#### One Team, One Purpose





#### **Food Safety and Inspection Service**

Protecting Public Health and Preventing Foodborne Illness





## Food Safety and Inspection Service: Office of Public Health Science

#### The How and Why of Sampling Analyses

#### **ARS-FSIS Food Safety Research Meeting**

Shepherdstown, WV February 21, 2018

Dr. Michelle Catlin

Director, Risk Assessment and Analytics Staff

Dr. J. Emilio Esteban

**Executive Associate for Laboratory Services** 

#### Food Safety and Inspection Service:

#### FSIS: A Public Health Regulatory Agency

Ensure meat, poultry, and processed egg products are safe, wholesome, and correctly labeled and packaged.



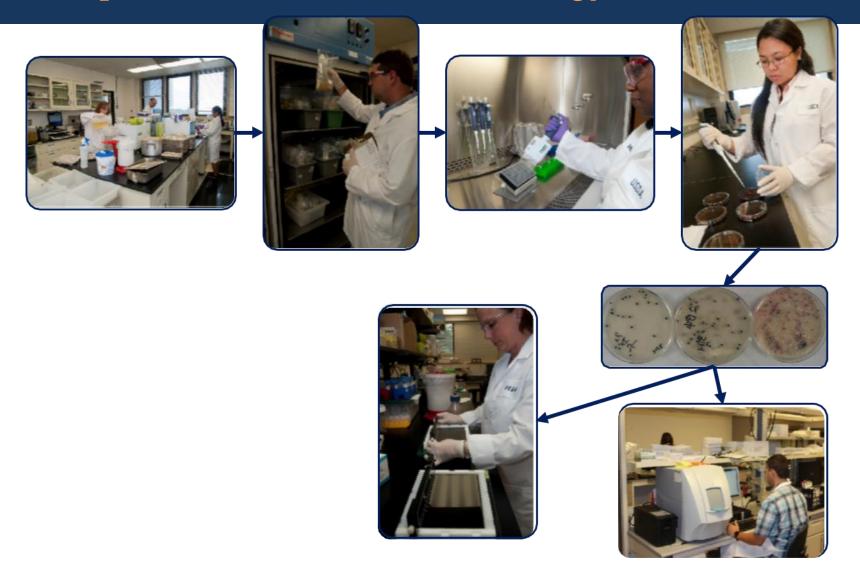
#### Food Safety and Inspection Service:

#### A Sample's Life at the Lab – Chemical Residues



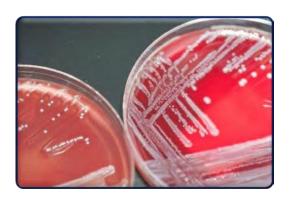
#### Food Safety and Inspection Service:

#### A Sample's Life at the Lab – Microbiology



## Food Safety and Inspection Service: What Are We Looking For?

- 1. Presence of Pathogens and their Characteristics
- 2. Chemical Residues
  - Antibiotics and other drugs
  - Environmental
     Contaminants (e.g., pesticides, lead)
- 3. Pathology
- 4. Others as Needed
  - Foreign Objects
  - Fat content
  - Allergens
  - Speciation









## Food Safety and Inspection Service: Putting the Results to Work

# Assess Individual Establishments or Countries: • e.g., adulterants, Salmonella performance standards, residues LAB RESULTS Conduct National-Level Surveillance and Establish FSIS Priorities • e.g., is the frequency of E. coli O157:H7 positives decreasing over the years

## Conduct Investigations of Outbreaks and Other Special Circumstances

 e.g., do the characteristics of pathogens in FSIS-regulated products match those seen in human cases?

### **Modernize Agency Policies** and Regulations

 e.g., combine sampling results and data from other inspection tasks to see where FSIS has the greatest effect on food safety; identify products at highest risk for Lm

## Food Safety and Inspection Service: Office of Public Health Science

## Thank You!







## Food Safety and Inspection Service: Questions

