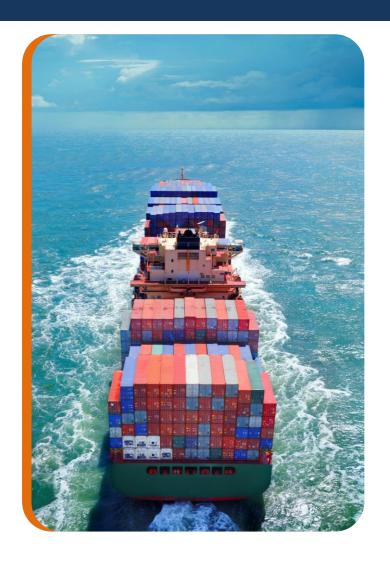
Recommended further evaluation of import sampling program

Using Technology to Improve Processes



Leveraging the Public Health Information System (PHIS)

Update on Equivalence



Eggs, UK and
Brazil
Equivalence
Updates

Import Guidance



Finalized import guidance: https://www.fsis.usda.gov/wps/wcm/connect/be330a39-20de-43ee-b84a-6be8a5d20178/Import-Compliance-Guide.pdf?MOD=AJPERES

Questions

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