TEXAS DEPARTMENT OF STATE HEALTH SERVICES
MEAT SAFETY ASSURANCE
AUSTIN, TEXAS

MSA DIRECTIVE	5100.4 Rev. 2	8/12/2021

PRIORITIZED SCHEDULING OF FOOD SAFETY ASSESSMENTS (FSAs)

I. PURPOSE

This directive provides the decision criteria that Texas Meat Safety Assurance (MSA) management personnel are to use in scheduling food safety assessments (FSAs). It includes background information on prioritizing FSAs, instructions on prioritized scheduling of a FSA, and FSA Scheduling Priorities and Criteria Quick Reference Table.

II. [RESERVED]

III. [RESERVED]

IV. BACKGROUND

MSA will place processing and slaughter establishments into a priority level for FSA scheduling using public health decision criteria, in addition to traditional event-based scheduling. MSA schedules, assigns, and tracks FSAs for the Enforcement, Investigative, Analysis Officers (EIAOs) and other program employees trained in the EIAO methodology. MSA prioritizes the scheduling of FSAs based on the criteria outlined in this directive and on the availability of EIAOs. An establishment that meets one or more of the criteria under any of the priority levels in Table 1 will receive a "for cause" FSA. A "for cause" FSA is one that is prompted by a positive sample result, production and shipment of adulterated product, or any other high priority food safety related incident. The Program will also be scheduling routine FSAs and routine risk-based *Listeria monocytogenes* (RLm) microbiological sampling, which includes the completion of a comprehensive FSA in each establishment with a grant of state inspection, at a minimum of once every 4 years.

Table 1: "For Cause" FSA Scheduling Priorities and Criteria Quick Reference

Scheduling Priority	Criteria
1st Priority	MSA positive *Escherichia coli* (*E. coli*) O157:H7 on ground beef or patties or raw beef components
	Establishment identified as a sole supplier of a positive *E. coli* O157:H7 ground beef or patties or raw beef components
	Establishment identified more than once in the past 120 days as a multiple supplier, except if the establishment applied a full lethality treatment to the implicated raw beef product
	MSA positive *Listeria monocytogenes* (*Lm*), *Salmonella* or *E. coli* O157:H7 in ready-to-eat (RTE) products or a positive *Lm* food contact surface sample
	Establishment that produced and shipped adulterated or misbranded product, undergoing a Class I or Class II recall
	Establishment subject of a Part 416 or 417 related enforcement action that is not the result of a FSA
	MSA positive *Salmonella* in heat treated, not fully cooked, not shelf stable stuffed poultry product
	Human illness linked to MSA-regulated product
	Establishment with a history of public health-related noncompliance records (NR) at an unusually high frequency rate as identified by the MSA Circuit Manager and/or Central Office.
2nd Priority	Establishment produced product with repetitive *Salmonella* serotypes of public health concern
	Establishment produced product with *Salmonella* Whole Genome Sequencing (WGS) matches
	Documented change in an establishment's production process that may impact public health
	Consumer complaints associated with meat or poultry products as reported through the FSIS Consumer Complaint Monitoring System (CCMS) or via the departments own consumer complaint tracking system.
3rd Priority	New establishments after operating 90 days or more
	Repeat residue violators from same supplier source
	Establishment subject of other enforcement action that is not the result of a FSA

V. PRIORITIZED SCHEDULING OF FSAs BY PSQA

A. "For Cause" FSA Scheduling Information

1. Under the direction of the MSA EIAO Manager, the EIAO is to:

    a. Schedule FSAs within 30 days of notification;

    b. Schedule FSAs with the highest priority level first (see Table 1);

    c. Schedule discretionary FSAs as directed. Discretionary FSAs may include those based on emergency events, or those requested by inspection program personnel (IPP) through supervisory channels. For example, IPP may request an FSA be performed in an establishment that, through its own sampling program, has obtained a positive *E. coli* O157:H7 test result in raw beef product that is either non-intact or intended for non-intact use and has failed to take appropriate corrective action (see MSA Directive 10,010.1); and

    d. Schedule FSAs, when informed of, or because of the following developments:

        i. Human illness linked to MSA-regulated product from a State establishment

        ii. Repetitive *Salmonella* serotypes of public health concern

        iii. *Salmonella* Whole Genome Sequencing (WGS) matches

        iv. Repeat residue violations from the same source

        v. Consumer complaints associated with the consumption of meat or poultry products

        vi. Documented change in an establishment's production process that may affect public health (e.g., added process category or significant change in a process that may add, change or enhance food safety hazards, such as the addition of a new HACCP plan or replacement of a CCP with a prerequisite program)

        vii. A new establishment after operating 90 days or more

2. When an EIAO completes a "for cause" FSA in an establishment that is not subject to 9 CFR Part 430 regulations, MSA will have met its requirement of scheduling an establishment for a FSA at a minimum of once every 4 years.

3. When a "for cause" FSA is triggered for reasons other than a positive *Lm* result in an establishment subject to 9 CFR Part 430 regulations, an RLm is also to be performed as part of that FSA. This RLm will be substituted for the 4-year minimum frequency RLm in this establishment. If an FSA had recently been completed in the establishment before the "for cause" trigger, the State Meat Inspection Program Central Office Management Team (SMIPCOMT) may elect to discuss the need for this additional FSA.

4. When a "for cause" FSA is performed as a result of a positive *Lm* sample, an IVT is to be conducted as part of that FSA. If a Notice of Intended Enforcement (NOIE), Suspension or Letter of Warning (LOW) action results from this IVT with FSA, then the MSA EIAO Manager is to schedule a follow up IVT before closing out the enforcement action. Following compliant findings with this second IVT, and when the enforcement action is closed out with a LOW, these two IVTs in this establishment will be considered as meeting the requirement for the 4-year minimum frequency of routine RLm FSA scheduling.

5. When a "for cause" FSA is performed as a result of a positive *Salmonella* sample, a *Salmonella* IVT will be conducted as part of the FSA. In addition to this, a RLm will also be performed during the FSA. This RLm will be substituted for the 4-year minimum frequency RLm in this establishment.

B. Routine (non-RLm) FSA Scheduling Information

- MSA is to schedule a routine (non-RLm) FSA to be conducted at a minimum of once every 4 years in each official establishment that is not subject to the 9 CFR Part 430 regulations.

C. Routine RLm FSA Scheduling Information

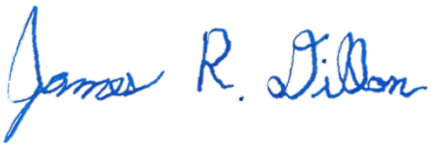
- Each establishment that makes post-lethality exposed RTE product will be scheduled for routine RLm sampling as part of the regular frequency of once every four years.

VI. DATA ANALYSIS

A. The SMIPCOMT will analyze the findings of the relevant FSAs to determine whether there are any industry- wide food safety system vulnerabilities. Findings will inform MSA's development of industry guidance documents, inspection procedures, industry outreach activities, regulations, other policies, and verification sampling programs. These analyses will allow MSA to focus resources where they are needed.

VII. QUESTIONS

Refer questions through supervisory channels.



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