

Research • Education • Innovation



Joint Industry Beef Safety Committee

Beef Safety Program Update





Beef Safety Research

Maintain consumer confidence in beef as safe and wholesome, identify strategies and technology to continuously improve the safety of beef and beef products from farm to table, and serve as an industry resource for current, science-based beef safety information.

Staff Contacts

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Director, Beef Safety



Beef Safety FY 2008

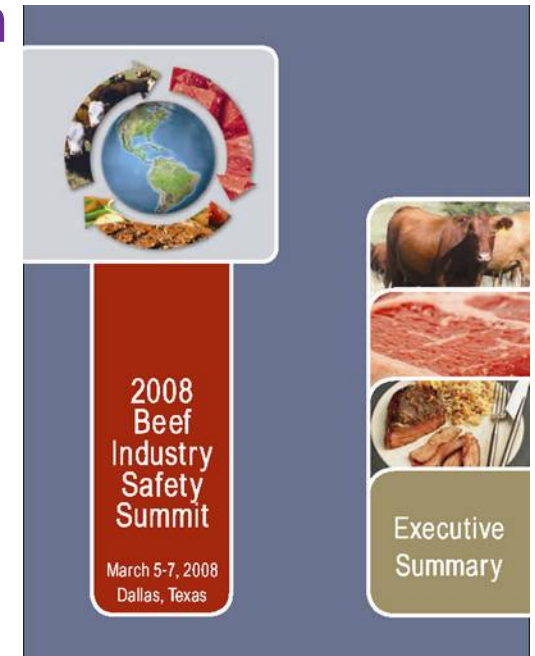
- 2008 projects (end May 2009)
 - Budget of \$1,400,000
 - 17 projects funded
 - Pre-harvest – pathogen ecology, interventions, emerging pathogens, resistance development
 - Post-harvest – survey use of BP and interventions, risk assessment for processed product, optimization of current interventions



- 2008 projects (end May 2009)
 - Additional work
 - Literature summary papers
 - Salmonella causing foodborne illness
 - Methicillin resistant *Staphylococcus aureus*
 - *Clostridium difficile*
 - Non-O157 Shiga toxin-producing *E. coli*



- Beef Industry Food Safety Council
 - Best practices evolvement
 - Beef Industry Safety Summit
 - Unify industry to address major safety issues
 - www.bifsc.org update and redesign





- Education/Dissemination

- Research Annual Report
- Fact sheets, executive summaries, web resources
- Develop educational modules and meetings
- Host industry meetings
- www.beefresearch.org





- 2009 projects
 - Request for Proposals (RFP) released Oct. 1
 - Build knowledge base on O157:H7 & Salmonella by assessing the ecology & epidemiology from pre- to post-harvest
 - Impact of production practices
 - Impact of processing systems/interventions
 - Development of resistance



- Optimizing food safety systems
 - Enhancing interventions (pre- & post-)
 - Investigating novel interventions
 - Validation of interventions for pathogen control
- Evaluating prevalence of other emerging threats
- Continue discovery and understanding of Salmonella and MDR Salmonella challenges through the established working group



- 2009 projects
 - Request for Proposals (RFP) released Oct. 1
 - 61 proposals received totaling \$4,347,489
 - *Funds available approximately \$ 990,000**
 - Proposals under review
 - Opportunities for targeted research
 - States notified (opportunity for co-funding); contracts in place this spring
 - Results due May 2010



2008	2009
\$ 4,520,406 in requests	\$ 4,347,489 in requests
\$1,474,600 available	\$ 990,000 available
68 groups received the RFP; 18 groups sent in proposals	80 groups received the RFP; 27 groups sent in proposals
58 proposals received	61 proposals received





- Safety Threat Monitoring
- BIFSCo
 - Safety Summit
 - Small plant outreach
 - Best Practices
- Implementation & Knowledge Transfer
 - Annual report, executive summaries, white papers, fact sheets
 - Web resources



Product Enhancement Research

Beef Safety Research

Human Nutrition Research

Market Research

Annual Reports

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Annual Report
January 2009

Beef Production Research

Production Education

Beef Quality Assurance

Safety Research

Human Nutrition Research

Product Enhancement Research

Market Research

Beef Specimens Group

Culinary Science



What's Next?

- Outreach
 - State meetings to share checkoff-funded work

- National perspectives for state projects



- Beef Industry Safety Summit

- March 4-6, 2009 – San Diego, CA
- Topics
- How to register
- State contest



- Executive Summary distributed in June



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