

Meat and Poultry Safety and Quality PDG

Names of Attendees: Wendy White (Chair), Matthew Taylor (Vice Chair), Melanie Abley, Emelia Adator, Jeremy Adler, Salman Aldosari, Abdulaziz Alhajer, Sulaiman Aljasir, Ahmed Almessabi, Abdullah Almulhim, Abdulaziz Alzimami, Abdur Amin, Hany Anany, Martin Appelt, Terrance Arthur, Stan Bailey, Daniel Bair, Mikio Bakke,

S. (Bala) Balamurugan, Kristina Barlow, Wendy Bedale, Siham Benribague, Angela Bernoski, Mark Berrang, Roy Biggs, Yige Bima, Preetha Biswas, Betsy Booren, Mick Bosilevac, Alex Brandt, Meikel Brewster, Shannon Bullard, Daniela Buosi, Dennis Burson, John Mark Carter, Anindya Chanda, William Chaney, Peter Cook, Roger Cook, Sally Crowley, Maeve Cushen, Carl Custer, Thomas Danisavich, Taylor Davedow, Ken Davenport, Nicola Dermer, Jim Dickson, Vincent Dinicolas, Martin Duplessis, Denise Eblen, Alejandro Echeverry, April Englishbey, Emilio Esteban, Glen Feller, Tracy Fink, Savannah Forgey, Gregory Fridman, Laura Garner, Mary Garner, Randal Garrett, Beilei Ge, Kerri Gehring, Ifigenia Geornaras, Kathleen Glass, Charles Grant, Nancy Gushing, Miguel Gutierrez, Susan Hammons, Margaret Hardin, Upasana Hariram, Jim Heemstra, Joe Heinzelmann, Craig Henry, Deborah Henry, Ian Hildebrandt, Garth Hoffmann, Clint Holsomback, Joe Holt, Katy Holzer, Stevie Hretz, Richard Huang, David Isphording, John Jarosh, Ian Jenson, Thomas Junillon, Bernice Karlton Senaye, Suwimon Keeratipibul, Pete Kennedy, Larry Kohl, Mark Kreul, Craig Ledbetter, Wan Mei Leong, Quanhong Li, Cari Lingle, John Marcy, Carolina Mariano Ferraz, Bradley Marks, Barb Masters, Karl Matthews, Kathryn Mccullough, Tammy Mcfate, Michael Michel, Nathan Miller, Rong Murphy, Tg Nagaraja, Claudia Narvaez, Shivasharanappa Nayakvadi, Hung Nguyen-Viet, George-John Nychas, Kathleen O'Donnell, Adeniyi Odugbemi, Yemi Ogunrinola, Andy Pointon, Brian Poon, Brian Poon, Bill Potter, Jerry Reeves, Nuno Reis, Michael Roberson, Robert Roe, Edwin Roman Rivera, Amreeta Sarjit, Deborah Sattely, Jason Scheffler, Kristin Schill, Melissa Schlabs, John Schmidt, Kristen Scott, Dennis Seman, Manoj Shah, Subash Shrestha, Manpreet Singh, Shreya Singh Hamal, Thierry Sofia, Erika Stapp Kamotani, Tyler Stephens, Christine Stroh, Meredith Sutzko, Katie Swanson, Christy Swoboda, Theresa Thompson, Anna Townsend, Brian Umberson, Constanza Vergara, Roberta Wagner, Morgan Wallace, Xue (Caroline) Wang, Florence Wu, Shuang Wu, Season Xie, Crystal Yang, and Yifan Zhang.

Number of Attendees: 152.

Meeting Called to Order: 9:02 a.m., Sunday, July 21, 2019.

Minutes Recording Secretary: Anna Townsend, Student Liaison.

Introductions: Betsy Boren, Past Chair, opened the meeting at 9:02 a.m. ET with a welcome. She then asked for a motion to approve the 2018 Meat & Poultry PDG meeting minutes; motion was moved by Matt Taylor and seconded by Ken Davenport; motion passed.

Wendy White, Chair, thanked Betsy for her service and reviewed the agenda. She then made introductions for Matt Taylor, incoming Vice Chair, and Anna Townsend, Student Liaison. Afterwards, the microphone was passed

around the room for the attendees to introduce themselves. Wendy read updates on behalf of the IAFFP Executive Board. Notable was the fact that webinars will now be complementary without need of a sponsor.

Guest Speakers:

Betsy Boren, Past Chair, introduced our speakers, Denise Eblen and Roberta Wagner for the FSIS Regulatory Update.

Denise Eblen, Assistant Administrator – Office of Public Health Sciences.

Two key points/roles:

1. Modernization (focusing on research and new technologies to guide food safety regulation).
2. Sampling and Testing.

FSIS's has finalized their selection for pathogen testing platforms. Final decision: 3M's Molecular Detection System for *Salmonella* and *Listeria monocytogenes*, Bio-Rad's iQ Check PCR for *E. coli* STECs, and Hygiene BAX for *Campylobacter*. There have been no changes to cultural confirmation testing.

In 2019, FSIS began to rely more heavily on WGS compared to PFGE.

There have also been updates on food chemistry testing by adding arsenic and updates on dyes in catfish.

Roberta Wagner, Assistant Administrator – Office of Program & Policy Development.

FSIS Policy Regulatory Agendas are available in the spring and fall www.reginfo.gov.

- Will begin accrediting non-federal labs for pathogen detection (new); currently only do chemistry.
- Several new regulations and guidance documents will be released by year's end (movement of adulterated/misbranded products, generic labeling update, modernization of swine and egg inspection, update on uninspected animal food production, etc.).
- There are several guidance documents scheduled to be released soon, including updates to Appendix A & B.

Review of performance standards and recent agency testing results:

- Chicken and turkey product performance standards for *Salmonella* and *Campylobacter* testing. There are plans to revise the *Campylobacter* standards for commuted chicken and turkey products in a few months.
 - Last year, FSIS introduced a new method of *Campylobacter* testing utilizing buffered peptone water. This practice was halted after inconsistent recovery was observed and testing returned to the original enrichment method.
 - *Salmonella* Performance Standards: Raw Poultry.
Chicken Carcasses: 13.9% Cat 3.
Turkey Carcasses: 0.0% Cat 3.

Chicken Parts: 14.8% Cat 3.
Comminuted Chicken Parts:
34.6% Cat 3.
Comminuted Turkey Products:
46.5% Cat 3.
May 27, 2018 – May25, 2019 (52
week window).

- Non-Categorized Establishments
by Product Class.
Chicken Parts: 38.66%.
Comminuted Chicken: 29.73%.
Comminuted Turkey: 23.21%.
Chicken Carcasses: 8.33%.
Turkey Carcasses: 17.39%.
Chicken parts: Non-categorized
establishments represent only 3.2% of
total
U.S. parts production.
- Ground beef and trim performance standard
testing. Plans to institute *Salmonella* perfor-
mance standards for raw, ground been
before year's end.
 - Raw Pork Products Study Results.
 - 4,014 Samples collected 2017–
2018: 3 product groups (intact, non-
intact bone-in, boneless,
comminuted). Tested for
Salmonella, APC, generic
E. coli. Subset (n = 1395) tested for
STEC.
 - *Salmonella*.
Comminuted: 21.2% (1796).
Intact: 8.3% (1170).
Non-Intact: 6.5%.
Total: 13.6%.
 - STEC (n = 1395).
Comminuted: 3 positive/1395. 2:
O103, 1: O157.
 - Plans to propose *Salmonella* perfor-
mance standards for pork products
in 2020.
 - Future expansion of *E. coli* non:H7 STEC
test- ing in ground beef planned. Will release
notice and take comments in next few
months.

Old Business: None.

New Business: Wendy White and Matt Taylor led an
attendee-wide discussion which generated many ideas
for 2019–2020 webinars and symposia/roundtable ideas
for the 2020 IAFP Annual Meeting.

Recommendations to the Executive Board:

1. Approve Matt Taylor as Vice Chair.

Next Meeting Date: August 2–5, 2020, Cleveland, Ohio.

Meeting Adjourned: 11:37 a.m.

Chairperson Name: Wendy White.