The How and Why of Sampling Analyses

ARS-FSIS Food Safety Research Meeting

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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.

- **Goal 1**: Prevent Foodborne Illness and Protect Public Health
- **Goal 2**: Modernize Inspection Systems, Policies, and the Use of Scientific Approaches
- **Goal 3**: Achieve Operational Excellence
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

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

Track Agency Progress, Conduct National-Level Surveillance and Establish FSIS Priorities:
- e.g., is the frequency of *E. coli* O157:H7 positives decreasing over the years
Thank You!
Food Safety and Inspection Service: Questions