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**
  - 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*

- **Viral**
  - 30.20%

- **Parasitic**
  - 2.60%

Mead et al. (1999)
Deaths for 10 Leading Causes of Death, All Ages, 2006

- Disease of Heart
- Other
- Septicemia
- Nephritis, nephrotic syndrome and nephrosis
- Influenza and pneumonia
- Diabetes mellitus
- Alzheimer's
- Accidents
- Chronic lower respiratory diseases
- Cerebrovascular diseases
- Malignant neoplasms
- Foodborne Illness

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

<table>
<thead>
<tr>
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<th>Food Safety and Inspection Service</th>
<th>Food and Drug Administration (Foods Only)</th>
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<tbody>
<tr>
<td>Funding (FY09)</td>
<td>$1.11 billion</td>
<td>$649 million</td>
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<tr>
<td>Staff (est. field only)</td>
<td>8,000</td>
<td>1,900</td>
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<tr>
<td>Domestic Facilities</td>
<td>6,300 slaughter and/or processing establishments</td>
<td>136,000 facilities</td>
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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 PlantSanitation

- 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* *

44% Decrease

*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*

63% Reduction

*FSIS results of broilers analyzed for Salmonella
Prevalence of Salmonella in Pork*

Performance Standards 2008

Percent Positives

70% Reduction

*FSIS results of market hogs analyzed for Salmonella
Prevalence of *Salmonella* in Ground Beef*

- 68% Reduction

*FSIS results of ground beef analyzed for *Salmonella*
Incidence of Foodborne Illness
2000-2008: Salmonella*

13 13.5 14 14.5 15 15.5 16 16.5

Incidence per 100,000 Population

14% Increase

2000 2008

Year

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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