



## Meeting Summarization

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Post-Harvest Public Meeting – Atlanta, GA – 2-23/24-06

## SUMMARY OF PRESENTATIONS

### Day 1

#### ◆ Purpose and background

- ❖ Original pathogen reduction strategy (1996 final rule)
- ❖ Most current *Salmonella* data (2005 verification tests)
- ❖ New risk-based focus on pathogen reduction in broilers
- ❖ Systematic review of intervention strategies
- ❖ Overview of poultry slaughter
- ❖ Food safety assessment report on vulnerabilities

## SUMMARY OF PRESENTATIONS

- ◆ Ante-Mortem Controls
  - ❖ Pre-harvest issues
  - ❖ Environmental considerations
  - ❖ Small plant concerns
  
- ◆ Slaughter Dressing Controls
  - ❖ Scalding, defeathering, evisceration, chilling, & grinding
  - ❖ Effectiveness of antimicrobial interventions

## SUMMARY OF PRESENTATIONS

### Day 2

- ◆ Industry perspectives
  - ❖ Broiler best practices and considerations
  - ❖ Evidence-based success with beef best practices
  
- ◆ FSIS perspective on next steps
  - ❖ FR Notice on *Salmonella*
  - ❖ Better enhancing public health through measurable improvements in food safety

## TAKE-AWAY MESSAGES

1. Effectiveness of *Salmonella* control will closely mirror the continued focus on beef for *E. coli* O157:H7 control
  - ◆ Initial action in broiler carcasses, followed by turkey and hog carcasses and then ground products

## TAKE-AWAY MESSAGES

2. The industry-wide shift to Category 1-level process control for *Salmonella* is expected to be timely
  - ◆ The public health benefit regarding reduced exposure to serotypes causing common human illness will be more closely tracked

## TAKE-AWAY MESSAGES

3. FSIS expects to seek means to continue the dialog with all stakeholders
  - ◆ This will ensure continuous improvement for the control of *Salmonella* and other pathogens of public health concern in raw products