

# **Review of the Federal Food Safety System**

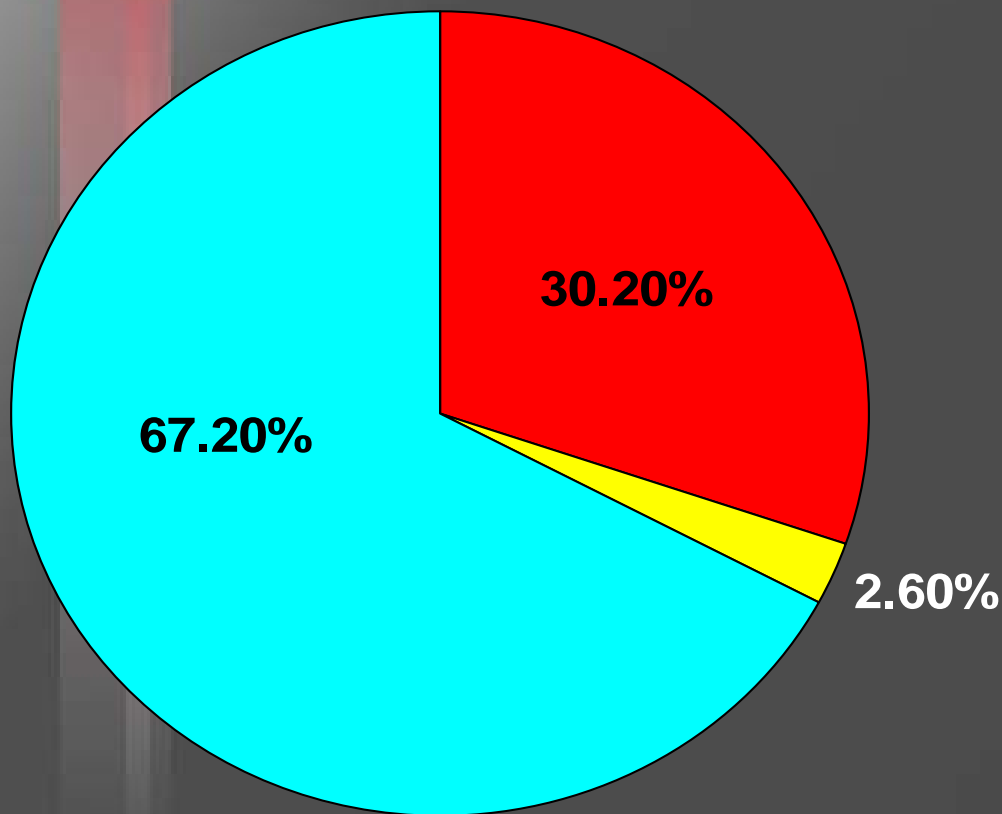
**Testimony of J. Patrick Boyle  
President and CEO**

**American Meat Institute**

**Before the  
House Committee on Agriculture  
July 16, 2009**

# Percentage of Illnesses by Foodborne Pathogens

■ Bacterial 
 ■ Parasitic 
 ■ Viral



66.6% - Norwalk-like Viruses

14.2% - *Campylobacter* spp.

9.7% - *Salmonella*

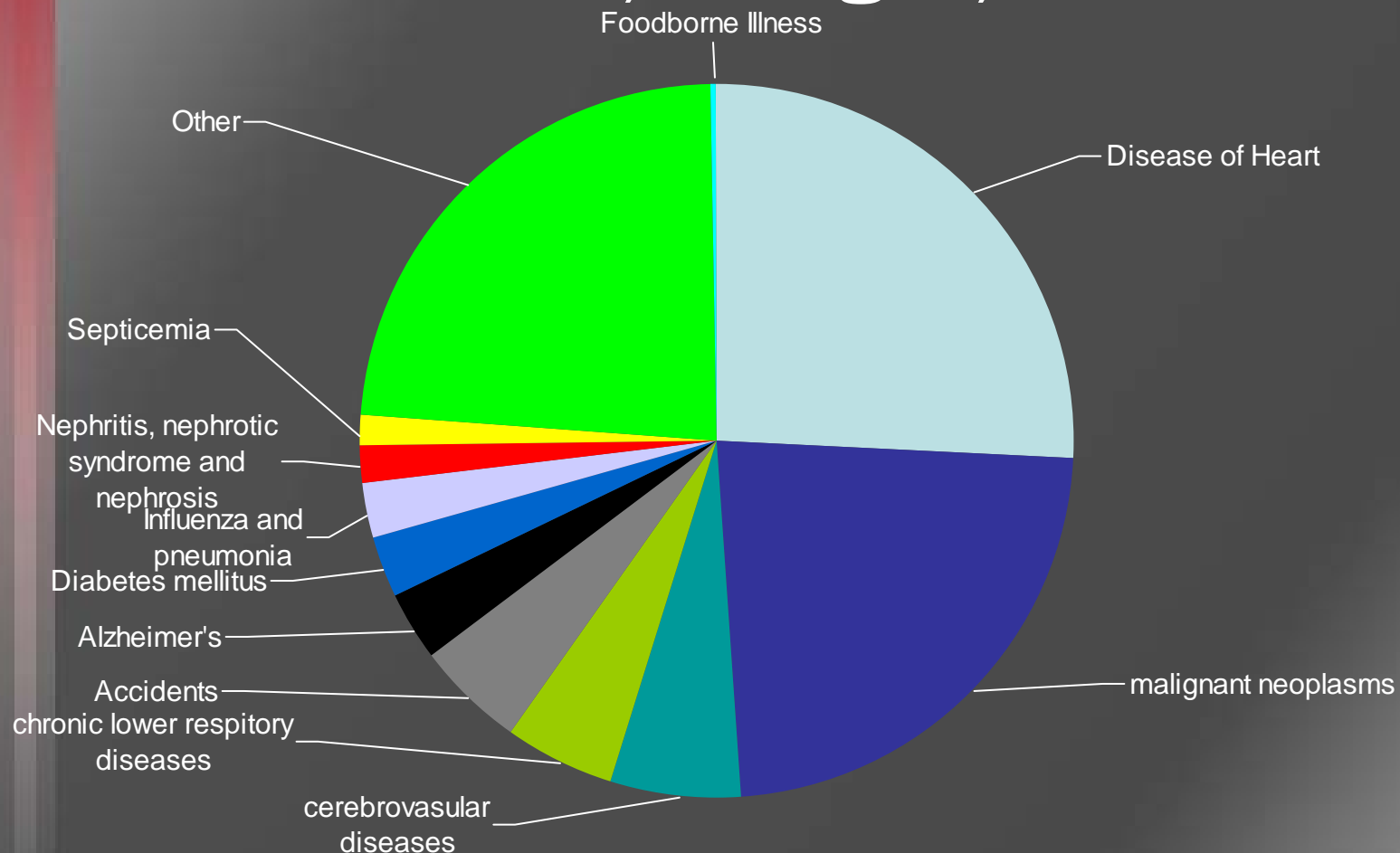
0.5% - *E. coli* O157:H7

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
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RTE Products	11,651
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## *E. coli* O157:H7

Ground Beef	11,607
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Beef Products	2,836
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## *Listeria*

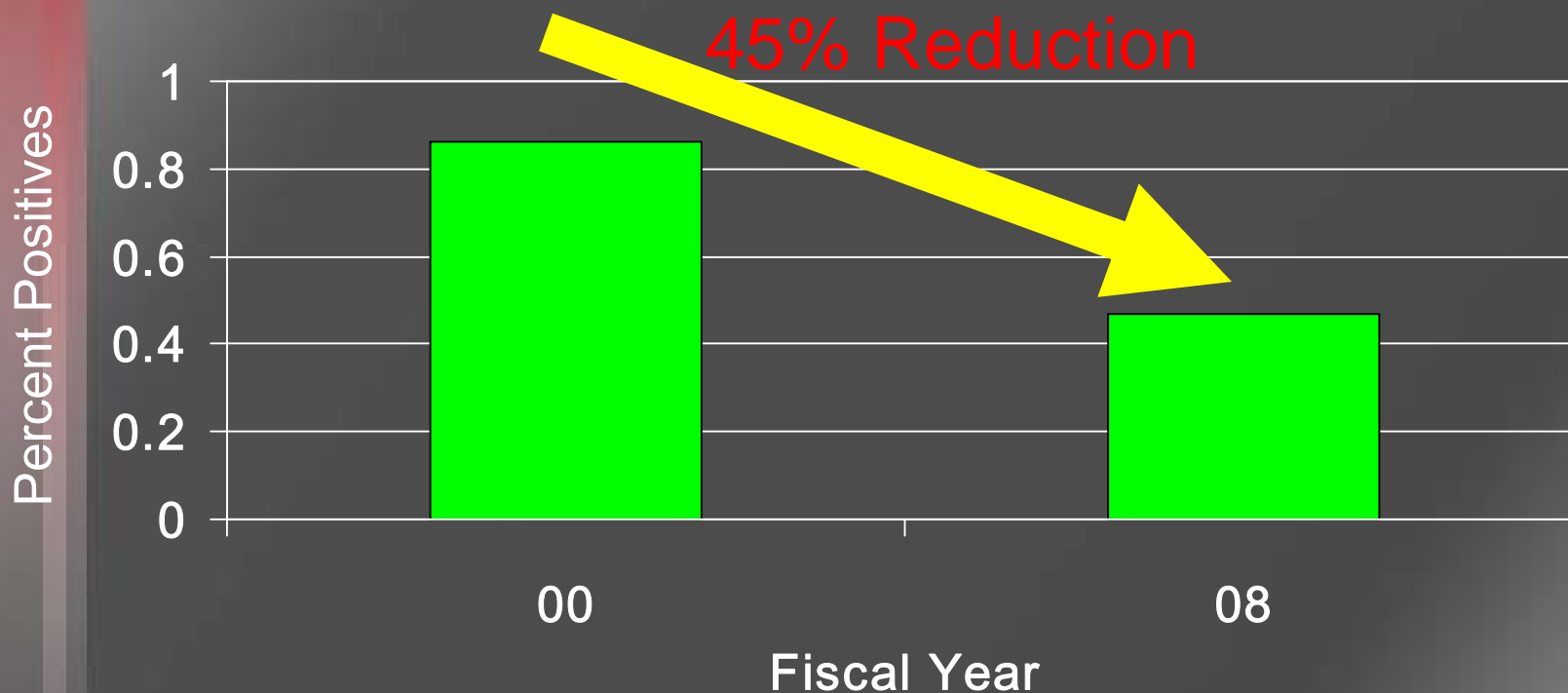
All Products	12,665
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<b>Total Micro Tests:</b>	<b>80,564</b>
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# FSIS Continuously Monitors Plant Sanitation

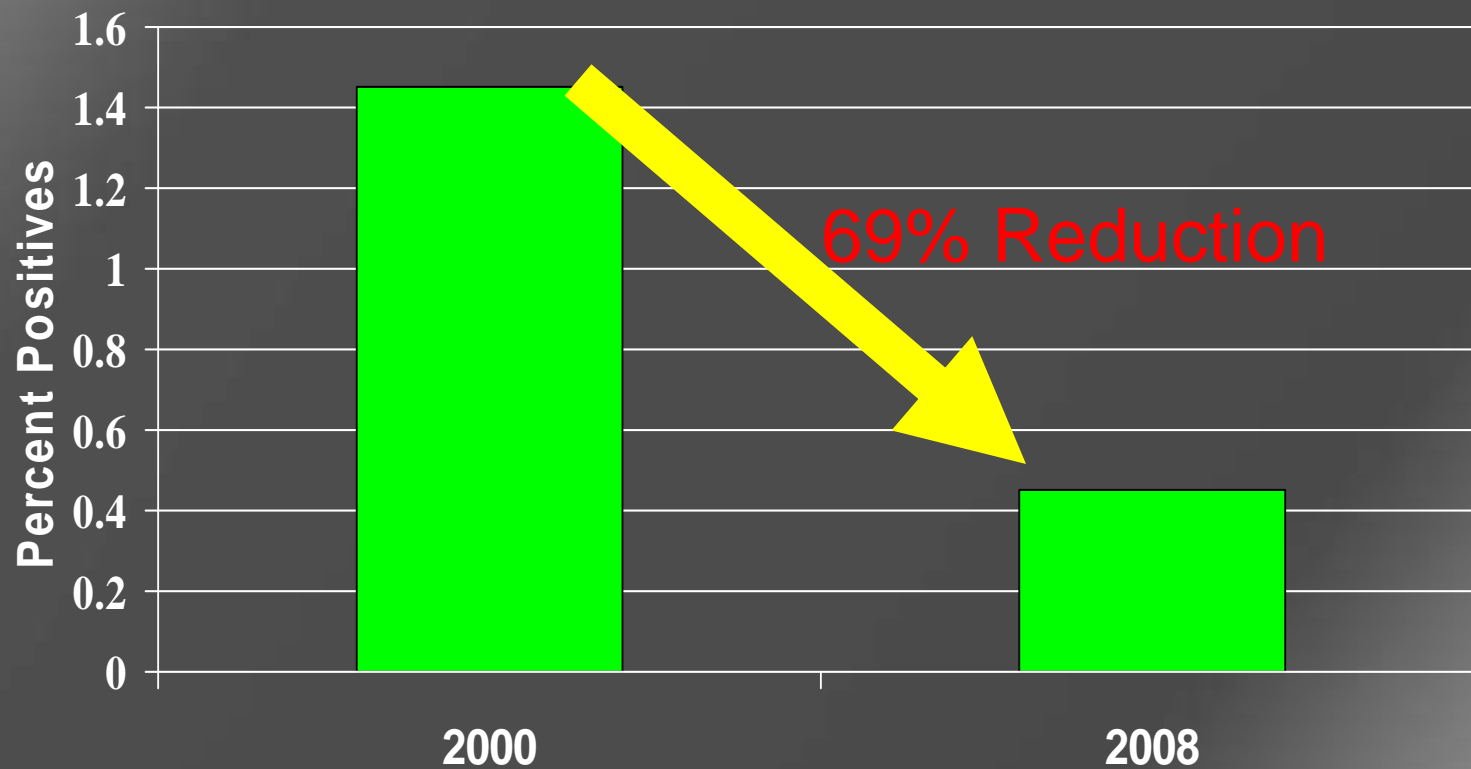
- SSOP Programs
- Immediate corrective action

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



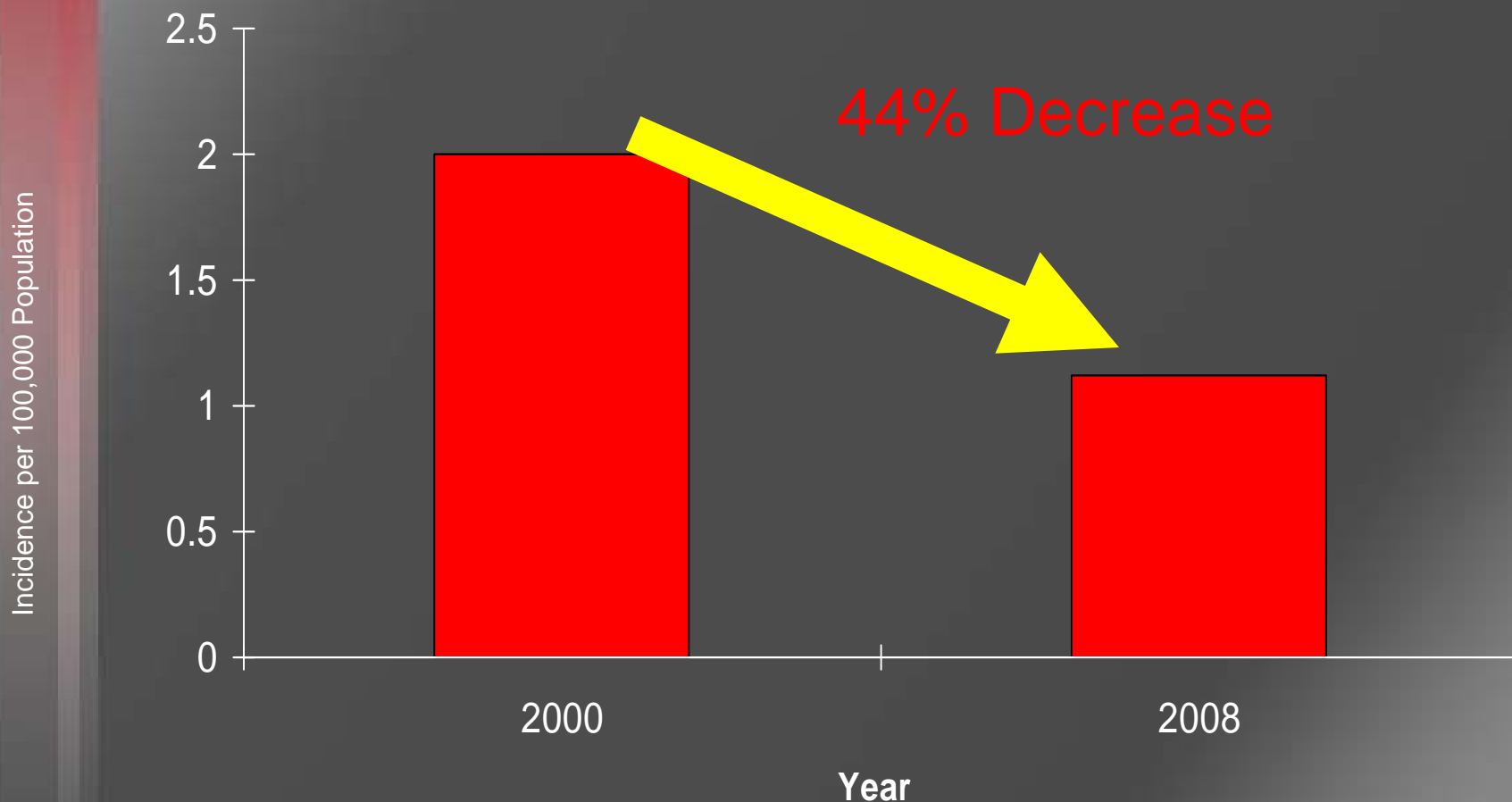
\* Results of raw ground beef products analyzed for *E. coli* O157:H7 in federal plants.

# Prevalence of *Listeria* in RTE Meat and Poultry Products\*



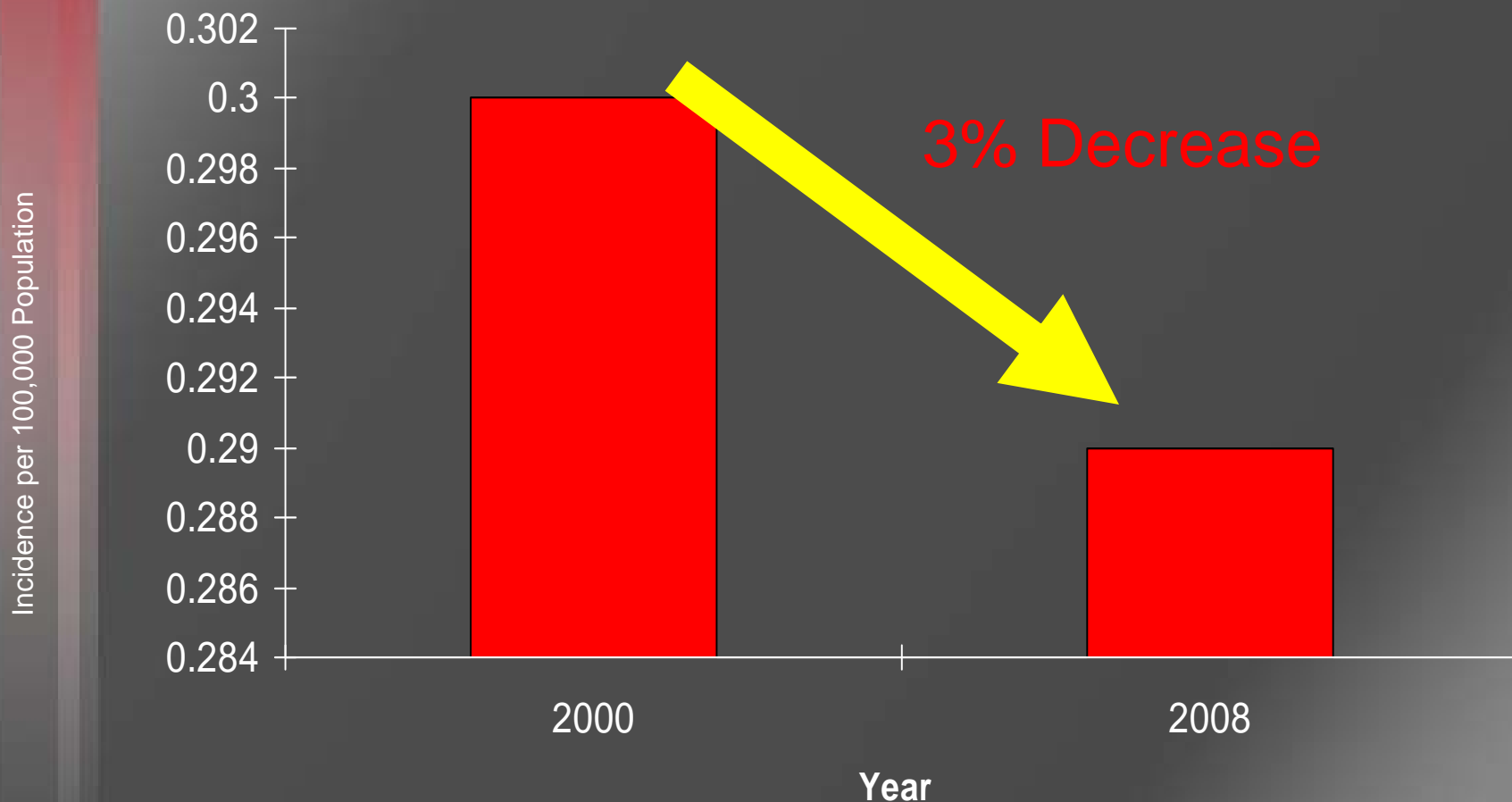
\*FSIS results of all ready-to-eat products analyzed for *Listeria monocytogenes*

# Incidence of Foodborne Illness 2000-2008: *E. coli*\*



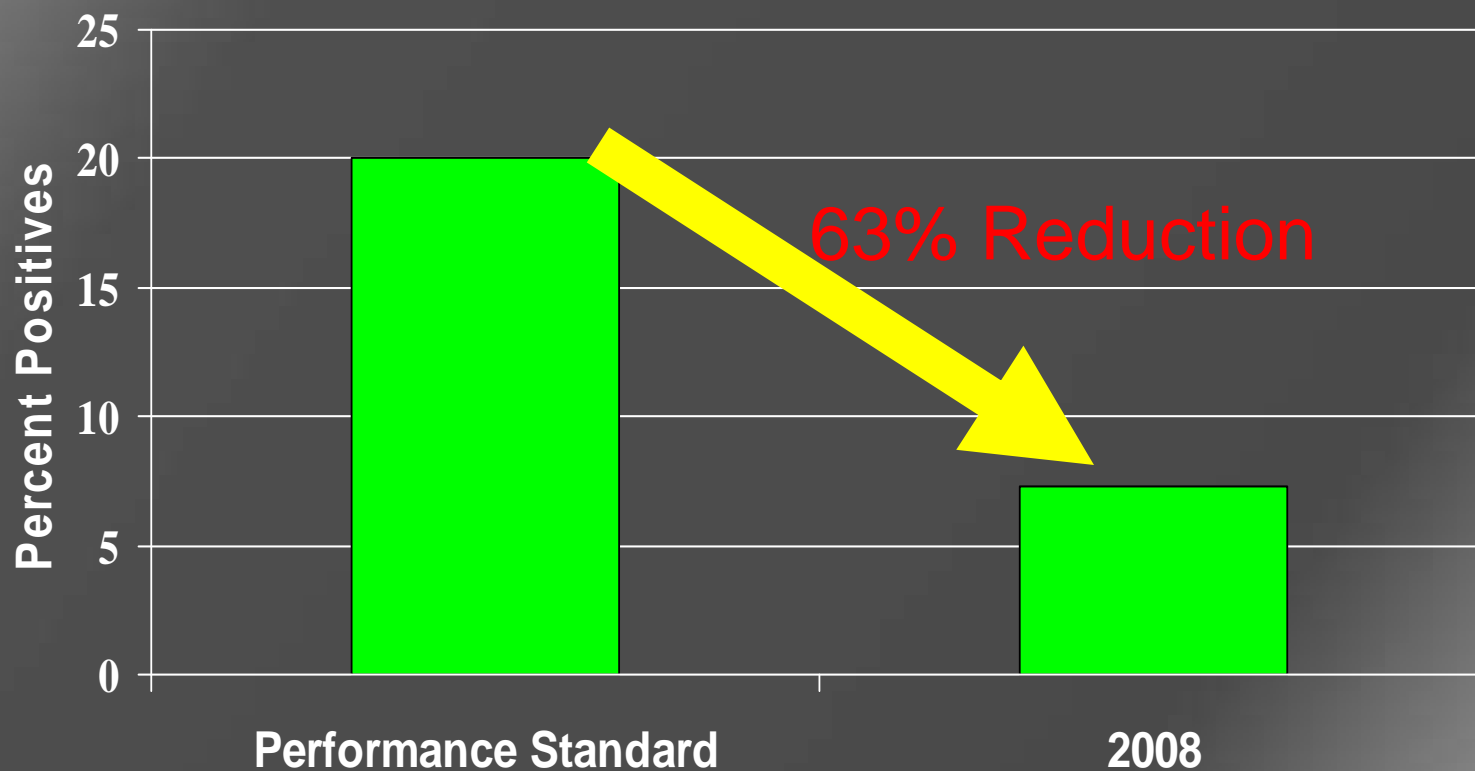
\*Preliminary FoodNet Data on the Incidence of Infection with Pathogens Transmitted Commonly Through Food --- 10 states, 2008

# Incidence of Foodborne Illness 2000-2008: *Listeria* \*



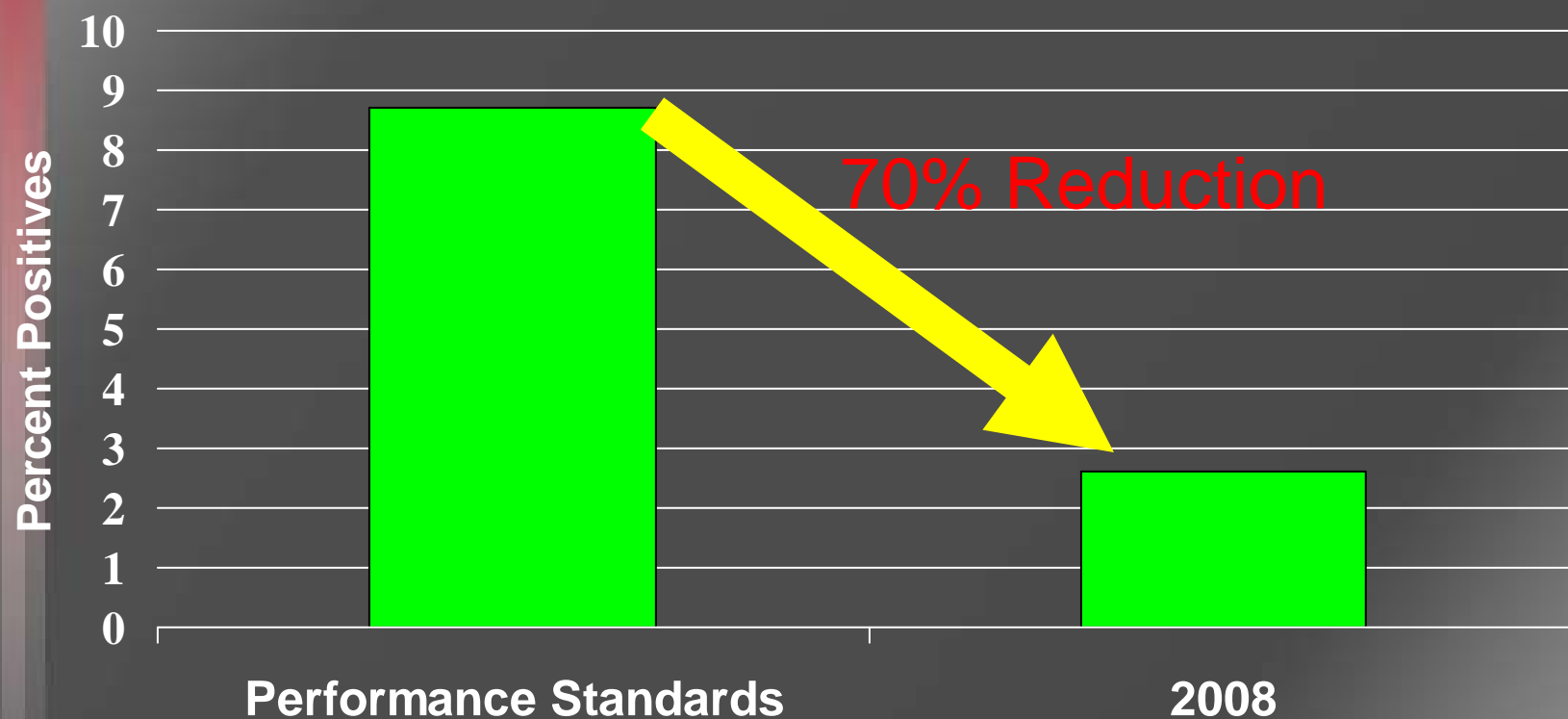
\*Preliminary FoodNet Data on the Incidence of Infection with Pathogens Transmitted Commonly Through Food --- 10 states, 2008

# Prevalence of *Salmonella* in Chickens\*



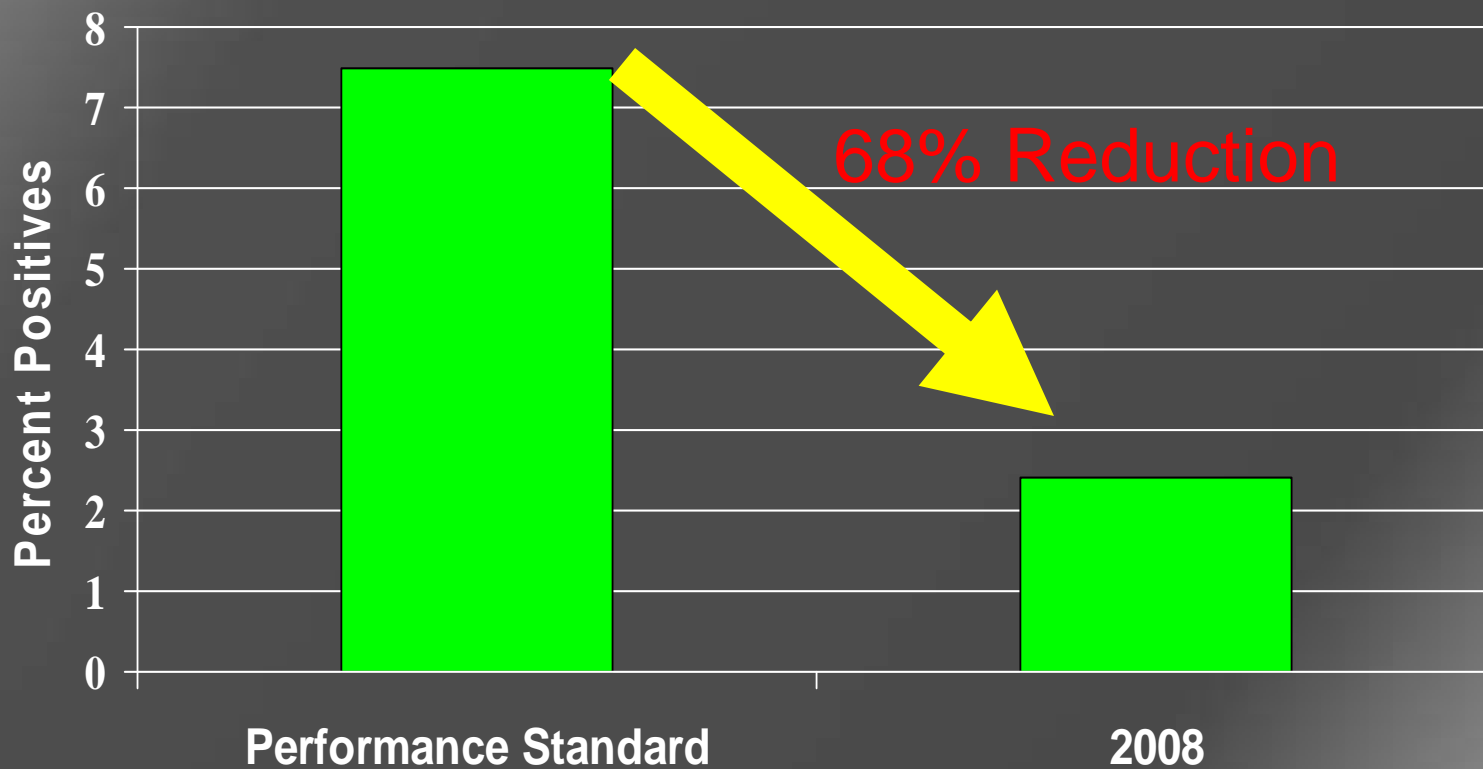
\*FSIS results of broilers analyzed for *Salmonella*

# Prevalence of *Salmonella* in Pork\*



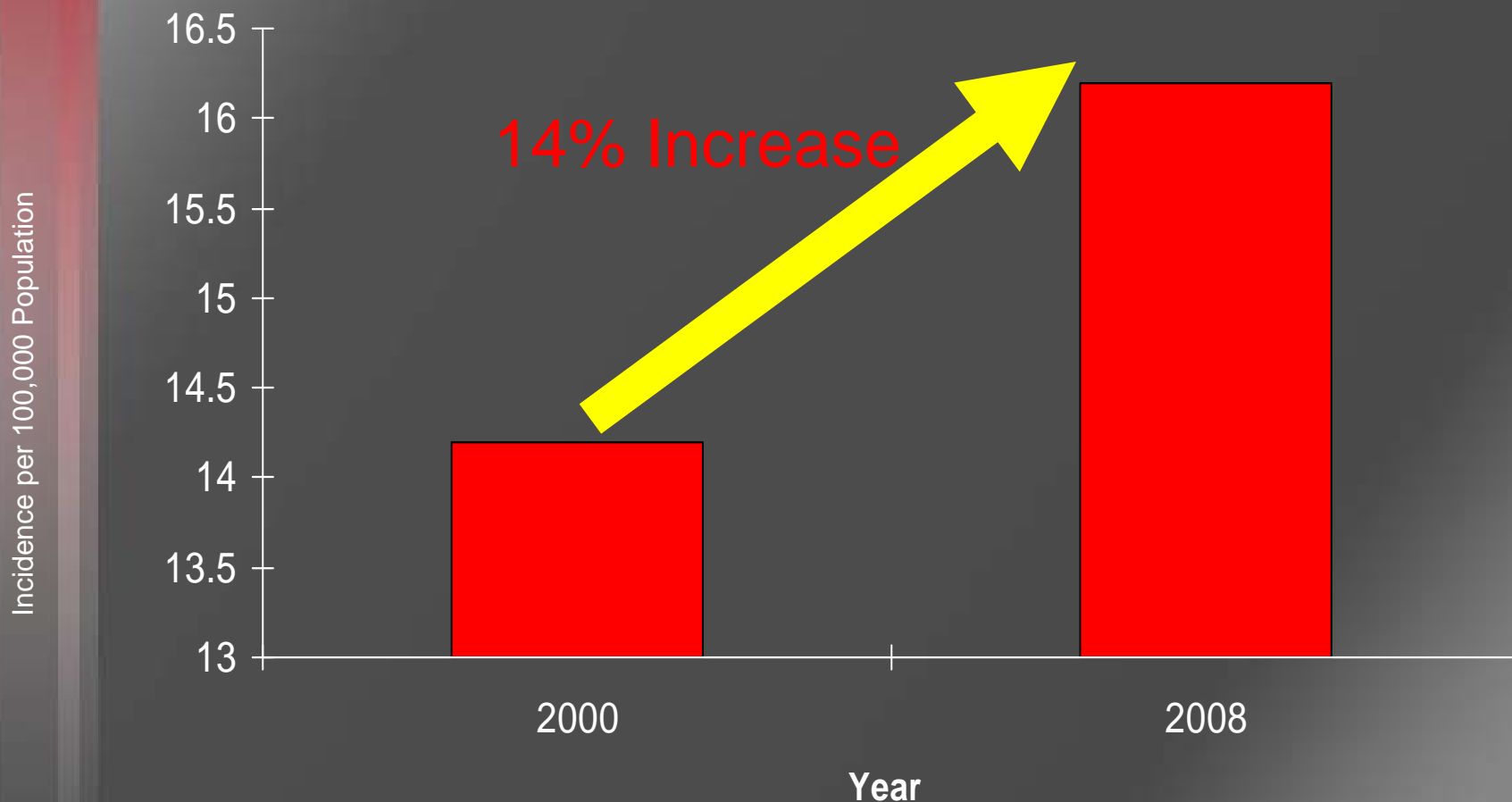
\*FSIS results of market hogs analyzed for *Salmonella*

# Prevalence of *Salmonella* in Ground Beef\*



\*FSIS results of ground beef analyzed for *Salmonella*

# Incidence of Foodborne Illness 2000-2008: *Salmonella* \*



\*Preliminary FoodNet Data on the Incidence of Infection with Pathogens Transmitted Commonly Through Food --- 10 states, 2008

# 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

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