



United States Department of Agriculture

**One Team, One Purpose**



# **Food Safety and Inspection Service**

Protecting Public Health and Preventing Foodborne Illness



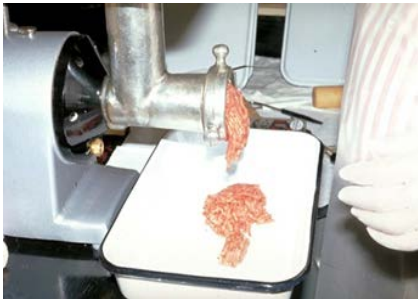
# USDA-FSIS-OIEA

Compliance and Investigations  
Division (CID)



Mark W. Crowe  
Director  
Washington, D.C.

# FSIS Program Areas



## Office of the Administrator

**Office of Field Operations**

**Office of Investigation  
Enforcement and Audit**

**Office Policy and  
Program Development**

**Office of Public Health  
and Science**

**Office of Management**

**Office of Public Affairs  
and Consumer  
Education**

**Office of Outreach,  
Employee Education and  
Training**

**Office of Data Integration  
and Food Protection**

# Background

- The responsibility for protecting public health is directly tied to the FMIA, PPIA, and the EPIA
- The Acts give FSIS the authority and responsibility to protect consumers and to ensure products are wholesome, not adulterated and properly labeled
- The Acts provide FSIS with enforcement authorities and sanctions for violations

# OIEA Mission

OIEA has four major areas of focus:

- Surveillance & Investigation;
- Enforcement & Litigation;
- Management Controls and,
- Audit & Evaluation



# OIEA Mission

- **Surveillance** – Food safety, food defense, product sampling, and other in-commerce activities to ensure product safety, security, and industry awareness and compliance
- **Investigation** – Evidence collection, analysis, and decisions to address violations of law, food safety incidents, and public health priorities, as well as mismanagement, fraud, waste, and abuse

# OIEA Mission

- **Enforcement** – Effective and consistent use of FSIS criminal, civil, and administrative authorities and sanctions to protect consumers, promote compliance, and deter future violations
- **Litigation** – Partner with OGC and the AUSA to address violations; work with MSPB, FLRA, and EEO to defend the Agency and its officials from adverse actions

# OIEA Mission

- **Management Control** – Management action, decision-making, policy, procedure, and program and performance monitoring, to ensure programs achieve intended results, that laws and regulations are followed, and that programs and resources are protected from fraud, waste, and abuse



# OIEA Mission

- **Audit** – Analyses of FSIS programs, comprehensive reviews of Federal and State Meat and Poultry Inspection (MPI) programs, verify that foreign countries approved to export meat, poultry, or egg products to the U.S. are maintaining inspection programs equivalent to that in the U.S.
- **Evaluation** - Participates in the planning and conducting of initial reviews in countries seeking first-time approval to export to the U.S.

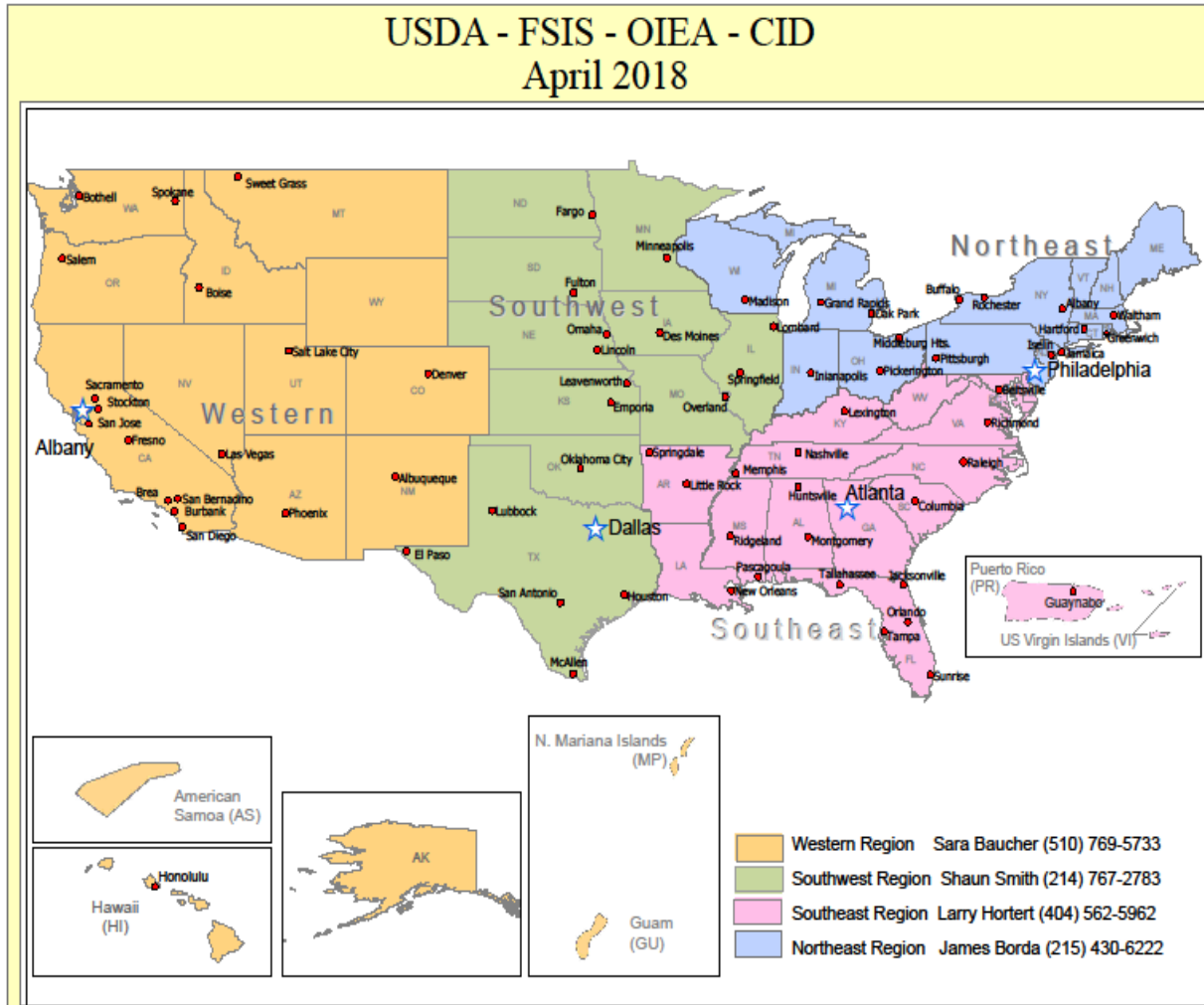
# CID Activities

- Surveillance
- Investigations
  - a) Alleged violations
  - b) Foodborne illness outbreaks
- Product control
- Food Defense and Emergency Response
- Education
- Liaison

# CID Structure and Employees

Headquarters		Field	
Director	1	Regional Directors	4
Sr. Compliance Specialist	1	Supv. Investigators	10
		Sr. Investigators	8
		Investigators	133
		Support Staff	8

# CID Map



# Where do Investigators Work?

- Inspected slaughter and processing plants
- Custom slaughter and processing plants
- Distributors
- Warehouses
- Transporters
- Retail
- Institutions



# In-Commerce Surveillance

- Jurisdiction over 750,000 in-commerce businesses, including about 160,000 in the In-Commerce System (ICS)
- Ensure industry compliance and consumer safety
  - Product and facility assessments
  - Sanitary conditions and hazard controls
  - Food defense assessments
  - Surveillance sampling

# Surveillance Prioritization

## Tier 1 Types (70%)

- ✓ Distributor
- ✓ Warehouse

## Tier 2 Types (30%)

- ✓ Transporter
- ✓ Retailer
- ✓ 3D/4D Operator
- ✓ Exempt Poultry
- ✓ Custom
- ✓ Food Bank
- ✓ Salvage

## Tier 3 Types (For Cause)

- ✓ Renderer
- ✓ Abattoir
- ✓ Animal Food
- ✓ Bonded Area
- ✓ Broker
- ✓ Institutions
- ✓ Port of Entry
- ✓ Processor
- ✓ Restaurant
- ✓ Miscellaneous

# Investigations

Food safety, misbranding, and other violations of law to protect public health and to support criminal, civil, and administrative actions

- Investigative planning, analysis, decision-making
- Evidence collection, identification, chain of custody
- Interviews, signed statements, regulatory notes
- Investigative samples, photographic evidence
- Reports of Investigations
- Investigative liaison with OIG, U.S. Attorneys



# Foodborne Illness Outbreak Investigations

- Work with OPHS – foodborne illness outbreak and epidemiological investigations
  - Conduct product traceback and traceforward
  - Identify and control violative product
  - Develop investigative reports to support Agency action and decision-making
  - Develop cases for enforcement or other action

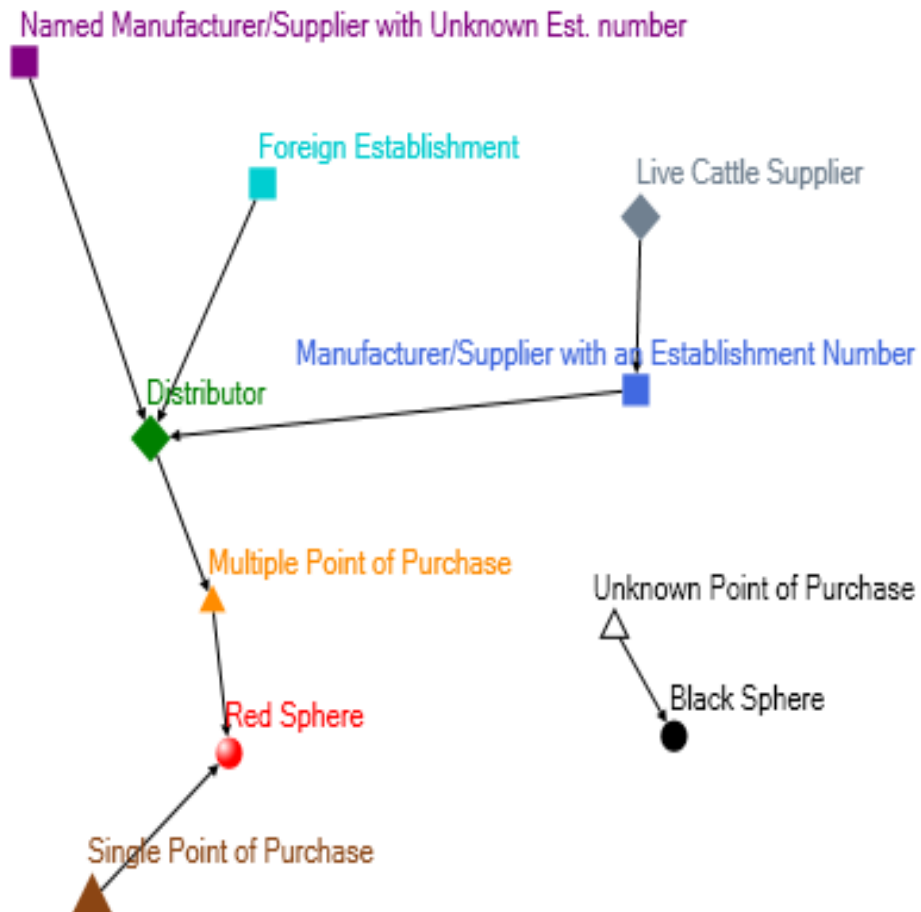
# Outbreak Visualization Tool (VT)

- Use predictive analytics (VT is one aspect) to enhance illness investigations, product traceback, recall
- Integrates data from various sources such as Centers for Disease Control, PulseNet, the Agricultural Research Service VetNet and the National Antimicrobial Resistance Monitoring System
- Identify connections between consumer illness, suspect product, and producing establishments

# VT Graph

## Key:

- The dashed line indicates an unverified link.
- The thick **RED** line indicates the verified traceback from the source product to the Consumer.
- The **RED** sphere indicates an illness location.
- The **BROWN** triangle indicates an illness with a single Point-of-Purchase location.
- The **DARK ORANGE** triangle indicates an illness with multiple Point-of-Purchase locations.
- The **BLACK** triangle outline indicates an illness with an Unknown Point-of-Purchase location(s).
- The **GREEN** diamond indicates a Distributor.
- The **BLUE** square indicates a Manufacturer/Supplier.
- The **DARK TURQUOISE** square indicates a foreign Est.
- The **PURPLE** square indicates a named supplier/manufacturer in which the Est. number is unknown.
- The **SLATE GRAY** diamond indicates a live cattle supplier.



# Product Control

- Identify and control adulterated or misbranded product, or product otherwise in violation of the Acts
- Oversee voluntary product dispositions
- Collect evidence to support product seizure
- Conduct related investigative activities
- Coordinate with internal and external partners

# Food Defense and Emergency Response

- Assess food defense measures at in-commerce business and educate industry
  - Prevent, detect, and respond to bio-security and other threats, including intentional attacks
- 
- Respond to food safety and public health emergencies, natural disasters, and other incidents
  - Work with internal and external partners

# Education and Liaison

- Educate industry and consumers to improve food safety and defense
- Conduct liaison activities with OIG, CDC, FDA, and other law enforcement and public health agencies



# FY 2018 Mid-Year Outcomes

- 11,008 surveillance (includes food safety and food defense) activities
- Ensure surveillance performed at Tier 1 – 70.6%  
Target = 70%
- 146 detentions/5.8 million pounds
- 675 Lm Retail Deli Questionnaires

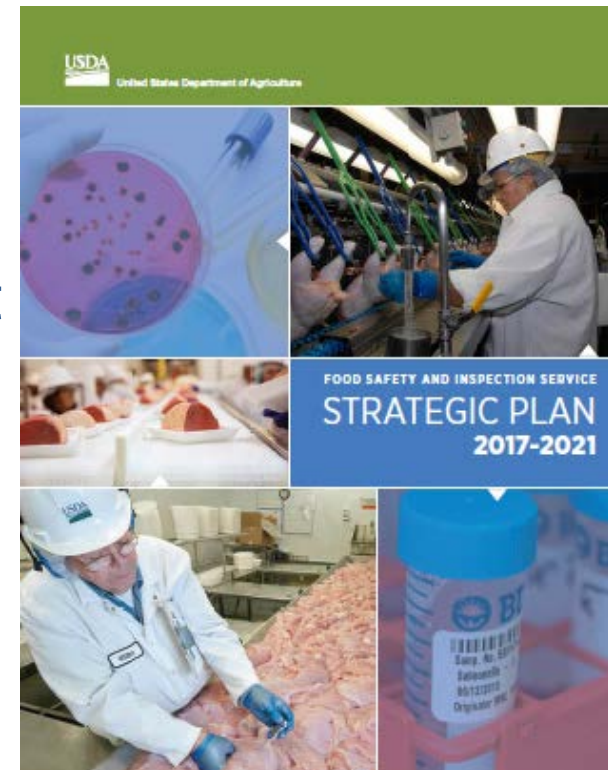
# 2017-2021 FSIS Strategic Plan

**Goal 1** Prevent Foodborne Illness and Protect Public Health

**Outcome 1.1** Prevent Contamination

**Objective 1.2.1** Improve Food Safety at In Commerce Facilities

**Objective 1.2.2** Enhance Response to Foodborne Illness Outbreaks and Adulteration Events





# Questions

