PRESENTATION SUMMARY
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Session 4: Members Discuss Their Risk Management Experiences
Title: Risk Management from a US Perspective

The Food Safety and Inspection Service (FSIS) is the public health agency in the U.S. Department of Agriculture responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and correctly labeled and packaged. FSIS is responsible for enforcing the food safety statutory requirements under the Federal Meat Inspection, the Poultry Products Inspection, and the Egg Products Inspection Acts. In accordance with risk analysis principles, risk management decisions made by FSIS are science-based and are focused on protecting human life and health. By following the risk assessment paradigm of planning and scoping, hazard identification, hazard characterization (dose-response assessment), exposure assessment, and risk characterization, the decision-making process is informed by science. Further, the assessment of risk that results will most directly inform the risk management issue at hand (i.e., “is fit for purpose”). While other factors are also considered in the decision-making process, the decision itself is founded on the underlying science. Important considerations for risk managers are to frame the assessment appropriately to address the major risk management questions for the issue of concern. Also, the type and complexity of the assessment depends on the purpose of the assessment. Resultant decisions can vary depending on the circumstances of the issue: regulatory standards and guidances can be issued, mitigation strategies instituted, recalls made if necessary, education and outreach opportunities explored, and research and data gaps identified and pursued.