

“Who’s Minding the Store? The Current State of Food Safety and How It Can Be Improved”

Conference sponsored by Marler Clark and Stoel Rives and presented by Seattle University School of Law.



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U.S. Department of Agriculture

The Food Safety and Inspection Service's mission is to ensure that meat, poultry, and processed egg products distributed in commerce for use as human food are safe, wholesome and accurately labeled.

Statutory Authority

FSIS performs its food safety, public health and food defense activities under four main acts:

- The Federal Meat Inspection Act of 1906,
- The Poultry Products Inspection Act of 1957,
- The Egg Products Inspection Act of 1970, and
- The Humane Methods of Slaughter Act of 1958.

Who Handles What?



➤ Food Safety and Inspection Service



➤ Food and Drug Administration



Hallmark/Westland and the Downer Rule

- Downer Rule went into effect in 2004
 - 2 Conditions:
 - Under certain rare inspections
 - Animal acute injury
- Cattle were unfit, not unsafe
- Recall not about food safety, but about a regulatory violation



Interlocking System of Controls to Protect the Food Supply

- 1997 Feed Ban by FDA
- 2004 Prohibition of Specified Risk Materials and non-ambulatory cattle
- Ante-mortem inspection by FSIS veterinarians
- Surveillance program and testing

E. coli O157:H7

- Very successful meeting with more than 200 attendees
- Bold proposals
- Rally the industry to combat *E. coli* O157:H7
- Upcoming meeting: May 15-16; St. Louis, MO, on outbreak investigations and response

FSIS and Import Safety

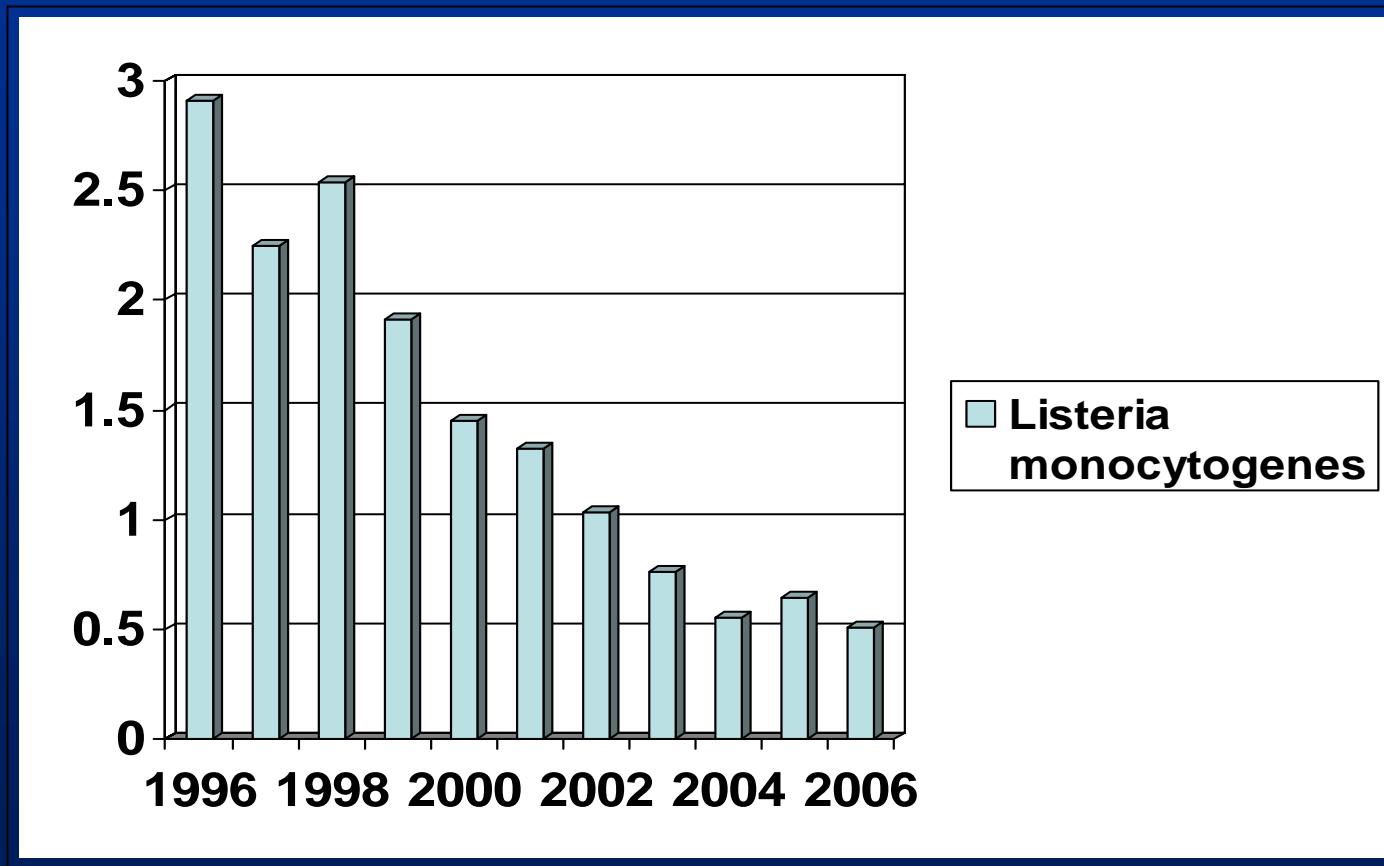
- FSIS has a strong system in place to ensure the imported products we regulate are just as safe as products produced in the U.S.
- FSIS regulated imports have remained stable and more full time employees and Import Surveillance Liaison Officers to handle the imports
- Increased from 36,000 pounds of product set aside to over 2.1 million pounds.

FSIS and Imported Meat and Poultry Products

FSIS ensures the safety of imported products by:

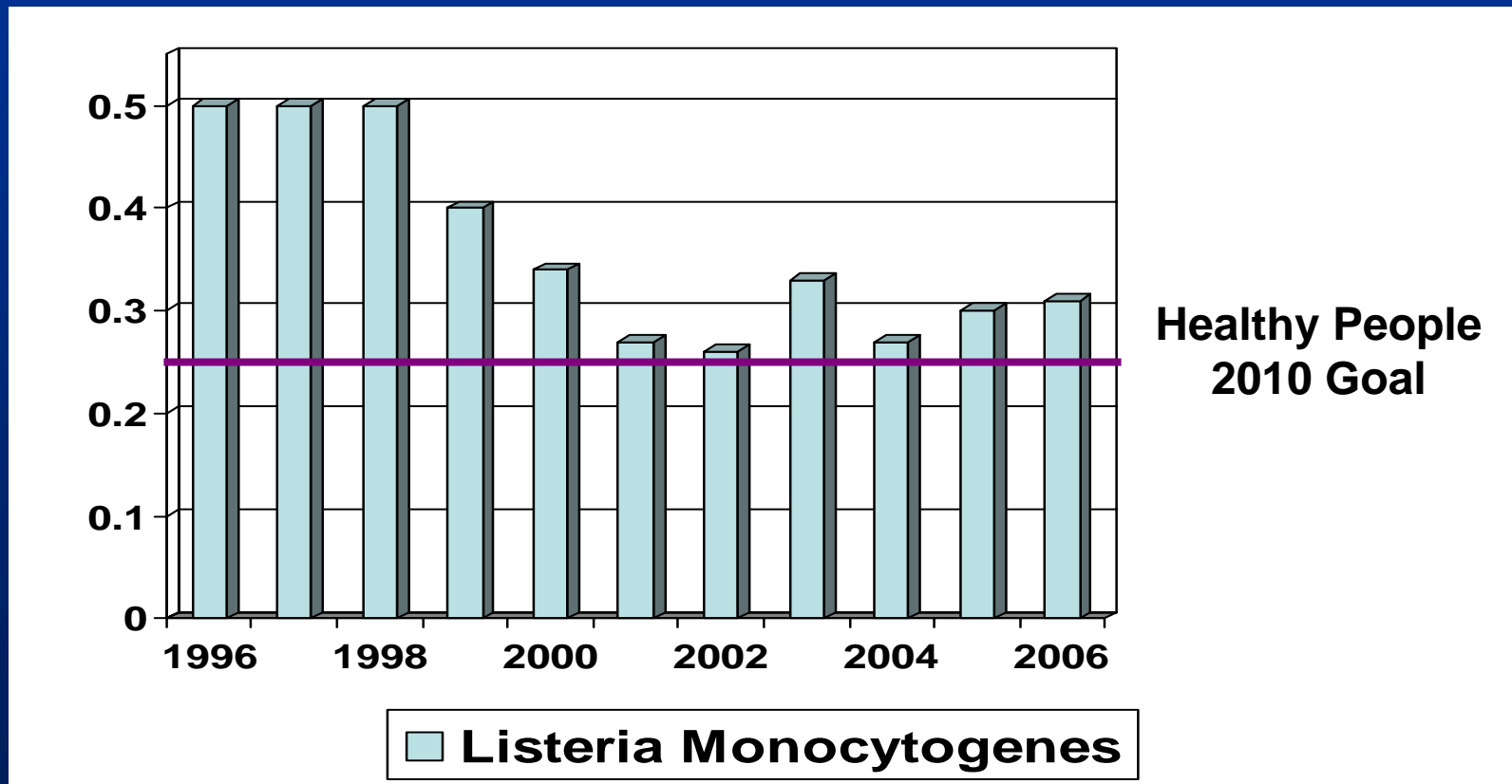
- Determining the equivalence of foreign countries' food regulatory systems to ensure that they provide the same level of protection as that of the United States;
- Having ongoing equivalence verified through periodic audits in the foreign country; and
- Conducting the re-inspection of meat, poultry and egg products at U.S. ports of entry.

Listeria monocytogenes



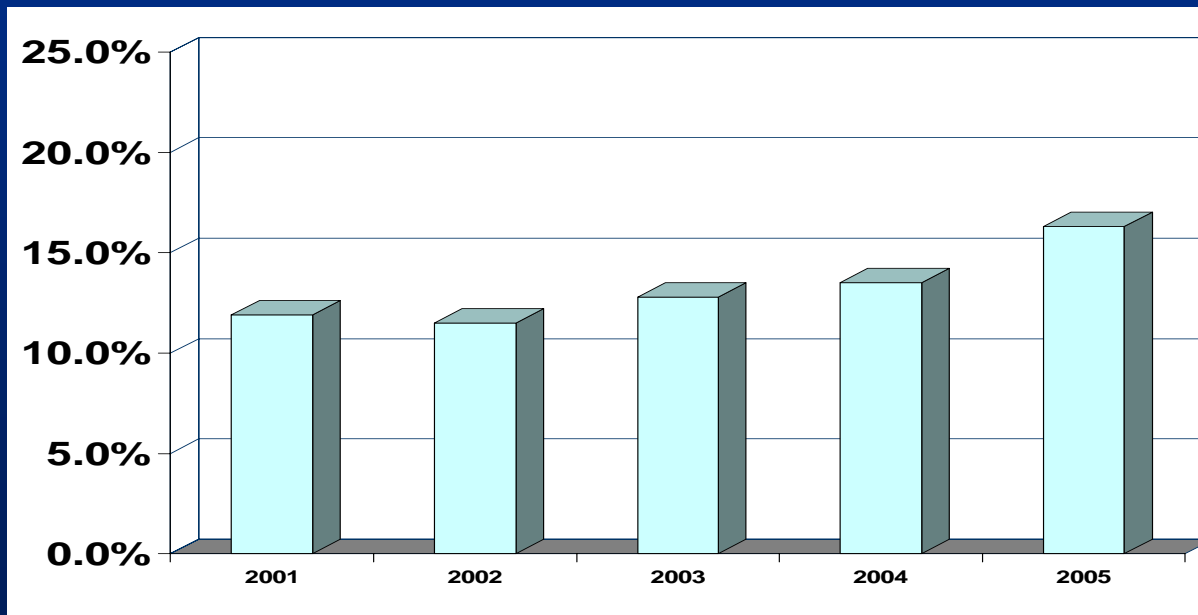
Percentage of Positive Regulatory Samples

Listeria monocytogenes



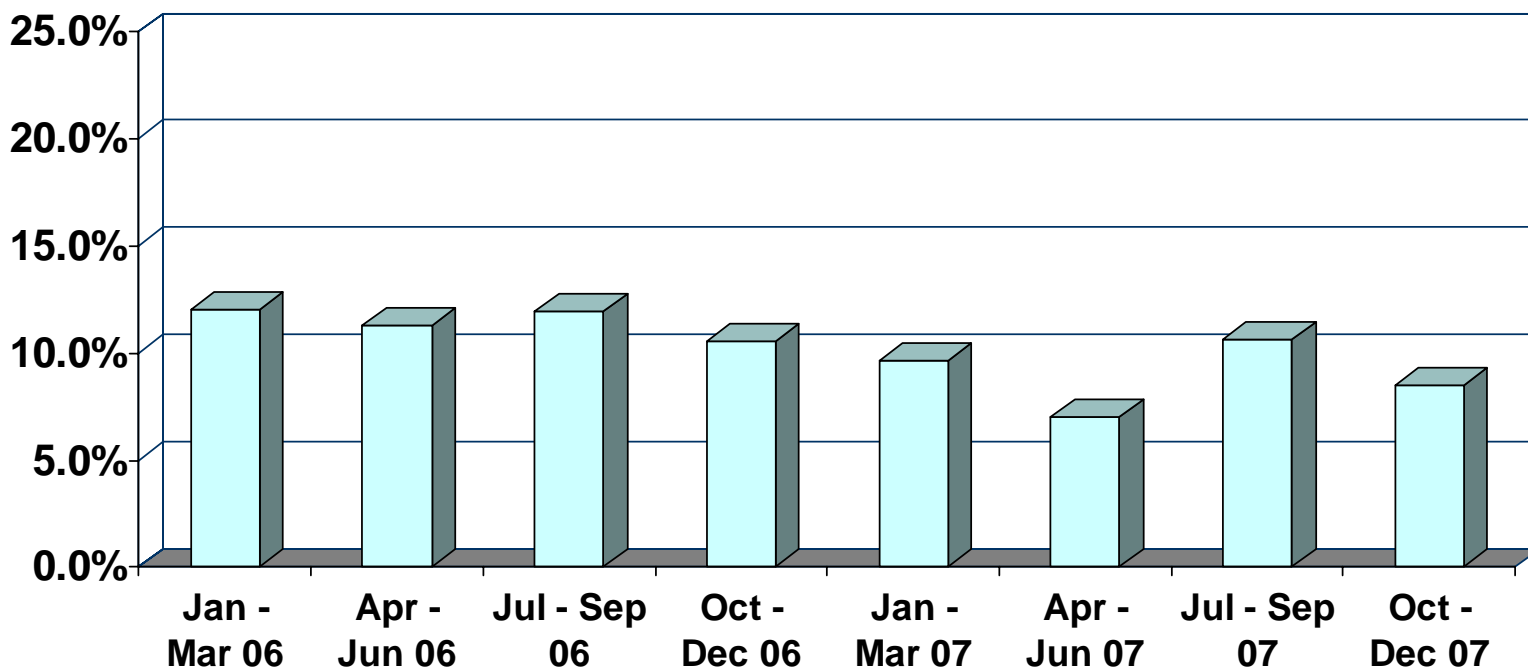
1996-2006 FoodNet Foodborne Illness Incidence Data
(Cases per 100,000 persons)

Results of Broiler Carcasses Analyzed for *Salmonella* from 2001 to 2005



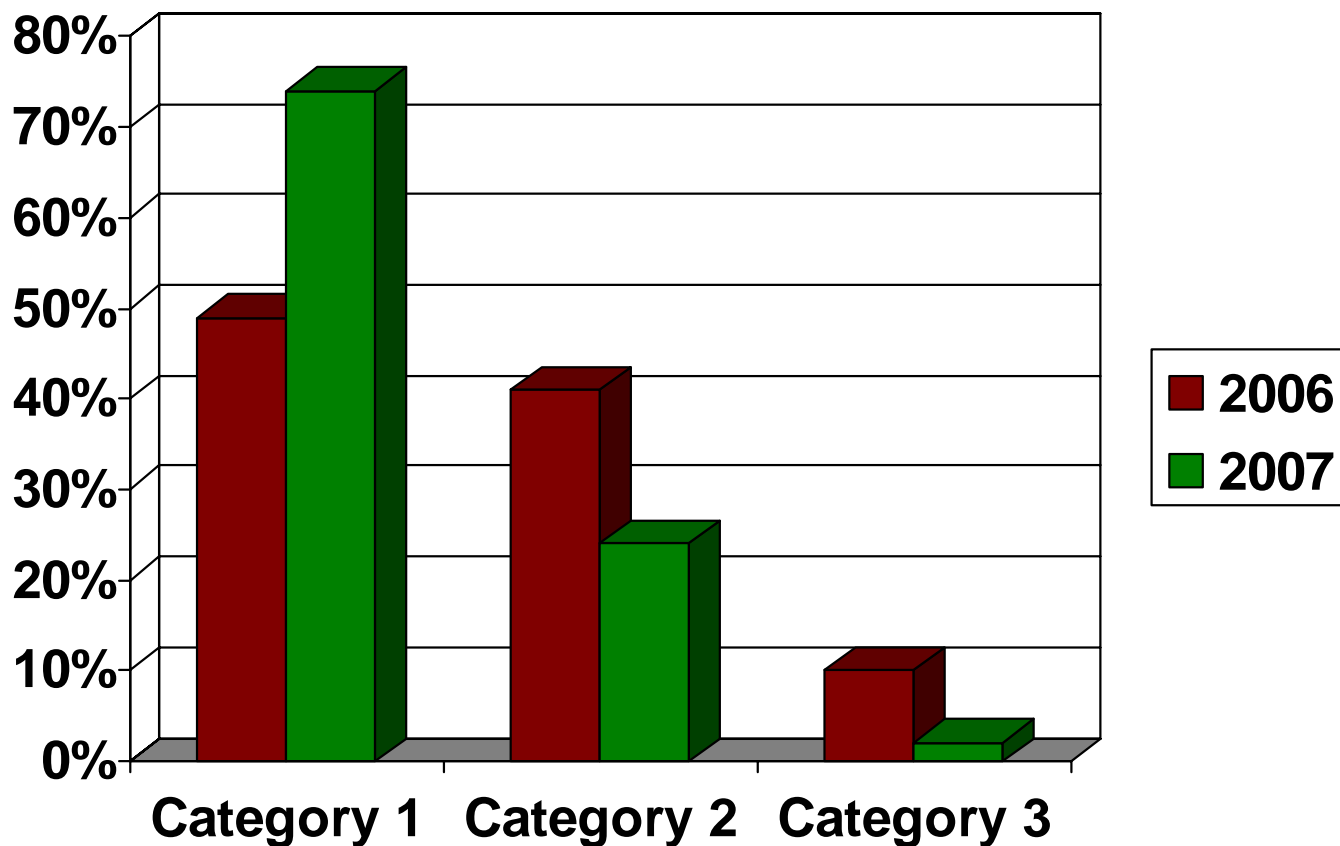
Percentage of Positive Regulatory Samples

Results of Broiler Carcasses Analyzed by Quarter for *Salmonella* from January 2006 to December 2007

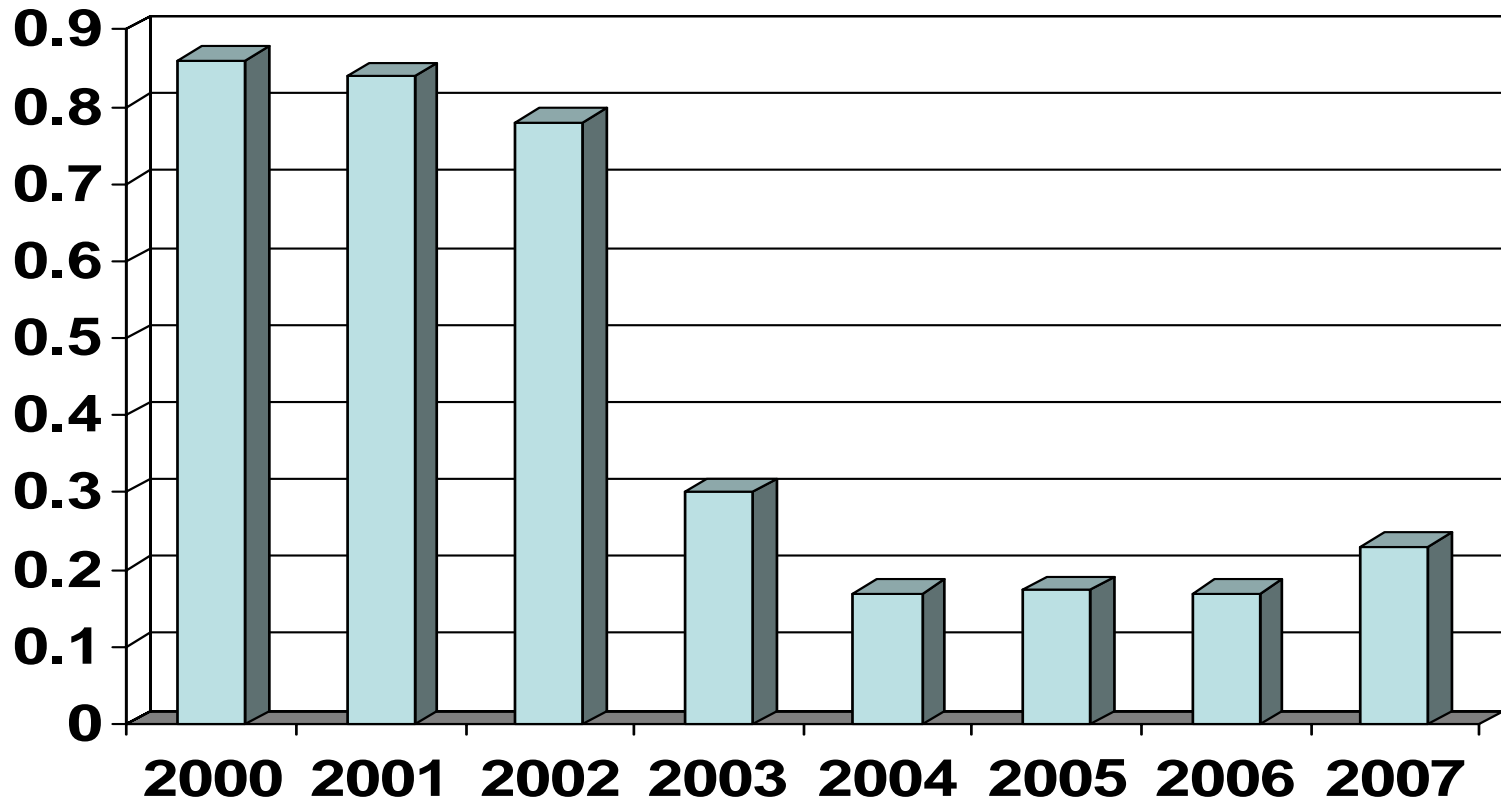


Percentage of Positive Regulatory Samples

Plant Categories based on Broiler Carcasses Analyzed for *Salmonella*

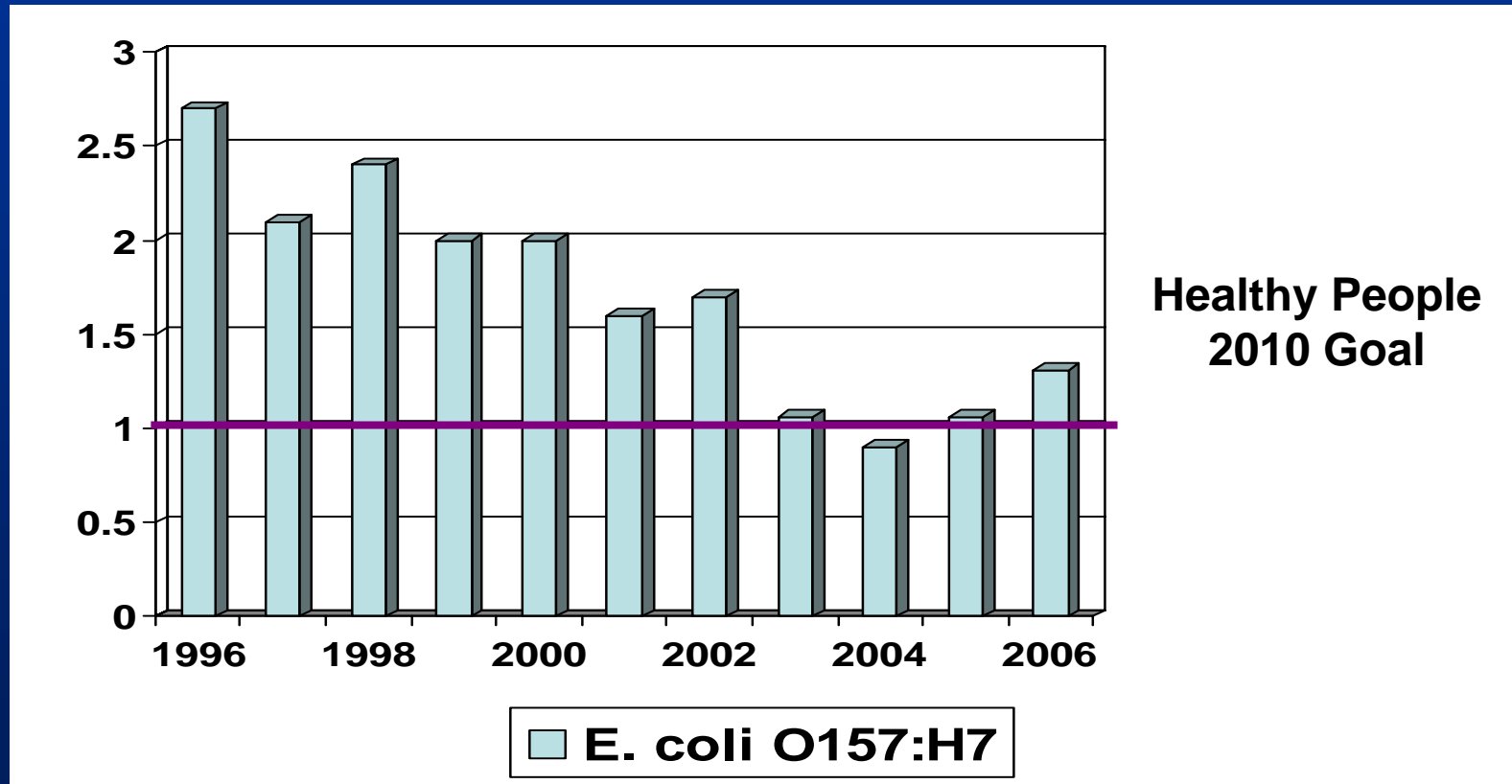


E. coli O157:H7



Percentage of Positive Regulatory Samples

E. coli O157:H7



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E. coli Recall and Illness Data

- 2002 21 recalls, 2 with reported illness
- 2003 12 recalls, 5 with reported illness
- 2004 6 recalls, 3 with reported illness
- 2005 5 recalls, 4 with reported illness
- 2006 8 recalls, 0 with reported illness
- 2007 21 recalls, 10 with reported illness

Changes We Support

- Common Sense Goals:
 - Implementing Public Health/Risk Based Inspection
 - putting inspectors where they are most needed.
 - Releasing the names of the stores that have sold recalled products to consumers.
 - Creating a practical solution to how we handle *E. coli* positive boxed beef and carcasses.

Changes We Oppose

- Mandatory Recall Authority
- Single Food Safety Agency

- The state of public health is constantly evolving, and we can't allow ourselves to stagnate. I've often said it's like riding a bicycle; if you're not moving forward you're going to fall down.

