

Welcome

Mike Sheats

Office of the Deputy Administrator, LPS Program



Special Session Review – Spec Harmonization

Carl Schroeder
FSCS Division, LPS Program



Livestock and Poultry Economic Outlook

Sherry Wise, Ph.D.

(Sherry.Wise@ams.usda.gov)

Senior Economist

Agricultural Analytics Division

Agricultural Marketing Service

U.S. Department of Agriculture

AMS Annual Industry Conference

Egg, Fish, Poultry, and Red Meat Breakout Sessions

Doubletree Hotel by Hilton – Crystal City

Arlington, Virginia

October 28, 2015

General Outlook

- Feed situation
 - Corn—Prices up 10 cents per bu. to \$3.80 per bu.
 - Soybean meal—Prices down \$38 per short ton to \$330
- Trade
 - Continued strength in U.S. dollar in 2016, but forecast for imports down, exports up

Note: All forecasts assume no new HPAI outbreak

Broiler Industry

- Supply
 - HPAI a concern; may affect broilers in fall
 - Production increasing in 2016 – up 2%
 - Live weights continue to increase
- Demand
 - 2015 per capita disappearance 88.3 lbs, up 6%
 - 2016 per capita disappearance 89.1 lbs, up 1%
 - Exports up in 2016 by 8%
- Price Trends
 - 2016 wholesale whole bird—\$0.88/lb, down 3%
 - Retail composite—\$1.95/lb, down 1%

Turkey Industry

- Supply
 - HPAI continues to be a concern
 - Production up in 2016 by 8.4%
 - Live weights continue to increase
- Demand
 - 2015 per capita disappearance flat at 15.7 lb.
 - 2016 per capita disappearance 16.2 lbs, up 3%
 - 2016 turkey exports up 38% (assumes no HPAI)
- Price Trends
 - 2016 wholesale whole hen \$1.15/lb, down 2%
 - Retail whole bird \$1.50/lb, down 4%

Egg Industry

- Supply
 - HPAI continues to be a concern
 - Table egg production up 3% in 2016
 - Eggs broken up 3% in 2016
- Demand
 - Per capita disappearance 249 eggs in 2015, down 6%
 - Per capita disappearance 253 eggs in 2016, up 2%
 - Exports up 9% in 2016
- Price Trends
 - 2016 wholesale Grade A large \$1.71/doz, down 12%
 - Retail Grade A large \$2.01/doz, down 1%

Cattle/Beef Industry

- Supply
 - Herd is finally rebuilding, up 2.2% in July
 - Heavier weights offset low slaughter numbers
 - Production increase 5% in 2016
- Demand
 - Per capita disappearance 2015 54.5 lbs, up 0.7%
 - Per capita disappearance 2016 55.4 lbs, up 1.7%
 - 2016 imports down 11%, exports up 6%
- Price Trends
 - 2015 Retail Choice beef \$6.23/lb, Wholesale \$3.60/lb
 - Prices up 5-6% in 2015, up 1-2% in 2016

Swine/Pork Industry

- Supply
 - 2015 pork production forecast up 7.6% from 2014
 - 2016 pork production forecast up 1% from 2015
- Demand
 - Continues to be supported by high beef prices
 - Per capita disappearance flat at 49.7 lbs in 2016
 - Imports down 10%, exports up 5%
- Price Trends
 - 2015 Retail price \$3.92 per lb., wholesale price \$1.49 lb.
 - Down 3-4% in 2015, Up 1-2% in 2016

Sheep/Lamb Industry

- Supply
 - Production down 2% in 2015 and down 1% in 2016
 - Imports up 2% in 2015 but down 5% in 2016
- Demand
 - Per capita disappearance 0.9 pounds, down 2%
- Price Trends
 - Up 2-3% in both 2015 and 2016

Fish

- Catfish (Top 3 states)
 - Surface acres down 10.5% in 2015 from prior year
 - Broodfish numbers up 4%, Fingerlings and fry up 40%
- Salmon
 - 2015 harvest second highest on record (after 2013)
 - Pink harvest twice the size of 2014 harvest
 - Red harvest in top 10 highest years
- Fish/seafood prices up 1-2% in 2015, 2-3% in 2016

Questions?

**Don't forget to check out our monthly publication,
"The Economic Landscape" available at**

www.ams.usda.gov/AMSV1.0/AMSAgriculturalAnalytics

QUALITY ASSESSMENT DIVISION



Annual Industry Meeting
October 28, 2015

Meet the Team...

Name	Title	Phone	E-mail
Jennifer Porter	Division Director	202-690-3147	Jennifer.Porter@ams.usda.gov
David Bowden	Standardization Branch Chief	202-690-3148	David.Bowden@ams.usda.gov
Richard Lawson	National Supervisor of Poultry	202-690-3166	Richard.Lawson@ams.usda.gov
Steve Ross	Manger of Field Operations for Audits	202-309-1506	Steve.Ross@ams.usda.gov
Darrell Dowd	Asst. to the National Supervisor	303-246-9849	Darrell.Dowd@ams.usda.gov
Samantha Rhoderick	Asst. to the National Supervisor of Poultry	202-260-9097	Samantha.Rhoderick@ams.usda.gov



Bulk Chicken Meat Block

Component	Pounds
Breasts w/Tenderloins	9,000
White Trim Meat	720
Boneless Thighs	4,680
Boneless Drums	3,240
Dark Trim Meat	360
Boneless Wings	2,880
MSM	2,880
Skin	2,880
Total	26,640

Bulk Chicken

Component	Pounds
Breasts w/Tenderloins	9,000
White Trim Meat	720
Boneless Thighs	4,680
Boneless Drums	3,240
Dark Trim Meat	360
Wings	2,880
B/S Meat – (Trade for MSM at 1:10 ratio)	288
B/S Meat (Trade for 2,230 lbs at 1:10 ratio plus 650 lbs Skin (223+650))	873
Total	22,041

Bulk Chicken

Component	Pounds
Breasts w/Tenderloins	9,000
White Trim Meat	720
B/S White Meat Trade for Wings	2,880
B/S White Meat Trade for Drums	3,240
B/S White Meat Trade for Dark Trim	360
Total	16,200

Bulk Turkey Meat Block

Component	Pounds
Breasts w/Tenderloins	10,800
White Trim Meat	720
Boneless Thighs	4,680
Boneless Drums	3,960
Dark Trim Meat	720
Wings	2,880
MSM	4,680
Skin	2,520
Total	30,960

Bulk Turkey

Component	Pounds
Breasts w/Tenderloins	10,800
White Trim Meat	720
Boneless Thighs	4,680
Boneless Drums	3,960
Dark Trim Meat	720
Wings	2,880
B/S Meat – (Trade for MSM at 1:10 ratio)	468
B/S Meat (Trade for 1,920 lbs at 1:10 ratio plus 600 lbs Skin (192+600))	792
Total	25,020

Bulk Turkey

Component	Pounds
Breasts w/Tenderloins	10,800
White Trim Meat	720
B/S White Meat Trade for Wings	2,880
Total	14,400

Component	Pounds
Breasts w/Tenderloins	10,800
White Trim Meat	720
B/S White Meat Trade for Wings	2,880
B/S White Meat Trade for Dark Trim	720
Total	15,120

Bulk Turkey

Component	Pounds
Boneless Thighs	4,680
Boneless Drums	3,960
Dark Trim	720
MSM	4,680
Skin	2,520
Total	16,560

Component	Pounds
Boneless Thighs	4,680
Total	4,680

Auditing Services

- ▶ Each year approximately 400 audits are conducted by AMS Audit Services Branch
- ▶ Includes Pre-award audit, Supplier audits, Post award audits, Corrective Action audits, and For-Cause audits
- ▶ Conducted at approximately 75 different vendors for Beef, Pork, Lamb, Catfish, Pollock, and cooked/canned processors
- ▶ Each audit last approximately 1 full day



Audit Non-Conformances

- ▶ In FY15 approximately 50 non-conformances were written including Minor, Major, and Critical NC's
- ▶ Paperwork/Technical Proposal not correct
- ▶ Trucks not being sealed correctly
- ▶ Micro Samples not being obtained correctly
- ▶ Sodium/fat content not meeting nutritional requirements
- ▶ Swollen pouches/cans
- ▶ Metal detection not working
- ▶ AW Scores cause failure for AW audits
- ▶ Combos of boneless beef not having objectionable materials removed -- #1 non-conformance found



FOOD SAFETY AND COMMODITY SPECIFICATIONS DIVISION

Specification Updates



Annual Industry Meeting
October 28, 2015

Meet the Team...

Name	Title	Phone	E-mail
Carl Schroeder	Director	202-692-0342	carl.schroeder@ams.usda.gov
Rod Bowling	Marketing Specialist	202-720-0744	rodney.bowling@ams.usda.gov
Chandramohan Chawan	Marketing Specialist	202-720-7060	chandramohan.chawan@ams.usda.gov
Darin Doerscher	Marketing Specialist	563-847-1550	darin.doerscher@ams.usda.gov
Faras Kahn	Detaillee	617-513-7699	faras.khan@ams.usda.gov
Terry Lutz	Marketing Specialist	202-567-1757	terry.lutz@ams.usda.gov
Steve Whisenant	Marketing Specialist	806-359-4130	steve.whisenant@ams.usda.gov



Agricultural Marketing Service
Livestock, Poultry and Seed Program
Food Safety and Commodity Specifications Division

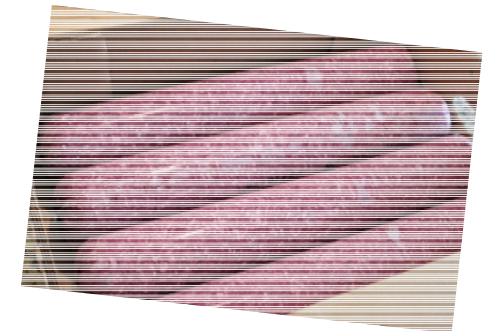
Specification Updates

- ▶ Boneless Beef/Ground Beef
- ▶ Pollock Items
- ▶ Canned Tuna
- ▶ Canned Meats
- ▶ Ham Products
- ▶ Shredded/Pulled Pork
- ▶ Fully Cooked Beef Patties – Limited Ingredients
- ▶ Unpasteurized Liquid Whole Eggs
- ▶ Poultry Sodium Reductions



Boneless Beef/Ground Beef

- ▶ Implement 3rd and Final Phase of The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) recommendation.
- ▶ NACMCF - AMS Ground Beef Program Review Recommendation:
 - ▶ *For boneless beef trim and ground beef intended for further processing in a USDA-FSIS–inspected facility using a validated cooking process with AMS oversight, testing for E. coli O157:H7 or Salmonella for disposition is unnecessary and should be discontinued.*



Boneless Beef/Ground Beef (cont'd)

- ▶ Phase I : 2014 Purchase Season -- Fresh Chilled, Boneless Beef for Further Processing (Supplement 212 Program) tested for indicator organisms only.
- ▶ Phase II : 2015 Purchase Season -- Two types of Coarse Ground Beef finished products were created.
 - ▶ Type I – Coarse Ground Beef for Further Processing into Fully Cooked Items - tested for indicator organisms only.
 - ▶ Type II – Coarse Ground Beef – tested for pathogens and indicators



Boneless Beef/Ground Beef (cont'd)

- ▶ Phase III : Purchase Season 2016 -- Boneless beef trim to be utilized for production of Type I Coarse Ground Beef for Further Processing into Fully Cooked Items will only be tested for indicator organisms.
- ▶ Boneless beef trim to be utilized for production of Type II Coarse Ground Beef and all of our Fine Ground Beef Items will continue to be fully tested for E. coli 0157:H7, non-0157 STECs and Salmonella, as well as indicator organisms.



Pollock Blocks

- ▶ Purchase Season 2016
- ▶ New Federal Purchase Program Specification (FPPS) for Once-Frozen Alaska Pollock Blocks published
- ▶ Frozen blocks – 16½ pounds
- ▶ Shipping container – 49½ pounds
- ▶ Delivery unit – 800 cases 39,600 pounds



Pollock

- ▶ New product development initiative
 - ▶ Popular product sold commercially to schools:
 - ▶ 1.0-1.25 oz. stick
 - ▶ Reasonable fat and sodium levels
 - ▶ Whole grain rich breading
- ▶ Market Research and Alpha Testing has Commenced
 - ▶ Current Further Processing Contractors Consulted
 - ▶ Serving Size vs. MMA Considerations
 - ▶ Case size – desire 20 lb. minimum
 - ▶ FPPS Development if Progress Remains Favorable



Tuna

- ▶ Purchase Season 2016
- ▶ Updated Federal Purchase Program Specification (FPPS) for Canned/Pouch Tuna published
- ▶ March-June 2016 deliveries



Canned Meats

- ▶ Specification Provision Considerations

- ▶ Beef Stew

- ▶ Sodium Content: 350mg/100g (~15% reduction)
 - ▶ Beef and Veggie Aggregates: 1/2" x 1/2" x 1/2"
 - ▶ 24 oz. vs. 20 oz. Can Size

- ▶ Chili w/o Beans

- ▶ Sodium Content: 250mg/100g (600mg/236g)
 - ▶ “Less Sodium” Claim Still Applicable



Canned Meats (cont'd)

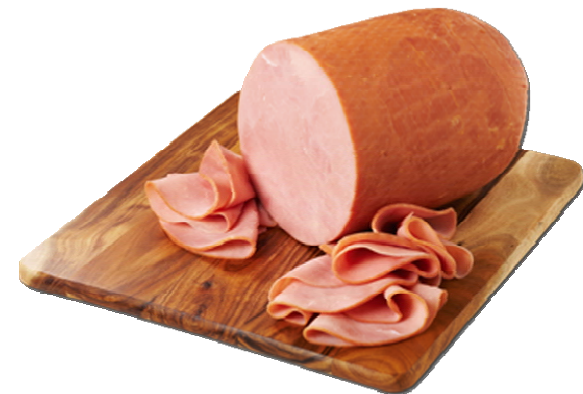
- ▶ AMS Oversight Options
 - ▶ Verification-based Audits (Business as usual)
 - ▶ Usual Frequency is Monthly

 - ▶ Monitoring and Production Assessment
 - ▶ QAD Agent Present During Production
 - ▶ Audits remain, but Performance-based / Quarterly to Semi-annual
 - ▶ For-Cause Audit Applicable
 - ▶ Contractor Still Responsible for Checkloading Activities



Ham Products

- ▶ Exploring Further Reductions in Sodium Content
 - ▶ Current: 700mg/100g
 - ▶ Mixed Feedback from Contractors
 - ▶ Concerns Revolve Around Functionality and Organoleptics
- ▶ Increased Diced Size for Material Number 100188
 - ▶ Current: 1/4-inch
 - ▶ Proposed: 1/2-inch
 - ▶ Feedback is favorable from Contractors
 - ▶ Production Toll Charge is Negligible



Shredded/Pulled Pork

- ▶ New Product Development Initiative
- ▶ Minimally Seasoned and Unsauced
 - ▶ Targeting Commercially Available Offerings
 - ▶ Lends Itself to Multiple Applications by End User
 - ▶ Low Sodium and Fat
- ▶ Market Research and Alpha Testing has Commenced
 - ▶ Current Further Processing Contractors Consulted
 - ▶ Serving Size vs. MMA Considerations
 - ▶ FPPS Development if Progress Remains Favorable



FC Beef Patties – Limited Ingredients

- ▶ New Product Development Initiative
- ▶ Targeting Commercially Available Offerings
- ▶ Minimally Seasoned
 - ▶ No Soy/Gluten
 - ▶ “Burger” vs, “Pattie”
 - ▶ Low Sodium and Fat Considerations
- ▶ Market Research and Alpha Testing has Commenced
 - ▶ Current Further Processing Contractors Consulted
 - ▶ FPPS Development if Progress Remains Favorable



Unpasteurized Liquid Whole Eggs

- ▶ SPC Specification Limit Revised to 50,000 CFU/g
 - ▶ Previously 100,000 CFU/g



Poultry Sodium Reductions/Other

- ▶ Canned Chicken
 - ▶ 310 mg/100g
 - ▶ Institutional Pack Size Considerations
- ▶ Unbreaded Chicken Portion
 - ▶ 350mg/100g



Thank you....

Questions & Discussion



Agricultural Marketing Service
Livestock, Poultry and Seed Program
Food Safety and Commodity Specifications Division

FOOD SAFETY AND COMMODITY SPECIFICATIONS DIVISION

*Food Safety, AMS Designated Laboratory, and Data Sharing
Interface Application Updates*



Annual Industry Meeting
October 28, 2015

Presenters...

Name	Title	Phone	E-mail
Darin Doerscher	Marketing Specialist	563-847-1550	darin.doerscher@ams.usda.gov
Rod Bowling	Marketing Specialist	202-720-0744	rodney.bowling@ams.usda.gov
Faras Kahn	Detailer	617-513-7699	faras.khan@ams.usda.gov



Agricultural Marketing Service
Livestock, Poultry and Seed Program
Food Safety and Commodity Specifications Division

Agenda

- ▶ FY2015 Microbiological Review
- ▶ Animal Handling & Welfare Review
- ▶ AMS Designated Laboratory Update
- ▶ Data Sharing Interface Application Update



FY2015 - Microbiological Review

- ▶ Cooked Diced Chicken
- ▶ Egg Products
- ▶ Boneless Beef
- ▶ Finished Product
(Ground Beef)



FY2015 – Cooked Diced Chicken: Indicator Organism Summary^{1/, 2/}

Contractor	# Lots Produced <i>(% of Total)</i>	Standard Plate Count ^{3/}		Total Coliforms ^{4/}		Generic <i>E. coli</i> ^{5/}		<i>S. aureus</i> ^{6/}	
		# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit
C1	436 (100.0)	0	0	0	0	0	0	0	0
Total	436 (100.0)	0	0	0	0	0	0	0	0

^{1/}A full description of the cooked diced chicken purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=stelprdc5098759>

^{2/}Production Dates: October 1, 2014 to September 30, 2015.

^{3/}Standard Plate Count Critical Limit: 1,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 50 CFU/g.

^{5/}Generic *E. coli* Critical Limit: 10 CFU/g.

^{6/}*S. aureus* Critical Limit: 10 CFU/g.



FY2015 – Cooked Diced Chicken: Pathogen Summary^{1/, 2/}

Contractor	# Lots Produced <i>(% of Total)</i>	<i>Salmonella</i> ^{3/}		<i>L. monocytogenes</i> ^{4/}	
		<u># Positive</u>	<u>% Positive</u>	<u># Positive</u>	<u>% Positive</u>
C1	436 (100.0)	0	0	2	0.46
Total	436 (100.0)	0	0	2	0.46

^{1/}A full description of the cooked diced chicken purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=stelprdc5098759>

^{2/}Production Dates: October 1, 2014 to September 30, 2015.

^{3/}*Salmonella* Critical Limit: Positive (+) Result / 25g.

^{4/}*L. monocytogenes* Critical Limit: Positive (+) Result / 25g.



FY2015 – Unpasteurized Liquid Whole Eggs: Indicator Organism Summary^{1/}, ^{2/}

Contractor	# Lots Produced (% of Total)	Standard Plate Count ^{3/}		Total Coliforms ^{4/}		Generic <i>E. coli</i> ^{5/}	
		# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit
C1	20 (5.0)	2	10.00	0	0	0	0
C2	111 (27.9)	3	2.70	0	0	1	0.90
C4	259 (65.1)	6	2.32	0	0	0	0
C5	1 (0.2)	0	0	0	0	0	0
C6	7 (1.8)	0	0	0	0	0	0
Total	398 (100.0)	11	2.76	0	0	1	0.25

^{1/}A full description of the unpasteurized liquid whole eggs for further processing purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5103659>

^{2/}Production Dates: October 1, 2014 to September 30, 2015.

^{3/}Standard Plate Count Critical Limit: 50,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 5,000 CFU/g.

^{5/}Generic *E. coli* Critical Limit: 1,000 CFU/g.



FY2015 – All Purpose Egg Mix: Microbial Summary^{1/, 2/}

<u>Contractor</u>	<u># Lots Produced</u> <i>(% of Total)</i>	<u>Standard Plate Count^{3/}</u>		<u>Total Coliforms^{4/}</u>		<u>Salmonella^{5/}</u>	
		<u># Exceeding</u> <u>Critical Limit</u>	<u>% Exceeding</u> <u>Critical Limit</u>	<u># Exceeding</u> <u>Critical Limit</u>	<u>% Exceeding</u> <u>Critical Limit</u>	<u># Positive</u>	<u>% Positive</u>
C1	42 (100.0)	0	0	0	0	0	0
Total	42 (100.0)	0	0	0	0	0	0

^{1/}A full description of the all purpose egg mix purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5103649>

^{2/}Production Dates: October 1, 2014 to September 30, 2015.

^{3/}Standard Plate Count Critical Limit: 1,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 10 CFU/g.

^{5/}Salmonella Critical Limit: Positive (+) Result / 25g.



FY2015 – Frozen Pasteurized Whole Eggs: Microbial Summary^{1/, 2/}

Contractor	# Lots Produced (% of Total)	Standard Plate Count ^{3/}		Total Coliforms ^{4/}		Salmonella ^{5/}	
		# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Positive	% Positive
C1	4 (4.5)	0	0	0	0	0	0
C2	13 (14.8)	1	7.69	0	0	0	0
C3	21 (23.9)	0	0	1	4.76	0	0
C4	34 (38.7)	6	17.65	0	0	0	0
C5	12 (13.6)	0	0	0	0	0	0
C6	4 (4.5)	0	0	0	0	0	0
Total	88 (100.0)	7	7.95	1	1.14	0	0

^{1/}A full description of the frozen pasteurized whole eggs purchase program specification is available at http://www.ams.usda.gov/AMSV1_0/getfile?dDocName=STELPRDC5103659

^{2/}Production Dates: October 1, 2014 to September 30, 2015.

^{3/}Standard Plate Count Critical Limit: 1,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 10 CFU/g.

^{5/}Salmonella Critical Limit: Positive (+) Result / 25g.



FY2015 – Boneless Beef: Indicator Organism Summary^{1/, 2/}

Supplier	# Lots Produced (% of Total)	Standard Plate Count ^{3/}		Total Coliforms ^{4/}		Generic <i>E. coli</i> ^{5/}	
		# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit
S1	9,591 (16.9)	0	0	1	0.01	1	0.01
S2	1,735 (3.1)	1	0.06	0	0	0	0
S4	8,507 (15.0)	14	0.16	15	0.18	1	0.01
S5	12,061 (21.3)	0	0	2	0.02	0	0
S6	460 (0.8)	0	0	2	0.43	2	0.43
S9	567 (1.0)	1	0.18	1	0.18	1	0.18
S10	1,171 (2.1)	0	0	0	0	0	0
S11	3,982 (7.0)	2	0.05	3	0.08	4	0.10
S14	6,028 (10.6)	0	0	2	0.03	0	0
S21	5,327 (9.4)	0	0	2	0.04	4	0.08
S24	6,767 (11.9)	7	0.10	10	0.15	9	0.13
S29	499 (0.9)	0	0	0	0	0	0
Total	56,695 (100.0)	25	0.04	38	0.07	22	0.04

^{1/}A full description of the boneless beef purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5098459>

^{2/}Production Dates: October 1, 2014 to September 30, 2015.

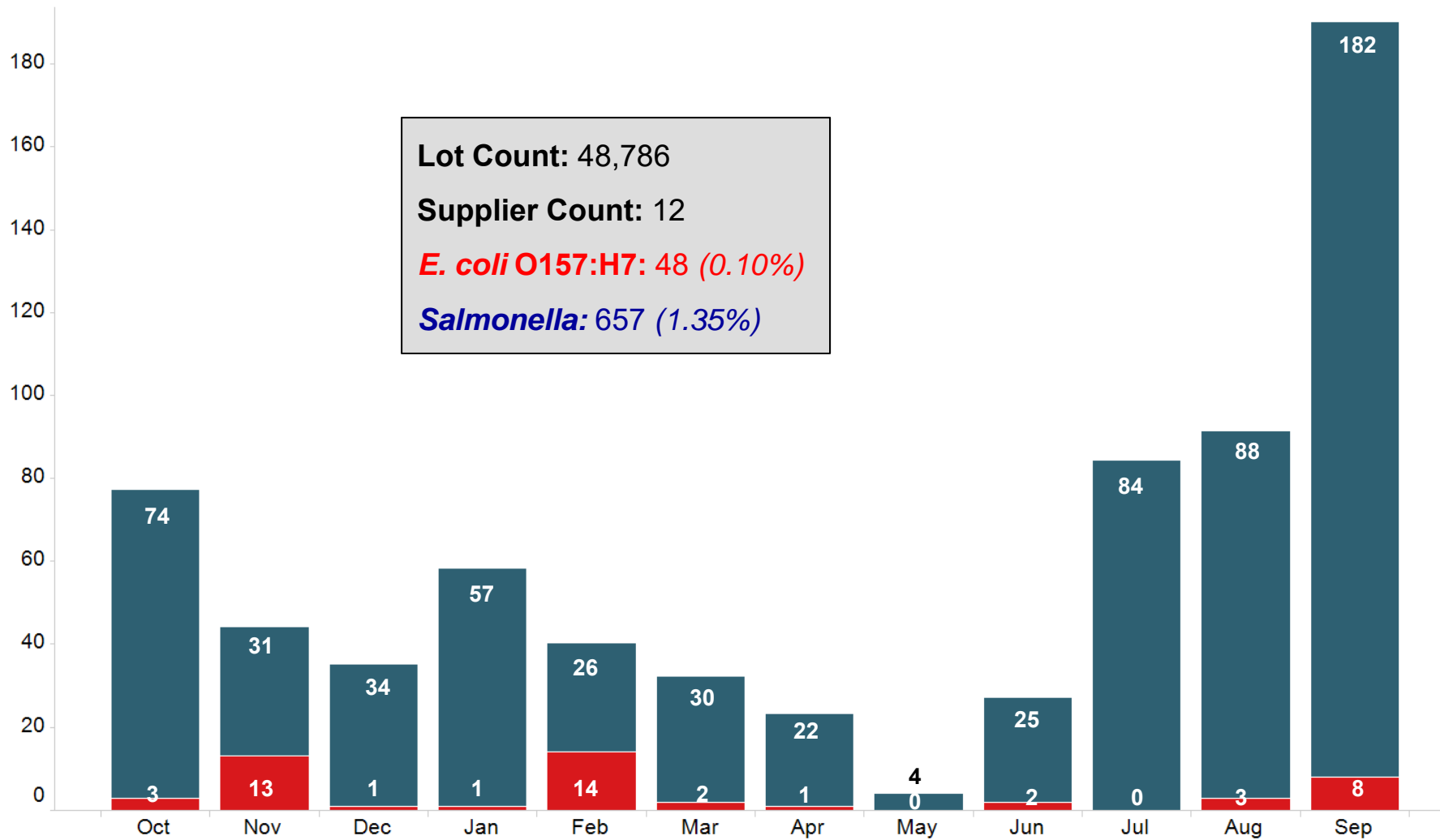
^{3/}Standard Plate Count Critical Limit: 100,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 1,000 CFU/g.

^{5/}Generic *E. coli* Critical Limit: 500 CFU/g.



FY2015 – Boneless Beef: Pathogen Prevalence by Month



FY2015 – Boneless Beef: Non-O157 STEC Summary^{1/}, ^{2/}, ^{3/}

Supplier	# Lots Tested (% of Total)	<i>E. coli</i> O26		<i>E. coli</i> O45		<i>E. coli</i> O103		<i>E. coli</i> O111		<i>E. coli</i> O121		<i>E. coli</i> O145	
		# Positive	% Positive	# Positive	% Positive	# Positive	% Positive	# Positive	% Positive	# Positive	% Positive	# Positive	% Positive
S1	1,005 (19.3)	0	0	0	0	0	0	0	0	0	0	0	0
S2	109 (2.1)	0	0	0	0	0	0	0	0	0	0	0	0
S4	674 (12.9)	0	0	0	0	0	0	1	0.15	0	0	0	0
S5	960 (18.4)	0	0	2	0.21	1	0.10	0	0	0	0	1	0.10
S6	46 (0.9)	0	0	0	0	0	0	0	0	0	0	0	0
S9	44 (0.8)	0	0	0	0	0	0	0	0	0	0	0	0
S10	109 (2.1)	0	0	0	0	0	0	0	0	0	0	0	0
S11	398 (7.6)	0	0	0	0	0	0	0	0	0	0	0	0
S14	608 (11.7)	0	0	0	0	6	0.99	0	0	0	0	0	0
S21	506 (9.7)	0	0	0	0	1	0.20	0	0	0	0	0	0
S24	696 (13.4)	3	0.43	13	1.87	4	0.57	0	0	4	0.57	0	0
S29	58 (1.1)	0	0	0	0	0	0	0	0	0	0	0	0
Total	5,213 (100.0)	3	0.06	15	0.29	12	0.23	1	0.02	4	0.08	1	0.02

^{1/}A full description of the boneless beef purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5108351>

^{2/}Production Dates: October 1, 2014 to September 30, 2015.

^{3/}Non-O157:H7 STEC Critical Limit: Positive (+) Result / 325g.



FY2015 – Finished Product: Indicator Organism Summary^{1/, 2/}

Contractor	# Lots/Sub-lots Produced (% of Total)	Standard Plate Count ^{3/}		Total Coliforms ^{4/}		Generic <i>E. coli</i> ^{5/}	
		# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit
C1	2,208 (22.4)	0	0	0	0	0	0
C2	184 (1.9)	0	0	0	0	2	1.09
C3	1,609 (16.3)	3	0.19	0	0	0	0
C4	2,362 (24.0)	0	0	0	0	0	0
C5	881 (8.9)	0	0	0	0	1	0.11
C9	1,256 (12.7)	0	0	0	0	0	0
C10	41 (0.4)	0	0	0	0	0	0
C12	1,213 (12.3)	21	1.73	2	0.16	3	0.25
C23	106 (1.1)	0	0	0	0	0	0
Total	9,860 (100.0)	24	0.24	2	0.02	6	0.06

^{1/}A full description of the ground beef purchase program specification is available at <http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5066617>

^{2/}Production Dates: October 1, 2014 to September 30, 2015.

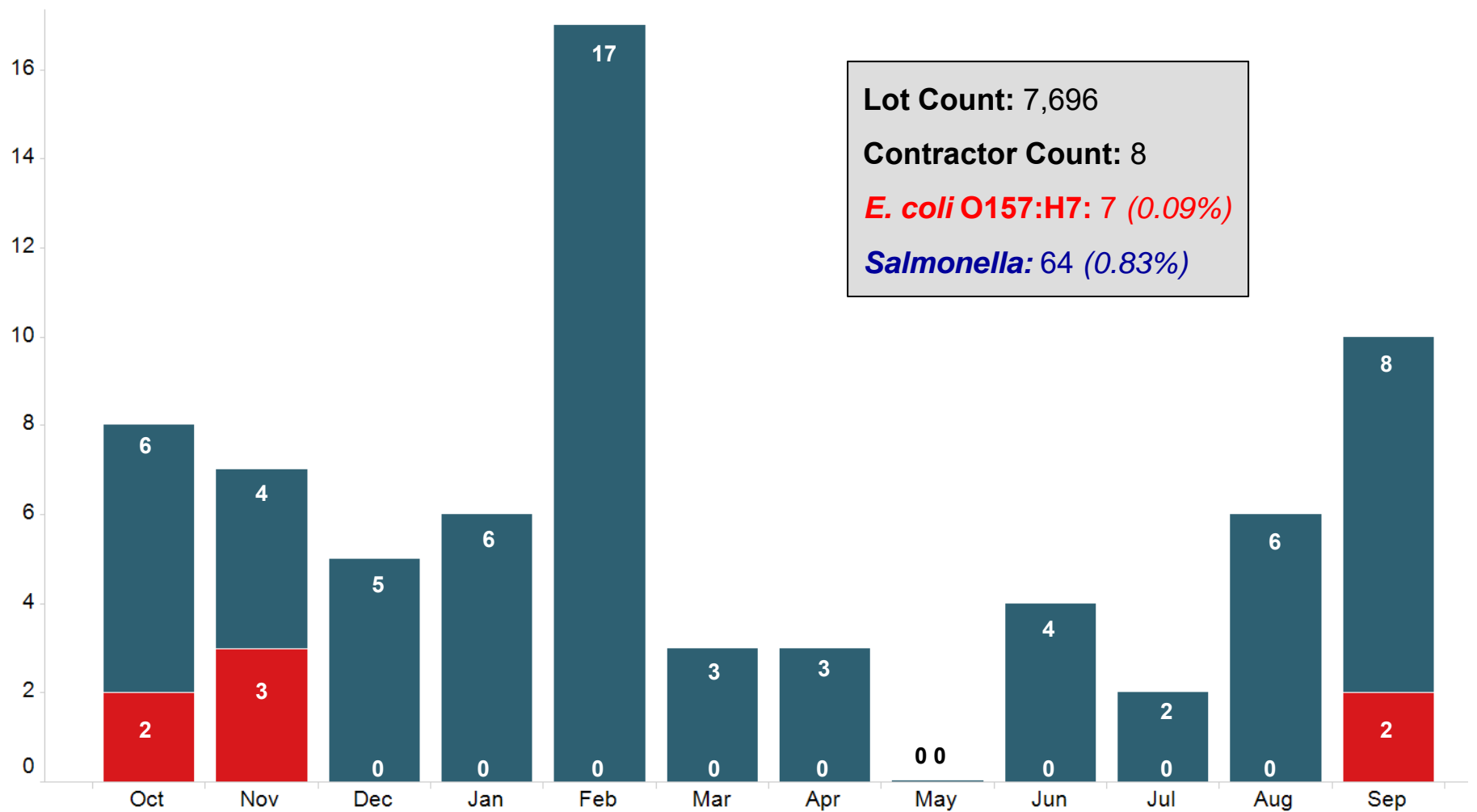
^{3/}Standard Plate Count Critical Limit: 100,000 CFU/g.

^{4/}Total Coliforms Critical Limit: 1,000 CFU/g.

^{5/}Generic *E. coli* Critical Limit: 500 CFU/g.



FY2015 – Finished Product: Pathogen Prevalence by Month



Journal of Food Protection Paper

- ▶ **“Microbiological Testing Results of Boneless and Ground Beef Purchased for the National School Lunch Program, 2011 to 2014”**
 - ▶ Published: September 2015
 - ▶ Vendor Data Blinded
 - ▶ Aggregated by School Year
 - ▶ Quantitative and Qualitative Performance
 - ▶ Indicator-Pathogen Correlations
 - ▶ Salmonella Serotyping



FY2015 – Animal Handling & Welfare Review

- ▶ 213 Audits Conducted by QAD
 - ▶ 33 Establishments
 - ▶ 4 Species
 - ▶ 6,665 Head
 - ▶ Religious Harvest Exemption
- ▶ Results
 - ▶ No Missed Stuns Observed
 - ▶ No Sensible Animal on Rail Observed



<http://www.ams.usda.gov/resources/ahw>

ADL Contracts

- ▶ Awardees

- ▶ Silliker
- ▶ IEH
- ▶ FSNS



- ▶ Co-Enrichment Now The Same As FSIS Microbiological Collection Methods
- ▶ Mechanical N=60 Sample Collection System Being Utilized
- ▶ ADL Audits Are Proceeding As Scheduled

Data Sharing Interface Application Update

The Quarry

Eligibility, Performance, and
Compliance



Agricultural Marketing Service
Livestock, Poultry and Seed Program
Food Safety and Commodity Specifications Division

What is the Quarry?

The Quarry is a web based solution providing Vendors, and the USDA with Vendor compliance and performance information within the context of the school lunch program.





Web Based Portal

Data
Analytics

Document
Management

Workflow Engine

Common Data Storage



Agricultural Marketing Service
Livestock, Poultry and Seed Program
Food Safety and Commodity Specifications Division

Timeline

Total estimated Deployment Time 3 years

- Phase I: Requirements Document and design
- Phase II :Build an Initial Mockup
- Phase III: Internal Testing
- Phase IV: Develop a budget proposal
- Phase V will be the Roll out of The Quarry to external users vis-à-vis Vendors, and USDA

Data Selected for Specific Vendor

Quarry

All Purpose Egg Mix
 Boneles Beef
 Bison
 Start date
 Cooked Diced Chicken
 Frozen Eggs
 Lamb
 Ground Beef
 Liquid Eggs
 Pork
 End date

ROW #	EST_NUM	USDA_CNT...	ADL_LAB	PROD_DATE	LOT_NUM	MTL_CODE	SAMPL_SE...	POUND_P...	SAMPL_NUM	TEST_APC...	TEST_COL...	TEST_COL...	TEST_GEN...	TEST_GEN...	POTENTIA...	PRESUMPT...	E_COLL
1	M		FSNSTech	2015-05-01	5895121000...	211	Non-SPC	1823	FSN15-2644...		10		9				
2	M		FSNSTech	2015-05-01	5895121000...	211	SPC	1905	FSN15-2644...	73.94	10	5.0	9	999.0			
3	M		FSNSTech	2015-05-01	5895121000...	211	Non-SPC	1822	FSN15-2644...		220		9				
4	M		FSNSTech	2015-05-01	5895121000...	211	Non-SPC	2000	FSN15-2644...		9		9				
5	M		FSNSTech	2015-05-01	5895121000...	211	Non-SPC	1892	FSN15-2644...		9		9				
6	M		FSNSTech	2015-05-01	5895121000...	211	SPC	2093	FSN15-2644...	74.48	9	5.0	9	999.0			
7	M		FSNSTech	2015-05-01	5895121000...	211	Non-SPC	1928	FSN15-2644...		9		9				
8	M		FSNSTech	2015-05-01	5895121000...	211	Non-SPC	1969	FSN15-2644...		9		9				
9	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	2000	FSN15-2613...		9		9				
10	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	2188	FSN15-2613...		9		9				
11	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	1919	FSN15-2613...		9		9				
12	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	1820	FSN15-2613...		9		9				
13	M		FSNSTech	2015-04-27	5895117000...	211	SPC	2000	FSN15-2613...	82.72	9	83.0	9	999.0			
14	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	2275	FSN15-2613...		9		9				
15	M		FSNSTech	2015-04-27	5895117000...	211	SPC	1912	FSN15-2613...	82.84	30	6.0	9	999.0			
16	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	2022	FSN15-2613...		10		9				
17	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	1874	FSN15-2613...		9		9				
18	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	1984	FSN15-2613...		10		9				
19	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	1974	FSN15-2613...		9		9				
20	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	1867	FSN15-2613...		9		9				
21	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	1822	FSN15-2613...		9		9				
22	M		FSNSTech	2015-04-27	5895117000...	211	SPC	1887	FSN15-2613...	82.96	9	6.0	9	999.0			
23	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	1927	FSN15-2613...		9		9				
24	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	1907	FSN15-2613...		9		9				
25	M		FSNSTech	2015-04-27	5895117000...	211	Non-SPC	1911	FSN15-2613...		9		9				
26	M		FSNSTech	2015-04-27	5895117000...	211	SPC	2050	FSN15-2613...	74.10	30	5.0	9	999.0			

Preview Submit



Similar Report Published to Internet Browser

ROW #	EST_NUM	USDA_CNTRATR_NUM	ADL_LAB	PROD_DATE	LOT_NUM	MTL_CODE	SAMPL_SELECT	POUND_PROD	SAMPL_NUM	TEST_APC_CPU	TEST_COLIFORM	TEST_COLIFORM_CPU	TEST_GENERIC_E_COLI	TEST_GENERIC_E_COLI_CPU	POTENTIAL_E
1			FSNSTech	2015-05-19	Bin # 1	211	Non-SPC	2000	FSN15-273619-001		9		9		
2			FSNSTech	2015-05-19	Bin # 2	211	SPC	2000	FSN15-273619-002	1501.27	9	999.0	9	999.0	
3			FSNSTech	2015-05-19	Bin # 3	211	Non-SPC	2000	FSN15-273619-003		9		9		
4			FSNSTech	2015-05-19	Bin # 4	211	Non-SPC	2000	FSN15-273619-004		9		9		
5			FSNSTech	2015-05-19	Bin # 5	211	Non-SPC	2000	FSN15-273619-005		9		9		
6			FSNSTech	2015-05-19	Bin # 6	211	SPC	2000	FSN15-273619-006	1530.87	9	999.0	9	999.0	
7			FSNSTech	2015-05-19	Bin # 7	211	Non-SPC	2000	FSN15-273619-007		9		9		
8			FSNSTech	2015-05-19	Bin # 8	211	Non-SPC	2000	FSN15-273619-008		9		9		
9			FSNSTech	2015-05-19	Bin # 9	211	Non-SPC	2000	FSN15-273619-009		9		9		
10			FSNSTech	2015-05-19	Bin # 10	211	Non-SPC	2000	FSN15-273619-010		9		9		
11			FSNSTech	2015-05-19	Bin # 11	211	Non-SPC	2000	FSN15-273619-011		9		9		
12			FSNSTech	2015-05-19	Bin # 12	211	SPC	2000	FSN15-273619-012	1571.29	9	999.0	9	999.0	
13			FSNSTech	2015-05-19	Bin # 13	211	Non-SPC	2000	FSN15-273619-013		9		9		
14			FSNSTech	2015-05-19	Bin # 14	211	Non-SPC	2000	FSN15-273619-014		9		9		
15			FSNSTech	2015-05-19	Bin # 15	211	Non-SPC	2000	FSN15-273619-015		9		9		
16			FSNSTech	2015-05-19	Bin # 16	211	SPC	2000	FSN15-273619-016	1542.09	9	999.0	9	999.0	
17			FSNSTech	2015-05-19	Bin # 17	211	Non-SPC	2000	FSN15-273619-017		9		9		
18			FSNSTech	2015-05-19	Bin # 18	211	Non-SPC	2000	FSN15-273619-018		9		9		



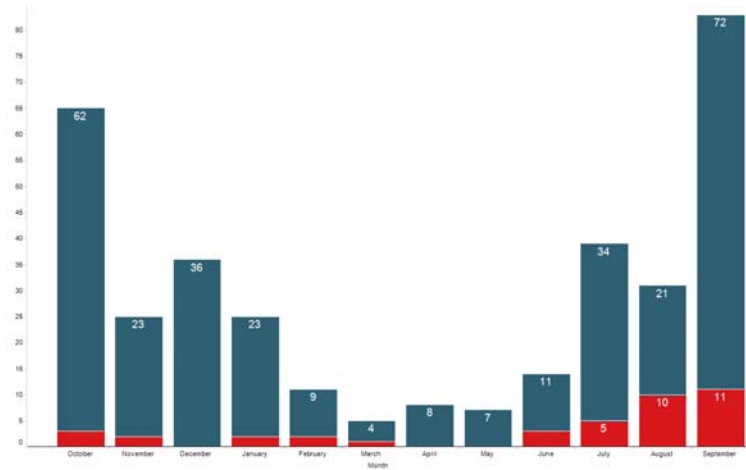
Home--->Dashboard

Vendor: ACME LLC, Des Moines, IA
FY-2015: As of October 25, 2015

Vendor Eligible
 Click to see details

Alert: 5
 New Messages: 2
 Pending Actions: 0
 Document Library
 Regulations & Directives

Boneless Beef: Pathogen Prevalence by Month

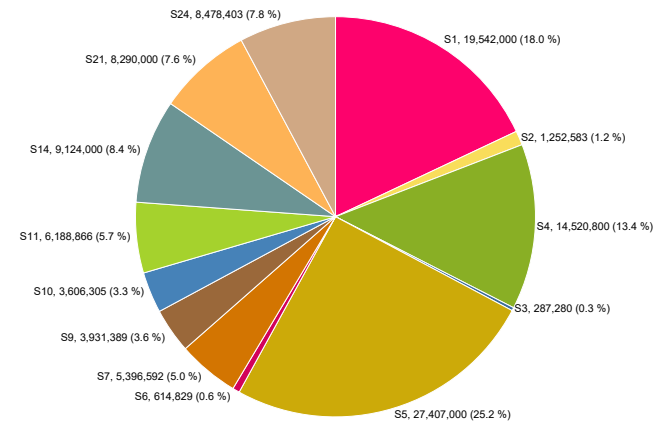


Boneless Beef: Indicator Organism Summary

Supplier	# Lbs Produced (% of Total)	Standard Plate Count ⁽¹⁾		Total Coliforms ⁽²⁾		Generic E. coli ⁽³⁾	
		# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit	# Exceeding Critical Limit	% Exceeding Critical Limit
S1	9,771 (16.2)	0	0	0	0	0	0
S2	254 (0.5)	0	0	0	0	0	0
S3	171 (0.3)	0	0	0	0	0	0
S4	7,062 (13.2)	6	0.11	9	0.13	7	0.10
S5	13,696 (25.5)	1	0.01	0	0	0	0
S6	300 (0.6)	0	0	0	0	0	0
S7	2,672 (5.0)	0	0	1	0.04	0	0
S8	---	---	---	---	---	---	---
S9	1,662 (3.1)	1	0.06	0	0	0	0
S10	1,789 (3.3)	0	0	0	0	0	0
S11	3,076 (5.7)	1	0.03	8	0.20	3	0.10
S12	---	---	---	---	---	---	---
S13	---	---	---	---	---	---	---
S14	4,562 (8.5)	0	0	1	0.02	0	0
S15	---	---	---	---	---	---	---
S16	---	---	---	---	---	---	---
S17	---	---	---	---	---	---	---
S18	---	---	---	---	---	---	---
S19	---	---	---	---	---	---	---
S20	---	---	---	---	---	---	---
S21	4,145 (7.7)	1	0.02	3	0.07	3	0.07
S22	---	---	---	---	---	---	---
S23	---	---	---	---	---	---	---
S24	4,185 (7.8)	2	0.05	8	0.19	11	0.28
Total	63,658 (100.0)	14	0.03	28	0.05	24	0.04

⁽¹⁾ All description of the instrument and program specifications is available at: <http://www.ams.usda.gov/ISIC/ISICDetail.asp?DocID=FSOCC1083C1>
⁽²⁾ Production Date: October 1, 2013 to September 30, 2014.
⁽³⁾ Standard Plate Count Critical Limit: 100,000 CFU/g.
⁽⁴⁾ Total Coliforms Critical Limit: 1,000 CFU/g.
⁽⁵⁾ Generic E. coli Critical Limit: 500 CFU/g.

Boneless Beef: Tonnage by Vendor



Agricultural Marketing Service
 Livestock, Poultry and Seed Program
 Food Safety and Commodity Specifications Division

Thank you....

Questions & Discussion



Agricultural Marketing Service
Livestock, Poultry and Seed Program
Food Safety and Commodity Specifications Division

Facilitated Discussion

Moderator:
Mike Sheats

Office of the Deputy Administrator, LPS Program



Concluding Remarks & Next Steps

Craig Morris

Office of the Deputy Administrator, LPS Program

