



The Food Safety and Inspection Service's Role in the Control of *Listeria monocytogenes*

Timothy Drake

MPH Candidate, Kansas State University

Sites: Food Safety and Inspection Service (FSIS)

iMOVES&FB at University of Padua in Italy

Dates: April – June 2025



Outline

- About Me
- Field Experience Overview
- Portfolio Products
- MPH Competencies
- Acknowledgements

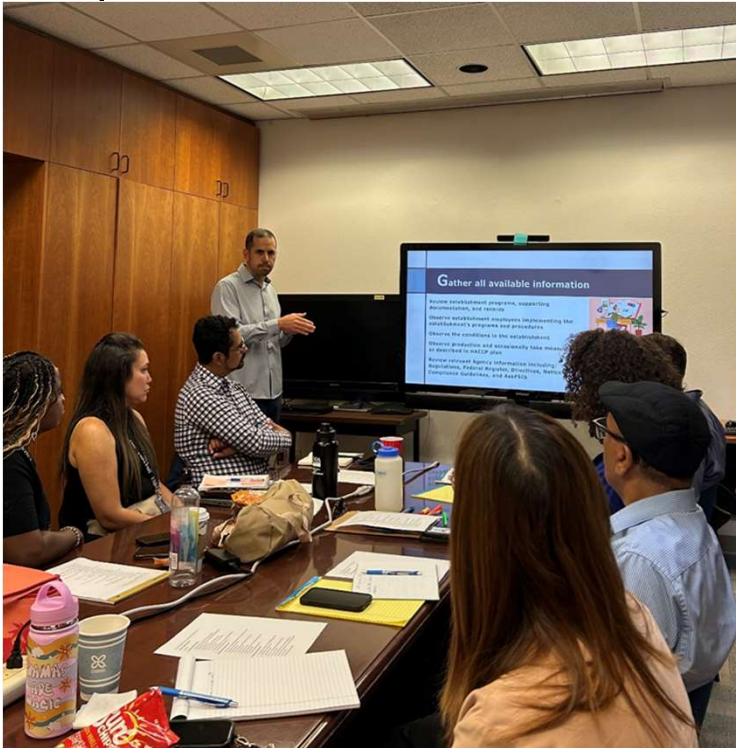
About Me

- Live near Long Beach, CA
- BS in Business Administration with a concentration in finance from California State University of Long Beach.
- MPH Candidate, Kansas State University
- Work for the Food Safety and Inspection Service (FSIS)
- Public Health Interest: Food safety



Overview of My Applied Practice Experience

FSIS presentation

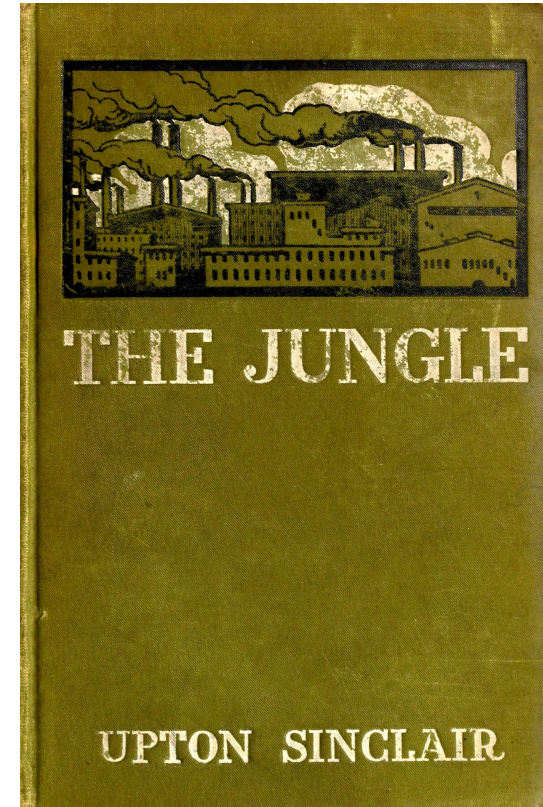


International Mobility of Veterinary Students & Food Biotechnologists (iMOVES&FB)



ITALY

Food Safety and Inspection Service (FSIS)



Listeria monocytogenes (Lm) outbreaks



Product A: FSIS Presentation



34208

Federal Register / Vol. 68, No. 109 / Friday, June 6, 2003

DEPARTMENT OF AGRICULTURE
Food Safety and Inspection Service

9 CFR Part 430

[Docket No. 97-013F]

RIN 0583-AC46

Control of *Listeria monocytogenes* in Ready-to-Eat Meat and Poultry Products

AGENCY: Food Safety and Inspection Service, USDA.

ACTION: Interim final rule.

SUMMARY: The Food Safety and Inspection Service (FSIS) is amending its regulations to require that official establishments that produce certain ready-to-eat (RTE) meat and poultry products prevent product adulteration by the pathogenic environmental contaminant *Listeria monocytogenes*. In particular, under these regulations, establishments that produce RTE meat

available for public inspection in the Docket Clerk's Office between 8:30 a.m. and 4:30 p.m., Monday through Friday.

FOR FURTHER INFORMATION CONTACT: Daniel L. Engeljohn, Ph.D., Acting Assistant Deputy Administrator, Policy Analysis and Formulation, Office of Policy, Program Development, and Evaluation, Food Safety and Inspection Service, U.S. Department of Agriculture (202) 205-0495. Copies of references cited in this document are available in the FSIS Docket Clerk's Office, Room 102, Cotton Annex, 300 12th Street, SW., Washington DC 20250-3700. The Office is open 8:30 a.m. to 4:30 p.m., Monday through Friday.

SUPPLEMENTARY INFORMATION:

Table of Contents

- I. Background
- II. *Listeria monocytogenes*
- III. Events leading up to the proposed rule
 - Outbreaks and recalls 1999 reassessment notice
 - FSIS action plan
 - FDA/FSIS draft risk ranking

CFR

Revised as of January 1, 2002

Note: No amendments to this volume were promulgated during the period January 1, 2001, through January 1, 2002. The CFR volume issued as of January 1, 2002, should be used.



UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS DIRECTIVE

5000.1
Rev. 4

3/8/04

VERIFYING AN ESTABLISHMENT'S FOOD SAFETY SYSTEM

NOTE: Although this directive is being released, fundamental changes in approach are not made in this revision. Agency personnel should read FSIS ACTION FOR THE FSIS DIRECTIVE notice for information on the reasons for issuance of this directive. Agency personnel are to focus on understanding the information collected here.

CHAPTER I - GENERAL

I. PURPOSE

A. This directive provides comprehensive instructions to inspection program personnel (IPP) on how they are to protect the public health by properly verifying an establishment's compliance with the pathogen reduction, sanitation, and the Hazard Analysis and Critical Control Points (HACCP) regulations. This directive also provides comprehensive direction for import inspection personnel to verify compliance with sanitation regulations in official import inspection establishments and for taking enforcement actions. This directive provides documentation procedures under the Public Health Information System (PHIS).

NOTE: In this directive, the term IPP refers to Consumer Safety Inspectors and Public Health Inspectors.

B. Import inspection personnel are to refer only to the following chapters of this directive as they relate to Sanitation Performance Standards (SPS) and documentation/enforcement at an official import establishment:

- Chapter I - General
- Chapter II - Sanitation
- Chapter III - Documentation and Enforcement
- Chapter VI - Rules of Practice

NOTE: In the chapters identified above import inspection personnel are to use the same sentence relationships (PP) interchangeably.

KEY POINTS:

- Remove the hazard analysis verification test instructions, which have been released in FSIS Circular 2002-8.
- Add instructions related to the HACCP measurement documentation requirements.
- Change language to add the term "HACCP verification test" for consistency.
- Add notes to describe features in PHIS and clarify PHIS rules.
- Use PHIS terminology that is consistent with that used in other directives and notices.

DISTRIBUTION: All offices.

OR: (1/1/04)

Product A: FSIS Presentation

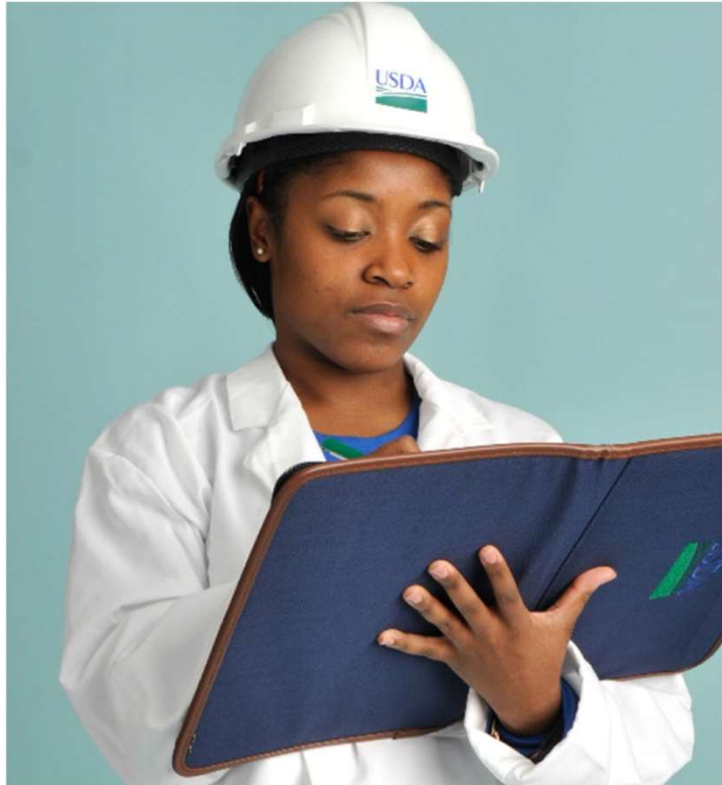
GAD Process

1. Gather all available information
2. Assess the significance and meaning of the information gathered
3. Determine whether the information supports a finding of regulatory compliance



(FSIS 2025)

Product A: FSIS Presentation



Memorandum of interview (MOI) –
show due process and discussions
about potential non-compliance

Non-compliance record (NR) –
document when establishments fail
to meet the regulatory
requirements

Product A: FSIS Presentation

FSIS DIRECTIVE 10,240.4

LISTERIA RULE VERIFICATION ACTIVITIES

Red Flags to Consider for PHRE Recommendation

- In-house testing kits for *Listeria* sp.
- *Listeria* sp. or *Lm* positives – multiple, recurring, systemic or trends
- Failure to perform corrective actions in response to a positive(s)
- Failure to collect samples after corrective action to verify the restoration of sanitary conditions



(FSIS 2022)

Product B: Career newsletter article on Dr. Gregory Abreu



Gregory Abreu's: How His Career Journey Led from Veterinary Practice to Public Health

Author

Timothy Drake

Introduction – Public Health Veterinarians and Meat Inspection

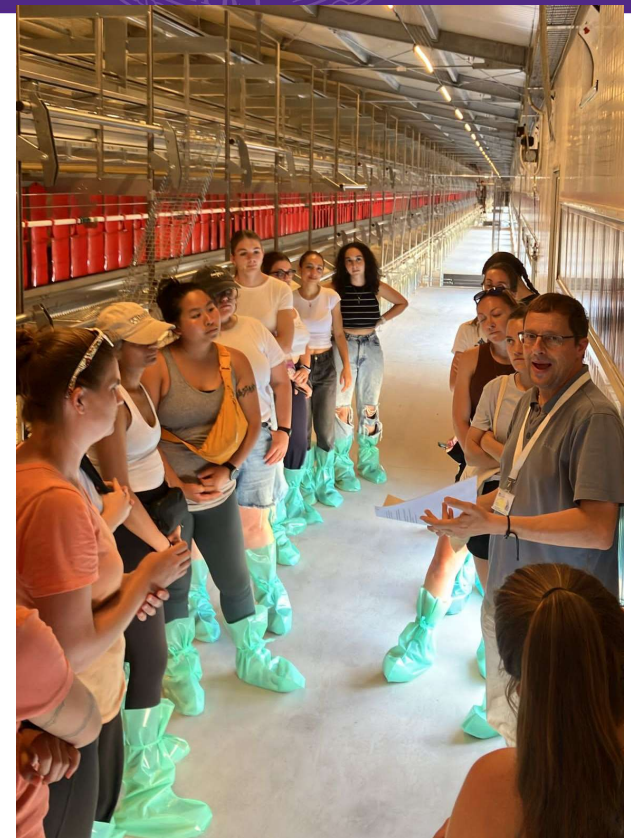
Public health veterinarians are essential in meat inspection, playing a critical role in ensuring the safety of meat products. The Federal Meat Inspection Act (FMIA) requires that the U.S. Department of Agriculture's (USDA) Food Safety and Inspection Service (FSIS) inspectors perform post-mortem inspection on 100% of livestock carcasses and parts (i.e. cattle, sheep, swine, and goats) (FMIA, 2005). FSIS veterinarians conduct thorough inspections of the carcass, viscera, and head of animals to prevent diseased animals from entering the food supply (Edwards-Callaway et. al., 2020). They also work to protect animal health by monitoring for foreign animal diseases to prevent their introduction and spread within the United States. In addition to safeguarding public health, veterinarians oversee animal welfare throughout the production process to ensure humane treatment and reduce stress in livestock.

Early Life and Veterinary Beginnings

Dr. Gregory Abreu is a Deputy District Manager in the Food Safety and Inspection Service (FSIS) within the US Department of Agriculture (USDA). He became interested in livestock early in his life as he grew up on a small hobby ranch while caring for horses, pigs, and cattle; he also participated in 4H throughout his childhood. He attended a small liberal arts college as a pre-med student but quickly changed course to study veterinary medicine



Product C: iMOVES&FB



Product C: iMOVES&FB



Product C: iMOVES&FB



44th *Frontier* Field Trip

“Lessons from the Salton Sea, the Anza-Borrego Desert, and Catalina Island: Floods, Freak Accidents, Falcons, and the Future.” March 2025



44th *Frontier* Field Trip



KANSAS STATE
UNIVERSITY

44th *Frontier* Field Trip



KANSAS STATE
UNIVERSITY

46th *Frontier* Field Trip

“Project Safe: Anticipating a Cascade of Predictable Surprises” in Council Grove, Kansas in November 2025



MPH Core Competencies Demonstrated

Number	MPH Foundational Competency
5	Compare the organization, structure and function of health care, public health and regulatory systems across national and international settings
12	Discuss multiple dimensions of the policy-making process, including the roles of ethics and evidence
15	Evaluate policies for their impact on public health and health equity
19	Communicate audience-appropriate public health content, both in writing and through oral presentation
22	Apply systems thinking tools to a public health issue

Food Safety and Biosecurity Emphasis Area Competencies

Emphasis Area Competencies were accomplished and addressed through coursework taken throughout the MPH program.

<i>FSB Emphasis Area Competency</i>		<i>Description of Competency</i>
1	<i>Food safety and biosecurity</i>	Evaluate solutions appropriate for different food safety, biosecurity, and defense issues in the food production continuum.
2	<i>Threats to the food system</i>	Examine specific threats to the food system and scientifically investigate how each can be prevented, controlled, and/or mitigated in the food production system.
3	<i>Food safety laws and regulations</i>	Differentiate key U.S. food safety regulatory bodies and their unique legislative authorities, missions, and jurisdictions.
4	<i>Food safety policy and the global food system</i>	Analyze and distinguish how food safety and governmental biosecurity policies, globalization, and international trade cooperation influence public health.
5	<i>Multidisciplinary leadership</i>	Contrast the food safety and biosecurity technical needs of different stakeholders and make judgements as to the appropriate methods of collaboration.



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FSIS:

- Dr. Gregory Abreu, Deputy District Manager
- FSIS Continuing Education Program



Acknowledgements

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- Dr. Justin Kastner, Major Professor
- Dr. Abbey Nutsch, Committee Member
- Dr. Valentina Trinetta, Committee Member
- Dr. Ellyn Mulcahy, MPH Program Director
- Plern Kongsamut, Student Programs Coordinator



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Conclusion

- Questions and General Discussion?

