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# FSIS Updates

## 2023 InFORM Regional Meetings

### Overview

FSIS is the public health agency in the U.S. Department of Agriculture responsible for

Ensuring the safety, inspection, and wholesomeness of meat, poultry, and egg products. The agency collaborates with public health partners to help prevent and respond to foodborne illness.

Use the QR codes to find additional information about each topic listed below.

### Proposal to Declare Salmonella an Adulterant in Breaded Stuffed Raw Chicken products

In August 2022, USDA announced it would be proposing to declare Salmonella an adulterant in Not - Ready - To - Eat (NRTE) breaded and stuffed chicken products. If the declaration is finalized as proposed, such products will be considered adulterated when they exceed a very low level of Salmonella contamination and would be subject to regulatory action. Taking this step is intended to help prevent additional Salmonella illnesses and outbreaks associated with these products. The agency will be seeking public comments on this proposal.

### Proposed Regulatory Framework to Reduce Salmonella Illnesses Attributable to Poultry

In October 2021, FSIS announced it was initiating a comprehensive effort to reduce Salmonella illnesses associated with poultry products. The agency has undertaken several key activities to gather the data and information necessary to support future action. The agency is currently considering a regulatory framework for a new strategy to more effectively reduce foodborne Salmonella infections linked to these products. The framework has been shaped by months of information gathering and discussions with a wide range of stakeholders, and consists of three components that, together, support a comprehensive approach to controlling Salmonella in poultry.

### Outbreak Investigations Table Update

## FSIS Expands Establishment - Specific Datasets

FSIS publicly posts the data it collects, analyzes and uses in its decision-making process, thereby prioritizing transparency and data sharing. In July 2022, FSIS began posting expanded establishment-specific datasets on laboratory sampling that include the unique identifier assigned to pathogen isolates that have been characterized using whole genome sequencing (WGS) and PulseNet - assigned allele codes with date stamps. The FSIS number is now applied to sampling results for *Listeria monocytogenes* (Lm), *Salmonella*, *Campylobacter*, and Shiga toxin producing *E. coli* (STEC). At this time, the allele codes with date stamps are only applied for Lm, *Salmonella*, and STEC.

Additionally, FSIS added a new laboratory sampling establishment-specific dataset for raw pork products, which contains similar information as other laboratory sampling establishment-specific datasets, such as pathogen test results and isolate characterization. Effective and efficient information flow is essential to stakeholder understanding and confidence in agency actions and decisions.

## The National Antimicrobial Resistance Monitoring System (NARMS) at FSIS

The NARMS program at FSIS focuses on two sampling sources (samples collected from intestinal (cecal) content and food products). This sampling helps to identify new types and patterns of resistance and how it changes over time. Additionally, FSIS antimicrobial-resistance sampling aids in understanding the impact of interventions designed to limit the spread of resistance. The latest NARMS report (2019 Integrated Summary Report) was released April 2022. A multiyear report evaluating trends in *Salmonella* serotypes and AMR in certain food animal species and products from 2014 - 2019 was released in December 2022.

