



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

A photograph of various fresh meats and vegetables. In the foreground, a white rectangular plate is filled with cubed raw red meat. Behind it, a white cutting board holds skewers of meat and vegetables (tomatoes, green and red peppers, onions) and a bunch of fresh parsley. To the left, a red and white plaid cloth is draped over a marble surface, with several whole green and red peppers resting on it. The entire scene is set against a light-colored brick wall.

Recall of Meat and Poultry Products

EIAO Effectiveness Checks

Objectives

At the end of this module, you will be able to:

1. Define recall
2. Define market withdrawal
3. Identify the regulations relevant to recalls
4. State the EIAO's role in recalls
5. Describe the methodology and purpose for:
 - collecting distribution and traceback information
 - conducting recall effectiveness checks given a scenario
 - conducting a product disposition verification given a recall scenario.

Resources

Directives

8080.1 – Recall of Meat & Poultry Products

5000.8 – Verifying Requirements for Recall Procedures

10,010.3 – Traceback Methods for *E. coli* 0157:H7

Small Plant Recall Plan Guidebook

Others:

8091.1 – Procedures for Health Hazard Evaluation
Board

8080.3 – Foodborne Illness Investigations

8410.1 – Detention and Seizure

Recall Regulations

9 CFR 418

418.2 Notification

- Establishment must notify FSIS within 24 hours if reason to believe adulterated product entered commerce

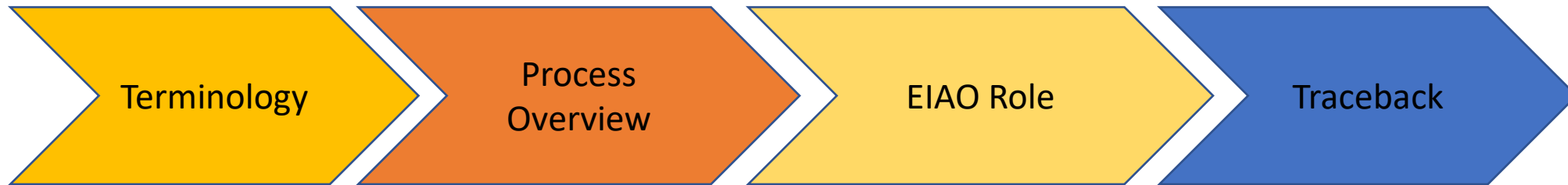
418.3 Written Recall Procedures

- Establishment must maintain written procedures specifying how to decide on recall and how it would be carried out

418.4 Records

- Available for review and copying

Recall of Meat and Poultry Products: Overview



Terminology: Recalls Defined

What is a **recall**?

A firm's removal of distributed meat or poultry products from commerce when there is reason to believe that such products are adulterated or misbranded under the provisions of the FMIA or the PPIA.

- RTE product positive for *Listeria Monocytogenes*
- Undeclared allergen
- Others??? Link to [FSIS Recalls Website](#)

Is it Mandatory???

Terminology: Market Withdrawal

Terminology

Market Withdrawal:

A firm's removal or correction, on its own initiative, of a distributed product that involves a minor company quality program or regulatory program infraction that would not result in the product being adulterated or misbranded.

Terminology: Adulterated or Misbranded

Adulterated or Misbranded:

Federal Meat Inspection Act

- 21 U.S.C. 601 (m) and (n)

Poultry Products Inspection Act

- 21 U.S.C. 453 (g) and (h)

Egg Products Inspection Act

- 21 U.S.C. 1033 (a) and (l)

Terminology: Recall Classifications

Recall Classifications

– FSIS assesses the public health concern or hazard presented by a product being recalled, or considered for recall, whether firm-initiated or requested by FSIS, and classifies the concern as one of the following:

Class I: Reasonable probability of serious, adverse health consequences or death

Class II: Remote probability of adverse health consequences

Class III: No adverse health consequences

Terminology: Scope and Disposition

Terminology

Scope:

This defines the amount and type of product in question.

Disposition:

This is the firm's action with respect to the recalled product to correct the situation leading to the recall, such as relabeling, cooking, reworking, or destroying product.

Terminology: Committee and HHEB

Terminology

Event Assessment Committee

A committee of representatives from various FSIS offices and staffs assembled to respond to potential or real health hazard incidents reported to the Recall Management and Technical Analysis Division (RMTAD).

Health Hazard Evaluation Board (HHEB)

The HHEB is the primary group in FSIS that reviews the public health significance of any human health hazard about which a regulatory decision needs to be made. If the risk to the public health presented by a given product appears to be unique or in some way unusual, the Recall Committee may consult the Office of Public Health Science's (OPHS) HHEB.

Terminology: RMTAD and RO



Terminology

Recall Management Technical Analysis Division (RMTAD)

Manages and coordinates FSIS Recalls. The name was recently changed from Staff to Division, which accounts for separate groups that handle Domestic and Import recalls.

Recall Officer (RO)

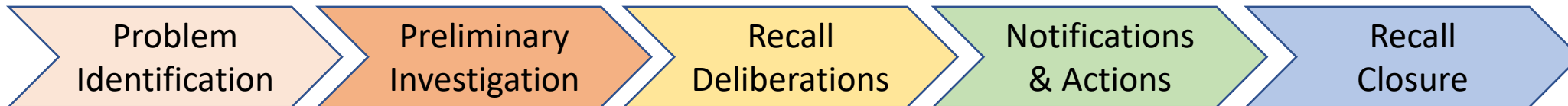
FSIS Recall Officer (RO), OFO – Designated FSIS personnel with jurisdiction in the district of the firm that is conducting the recall. The RO is the official responsible for coordinating field recall activities and providing direction to IPP when there is recall.

Recall Process Overview

Process
Overview

FSIS Directive 8080.1:

Recall of Meat and Poultry Products provides the terminology, responsibilities, and public notification procedures regarding the voluntary recall of FSIS-regulated products



We will take a brief look into each step of the process and determine the level of EIAO involvement.

Recall Process Overview: Problem Identification

FSIS may become aware of misbranded or adulterated product in commerce through its own resources or through other sources.

Examples:

- The company
- Company competitors
- FSIS sampling results
- Observations or information gathered by FSIS inspection personnel
- Consumer complaints
- Epidemiological or laboratory data submitted by public health departments or other agencies – Other agencies such as the Food and Drug Administration, Department of Homeland Security, USDA agencies, or foreign inspection officials

EIAO Involvement: ★★☆☆☆

Potential discovery through FSA or involvement with an IVT/RLM

Process
Overview

Problem
Identification

Recall Process Overview: Preliminary Investigation

District manager will assign personnel, usually EIAO, to conduct the initial recall investigation activities.

- Assist Recall Officer:
 - Communicate with establishment
 - Identify if product is under establishment control or in commerce
 - Complete Preliminary Inquiry and other recall worksheets
 - Collect product samples
 - Interview a consumer who became ill (EIAO)
 - Initiate FSA (EIAO) – Analyze epidemiological data, review production or HACCP system records, make FSA recommendation
 - Participate on Recall Committee

EIAO Involvement:



DO Recall Officer will dispatch an EIAO to the Establishment to begin completing Recall Worksheets

Process
Overview

Preliminary
Investigation

Preliminary Inquiry: Inquiry Worksheet

Preliminary Inquiry
Worksheet: FSIS Form 5020-3

PRELIMINARY INQUIRY WORKSHEET				
(Include attachments, additional pages, labels and flowcharts as necessary)				
TODAY'S DATE: <input type="text"/>		ESTABLISHMENT NUMBER: M- <input type="text"/> P- <input type="text"/> G- <input type="text"/> V- <input type="text"/>		
COMPANY'S NAME: <input type="text"/>				
COMPANY ADDRESS: <input type="text"/>		CITY: <input type="text"/>	STATE: <input type="text"/>	ZIP CODE: <input type="text"/>
COMPANY TELEPHONE: <input type="text"/>		EXT: <input type="text"/>		
PRIMARY COMPANY CONTACT NAME: <input type="text"/>			TITLE: <input type="text"/>	
TELEPHONE: <input type="text"/>	EXT: <input type="text"/>	CELL: <input type="text"/>	EMAIL: <input type="text"/>	
COMPANY MEDIA CONTACT NAME: <input type="text"/>			TITLE: <input type="text"/>	
TELEPHONE: <input type="text"/>	EXT: <input type="text"/>	CELL: <input type="text"/>	EMAIL: <input type="text"/>	
<input type="checkbox"/> CHECK THIS IF CONSUMER AND MEDIA CONTACT ARE SAME, IF DIFFERENT, PLEASE SPECIFY:				
COMPANY CONSUMER CONTACT NAME: <input type="text"/>			TITLE: <input type="text"/>	
TELEPHONE: <input type="text"/>	EXT: <input type="text"/>	CELL: <input type="text"/>	EMAIL: <input type="text"/>	
ISSUE DESCRIPTION: 1. <input type="text"/>				
LIKELY ROOT CAUSE: <input type="text"/>				
HOW WAS THE ISSUE DISCOVERED: 2. <input type="text"/>				
WHEN WAS FSIS NOTIFIED: <input type="text"/>		WHEN WAS FSIS NOTIFIED: <input type="text"/>		

EIAO Involvement:



DO Recall Officer will dispatch an EIAO to the Establishment to begin completing Recall Worksheets

Process
Overview

Preliminary
Investigation

Preliminary Inquiry

Preliminary Inquiry Worksheet: FSIS Form 5020-3

BRAND NAME			
PRODUCT NAME			
PRODUCT TYPE (e.g., RTE, Canned, Frozen)			
HACCP CATEGORY			
PRODUCTION DATE(S)			
PACKAGING DATE(S)			
LOT CODE(S)			
PACKAGE (type and size)			
PACKAGE CODE(S) (ex: Use by/sell by)			

¹ Please indicate the primary issue. For example: STEC / Listeria Monocytogenes / Salmonella / Residue / Processing Defect / Extraneous (foreign) material/ Undeclared or Allergen or Substance / Other (if other, please describe)

² Notification may include: 3rd Party / Consumer / FDA / IIC / Monitor / Outbreak / Plant / Retail / Other (if other, please describe)

FSIS 5020-3 (03/31/2021)

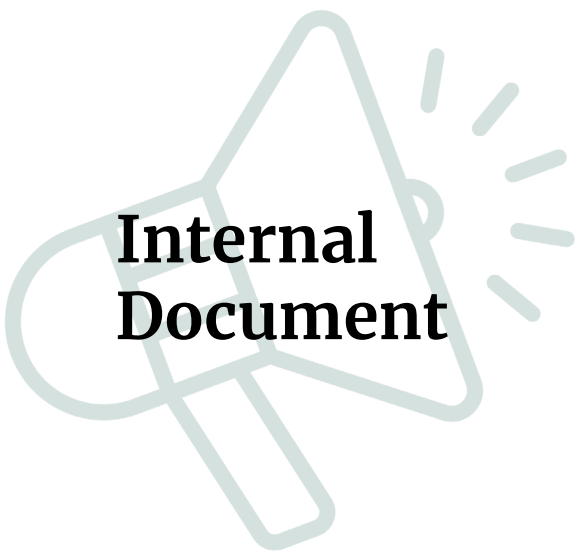
CASE CODE(S) (Identifying)			
UNITS PER CASE			
USABLE SHELF LIFE OF PRODUCT			
AMOUNT PRODUCED (lbs.)			
AMOUNT HELD AT ESTABLISHMENT (lbs.)			
AMOUNT DISTRIBUTED (lbs.)			
DISTRIBUTION LEVEL (Institutional/Retail)			
DISTRIBUTION AREA (states)			
EXPORTED TO (Country)			
DONATED COMMODITY/ USDA FOODS ³	<input type="checkbox"/> (YES) <input type="checkbox"/> (NO)	<input type="checkbox"/> (YES) <input type="checkbox"/> (NO)	<input type="checkbox"/> (YES) <input type="checkbox"/> (NO)
DEPT. OF DEFENSE ⁴ (DeCA, DLA, AAFES)	<input type="checkbox"/> (YES) <input type="checkbox"/> (NO)	<input type="checkbox"/> (YES) <input type="checkbox"/> (NO)	<input type="checkbox"/> (YES) <input type="checkbox"/> (NO)
INTERNET OR CATALOG SALES	<input type="checkbox"/> (YES) <input type="checkbox"/> (NO)	<input type="checkbox"/> (YES) <input type="checkbox"/> (NO)	<input type="checkbox"/> (YES) <input type="checkbox"/> (NO)

Process
Overview

Preliminary
Investigation

Recall Worksheet

Recall Worksheet: Listeria



RECALL WORKSHEET -FOR INTERNAL FSIS USE ONLY

(Listeria monocytogenes ATTACHMENT)

(READY-TO-EAT PRODUCT)

DESCRIBE THE PRODUCTION/PROCESSING OPERATION AND/OR ATTACH A PROCESS FLOW DIAGRAM: _____

WHAT WERE THE "CLEAN-UP TO CLEAN-UP" TIMES? _____

WAS CARRYOVER PRODUCT FROM PREVIOUS PRODUCTION PACKED WITH THIS PACKAGING CODE? (YES) (NO)

WAS THERE A COMPLETE LINE CLEANUP AFTER THE CARRYOVER WAS RUN? (YES) (NO)

WHAT DATE WAS THE CARRYOVER PRODUCT CARRIED OVER FROM? _____

WERE THERE ANY PROCESS DEVIATIONS DURING THE PRODUCTION OF THE CARRYOVER PRODUCT? (YES) (NO)

EXPLAIN: _____

WHAT WAS/WERE THE CORRECTIVE ACTION(S)? _____

WERE OTHER PRODUCTS PRODUCED ON THE SAME LINE OR USING SOME OF THE SAME EQUIPMENT DURING THE "CLEAN-UP TO CLEAN-UP" PERIOD? (YES) (NO) EXPLAIN: _____

WHAT INTERNAL COOK TEMPERATURE WAS REACHED? _____

DID THE PRODUCT REACH ANY SPECIFIED Aw OR pH REQUIREMENT? (YES) (NO) SPECIFY: _____

DOES THE FIRM HAVE AN IN-PLANT ENVIRONMENTAL MONITORING PROGRAM FOR *Listeria monocytogenes*? (YES) (NO)

WAS THE SOURCE OF THE CONTAMINATION IDENTIFIED? (YES) (NO)

EXPLAIN: _____

IS THERE DATA THAT COULD LIMIT THE AMOUNT OF PRODUCT AFFECTED? (YES) (NO) EXPLAIN: _____

Process
Overview

Preliminary
Investigation

Recall Worksheet

Recall Worksheet: E.coli



Internal
Document

RECALL WORKSHEET- FOR INTERNAL FSIS USE ONLY

(E. coli O157:H7 ATTACHMENT)

DESCRIBE THE PRODUCTION/PROCESSING OPERATION AND/OR ATTACH A PROCESS FLOW DIAGRAM: _____

DOES THE ESTABLISHMENT CONDUCT *E. coli* O157:H7 TESTING? (YES) (NO) WHAT FREQUENCY?

WHAT WAS/WERE THE SOURCE(S) OF THE MATERIALS YOU PROCESSED? _____

WERE OTHER PRODUCTS PRODUCED FROM THE SOURCE MATERIALS? (YES) (NO)
EXPLAIN: _____

WAS REWORK OR CARRYOVER FROM THIS PRODUCT USED IN FUTURE PRODUCTION? (YES) (NO)

IF YES, ON WHAT DATES WERE THE REWORK OR CARRYOVER USED AND WAS THERE ANY REWORK OR CARRYOVER FROM THAT DAY'S PRODUCTION USED IN FUTURE PRODUCTION?

WHAT WERE THE "CLEAN-UP TO CLEAN-UP" TIMES? _____

WERE OTHER PRODUCTS PRODUCED ON THE SAME LINE OR USING SOME OF THE SAME EQUIPMENT DURING THE "CLEAN-UP TO CLEAN-UP" PERIOD? (YES) (NO) EXPLAIN: _____

WAS ANY MICROBIOLOGICAL TESTING PERFORMED BY THE COMPANY? (YES) (NO) EXPLAIN, INCLUDE RESULTS: _____

IS THERE DATA THAT COULD LIMIT THE AMOUNT OF PRODUCT AFFECTED? (YES) (NO) EXPLAIN: _____

WERE THERE ANY PROCESS DEVIATIONS DURING THE PRODUCTION OF THE AFFECTED PRODUCT? (YES) (NO)

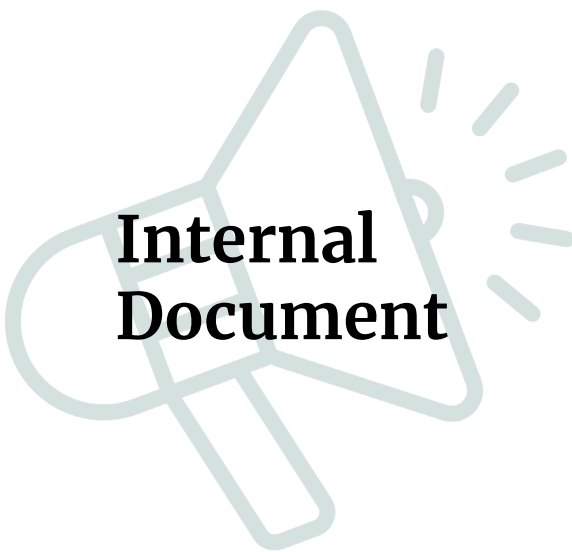
WHAT WAS/WERE THE CORRECTIVE ACTION(S)? _____

Process
Overview

Preliminary
Investigation

Recall Worksheet

Recall Worksheet: Salmonella



RECALL WORKSHEET -FOR INTERNAL FSIS USE ONLY

(Salmonella sp. ATTACHMENT)

(READY-TO-EAT PRODUCT)

DESCRIBE THE PRODUCTION/PROCESSING OPERATION AND/OR ATTACH A PROCESS FLOW DIAGRAM: _____

WHAT WERE THE "CLEAN-UP TO CLEAN-UP" TIMES? _____

WAS CARRYOVER PRODUCT FROM PREVIOUS PRODUCTION PACKED WITH THIS CODE? (YES) (NO)

WAS THERE A LINE CLEANUP AFTER THE CARRYOVER WAS RUN? (YES) (NO)

WHAT DATE WAS THE CARRYOVER PRODUCT CARRIED OVER FROM? _____

WERE THERE ANY PROCESS DEVIATIONS DURING THE PRODUCTION OF THE CARRYOVER PRODUCT? (YES) (NO)

EXPLAIN: _____

WHAT WAS/WERE THE CORRECTIVE ACTION(S)? _____

WERE OTHER PRODUCTS PRODUCED ON THE SAME LINE OR USING SOME OF THE SAME EQUIPMENT DURING THE "CLEAN-UP TO CLEAN-UP" PERIOD? (YES) (NO) EXPLAIN: _____

WHAT INTERNAL COOK TEMPERATURE WAS REACHED? _____

DID THE PRODUCT REACH ANY SPECIFIED Aw OR pH REQUIREMENT? (YES) (NO) SPECIFY: _____

DOES THE ESTABLISHMENT HAVE POST-PROCESSING CONTROLS? (YES) (NO) SPECIFY (include records): _____

WAS ANY MICROBIOLOGICAL TESTING PERFORMED BY THE COMPANY? (YES) (NO) EXPLAIN, INCLUDE RESULTS: _____

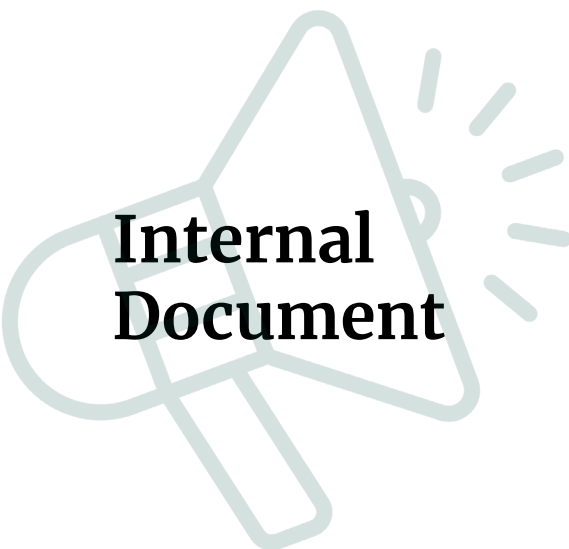
IS THERE DATA THAT COULD LIMIT THE AMOUNT OF PRODUCT AFFECTED? (YES) (NO) EXPLAIN: _____

Process
Overview

Preliminary
Investigation

Recall Worksheet

Recall Worksheet: Foreign Material



RECALL WORKSHEET- FOR INTERNAL FSIS USE ONLY

(Foreign Material or Non-Microbial Contamination Attachment)

DESCRIBE THE PRODUCTION/PROCESSING OPERATION AND/OR ATTACH A PROCESS FLOW DIAGRAM: _____

WHAT WERE THE “CLEAN-UP TO CLEAN-UP” TIMES (where applicable)? _____

HAVE YOU IDENTIFIED THE SOURCE OF THE CONTAMINATION? EXPLAIN: _____

IS THERE DATA THAT COULD LIMIT THE AMOUNT OF PRODUCT AFFECTED? (YES) (NO)
EXPLAIN: _____

WERE THERE ANY DEVIATIONS REPORTED IN THE MEASURING AND/OR MIXING OF INGREDIENTS? (YES) (NO)
EXPLAIN: _____

DOES THE ESTABLISHMENT ROUTINELY USE METAL DETECTORS OR OTHER VISUAL IMAGING DEVICES? (YES) (NO)
EXPLAIN: _____

WERE OTHER PRODUCTS PRODUCED ON THE SAME LINE OR USING SOME OF THE SAME EQUIPMENT DURING THE “CLEAN-UP
TO CLEAN-UP” PERIOD? (YES) (NO) EXPLAIN: _____

Process
Overview

Preliminary
Investigation

Recall Process Overview: Committee Deliberations

Event Assessment Committee

Office of Field Operations

Recall Management and Technical Analysis Division – Chairs committee meetings, analyzes and disseminates information to other members, and invites other program areas to assist as necessary District Office – Clarifies information collected during the preliminary inquiry and coordinates field recall activities in the event of a recall

Office of Policy and Program Development
Provides the statutory basis for each recall and addresses other statutory issues along with any relevant regulations and policies

Office of Public Health Science
Addresses microbiological, epidemiological, and other scientific issues associated with a recall

Office of Investigation, Enforcement, and Audit Provides support for detention and seizure of product, if necessary

Office of Public Affairs and Consumer Education
Generates a Recall Release or Recall Notification Report in the event of a recall or, when appropriate, other notifications such as a Public Health Alert

Office of Data Integration and Food Protection
Coordinates the FSIS Emergency Management Committee, as appropriate

Process Overview

Recall Deliberations

Recall Deliberations: Committee Meeting

Event Assessment Committee Meeting

- Committee meets to determine whether to recommend the Agency request a recall
- Recall Officer provides preliminary inquiry data to the recall committee
- Committee considerations:
 - Reason to believe product is adulterated under FMIA, PPIA or EPIA?
 - Is product currently available to consumers?
- EIAO may be a member of the Event Assessment Committee

Process
Overview

Recall
Deliberations

Recall Deliberations: Considerations & Recommendation

- Considerations to determine whether a recall or other action is warranted include:
 - Hazard assessment
 - Regulatory support
 - Whether or not product is available in commerce
- Event Assessment Committee deliberates to determine recommendation. Outcomes can include:
 - Recall
 - Public Health Alert
 - Regulatory Action
 - No Action
- If analysis supports a recall, RMTAD contacts the firm and requests voluntary recall of the product.
 - Firm representatives may ask questions and discuss any concerns
 - Additional information may be considered

Process
Overview

Recall
Deliberations

Recall Process Overview: Notifications & Actions

If the firm agrees to a voluntary recall, FSIS issues a recall press release

- Firms should issue recall notice to consignees, notify public if needed, and provide FSIS with a list of retail stores where product was sold

Recall effectiveness checks are implemented

If the firm does not agree to a voluntary recall, FSIS may issue a Public Health Alert and initiates detention and seizure of product in commerce.



Process Overview

Notifications & Actions

Notifications & Actions

Process
Overview

Notifications
& Actions

Public Notification:

- [Link to FSIS Recalls Website](#)
- Recall information is released to the public by OPACE
 - Recall Release – Class I & II
 - Recall Notification Report – Class III (or only wholesale distribution)
 - Public Health Alert– product no longer for sale but could be in consumer's freezer

WASHINGTON, June 28, 2020 –AAA, a (city), (state) establishment, is recalling approximately XXX pounds of fully cooked chicken breast nugget products that may be contaminated with extraneous materials, specifically flexible rubber material, the U.S. Department of Agriculture's Food Safety and Inspection Service (FSIS) announced today.

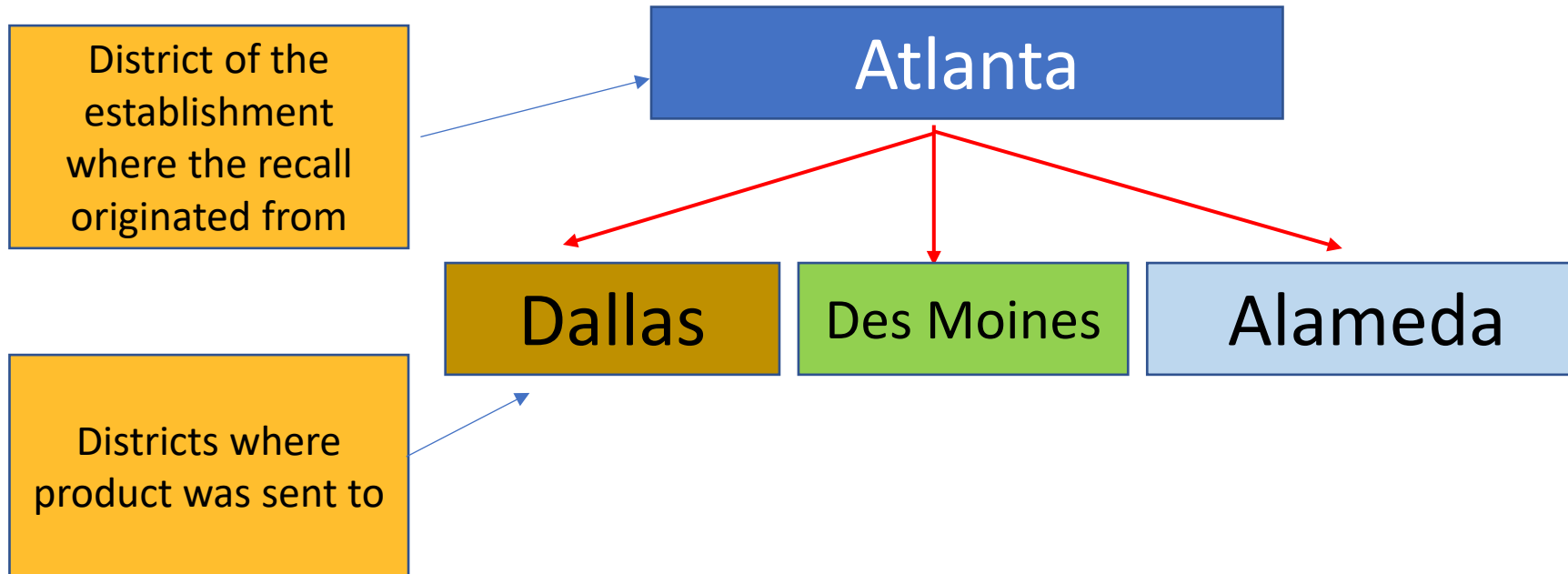
The frozen ready-to-eat (RTE) chicken breast nugget items were produced on (date, year). The following products are subject to recall [View Labels (PDF Only)] :

4-lb. plastic bag packages containing "(Product Name) FULLY COOKED CHICKEN BREAST NUGGETS," with a Best-By date of (date, year) and lot code of (###) printed on the retail package. Product cases contain lot codes (00000, 11111, 22222, etc.) printed on the box.

Notifications & Actions: Districts Involved

District Recall Officer

Determines the Districts involved.



Process
Overview

Notifications
& Actions

Notifications & Actions: Consignees Involved

District Recall Officer

- Determines the total number of consignees
 - Obtained from distribution lists

Process
Overview

Notifications
& Actions

Notifications & Actions: Determine Number of Checks

District Recall Officer

Determine number of effectiveness checks

- Based on the risk determined (recall class)
- Taken from values given in the sampling tables 2, 3, 4, and 5 found in FSIS Directive 8080.1
- May need to estimate initial total distribution

Process
Overview

Notifications
& Actions

Notifications & Actions: Table 2

Process
Overview

Notifications
& Actions

Table 2. Effectiveness checks to conduct and critical limits for <i>all</i> Class I recalls involving an injury, illness outbreak, or distribution to schools.			
Number of Consignees	Number of Effectiveness Checks to Make	Recall Considered Ineffective if the Number of Consignees at which Product was Available to Consumers Exceeds:	Number of On-site Effectiveness Checks
1 to 200	100% of consignees	0	RO will consult with RMTAD on the number of on-site verifications
201 to 10,000	200	0	
10,001 to 35,000	800	1	
35,001 to 500,000	800	1	
500,001 and over	1,250	2	

Notifications & Actions: Table 3

Process
Overview

Notifications
& Actions

Table 3. Effectiveness checks to conduct and critical limits for Class I recalls when there are no injuries, illnesses, outbreaks, or distribution to schools			
Number of Consignees	Number of Effectiveness Checks to Make	Recall Considered Ineffective if the Number of Consignees at which Product was Available to Consumers Exceeds:	Number of On-Site Effectiveness Checks
1 to 20	100% of consignees	0	100%
21 to 150	20	0	100%
151 to 1,200	80	1	20
1,201 to 2,300	125	2	20
2,301 to 10,000	200	3	80
10,001 to 35,000	315	5	80
35,001 to 150,000	500	8	80
150,001 to 500,000	800	12	80
500,001 and over	1250	18	125

Notifications & Actions: Table 4

Process
Overview

Notifications
& Actions

Table 4. Effectiveness checks to conduct and critical limits for Class II recalls.			
Number of Consignees	Number of Effectiveness Checks to Make	Recall Considered Ineffective If the Number of Consignees at which Product was Available to Consumers Exceeds:	Number of On-Site Effectiveness Checks
1 to 5	100% of consignees	0	100%
6 to 25	5	0	100%
26 to 150	13	0	5
151 to 280	15	0	5
281 to 500	32	1	13
501 to 1,200	37	1	13
1,201 to 2,300	42	1	13
2,301 to 10,000	64	2	13
10,001 and over	91	3	13

Notifications & Actions: Assessing Success

District Recall Officer

During the recall, the RO also has an oversight function of assessing whether the recalling firm has in fact initiated and is performing the recall activities necessary for there to be a successful recall.

Process
Overview

Notifications
& Actions

Table 1. Recommended timeframes for initiating and reporting verification activities within FSIS

Recall classification	Following the initiation of a recall, FSIS verification activities should begin as soon as possible within a period of:	Following their initiation, FSIS verification activities should be substantially completed within a period of:
Class I	3 days*	10 days
Class II	5 days	12 days
Class III	10 days	17 days
* Working days: Working days may include Saturday and Sunday, depending upon the risk associated with a recalled product.		

EIAO Role: Recall Effectiveness Checks

- Communication with consignees to determine if recalling establishment has been diligent and successful in notifying, retrieving, controlling recalled product
- Conducted at primary and secondary consignees
- Onsite (disposition) or telephonic (effectiveness) checks



EIAO Role

EIAO Role: Detain and Prohibited Acts

If consignees are not notified or do not follow instructions and recalled product remains available to the consumer:

- Notify the RO immediately
- Detain product

For suspected prohibited acts such as introducing adulterated product in commerce:

- Document and contact the RO
- RO may issue a prohibited acts letter



EIAO Role

EIAO Role : Adulterated Product Monitoring System

Adulterated Product Monitoring system or APM

APM is a centralized system that FSIS uses to capture information related to all reporting of instances of product adulteration, whether reported by official establishments or identified by FSIS personnel.

The APM is used to document the effectiveness checks that are performed by the EIAOs.



EIAO Role

Questions?

