



# Food Safety Working Group

## Overview: USDA/FSIS

### Perspective

American Spice Trade Association 10/2009

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## President's Food Safety Working Group

- Chaired by Secretaries of HHS and USDA
- Formed in first 90 days of the new administration
- Charged with making recommendations on what our national food safety system should look like
- 3 Principles
  - Preventing harm to consumers is our first priority
  - Effective food safety inspections and enforcement depend upon good data and analysis
  - Outbreaks of foodborne illness should be identified quickly and stopped

## FSWG -- DELIVERING RESULTS

- Preventing *Salmonella* contamination
- Reducing the threat of *E. coli* O157:H7
- Building a national traceback and response system
  - Pinpoint contamination within days, not weeks or months
- Improving organization of Federal food safety responsibilities
  - 15 Federal agencies have a say in food safety; USDA's laws written in 1906

## **FSWG – REPORT/LISTENING SESSIONS**

- Key findings published July 7, 2009 (fact sheet; report)
- Listening sessions – with transcripts posted
  1. Rapidly respond to outbreaks and facilitate recovery
  2. Expand risk-based inspection and enforcement
  3. Focus on prevention
  4. Target resources effectively
  5. Strengthen surveillance and risk analysis



# FSWG – PUBLIC ACCESS/FEEDBACK

- <http://www.foodsafetyworkinggroup.gov>



**Thank You**