



# Office Hours

Division of Food and Recreational Safety, Bureau of Meat and Poultry Businesses (BMPB)

WISCONSIN DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION (DATCP)

August 16, 2024

# BUREAU UPDATES



- Staffing – 11 new Meat Safety Inspectors have been hired thus far in 2024. Other recruitments are in process.
- Training – Expect to see new employees shadowing current inspectors, or working with Food Scientists, Supervisors, and Veterinarians. Be proactive in building rapport with the new inspectors, explaining your process, procedures and record-keeping systems. This will help to reduce interruptions down the line to ask questions.



## REMINDERS

- Take advantage of your weekly meetings with your Meat Safety Inspector.
- Respond to noncompliance reports (NRs) in a timely manner.
  - Follow the appeal process to resolve disagreements over an NR that has been issued.
- All products bearing the marks of inspection are to be produced under a HACCP plan meeting the requirements in [9 CFR 417](#).
- For state-inspected establishments, all formulations for products bearing the marks of inspection must be submitted and approved prior to production and labeling with the marks of inspection. ([Wis.Admin. Code ch.ATCP 55.10\(5\)](#))
- Adhere to the approved schedule agreement. Communicate any days not in operation or requested changes to the Meat Safety Supervisor.



# CHANGE TO WATER SAMPLING



- Background
- 9 CFR 416.2(g)(1) **Water supply and water, ice, and solution reuse.**
- If an establishment uses a municipal water supply, it must make available to FSIS, upon request, a water report, issued under the authority of the State or local health agency, certifying or attesting to the potability of the water supply.
- For establishment's using a private well for its water supply, it must make available to FSIS, upon request, documentation certifying the potability of the water supply that has been renewed at least semi-annually.



# SAMPLING SUMMARY FY2023

Program	Samples Analyzed	Positive Results
MT43 – Ground Beef	672	5 – Salmonella, 1 – E. coli O103, 1 – E. coli O45
MT60 – Beef Manufactured Trimmings	261	1 – E. coli O121
MT64 – Other Than Trim	2	
MT65 – Bench Trim	101	1 - Salmonella
RTE-PROD	732	6 – Listeria monocytogenes
RTE for cause (IVT)	195 swabs 65 product samples	9 - Listeria monocytogenes 1 – Listeria monocytogenes
RTE risk-based (RLm)	15 swabs 5 product samples	



# ROUTINE LISTERIA MONOCYTOGENES (RLM) SAMPLING

- IVT vs RLm
- [FSIS Directive 10240.5 Rev 4: Verification Procedures for Enforcement, Investigations and Analysis Officers for the Listeria Monocytogenes Regulation and Routine Risk-Based Listeria Monocytogenes Sampling Program \(usda.gov\)](#)
- “At Least Equal To”



## RLM RATIONALE

- FSIS conducted an analysis which determined that there is a higher risk of finding RLM positive samples in post lethality exposed, RTE producing establishments which have had a positive RLM product, Food Contact Surface (FCS), or Non-Food Contact Surface (NFCS) sample within the last three years and in those producing post-lethality exposed, RTE products using Alternative 3 with average production volume less than or equal to 1,000 pounds per day.
- RLM sampling is risk-based and may inform a Public Health Risk Evaluation.



# RANKING FACTORS

- Establishments with a positive Lm from a RLM product, FCS, or NFCS sample in the last three years and produce post-lethality exposed RTE products using control Alternative 3 with an average daily production volume between 1-1,000 pounds.
- Establishments with a positive Lm sample on a RLM product, FCS, or environmental sample in the last three years.
- Establishments that produce post-lethality exposed RTE products using Alternative 3 with an average daily production volume for RTE between 1-1,000 pounds.





# ADDITIONAL FACTORS

- A change in the establishment's HACCP plan or the addition of a new HACCP plan
- Addition by the establishment of a new post-lethality exposed (PLE), RTE product
- Any conditions that negatively impact sanitation or increase the probability of Lm contamination:
  - Recent or ongoing construction activities.
  - Condensation issues.
  - Use of high-pressure hoses in the PLE, RTE area.
  - Worn out equipment or equipment breakdowns, roof leaks, or other events that increase the probability of Lm
  - An increase in Lm, or indicator organism positives obtained through establishment sampling and testing
  - Anything indicating that the establishment may be having issues with sanitation such as repetitive sanitation related noncompliance records (NRs), increased adenosine triphosphate (ATP) or aerobic plate counts (APC) values
  - Any other concerns from IPP.



# NOTIFICATION OF THE ESTABLISHMENT

- One-week prior notice
- EIAO will:
  - Confirm the production schedule of PLE-RTE product
  - Inform the establishment it is to notify the EIAO if it intends to modify its written production or sanitation practices, or cancel production
  - Advise the establishment that if it changes its routine practices temporarily during RLM sampling without notice, the sampling may be rescheduled, and further regulatory action may be pursued



# RLM SAMPLING

- The RLM sampling program includes the collection of product, food contact surface (FCS), and environmental, non-food contact surface (NFCS) samples, tested for the presence of *Listeria monocytogenes* (Lm).
- EIAO will collect:
  - 10 food contact swab samples
  - Five non-food contact swab samples
  - Five product samples from a lot



# HOLD THE LOT



Establishments are to hold or control RTE products implicated by samples that FSIS/BMPB has collected and is testing for pathogens, or that have passed over direct FCSs that FSIS/BMPB has swabbed and is testing for pathogens, pending the results of testing.



If product is shipped before a result is provided, even if the result is negative, an NR will be issued because the establishment did not complete pre-shipment review following availability of all relevant test results, as required in 9 CFR 417.5(c).



# TRAINING OPPORTUNITIES - HUMANE HANDLING INSTITUTE (UW-RF)

## Effective and Humane Restraint and Stunning

- Sept. 19-20
- Oct. 10-11
- Oct. 31-Nov. 1
- Nov. 7-8

## [Humane Handling Institute](#)



## Building a Robust Systematic Approach to Animal Welfare

- Oct. 24-25



# TRAINING OPPORTUNITIES



UW-Madison Meat Processing School – September 17-19, 2024.

\* Tuition reimbursement available, registration closes September 3



UW-Madison Basic HACCP Training October 23-24, 2024

\* Tuition reimbursement available, early registration ends October 5



UW-Madison Thermal Processing Workshop - November 5-7, 2024

\* Early registration ends October 1



Register at: <https://charge.wisc.edu/animalscience/workshops.aspx>



## OTHER RESOURCES

[The Meat Locker](#) – by American Meat Science Association

[Meat & Poultry Processors Technical Assistance](#)

- Federal Grant Application Management
- Business Development and Financial Planning
- Meat and Poultry Processing Technical and Operation Support
- Supply Chain Development



# Questions?



## Bureau of Meat and Poultry Businesses

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