





Office of Food Safety Protecting Public Health and Preventing Foodborne Illness







51st Session of the Codex Committee on Food Hygiene

Merging Science with Policy to Ensure Food Safety

November 4, 2019 Cleveland, Ohio

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Deputy Under Secretary for Food Safety
Chair, U.S. Codex Steering Committee
U.S. Department of Agriculture



BACKGROUND



CCFH Agenda Highlights

- Item 5: Food Allergen Management for Food Business Operators
- Item 6: GP of Food Hygiene and its HACCP Annex
- Item 7: Management of Biological Foodborne Outbreaks
- Item 8: STEC Control

US CODEX

- USDA
- EPA
- HHS (FDA)
- US Department of State
- US Department of Commerce
- USTR (TRADE)

USDA-FSIS: Who We Are



We are the public health agency in the USDA that is responsible for ensuring meat, poultry, and processed egg products are safe, wholesome, and accurately labeled.

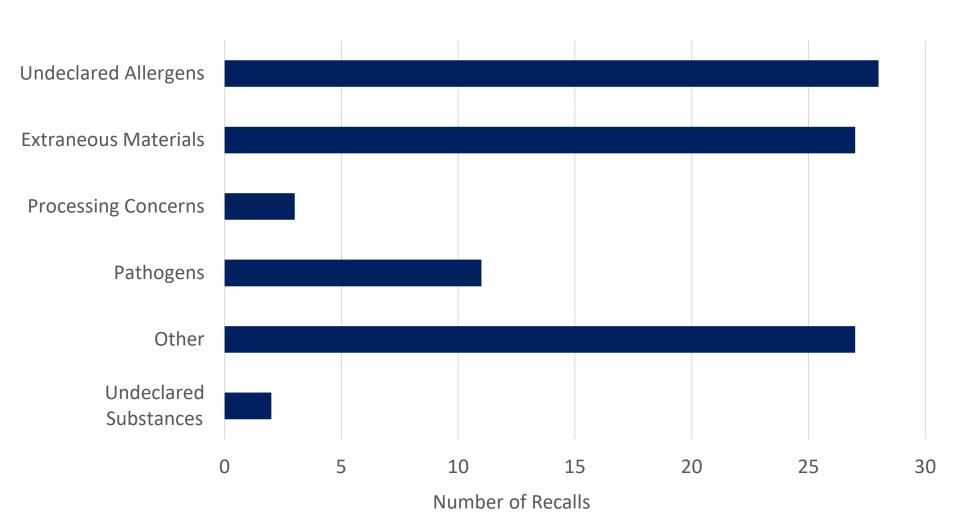
Our Authority

Through a series of Acts,
Congress empowers FSIS
to inspect all meat,
poultry, and processed
egg products in
interstate commerce.

- Federal Meat Inspection Act (FMIA), 1906
- Poultry Products Inspection Act (PPIA), 1957
- Humane Methods of Slaughter Act (HMSA), 1958
- Egg Products Inspection Act (EPIA), 1970

Allergens

2019 Recall Data

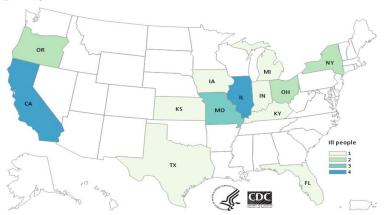




Management of Biological Foodborne Outbreaks

Listeria monocytogenes Infections

People infected with the outbreak strain of *Listeria monocytogenes*, by state of residence, as of August 23, 2019 (n=24)



At A Glance

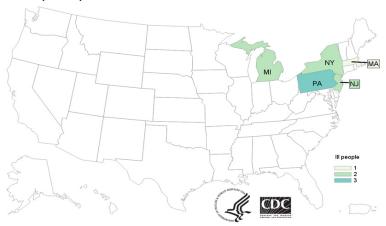
•Reported Cases: 24

•States: 13

Hospitalizations: 22

•Deaths: 2

People infected with the outbreak strain of *Listeria monocytogenes*, by state of residence, as of September 26, 2019 (n=10)



At A Glance

•Reported Cases: 10

•States: 5

Hospitalizations: 10

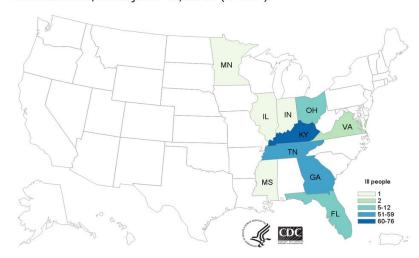
•Deaths: 1

STEC Infections

People infected with the outbreak strain of *E. coli* O103 and *E. coli* O121, by state of residence, as of September 13, 2019 (n=33)



People infected with the outbreak strain of *E. coli* O103, by state of residence, as of June 18, 2019 (n=209)



At A Glance

•Reported Cases: 33

•States: 8

•Hospitalizations: 18

•Deaths: 0

At A Glance

•Reported Cases: 209

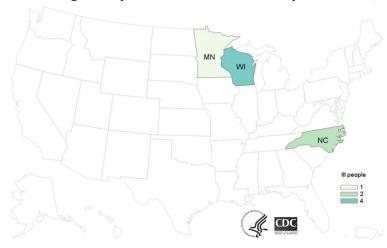
•States: 10

•Hospitalizations: 29

•Deaths: 0

Salmonella Infections

People infected with the outbreak strain of *Salmonella* Schwarzengrund, by state of residence, as of May 3, 2019 (n=7)



At A Glance

•Reported Cases: 7

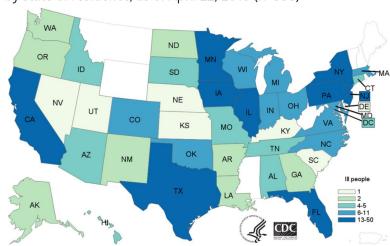
•States: 3

•Hospitalizations: 1

•Deaths: 0

•Recall: Yes

People infected with the outbreak strain of *Salmonella* Reading, by state of residence, as of April 22, 2019 (n=358)



At A Glance

•Reported Cases: 358

•States<u>:</u> 42

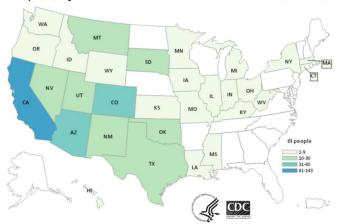
•Hospitalizations: 133

•Deaths: 1

•Recall: Yes

Salmonella Infections

People infected with the outbreak strain of *Salmonella* Newport, by state of residence, as of March 21, 2019 (n=403)



At A Glance

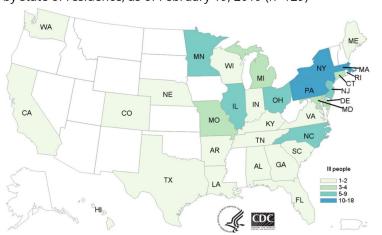
•Reported Cases: 403

•States: 30

Hospitalizations: 117

Deaths: 0Recall: Yes

People infected with the outbreak strain of *Salmonella* Infantis, by state of residence, as of February 19, 2019 (n=129)



At A Glance

•Reported Cases: 129

•States: 32

•Hospitalizations: 25

•Deaths: 1

HACCP-RELATED POLICIES Performance Standards Modernization

STEC Control



Zero Tolerance in Ground Beef and RGBC



Beef Expansion of Non-O157:H7 (STEC) Testing

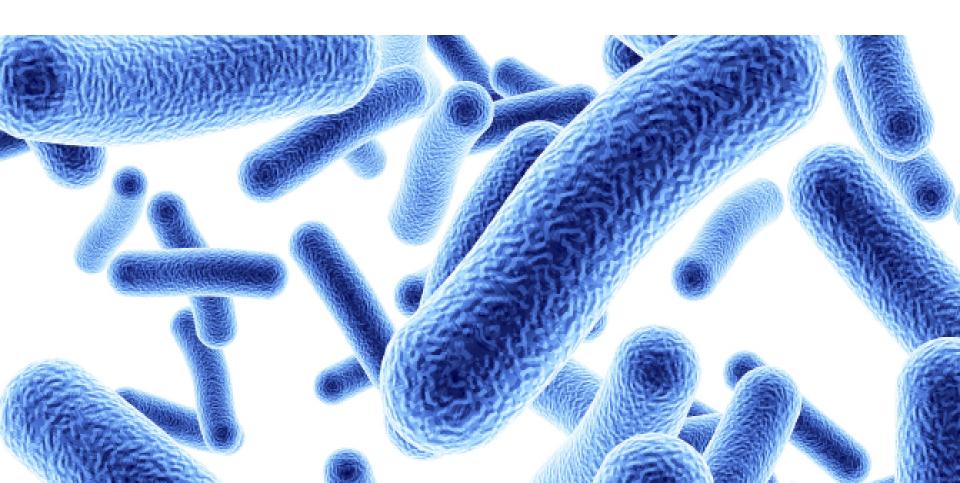
- Numerous Class I recalls since 2012 non-O157 STEC
 - Three of these recalls involved ground beef samples collected by state agencies.
- FSIS recently evaluated our beef manufacturing trimmings verification sample results and found that positives for *E. coli* O157:H7 and non-O157 STEC are typically NOT found in the same sample.



Science Must be Used to Inform Decisions



Bacteria Don't Need Passports





Working Together to achieve the Promise of Codex

- Protecting consumer health
- Ensuring fair trade practices

CODEX ALIMENTARIUS

INTERNATIONAL FOOD STANDARDS