

## **Protect Public Health by Ensuring Food is Safe**

**ACCOMPLISHMENTS:** The Food Safety and Inspection Service (FSIS) result of 95.6 percent of broiler establishments passing the carcass *Salmonella* verification testing standard exceeded the FY 2015 target of 94 percent. In 2015, all poultry slaughter establishments began complying with sampling requirements to demonstrate microbiological control for the prevention of fecal and enteric pathogen contamination during slaughter as a result of this final rule. Actual conversion of establishments to the New Poultry Inspection System (NPIS) began in 2015 and is ongoing.

FSIS also published several compliance guidelines to help industry address pathogens in their product, including “Sanitary Dressing and Antimicrobial Implementation at Veal Slaughter Establishments: Identified Issues and Best Practices” and “FSIS Compliance Guidelines for Controlling *Salmonella* and *Campylobacter* in Raw Poultry.”

**CHALLENGES:** FSIS did not achieve the Agency’s FY 2015 total illness reduction target of 373,955 illnesses. The total number of illnesses attributed to FSIS-regulated products was 382,123. FSIS also did not achieve the Q4 *Salmonella* reduction target, although it did meet its *E. coli* O157:H7 and Lm targets for the All Illness Measure.

FSIS did not achieve the Agency’s FY 2015 90 percent of establishments with a functional food defense plan target. The Tenth Annual Food Defense Plan Survey completed in June and July 2015 included inspection program personnel at meat and poultry slaughter and processing establishments, processed egg products plants, and official import inspection establishments. The response rate for the 2015 survey was 98 percent, the highest response rate since the survey was initiated in 2006. The 2015 survey found that 85 percent of all establishments have a functional food defense plan, up from 84 percent in 2014.

While FSIS has not met all the targets, FSIS has made substantial progress on all of initiatives outlined in its *Salmonella* Action Plan to reduce illnesses from *Salmonella* in regulated products. FSIS has modernized poultry inspection, has expanded testing of regulated products and is publicly sharing the results, and has provided additional guidance for industry. FSIS will soon finalize performance standards for chicken parts and comminuted poultry and will continue to take other actions to reduce *Salmonella* contamination on regulated products. FSIS will continue to focus on *Salmonella* as it develops its new strategic plan for FY 2017-2021.