Meat and Poultry Safety and Quality PDG

Attendees: Melvin Carter (Chair), Achyut Adhikari, Basim Alohali, Hany Anany, John Van Arsdale, Cynthia Austin, S. Balamurugan, Grace Bannister, Ronny Barrera, Kingsley Bentum, Preetha Biswas, Rucha Boralkar, Mick (Joseph M.) Bosilevac, Alex Brandt, Simon Burns, Carmen Cantu, Maria Jessa Cardel, Katie Stolte-Carroll, Diego Casas, Emily Cason, John Kevin Castro, Patrice Chablain, Tawanchai Chaiyont, Evan Chaney, Sneha Chhabra, Jeff Chilton, Judy Chow, Margaret (Peg) Coleman, Kim Cook, Roger Cook, Carl Custer, Michael Day, Dale Dexter, James Drescher, Vikrant Dutta, Constanza Vergara, Emilio Esteban, Andrea Etter, Connie Freese, Janejira Fuangpaiboon, Alberto Garre, Kerri Gehring, Binita Goshali, Ben Graves, Matt Guo, Sam Hadden, Abdul Aziz Al Hajeri, Suzy Hammons, Fabienne Hamon, Eelco Heintz, Evan Henke, Shauna Henley, IanHildebrandt, Richard Huang, John Jarosh, Ryan Karns, Erin Kealey, Pete Kennedy, Shige Koseki, Kento Koyama, Kunihiro Kubota, Heath LaFevers, Hoi Mei Lau, Aaron Lavallee, Pedro Arriaga Lorenzo, Terence Martin, Rafael Martinez, Anne-Marie Masella, Ryan Matsuda, John McBride, Katie Rose McCullough, Lorraine McIntyre, Minto Michael, Michael Michel, Kara Mikkelson, Jesse Miller, Eric Moorman, Amit Morey, Juan Morla, Nanje Gowda Na, Claudia Narvaez, Cecil Barnett-Neefs, Masaru Ochiai, Redd Ochoa, Kathleen O'Donnell, Cory Ortego, Andrew Pantano, Randall Phebus, Marcos Sanchez Plata, Rodrigo Portillo, Simone Potkamp, Joy Saha, Deborah Sattely, Linda Saucier, Brooke Schwartz, Paula Schwarz, Nikki Shariat, Ofer Shoham, Subash Shrestha, Niraj Shrestha, Amy Siceloff, Jared Smith, Leslie Thompson-Strehlow, Dushyanth Kumar Tammineni, Harshavardhan Thippareddi, Kate Thomas, Brayan Montoya Torres, Rachael Trott, Socrates Trujillo, Mark Turner, Isabel Walls, Purity Wambui, Eric Wilhelmsen, Jodi Williams, Anett Winkler, Ivy Yan, Jingbin Zhang.

Total Number of Attendees: 115.

Meeting Called to Order: Sunday, 9:03 a.m. Eastern Time, July 16, 2023.

Minutes Recording Secretary: Vanessa Whitmore.

Old Business: Dr. Melvin Carter, PDG Chair, called the meeting to order at 9:03 am Eastern time. He began the meeting by presenting the 2021 Meat and Poultry Safety and Quality PDG meeting minutes from the June 8, 2021, meeting. There were no changes or amendments. Dr. John Jarosh motioned to approve the 2021 minutes as is, and Dr. Katie Rose McCollough seconded. The minutes were unanimously approved. Dr. Carter introduced the Vice-Chair nominee, Dr. Alexandra Calle, Assistant Professor of Microbiology at Texas Tech University in the School of Veterinary Medicine. There were no objections, and the PDG will make recommendations to the IAFP Board for approval. Dr. Carter shared the IAFP Executive Board announcements with the membership.

New Business: Dr. Carter introduced the first speaker, Ms. Vanessa Whitmore, a master's student at the University of Nebraska-Lincoln, who gave the updates from the Student PDG. She overviewed the three main events the Student PDG has put together: The Meet Your Favorite Food Scientist series of chats, the 3-Minute

Thesis Competition, and Proposal Submissions for the IAFP Annual Meeting. If interested in getting involved in any of these events, please contact Vanessa or the Student PDG leadership.

Dr. Carter introduced the second speaker, Dr. Katie Rose McCullough from the North American Meat Institute Foundation for Meat and Poultry Research and Education, to give an update on industry activity for meat and poultry safety improvement was given by Dr. Katie Rose McCullough. She began by giving an overview of the background, funding, advisory committees, and priorities of the Foundation for Meat and Poultry Research and Education. She shared that the update to the FSIS Cooking Guideline for Meat and Poultry Products Appendix A and B, posed some challenges to the industry and more solutions are needed for both small and large meat establishments. They currently have ongoing projects looking to address these challenges. Dr. McCullough pointed out that *Salmonella* illness occurrence has not been reduced since 1996, but USDA data shows that the industry has effectively reduced *Salmonella* contamination. She concluded that more work is needed to reduce illness. If interested in getting involved with the efforts of the Foundation, please email Dr. McCullough at kmccullough@meatinstitute.org.

Dr. Carter introduced the third speaker, Dr. Isabel Walls, from the FSIS Office of Public Health Science, to give an update on USDA FSIS Research priorities and data needs. Dr. Walls gave an overview of FSIS activities and then discussed the research priorities. There are 16 projects in partnership with USDA ARS, and more research activities being done at universities. The remaining data gaps include estimating lot size in poultry slaughter and processing plants, control of pathogen growth in small establishments through slaughter, dressing/carcass chilling, and controlling the growth of *C. perfringes* in the cooling of scalded offal and other products.

Further collaborations with ARS on the identification of methods for virulent *Salmonella*, refining *Salmonella* quantification in meat and poultry products, improving methods for sampling turkey carcasses, mitigation of *Salmonella* serotype bias in culture media, and use of MALDI mass spectrometry for classification of *Salmonella* species. Dr. Walls highlighted the Food Safety Fellowship for doctoral students. This is aremote, part-time, 1-year fellowship offered to current doctoral students. It is recommended that students apply after reviewing the FSIS priorities. If their existing project aligns with the needs of FSIS, they should submit an essay about how their efforts support FSIS priorities. This fellowship provides a stipend, an opportunity to visit the FSIS lab in Athens, Georgia, and financial support to attend IAFP. Applications are due August 18, 2023.

Dr. Carter introduced the fourth speaker, Dr. Emilio Esteban, the USDA-OSEC Undersecretary for Food Safety, to provide updates on the USDA Agency Action on Food Safety Protection. Dr. Esteban began by reviewing his priorities: leading with science, innovation, and transparency. He then discusses the *Salmonella* framework. Dr. Esteban explained that challenges here are being addressed in three sections: pre-harvest, processing at the plant (post-harvest), and finished product. Dr. Esteban voiced support for recommendations of vaccinations to control pathogen levels during pre-harvest but pointed out that there are challenges. He believes we have reduced contamination of carcasses with *Salmonella*, but data regarding illnesses shows that more is needed. Dr. Esteban is confident there has been change, but we need better tools to substantiate those effects. He also pointed out that there may be room for government and extension outreach to collaborate on approaches at your small and very small establishments.

He further touched on how FSIS will approach Salmonella as an adulterant in breaded stuffed chicken

products: Quantification, serotype, and virulence are especially important here and noted that the comment

period is open on Salmonella as an adulterant in breaded stuffed chicken products until July 27. Another area discussed is labeling claims, specifically the Raised without Antibiotics and Product of U.S. labels. USDA is

collaborating with ARS to study all products that plan to use the Raised without Antibiotics label. Dr. Esteban

touched on several topics of interest sparking great dialogue and discussion.

Dr. Carter then facilitated a discussion on ideas for the 2023-2024 IAFP webinars and symposia. The deadline

is October 3, 2023, to submit proposals. Please work with the PDG leadership prior to the deadline to ensure

support for webinars and symposia.

Recommendations to the Executive Board:

1. The PDG recommends approval of Dr. Alexandra Calle as Vice-Chair of the Meat and Poultry PDG.

Next Meeting Date: July 14, 2024, Long Beach, California.

Meeting Adjourned: 11:42 a.m. Eastern Time.

Chairperson: Dr. Melvin Carter.