

The Future of Food Safety Regulation

Farm Foundation Forum
April 7, 2009

James H. Hodges
Executive Vice President
American Meat Institute

About AMI

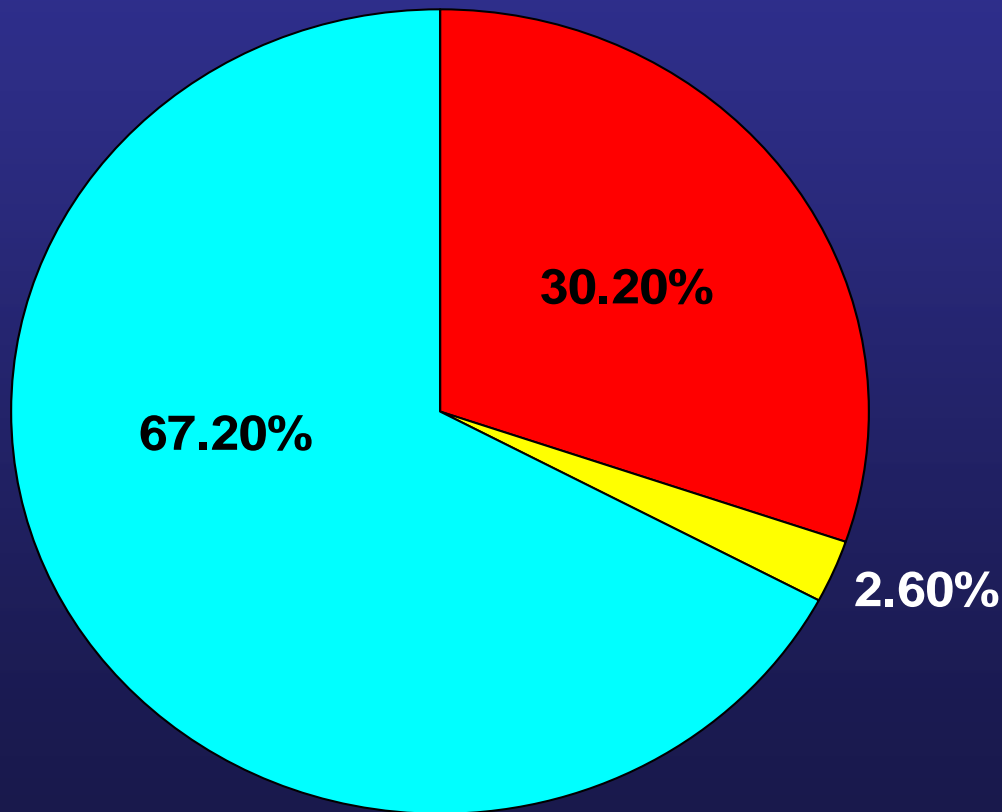
- Members process more than 90 % of nation's beef, pork, lamb, veal
- Several members have substantial poultry interests
- Food safety is industry's top priority
- Food safety is a non-competitive issue

Is Food Safety System Broken?

- Not for meat and poultry
- Illness associated with meat and poultry consumption have declined
- Billion meals consumed each day without incident

Percentage of Illnesses by Foodborne Pathogens

■ Bacterial ■ Parasitic ■ Viral



66.6% - Norwalk-like Viruses

14.2% - *Campylobacter* spp.

9.7% - *Salmonella*

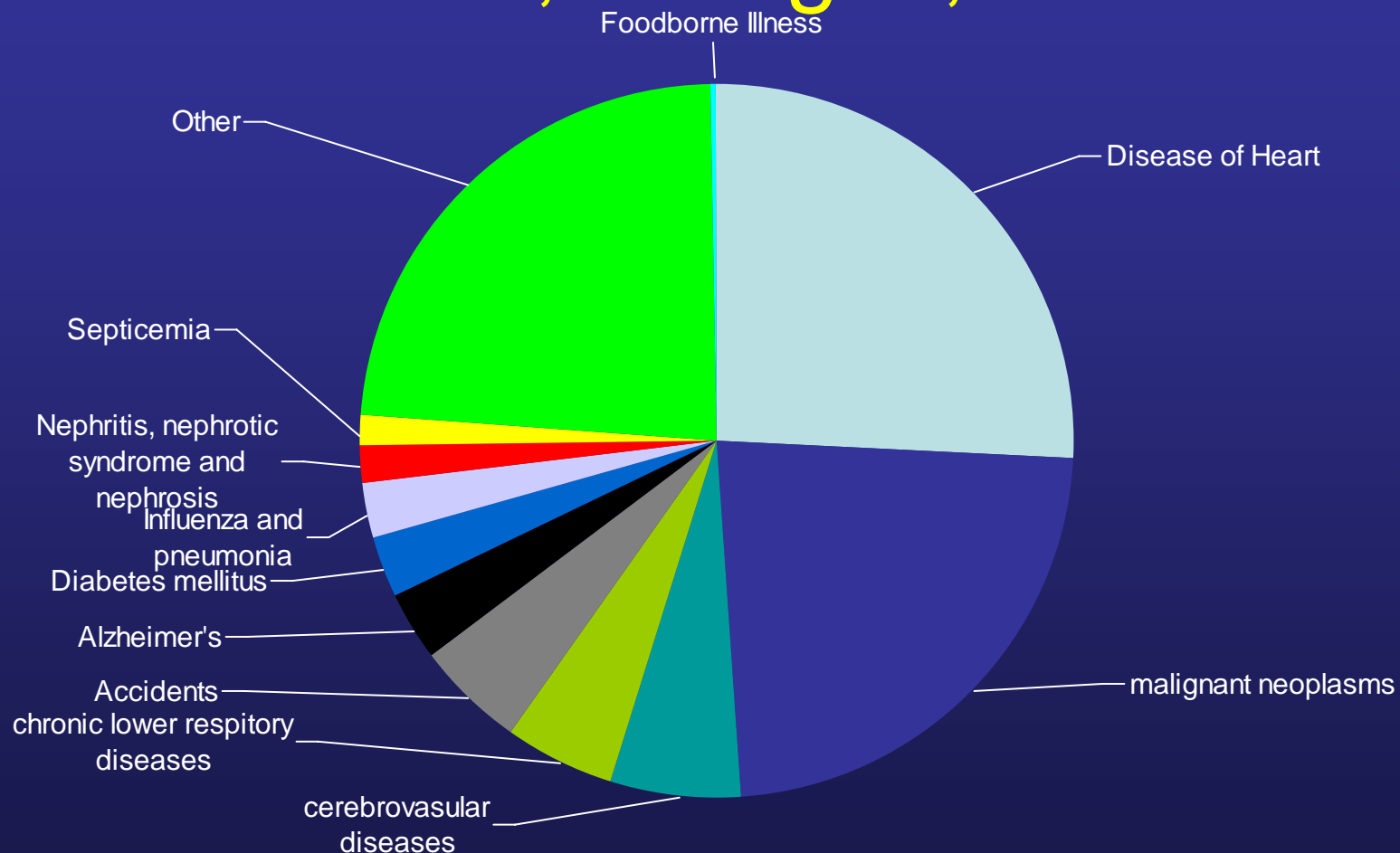
0.5% - *E. coli* O157:H7

0.3% - *E. coli*, non-O157:H7 STEC

0.0% - *Listeria monocytogenes*

Mead et al. (1999)

Deaths for 10 Leading Causes of Death, All Ages, 2006



Source: National Vital Statistics Reports, Vol. 56, No. 16, June 11, 2008

Total Deaths: 2,425,901

Total Other: 576,491 of which estimate 5,000 are caused by Foodborne Illness

A Comparison of Resources for Food Oversight Agencies

	Food Safety and Inspection Service	Food and Drug Administration (Foods Only)
Funding (FY09)	\$1.11 billion	\$649 million
Staff (est. field only)	8,000	1,900
Domestic Facilities	6,300 slaughter and/or processing establishments	136,000 facilities

Robust FSIS Import Inspection

- 33 foreign countries equivalent
- Annual foreign audits
- 75 import inspectors at 150 official import establishments
- Routine product inspection and analysis

Strong Preventative Measures

Mandatory Hazard Analysis Critical Control Points Programs

- Hazard analysis
- Critical Control Points
- Critical limits
- Monitoring
- Corrective actions
- Recordkeeping
- Verification

FSIS Assures Processes Are Validated

- In-depth Food Safety Audits
- Environmental sanitation monitoring
- Extensive product sampling

FSIS Microbiological Tests

Salmonella

Raw Products	41,805
--------------	--------

RTE Products	11,651
--------------	--------

E. coli O157:H7

Ground Beef	11,607
-------------	--------

Beef Products	2,836
---------------	-------

Listeria

All Products	12,665
--------------	--------

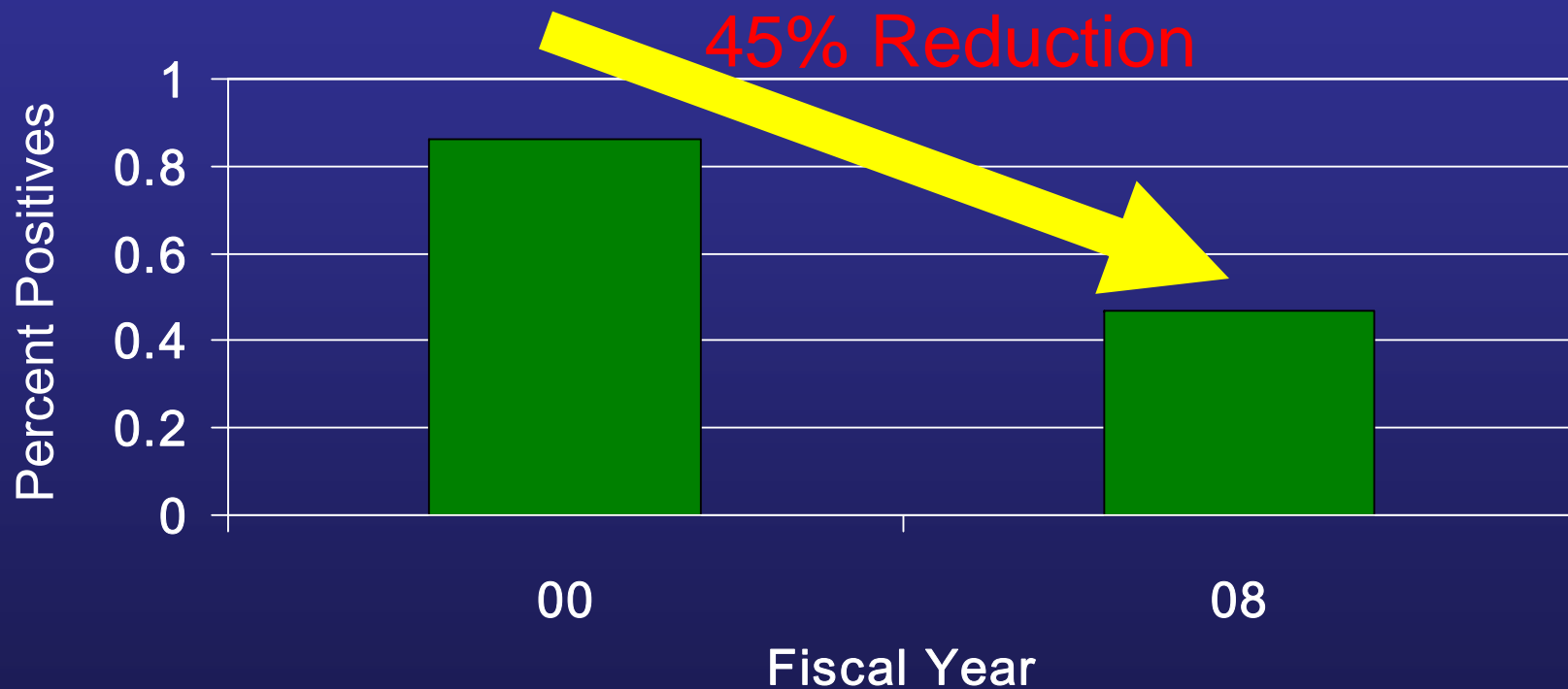
Total Micro Tests:	80,564
--------------------	--------

FSIS Continuously Monitors Plant Sanitation

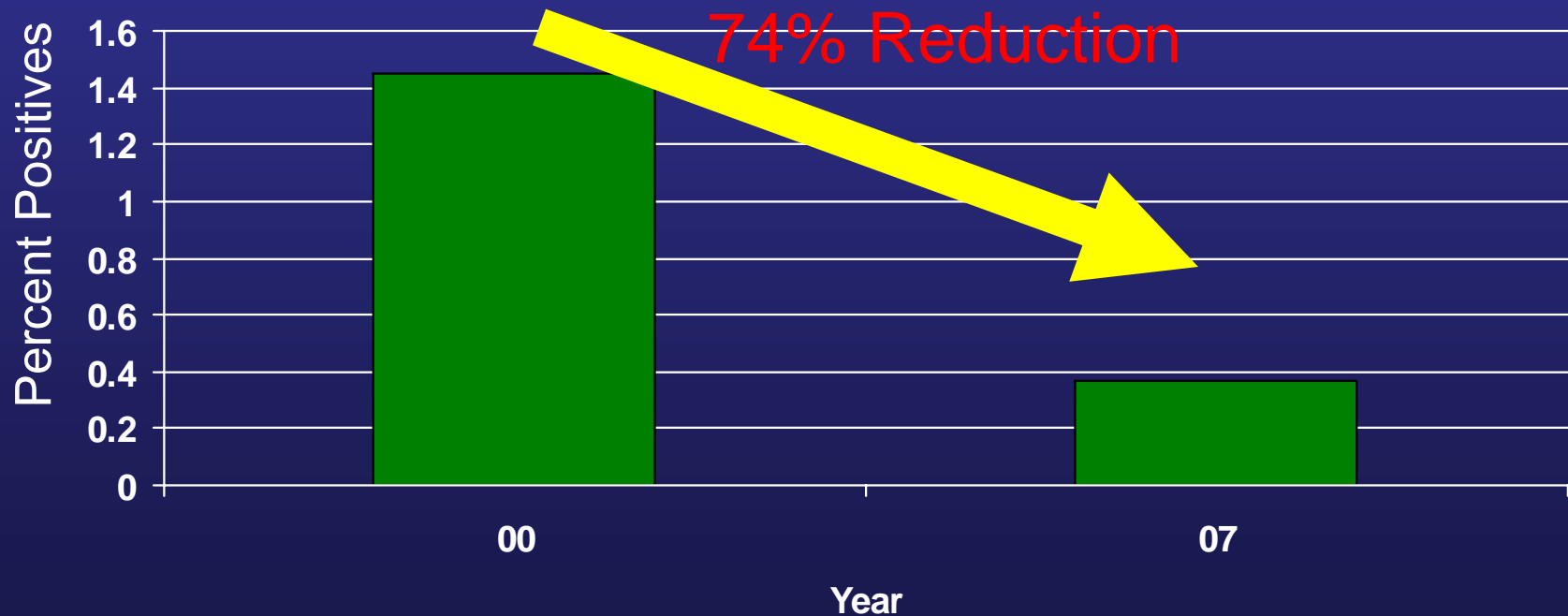
- SSOP Programs
- Immediate corrective action

Lower Pathogen Prevalence
Shows System Works

Prevalence of *E. coli* O157:H7 in Ground Beef*



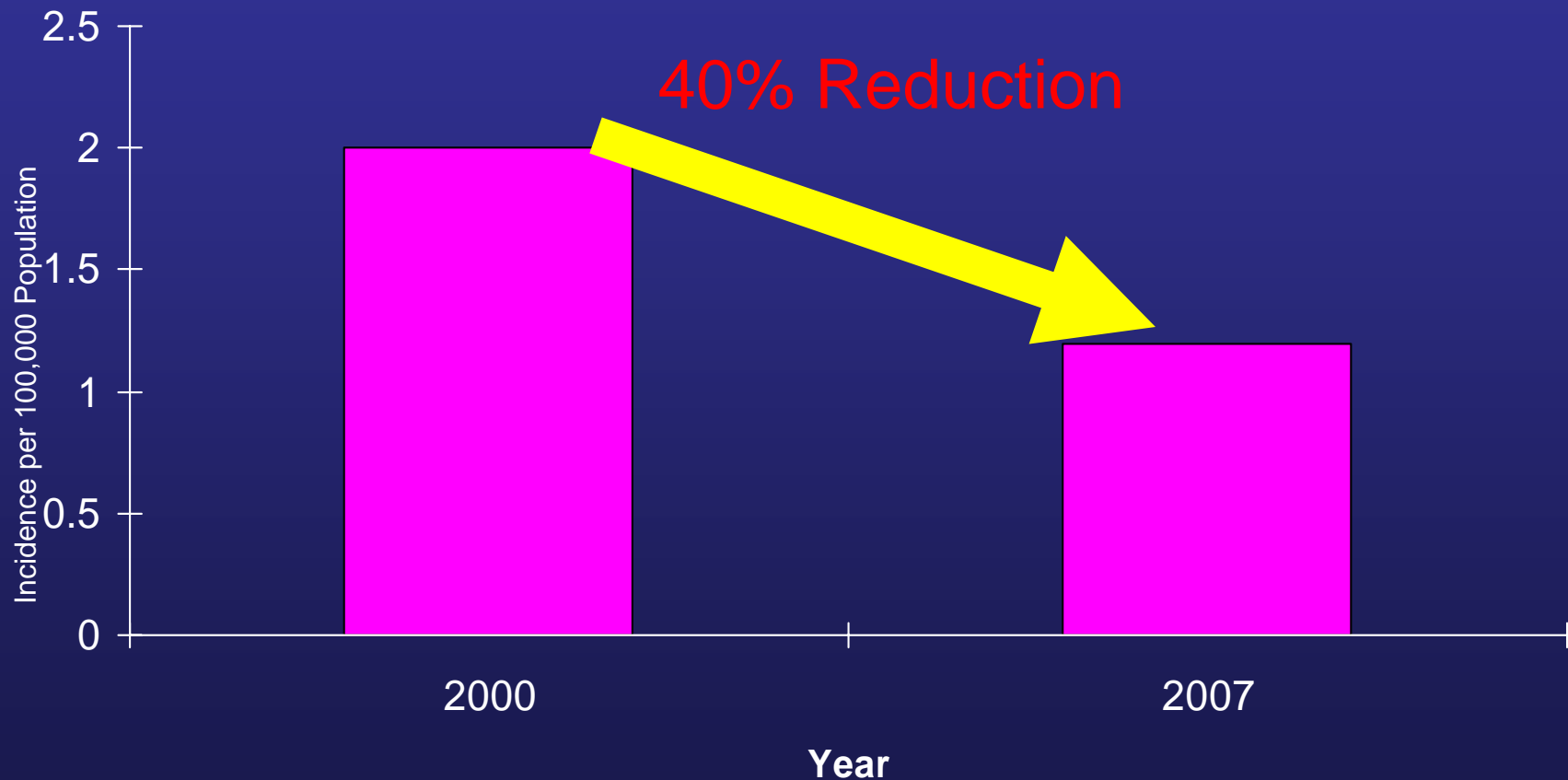
Prevalence of *Listeria monocytogenes* in RTE Meat and Poultry Products*



*FSIS results of ready-to-eat products analyzed for *Listeria monocytogenes*

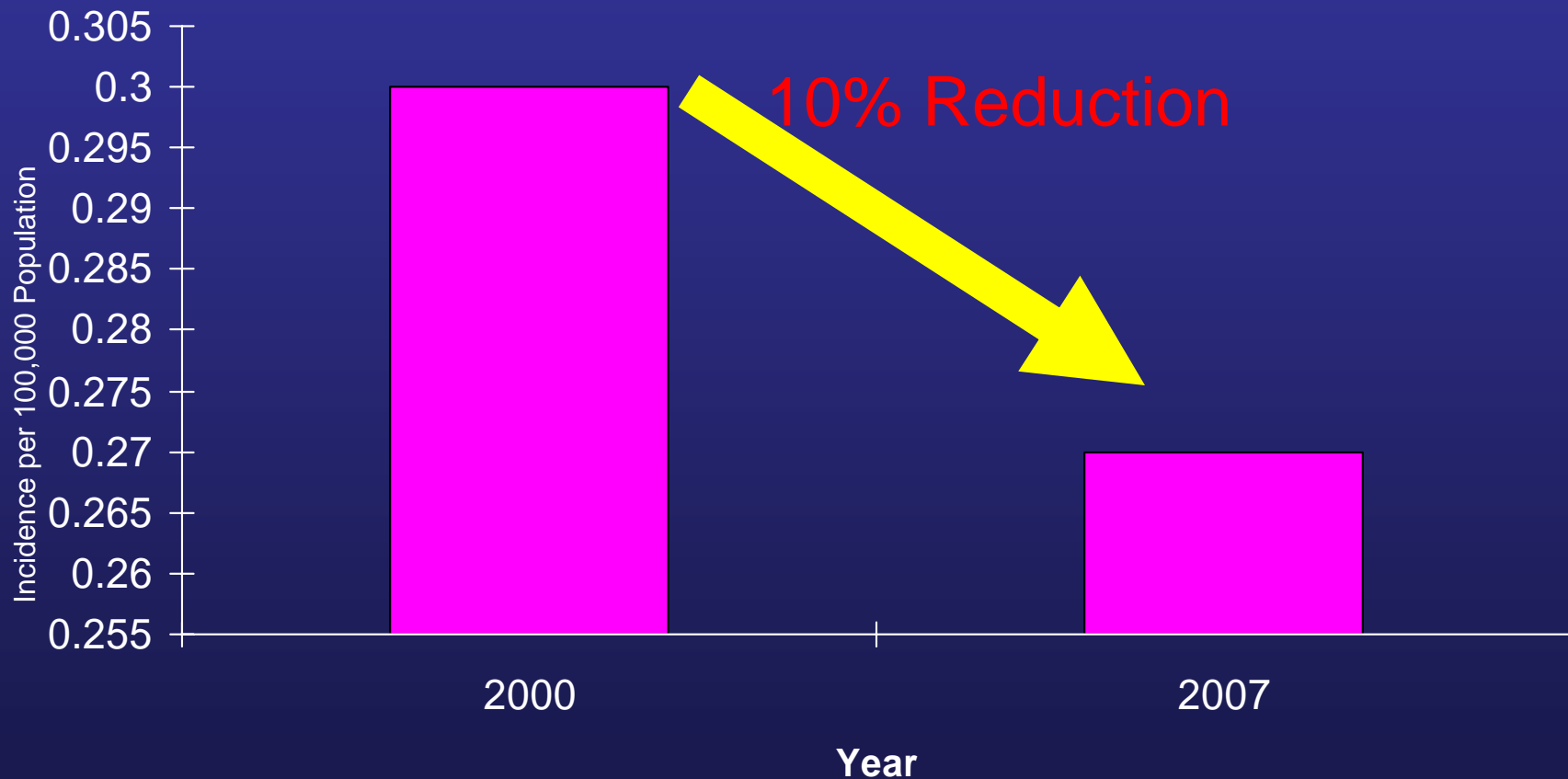
Lower Illness Incidence
Shows System Works

Incidence of Foodborne Illness 2000-2007: *E. coli* O157*



*Preliminary FoodNet Data on the Incidence of Infection with Pathogens Transmitted Commonly Through Food --- 10 states, 2007

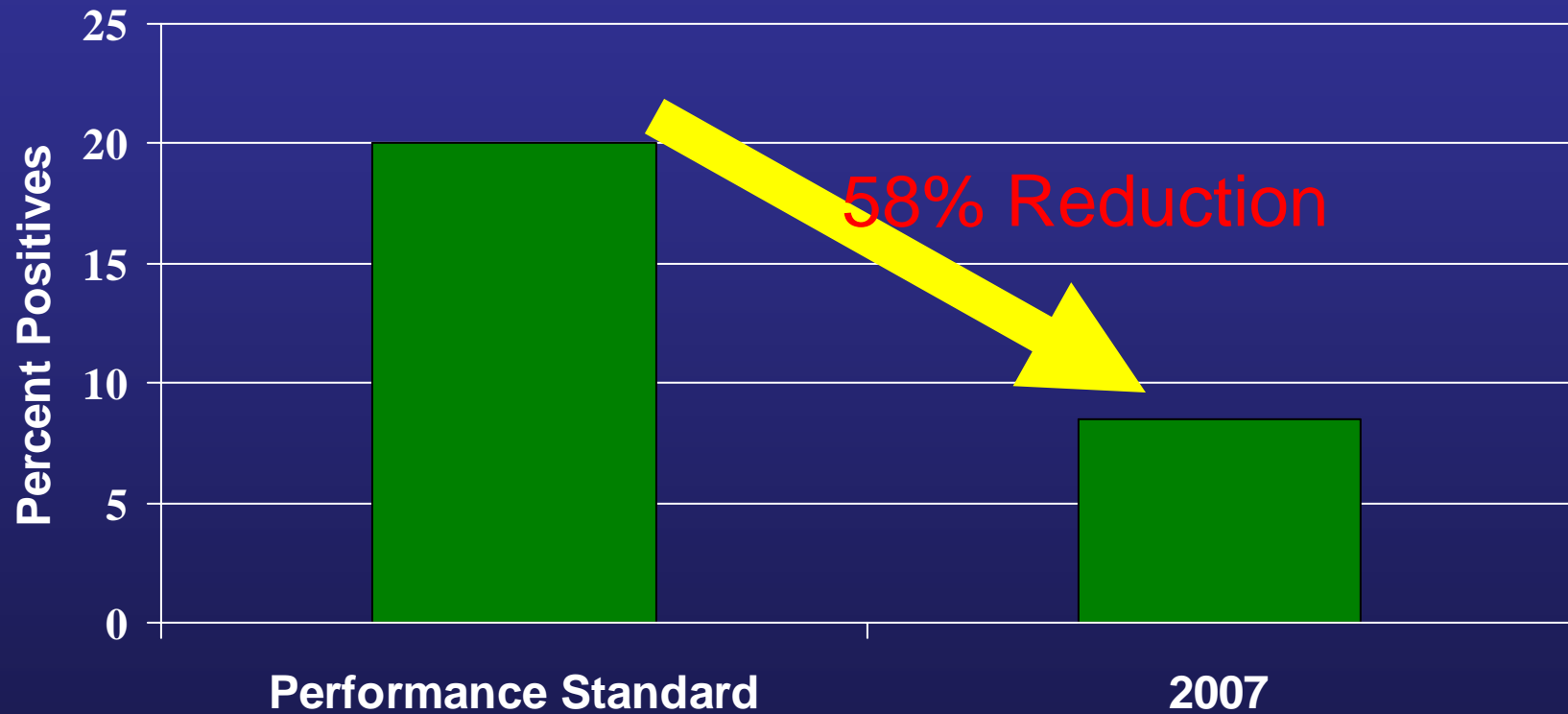
Incidence of Foodborne Illness 2000-2007: *Listeria**



*Preliminary FoodNet Data on the Incidence of Infection with Pathogens Transmitted Commonly Through Food --- 10 states, 2007

Are Performance Standards
Needed?

Prevalence of *Salmonella* in Chickens*



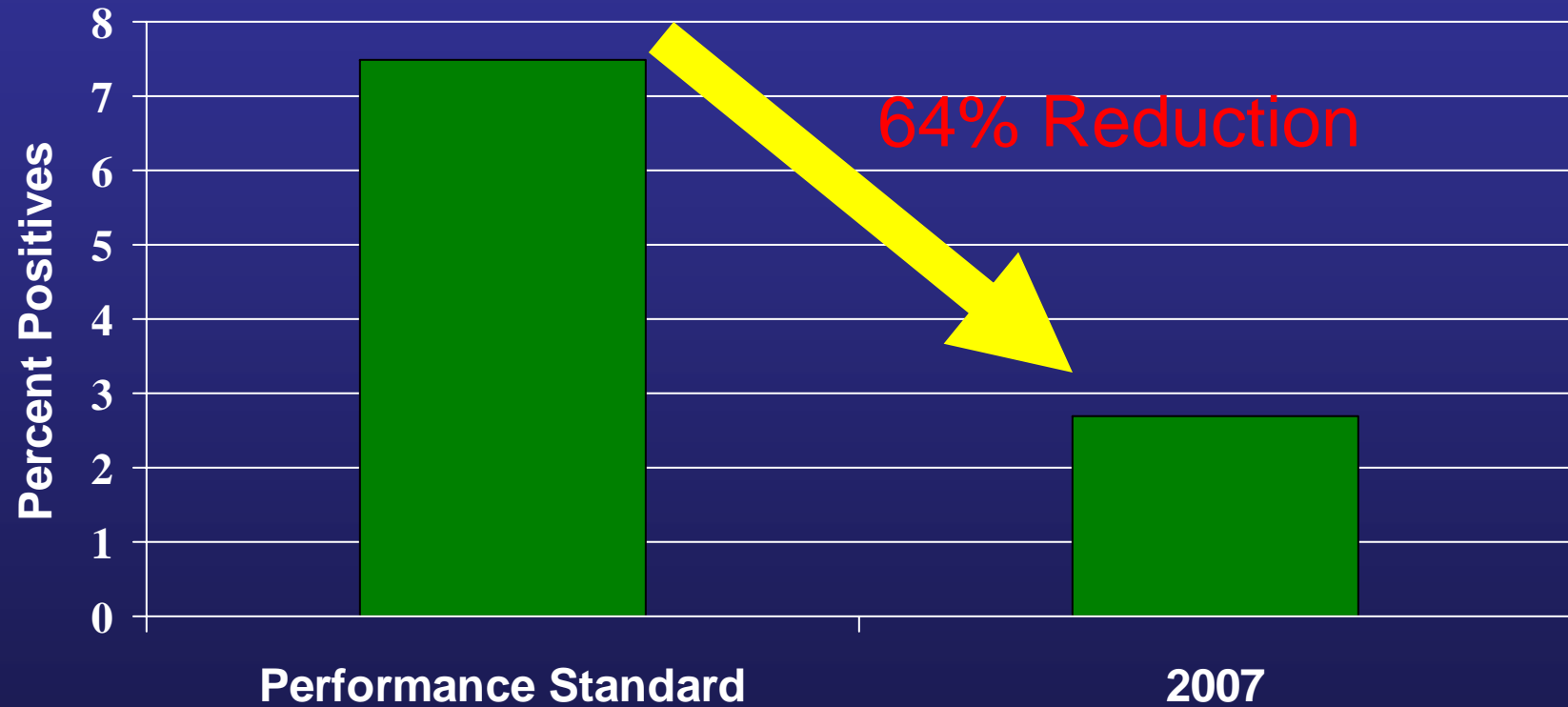
*FSIS results of broilers analyzed for *Salmonella*

Prevalence of *Salmonella* in Pork*



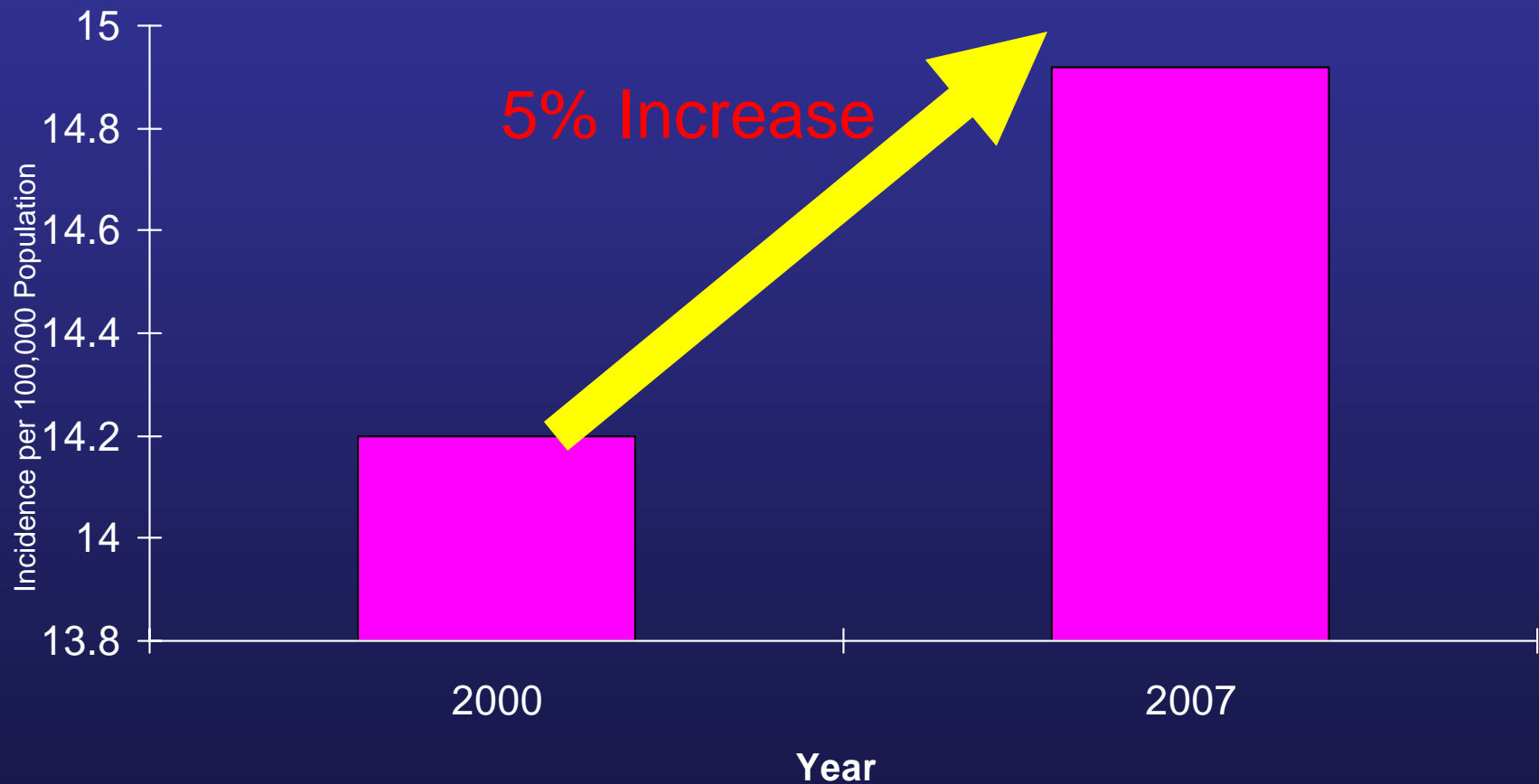
*FSIS results of market hogs analyzed for *Salmonella*

Prevalence of *Salmonella* in Ground Beef*



*FSIS results of ground beef analyzed for *Salmonella*

Incidence of Foodborne Illness 2000-2007: *Salmonella**



*Preliminary FoodNet Data on the Incidence of Infection with Pathogens Transmitted Commonly Through Food --- 10 states, 2007

Are Performance Standards Needed?

- Yes, if properly constructed to achieve public health protection
- Must be objective and scientifically-based to measure if food is safe and non-injurious to public health

Are Performance Standards Needed?

- No, if solely based on achieving arbitrary outcome that yields no public health protection
- Existing *Salmonella* performance standards have lowered product prevalence but not improved human health

Will More Enforcement Authority Spur Improvement?

- FSIS can detain and seize products
- FSIS can condemn products
- FSIS can shut down plant
- FSIS can withdraw inspection
- FSIS can criminally prosecute management

Is Mandatory Recall Necessary?

- Industry has business incentive to recall product
- Speed of removing contaminated product from market will not improve
- Industry cooperation to execute recalls has been excellent
- FSIS can detain and seize product without court order
- FSIS has ability to issue press release stating company is uncooperative

What Will Improve Food
Safety?

Elements of an Effective Food Safety Program

- Focus on public health protection
- Focus on preventive process control systems
- Adequate publicly-funded resources
- Resources allocated to public health risk
- Objective, measurable, achievable, science-based food safety standards

Elements of an Effective Food Safety Program

- Compatibility with recognized international standards
- Better analysis and reporting of outbreak investigations
- Rigorous government inspection and testing to verify product safety
- Public/private research partnership

The Future of Food Safety Regulation

Farm Foundation Forum
April 7, 2009

James H. Hodges
Executive Vice President
American Meat Institute