Food Safety and Inspection Service
U.S. DEPARTMENT OF AGRICULTURE

PFAS: A food safety perspective from FSIS

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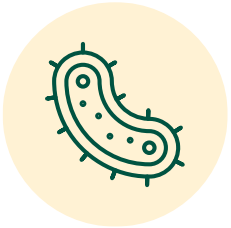
Our Mission

Protect public health by preventing illness from meat, poultry, and egg products.

Our Vision

Everyone’s food is safe.

Importance of FSIS' Public Health Mission



48 million foodborne illnesses annually

Salmonella: >1 million illnesses
Campylobacter: >840,000 illnesses
Shiga toxin-producing *E. coli*: >175,000 illnesses
Listeria monocytogenes: >1,500 illnesses

Foodborne illnesses attributed to meat and poultry

42% of *Salmonella,* 24% of *E. coli* O157, and 5% of *Listeria monocytogenes* illnesses attributed to meat and/or poultry

Food contamination with other hazards

Metals, veterinary drug residues, environmental contaminants, unlabeled allergens, foreign material and other hazards which pose a risk to public health may be present in meat, poultry and egg products.

National Residue Program

Veterinary Drugs

- Over 100 veterinary drug residues tested by FSIS.
- FDA has set acceptable residue levels in 21 CFR 556.
- Focus is compliance with drug use regulations and public health.

Pesticides

- Over 100 pesticide residues tested by FSIS.
- Environmental Protection Agency (EPA) has set acceptable residue levels in 40 CFR 180.
- Focus is compliance with pesticide use regulations and public health.

Contaminants

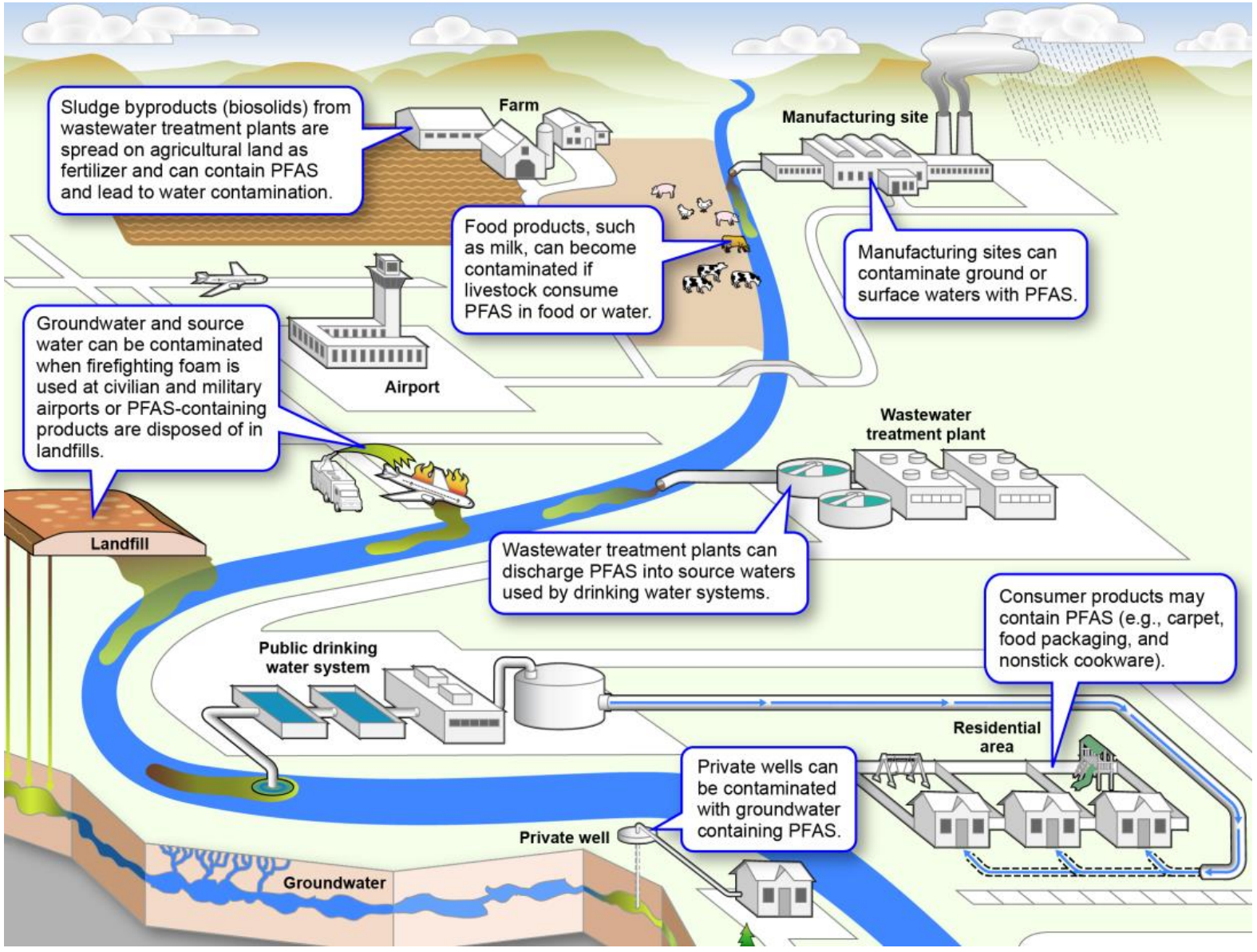
- Currently, in-house testing for 18 metals and 16 per- and polyfluoroalkyl substances (PFAS).
- Collaborations include the interagency Dioxin Survey and retail sample testing by States through the Food Emergency Response Network (FERN).
- Focus is public health.

Analytical methods are all available in the Chemistry Laboratory Guidebook (CLG) on the FSIS website.

National Residue Program: General Purpose

- Provide a structured process for identifying, evaluating, and responding to chemical compounds of concern in food animals
- Concerns are public health, as well as compliance with drug and pesticide use regulations
- Collect data on the presence of chemical compounds – veterinary drug residues, pesticide residues, chemical contaminants – in meat, poultry, and egg products through a broad testing program
- Implement regulatory follow-up when levels of chemicals violate established regulatory levels or are otherwise of public health concern

How do PFAS Compounds Enter Our Food Supply?



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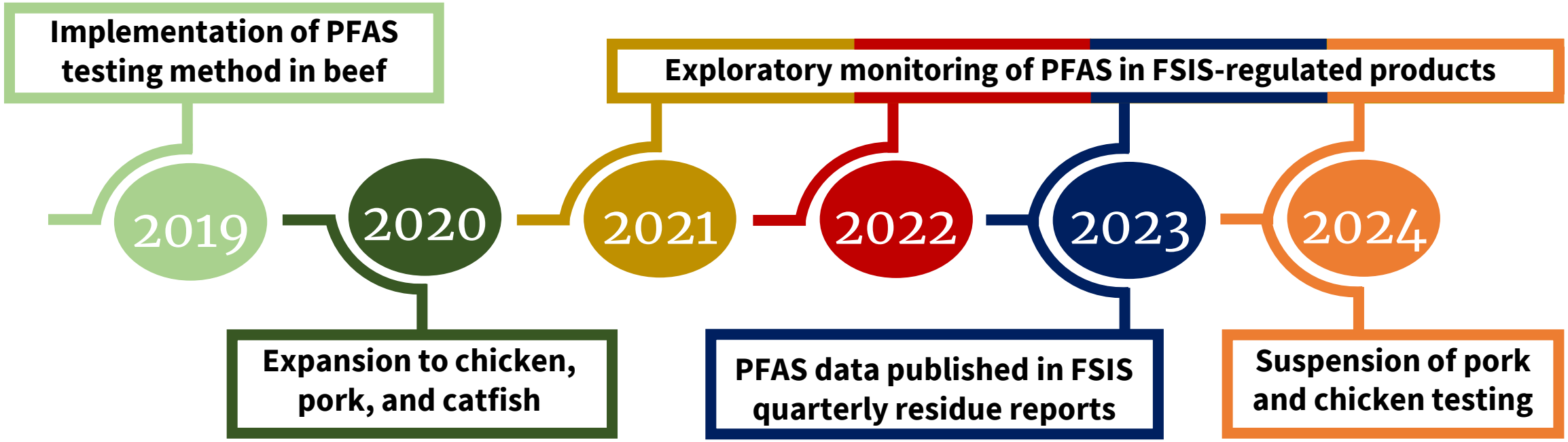
FSIS PFAS Activities

- Development of analytical methods for detecting PFAS in food products
- Exploratory testing of meat and poultry as part of the NRP surveillance
- Support to States dealing with localized PFAS contamination
  - Help with testing capability
  - Sharing data and information
  - Support State risk management and mitigation
- Increased interagency coordination within the Federal government

PFAS Testing

- Current testing for PFAS is exploratory in nature
- Focus is surveillance of the food supply as a whole, rather than individual enforcement
- No quantitative regulatory levels for PFAS in meat and poultry have been set, but FSIS has general responsibility to ensure that product is safe and fit for human food
- Interagency discussions continue to develop solutions at the farm and ecosystem level

FSIS PFAS Testing Timeline

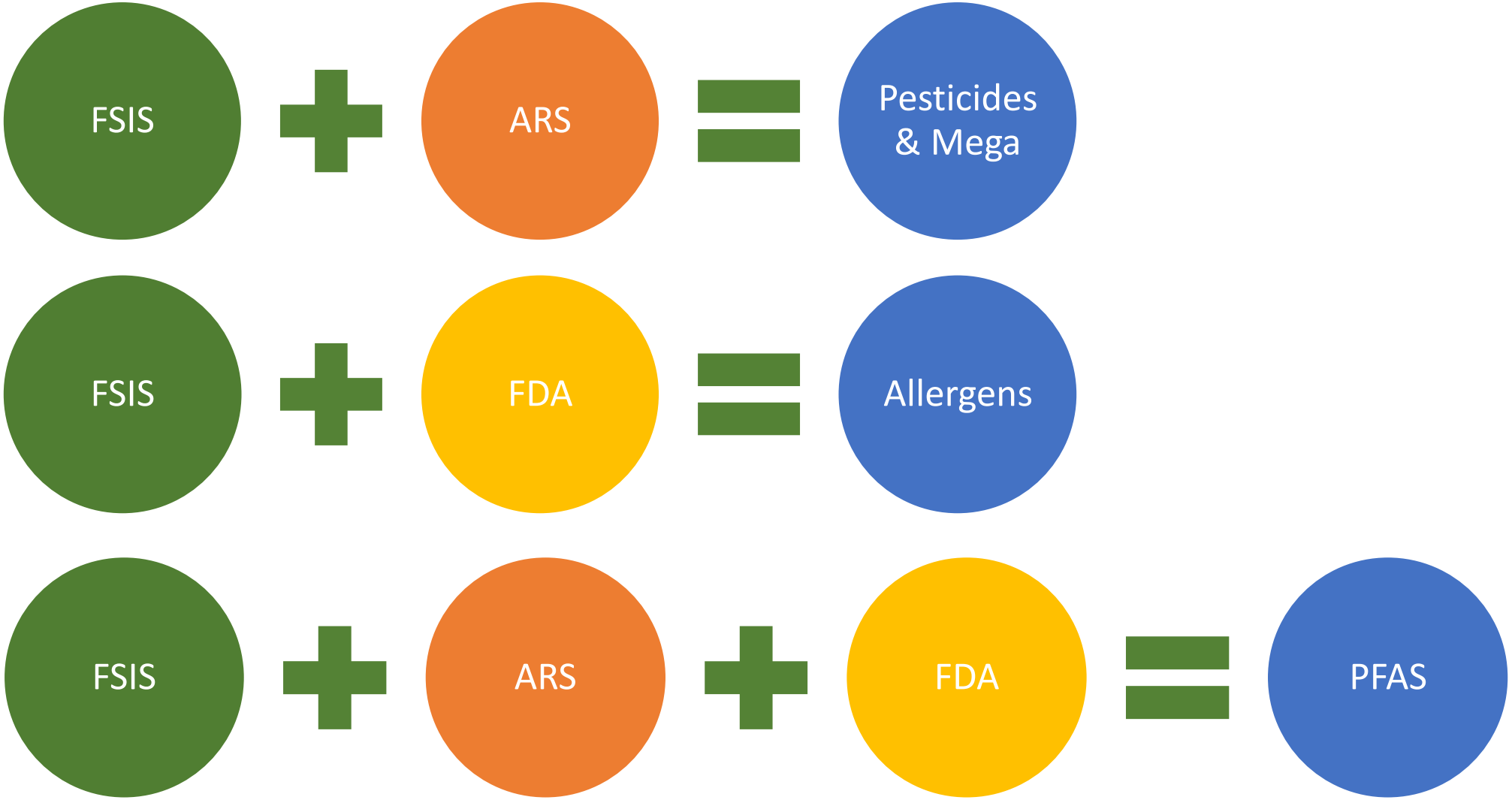


- Samples are collected by inspectors at slaughter and shipped to one of three FSIS laboratories.
- Current testing: 16 PFAS analytes, most of which detected to 0.5 parts per billion (ppb).
- Development of a new unified interagency PFAS method has begun.

Purpose and Response

- National monitoring data can help State and Federal partners understand background levels of PFAS in meat, poultry, and catfish products and identify areas of concern.
    - Provide accurate and reliable information to the public about chemical contaminants in the food supply
- FSIS will notify and consult with FDA, other Federal partners, and State agencies from affected States when unusual results are detected.
    - FSIS regulates slaughterhouses, not farms or feedlots
- Together with FDA, FSIS provides information and technical assistance (testing) to States that are evaluating local areas of concern.
- Results can help make determinations regarding the need for on-farm remediation and case-by-case evaluation of additional steps.
- Data can inform future decision-making and FSIS research priorities.

Collaborative Method Development



Future: Unified Interagency PFAS Method

Overall Goal:

FSIS is collaborating with the FDA and ARS on developing a unified PFAS method.

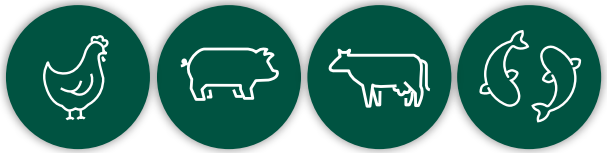
- Target a level of detection of 50 ppt in animal tissue, in line with evolving action levels
- Include PFAS compounds identified as priorities through the AOAC/EU
  - 32 PFAS residues
- Applicable to matrices of interest to FSIS and FDA
  - Meat, poultry, egg products, seafood, milk, and feed

Current Status:

- ARS/FDA working on method development and will begin method validation soon.
- FSIS is expecting to start validation in January of 2025.

Interagency collaboration

Expands capabilities



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