

Bio: Michael Dunn has been an Investigator with the United States Department of Agriculture, Food Safety Inspection Service, Office of Program Evaluation, Enforcement & Review, Compliance and Investigations Division for the past three years based out of Phoenix, Arizona. Michael start his career as a Food Inspector with the USDA where he worked in a large beef slaughter and processing plant for two years. He then became a Consumer Safety Inspector with the USDA where he worked in various slaughter and processing plants for four years. Michael holds a B.A. in Business Management and is Food Tech certified.

Short abstract of presentation: I will be covering USDA/FSIS/OPEER/CID roles as a public health agency. I will be presenting what products are amenable to the Federal Meat Inspection Act, Poultry Products Inspection Act, and Egg Products Inspection Act and how to determine if these products are in compliance. The presentation will also cover how firms can be exempt from USDA inspection and what to look for on imported meat and poultry products.