

United States Department of Agriculture  
Food Safety and Inspection Service



# The American Public Health Association's 2007 Annual Meeting & Exposition



November 7, 2007

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The Food Safety and Inspection Service's mission is to ensure that meat, poultry, and processed egg products distributed in commerce for use as human food are safe, wholesome and accurately labeled.

# Ensuring Public Health Protection Through Cooperation



USDA and its sister agencies collaborate together on multi-jurisdictional food safety issues.



## Ensuring Public Health Protection by Working Together

FSIS is committed to working with its food safety partners including:

- Federal agencies,
- State agriculture agencies,
- State and local public health agencies, and
- Industry and consumer representatives.

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## Our Recent Efforts to Enhance Public Health Protections Include:

Laying the foundation for  
a more robust risk-based  
inspection system.



## Other Recent Efforts to Enhance Public Health Protections Include:

Implementing new  
inspection initiatives to  
help combat E. coli  
O157:H7.



## Other Recent Efforts to Enhance Public Health Protections Include:

Improving the recall process and how the public is notified.



# Food Safety Education

There are four key food safety messages and we need the public to know what they are.





# The “Be Food Safe” Campaign



**Clean.**  
Wash hands, utensils and cutting boards before and after contact with raw meat, poultry, seafood and eggs.

**Separate.**  
Keep raw meat and poultry apart from foods that won't be cooked.

**Cook.**  
Use a food thermometer - you can't tell food is cooked safely by how it looks.

**Chill.**  
Chill leftovers and takeout foods within two hours and keep the fridge at 40°F or below.

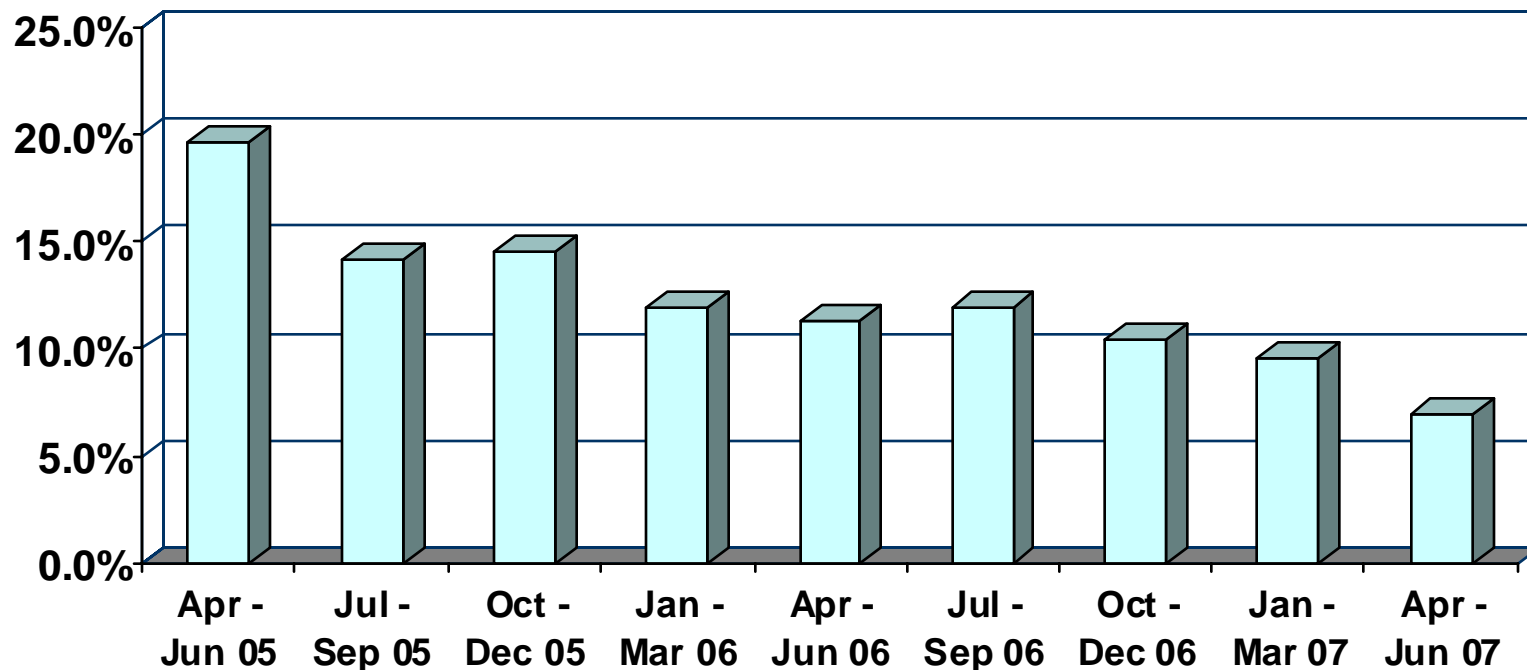
Food handling safety risks at home are more common than most people think. The four easy lessons of Clean, Separate, Cook and Chill can help prevent harmful bacteria from making your family sick. Be food safe from USDA! To find out more about food safety visit [befoodsafefromusda.gov](http://befoodsafefromusda.gov) or call 1-888-MPHotline



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## Results of Broiler Carcasses Analyzed for *Salmonella* by Quarter from April 2005 to June 2007



Percentage of Positive Regulatory Samples

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