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Folder Title:
Food Safety Initiative: [Correspondence] [1]

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Remarks before the Committee to Ensure Safe Food from Production to Consumption
Jerold R. Mande, Senior Advisor to the Director, Office of Science and Technology Policy
Dr. Bailor, members of the Cmte March 24, 1998

Thank you for opportunity to join you.
& ~~present~~ represent WH.

- I am here today to tell you about President Clinton's and Vice President Gore's extensive efforts -- past, present, and future -- to ensure that our nation's food supply -- which is already among the world's safest -- is even safer. The administration has been focused on strengthening our country's food safety systems since its earliest days in office. We have developed an ambitious plan and we are moving forward to implement it just as quickly as we can get the funds from Congress to do so.

- We welcome the efforts of this Committee. As you have already seen over the course of your meeting, the administration is eager to work with you and provide you with the knowledge we have gained over the past five years.

- In January 1993, just days after President Clinton and Vice President Gore took office, they were confronted with one of the first challenges to their new administration. A lethal outbreak of foodborne illness in the Pacific Northwest had sickened hundreds and would ultimately kill four young children. From that day forward President Clinton and Vice-President Gore have been committed to improving the safety of the nation's food supply.

~~Thank~~ a food-related
which reminds me of an ~~observation~~ illustration ^ observation the VP makes to underscore the difference between being committed v. involved.

~~It~~ It can be illustrated by a breakfast of eggs & ham — the chicken was involved but the hog was committed.

- Government has promised the American people a bountiful and safe food supply since the turn of the century. It is a commitment we have had to renew from time to time, and it is one the administration quickly learned in 1993 was in need of a lot of work.

- In response to the 1993 foodborne *E. coli O157:H7* outbreak, President Clinton asked the Vice President to examine our country's food safety system and to put together a plan to strengthen it. In September 1993, Vice President Gore issued a wide-ranging reinventing government report that included food safety recommendations. The report, entitled From Red Tape to Results: Creating a Government that Works Better called on the government regulatory agencies to develop rigorous, scientifically based systems for conducting food safety inspections. This recommendation led to the adoption of the HACCP (~~hazard analysis and critical control point~~) system that is ~~revolutionizing~~ food safety.

- The Vice President's review also examined the organization of food safety within the federal government. His reinventing government team studied the ~~important~~ roles played by more than 20 federal agencies. His team explored the strengths and weaknesses of the current organization. And in the report's recommendations the Vice President began a ~~conversation~~ debate, which this committee has now joined, on how to best organize the government's resources so that we can have the safest food supply possible. We welcome your participation.

- Vice President Gore's report marked only the beginning of the administration's work on food safety. As you know, FDA and USDA followed the report's recommendation on

science-based, preventive controls, and today, after a lot of hard work by the agencies and regulated industry, HACCP is becoming the new standard for insuring the safety of our food. It is now the standard for seafood, and for meat and poultry, and we are continuing to ~~study~~ explore its broader application.

- In 1994, CDC embarked upon a new program to detect, prevent, and control emerging infectious diseases, including foodborne diseases. With added resources and help from USDA and FDA, the administration built the FoodNet early warning system the President announced last year. In 1996, President Clinton signed the Food Quality Protection Act, a comprehensive overhaul of our laws that regulate pesticides in food. The administration had laid the groundwork for this historic legislation during the first two years of [redacted] President Clinton's first term. It was another critically important food safety step for the administration.

- Also in 1996, work began on the President's Food Safety Initiative, which you were briefed on yesterday. That effort, which the President announced in his first radio address of his second term, serves as the current blue print of much of our ongoing work to continue rebuilding the nation's food safety infrastructure. In 1997, as the President requested, Congress appropriated [redacted] $43 million to implement his Food Safety Initiative.

- Today, because of the President's and Vice-President's efforts, the federal food safety agencies are working more closely together than they ever have before. That has resulted in improvements in our current system that were not possible five years ago. But we

know we still have a lot of work to do. We will take another very important step forward if Congress provides the $101 million and the new legislative authority on imports that President Clinton has called for.

- We welcome this committee's voice to the dialogue on food safety. We recognize the pressure you are under to complete your work by your August deadline. But we urge you to make every effort to finish your report on time, so that we can benefit from your efforts as we plan the next steps in reaching the goals President Clinton and Vice-President Gore set in 1993.

- Thank you.

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- Thank you.

OFFICE OF THE VICE PRESIDENT
WASHINGTON

March 23, 1998

MEMORANDUM TO:	Wendy Taylor	Jean Logan
	Sally Katzen	Jack Gibbons
	Tom Freedman	Don Gips
	Rahm Emanuel	
FROM:	Morley Winograd	
RE:	Testimony Tomorrow	

Jerry Mande is scheduled to give testimony at 10 am tomorrow morning before the National Academy of Science (NAS) Committee to Ensure Safe Food from Production to Consumption. Your comments would be greatly appreciated. Please return to Jack Gibbons in OEOB 424 as soon as possible.

VP/Admin concern + interest.

(1) Split roles USDA/FDA alts. < merge/reorganize / virtual/synthesis

(2) Int'l stds./protocols

(3) Rapid, accurate assays - science needs

(3a) Consumer awareness.

(4) New technologies - eg radiation, new chicken treatments; use of recomb. DNA

(5) Avoiding other problems - eg antibiotics in animal feed → or tooth paste

∴ R+D prioritization, evaluation

NATIONAL ACADEMY OF SCIENCES
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NATIONAL RESEARCH COUNCIL
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Open Meeting on Ensuring Safe Food From Production to Consumption

This meeting is being held to gather information to help the committee conduct its study. This committee will examine the information and material obtained during this, and other public meetings, in an effort to inform its work. Although opinions may be stated and lively discussion may ensue, no conclusions are being drawn at this time; no recommendations will be made. In fact, the committee will deliberate thoroughly before writing its draft report. Moreover, once the draft report is written, it must go through a rigorous review by experts who are anonymous to the committee, and the committee then must respond to this review with appropriate revisions that adequately satisfy the Academy's Report Review committee and the chair of the NRC before it is considered an NRC report. Therefore, observers who draw conclusions about the committee's work based on today's discussions will be doing so prematurely.

Furthermore, individual committee members often engage in discussion and questioning for the specific purpose of probing an issue and sharpening an argument. The comments of any given committee member may not necessarily reflect the position he or she may actually hold on the subject under discussion, to say nothing of that person's future position as it may evolve in the course of the project. Any inference about an individuals's position regarding findings or recommendations in the final report are therefore also premature.

NATIONAL ACADEMY OF SCIENCES
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NATIONAL RESEARCH COUNCIL

ENSURING SAFE FOOD FROM PRODUCTION TO CONSUMPTION

Food and Nutrition Board
Board on Agriculture

STATEMENT OF WORK

The National Academy of Sciences, through the Institute of Medicine's Food and Nutrition Board (FNB) and the National Research Council's Board on Agriculture (BA), proposes to undertake initially a 9-month study on Ensuring Safe Food from Production to Consumption. A commission composed of selected members of the FNB, BA, and the Board on Environmental Sciences and Toxicology (BEST), will convene a committee to (1) determine the scientific basis of an effective food safety system, (2) assess the effectiveness of the current food safety system, (3) identify scientific and organizational needs and gaps within the current system, and (4) provide recommendations on scientific and organizational changes needed to ensure an effective science-based food safety system for present and future generations. If organizational changes are recommended, a subsequent study on implementing the recommendations could follow if requested. The initial study will examine the current mechanisms in place for ensuring a safe food supply, the extent to which they are effective in addressing food safety issues from production to consumption, and will make recommendations where needed to ensure safe food.

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COMMITTEE TO ENSURE SAFE FOOD FROM PRODUCTION TO CONSUMPTION
National Academy of Sciences
National Academy of Sciences Building (NAS)
2101 Constitution Avenue
OPEN SESSION AGENDA, MEETING #1
March 23–24, 1998

Monday, March 23, 1998

Open Session--Auditorium

1:00 pm Welcome; Opening Statement
Review Statement of Task, Study Plan
John Bailar, Chair

1:30 pm Focus and Expectations of the Project
Edward Knipling, Associate Administrator, Agricultural Research Service
Contract Officer for the Committee to Ensure Safe Food from Production to Consumption

1:45 pm President Clinton's Food Safety Initiative
William Schultz, Deputy Commissioner for Policy, FDA
Cathie Woteki, Undersecretary for Food Safety, USDA

2:45 pm Break

3:15 pm Environmental Protection Agency's Role in Food Safety
Lynn Goldman, Asst. Admin.,
Office of Prevention, Pesticides, and Toxic Substances

U.S. Department of Agriculture's Role in Ensuring Safe Food

3:35 pm USDA Overview of Food Safety
Richard Rominger, Deputy Secretary, USDA

3:45 pm Food Safety and Inspection Service's Definition of and Role in Food Safety
Thomas Billy, Administrator, Food Safety Inspection Service

4:15 pm Research, Education and Economics Definition of and Role in Food Safety
Eileen Kennedy, Deputy Undersecretary, Research, Education, and Economics

4:45 pm Agricultural Marketing and Regulatory Definition of and Role in Food Safety
Isi Sidiqqui, Deputy Assistant Secretary, Marketing & Regulatory Programs

5:20 pm Committee General Discussion

5:30 pm Adjourn

Tuesday, March 24, 1998

Auditorium, NAS Building

Open Session

Department of Health and Human Service's Role in Ensuring Safe Food

8:30 am Food and Drug Administration
Michael A. Friedman, Lead Deputy Commissioner, FDA
Joseph A. Levitt, Director, Center for Food Safety and Applied Nutrition

9:15 am Centers for Disease Control's Role in Food Safety
Morris Potter, Centers for Disease Control

10:00 am Break

Other Agencies

10:20 am National Marine Fisheries Service
Gary C. Matlock, Director, Office of Sustainable Fisheries,
National Marine Fisheries Service

10:40 am Executive Office of the President *(invited)*

11:00 am Initial Planning of Workshop on *Ensuring Safe Food*
Workshop Goals
Suggestions for Speakers
John Bailar

12:15 pm End of Open Session

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ENSURING SAFE FOOD FROM PRODUCTION TO CONSUMPTION

The National Academy of Sciences, through the National Research Council's Board on Agriculture (BA) and the Institute of Medicine's Food and Nutrition Board (FNB) has initiated a 9-month study on Ensuring Safe Food from Production to Consumption. The focus of the congressionally mandated study is to (1) determine the scientific basis of an effective food safety system, (2) assess the effectiveness of the current food safety system, (3) identify scientific needs and gaps within the current system, and (4) provide recommendations on scientific and organizational changes needed to ensure an effective science-based food safety system.

Over the last year the federal government has taken a number of actions designed to improve food safety: implementation of the Pathogen Reduction and Hazard Analysis Critical Control Point (HACCP) rule and the 1996 Food Quality Protection Act, and introduction of new initiatives aimed at increased surveillance of food borne illness. President Clinton recently proposed $43.2 million in new funds to improve food safety and proposed expanding the U.S. federal international food inspection force. Federal agencies are charged to work closely with the agricultural and food processing communities to ensure the safety of fresh foods. In addition, a new food safety education campaign is being launched in partnership with the federal government and food trade associations. The origins of many of these new initiatives come from increased concern regarding the incidence of food-borne illnesses. Three cabinet level departments involving at least six agencies in the federal government have primary responsibility for food safety and several other agencies, regional operations, and foreign governments of approximately 40 countries are involved in ensuring U.S. food safety. It is vitally important to determine the extent to which the current assignment of responsibilities for food safety is the most effective structure to ensure consumer safety.

The Academy's Committee to Ensure Safe Food from Production to Consumption will examine the current mechanisms in place for ensuring safe food, the extent to which they are effective in addressing food safety issues from production to consumption, and will make recommendations where needed to ensure safe food.

The first meeting of the Committee to Ensure Safe Food from Production to Consumption is scheduled to take place March 23-25, 1998 in the National Academy of Sciences building, 2101 Constitution Avenue, N.W., Washington, D.C. 20418. Portions of the meeting will be open to the public and the tentative agenda for open sessions will be posted on the National Academy of Science's homepage (http://www.nas.edu). It is expected that the committee will meet once in April 1998 and again in May 1998. The specific meeting dates also will be posted on the Academy's homepage.

The report is scheduled to be delivered to Congress by August 15, 1998. Should you have any questions, please contact the study director, Allison A. Yates (202) 334-1732, Charlotte Kirk Baer (202) 334-3062, or Sandra Schlicker, 202-334-1735.

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March 11, 1998

Jerold Mande
Office of Science and Technology Policy
Old Executive Office Building
Washington, D.C. 20500

VIA FAX: 202-456-6027

Dear Mr. Mande:

On behalf of the Committee to Ensure Safe Food from Production to Consumption, I invite you to attend our first meeting and make a presentation on behalf of the Executive Office of the President. As you are aware, the funding for this study was appropriated in the FY 1998 Agriculture Appropriations Legislation (H.R. 2160 Conference Report). The Committee will be gathering information to use in deliberations as they examine the current mechanisms in place for ensuring safe food, the extent to which they are effective in addressing food safety issues from production to consumption, and may make recommendations where needed to increase the effectiveness of the food safety system. The Committee members have been given a copy of the National Performance Reviews Food Safety Working Group's report, *Develop A National, Uniform, Scientific, Risk-Based Inspection System to Ensure A Safe Food Supply*.

The meeting will be held on Monday, March 23 through Wednesday, March 25, 1998 in the Auditorium of the National Academy of Sciences Building, 2101 Constitution Avenue, N.W., Washington, D.C. Your presentation is tentatively scheduled for 10:40 am on Tuesday, March 24, but our schedule can be flexible to accommodate your schedule. We would like you to speak for about 15 minutes with 10 minutes for questions from the Committee.

Enclosed is a roster of the Committee members and their biographical sketches plus the Statement of Task for the Committee. The report is scheduled to be delivered to Congress by August 15, 1998.

We sincerely hope that you will be able to assist the Committee by briefing them on behalf of the Executive Office of the President. I look forward to speaking with you soon.

Sincerely,

Allison Yates

Allison Yates, Ph.D., R.D.
Study Director

NATIONAL ACADEMY OF SCIENCES

COMMITTEE TO ENSURE SAFE FOOD FROM PRODUCTION TO CONSUMPTION

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Biographical Sketches

Dr. John C. Bailar (IOM) is Chair of the Department of Health Studies at the University of Chicago. He received his M.D. from Yale University and his Ph.D. from American University. His research involves quantitative health risk assessment with emphasis on the erosion of standards for scientific inference, pressures causing this erosion, and the ways the pressures might be reduced and quality preserved. He retired from the Commissioned Corps of the Public Health Service in 1980, served as a Senior Scientist at the Environmental Protection Agency from 1980 to 1982 and the Department of Health and Human Service's Office of Disease Prevention and Health Promotion from 1983 to 1992. In 1989, Dr. Bailar became a Professor in the Department of Epidemiology and Biostatistics at McGill University and assumed his present position at the University of Chicago in 1996. He has served on numerous committees including those of the National Academy of Sciences, American Medical Association, American Statistical Association and the Society for Risk Analysis. In 1993, Dr. Bailar was elected to membership in the Institute of Medicine. A well-known lecturer on science and public policy, Dr. Bailer is the author of over 200 scientific publications.

Dr. Carole A. Bisogni is Associate Professor and Associate Director for Academic Affairs in the Division of Nutritional Sciences at Cornell University, where she also holds joint appointments in the Institute for Food Science and the Institute for Comparative and Environmental Toxicology. She received her Ph.D. in Foods, Nutrition, and Microbiology from Cornell University. Her research interests include consumer food choices, risk communication and public perceptions about food safety. She has published in scientific journals, written about food safety for the public, and worked with community nutritionists and other professionals in developing educational programs for adults and youth in different settings.

Dr. David L. Call is former dean of the College of Agriculture and Life Sciences at Cornell University. His research has focused on analyses of government food and nutrition programs, identification and analysis of factors causing changes in nutrition and food consumption, and international economic and development issues. He has served on numerous national advisory panels including the National Advisory Committee to the Commissioner of the Food and Drug Administration, the Office of Technology Assessment Food Advisory Panel and the White House Conference on Food, Nutrition, and Health. Dr. Call is a former member of the Institute of Medicine's Food and Nutrition Board, the 1978 National Academy of Sciences Committee for a Study on Food Safety and Food Safety Policy, and former chair of the National Academy of Sciences Committee on Technological Options to Improve the Nutritional Attributes of Animal Products. He served as a member of the national level Board of Trustees for the Food Safety Council from 1979 through 1982 and has served at the state and local level on numerous commissions dealing with social and economic aspects of food and nutrition priorities. Dr. Call received his B.S., M.S., and Ph.D. degrees in agricultural economics from Cornell University and has published widely on food systems and consumer issues. He is currently a Director of The Seneca Foods Corporation and a Trustee of The Mutual of New York Insurance Company.

Marsha N. Cohen is Professor of Law at Hastings College of the Law, University of California, where she has been since 1976. She received her undergraduate degree from Smith College and a J.D. from Harvard Law School. Professor Cohen teaches courses in Administrative Law and Torts. She represents the interest of consumers on the Institute of Medicine's Food Forum and was a member of its Committee on State Food Labeling. Presently, she is a consultant to the Food Advisory Committee of the Food and Drug Administration and has consulted extensively on food safety issues for Consumers Union. Professor Cohen was a member of the Keystone National Policy Dialogue on Food, Nutrition, and Health.

Dr. Michael P. Doyle is Professor of Food Microbiology, Director of the Center for Food Safety and Quality Enhancement, and Head of the Department of Food Science and Technology at the University of Georgia. He is an active researcher in the area of foodborne bacterial pathogens and works closely with the food industry on issues related to the microbiological safety of foods. Dr. Doyle's research focuses on the study of the mechanisms of pathogenicity, the development of methods for pathogen detection, and the identification of means to control or eliminate pathogens from foods. He received his Ph.D. in food microbiology from the University of Wisconsin. He was with Ralston Purina Company from 1977 to 1980 and on the faculty at the University of Wisconsin from 1980 until 1991. He is a currently a member of the Institute of Medicine's Food Forum and is a past member of the Food and Nutrition Board and Board on Agriculture's Panel on Animal Health and Veterinary Medicine. He has published more than 200 scientific articles including editor of two authoritative books, *Foodborne Bacterial Pathogens* and *Food Microbiology: Fundamentals and Frontiers.*

Dr. Lonnie King is currently Dean of the College of Veterinary Medicine at Michigan State University. He was administrator of the Animal and Plant Health Inspection Service of the U.S. Department of Agriculture from 1992 to 1996. Before beginning his government career in 1977, Dr. King was in private veterinary practice for seven years in Dayton, OH and Atlanta, GA. Until joining APHIS, his experiences have included field veterinary medical officer in Georgia and station epidemiologist in Texas. He spent five years in Hyattsville, Maryland in staff assignments in Emergency Programs as well as Animal Health Information. While in Hyattsville, Dr. King directed the development of the Agency's National Animal Health Monitoring System. He left APHIS briefly to serve as the Director of the Governmental Relations Division of the American Veterinary Medical Association. From 1988 to 1991, Dr. King was the deputy administrator for APHIS Veterinary Services. He received his B.S. and his D.V.M. from Ohio State University. He also holds an M.S. in epidemiology from the University of Minnesota and an M.S. in public administration from American University.

Dr. Gilbert A. Leveille recently retired from his position as Vice President, Research & Technical Services with Nabisco, Inc. where he was responsible for fundamental science, analytical services, and extrusion research. He received his Ph.D. from Rutgers University. Previously, Dr. Leveille was Professor and Chairman of the Department of Food Science and Human Nutrition at Michigan State University and was Director of Nutrition and Health Sciences at General Foods Corporation. He is a past president of the Institute of Food Technologists and of the American Institute of Nutrition and is a member of numerous other professional organizations. Dr. Leveille lectures widely and has published over 300 scientific papers and several books.

Richard A. Merrill (IOM) is Daniel Caplin Professor of Law at the University of Virginia School of Law, where he has been since 1969 and is Special Counsel to the Washington, D.C. law firm of Covington & Burling. Professor Merrill earned his A.B. at Columbia College and his LL.B. at Columbia University School of Law. He also received a B.A. and M.A. from Oxford University where he was a Rhodes Scholar. From 1975 to 1977, he was Chief Counsel of the Food and Drug Administration. Professor Merrill teaches courses in Food and Drug Law, Administrative Law, and Environmental Law. He has served as a member of several committees of the National Academy of Sciences and was elected to membership in its Institute of Medicine in 1978. He has been a consultant to the former Office of Technology Assessment of the Congress and the White House Office of Science and Technology Policy. Professor Merrill is a fellow of the American Law Institute and the Virginia Law Foundation and serves on the board of numerous law foundations. He is the author of law school texts, as well as numerous articles on Food and Drug Law and Administrative Law.

Dr. Sanford A. Miller is Dean of the Graduate School of the Biomedical Sciences and Professor in the Departments of Biochemistry and Medicine at the University of Texas Health Science Center at San Antonio. He is the former Director of the Center for Food Safety and Applied Nutrition at the Food and Drug Administration. Previously, he was a Professor of Nutritional Biochemistry at the Massachusetts Institute of Technology. Dr Miller has served on many national and international government and professional society advisory committees, including the Federation of American Societies for Experimental Biology Expert Committee on GRAS Substances, the National Advisory Environmental Health Sciences Council of NIH, the Institute of Medicine's Food and Nutrition Board and Food Forum, the Joint FAO/WHO Expert Advisory Panel on Food Safety (Chair), and the Joint FAO/WHO Expert Consultation on the Application of Risk Analysis to Food Standard Issues (Chair). He has received many honors including the Esther Peterson Consumer Service Award from the Food Marketing Institute and the Atwater Memorial Lectureship Award from the U.S. Department of Agriculture and the Institute of Food Technologists. He has authored over 200 scientific publications. Dr. Miller received his M.S. and Ph.D. from Rutgers University in Physiology and Biochemistry.

Dr. Harley Moon (NAS) is F.K. Ramsey Chair of Veterinary Medicine at Iowa State University. He has been a member of the National Academy of Science since 1991. Dr. Moon is most widely recognized for his contributions to the basic understanding of intestinal diseases of humans and animals. His expertise includes the development of vaccines for preventing *E. coli* infection in farm animals, livestock disease eradication, infectious diseases affecting humans and animals, and prevention of edema disease in swine with genetically-modified vaccines. Dr. Moon has served on numerous advisory committees including the World Health Organization's Expert Panel on enteropathogenic *E. coli* and Working Group on Immunology and Vaccine Development for Bacterial Enteric Infections, the Department of Agriculture's Task Force on Scrapie and Bovine Spongioform Encephalopathy, Pioneer Hi-Bred International's Institutional Biosafety Committee, and the Council for Agricultural Science and Technology Task Force on Antibiotics in Animal Feeds. His scientific publications number in excess of 200, with numerous book chapters on aspects of infectious disease. Prior to his current position, Moon was director of the Plum Island and National Animal Disease Centers, ARS/USDA, and professor in the Department of Veterinary Pathology at Ohio State University. He received his B.S., D.V.M., and Ph.D at the University of Minnesota.

Dr. Michael T. Osterholm is State Epidemiologist and Chief, Acute Disease Epidemiology Section, Minnesota Department of Health. He is also an adjunct professor in the Division of Epidemiology, School of Public Health, University of Minnesota. Dr. Osterholm is considered a leader in the area of infectious disease epidemiology. He has led numerous investigations of infectious disease outbreaks, including foodborne diseases and is the author of more than 150 papers and 12 book chapters regarding infectious disease epidemiology. Dr. Osterholm is past president of the Council of State and Territorial Epidemiologists. He participates in the NAS IOM Forum on Emerging Infectious Diseases and recently served on the CDC Board of Scientific Counselors. He chairs the Committee on Public Health and serves on the Public and Scientific Affairs Board, the Task Force on Biological Weapons, and the Task Force on Antibiotic Resistance of ASM. Dr. Osterholm is a frequent consultant to NIH, FDA, CDC and currently serves as a principal investigator of CDC's Emerging Infections Program.

Dr. Thomas D. Trautman is Principal Scientist, Toxicology and Regulatory Affairs, for General Mills, where he has been for nearly 20 years. He received his Ph.D. in Comparative Pharmacology and Toxicology from the University of California at Davis. Dr. Trautman has been actively involved in food industry efforts to address numerous food safety and regulatory issues including: the safety of food and color additives, pesticide residues, food allergy, packaging and other indirect additives, and various aspects of current and emerging risk assessment methodologies. He is a Diplomate of the American Board of Toxicology and is Vice-Chair of the Food Safety Section of the Society of Toxicology. Dr. Trautman is a former member of the National Academy of Sciences Board on Agriculture, is a member and former Chair of the Toxicology and Safety Evaluation Division of the Institute of Food Technologists, and was the founding Chair of the Residence Committee of the International Life Sciences Institute.

NATIONAL ACADEMY OF SCIENCES
INSTITUTE OF MEDICINE
NATIONAL RESEARCH COUNCIL

ENSURING SAFE FOOD FROM PRODUCTION TO CONSUMPTION

Food and Nutrition Board
Board on Agriculture

STATEMENT OF TASK

The National Academy of Sciences, through the Institute of Medicine's Food and Nutrition Board (FNB) and the National Research Council's Board on Agriculture (BA), will undertake initially a 9-month study on Ensuring Safe Food from Production to Consumption. An Ad Hoc Food Safety Commission composed of selected members of the FNB, BA, and the Board on Environmental Sciences and Toxicology (BEST), will convene a committee to (1) determine the scientific basis of an effective food safety system, (2) assess the effectiveness of the current food safety system, (3) identify scientific needs and gaps within the current system, and (4) provide recommendations on scientific and organizational changes needed to ensure an effective science-based food safety system for present and future generations. If organizational changes are recommended, a subsequent study on implementing the recommendations could follow if requested. The initial study will examine the current mechanisms in place for ensuring a safe food supply, the extent to which they are effective in addressing food safety issues from production to consumption, and will make recommendations where needed to ensure safe food.

Suggested Questions for the NAS Committee on Ensuring Safe Food From Production to Consumption

General

What is the role of the federal government in reducing the risk of foodborne illness?

Are we spending our current federal resources in a manner to maximize achievement of our public health goals?

Is the current organizational structure a barrier to making the best possible use of resources?

What is the experience of states or foreign governments who have unified food safety functions in a single agency?

Organizational

Does the current organizational structure help or hinder the government's ability to devise effective strategies to reduce the risk of foodborne illness associated with *E. coli* O157:H7 throughout the food supply, *Salmonella enteritidis* in eggs, dioxin in animal feed, and other unaddressed or emerging food safety issues?

Does the current organizational structure help or hinder the government's ability to allocate inspection and other resources on the basis of risk and in a manner that will maximize their contribution to reducing the risk of foodborne illness?

Does the current organizational structure help or hinder the approval of available food safety technologies?

Budget and Strategic Planning

Does the current organizational structure help or hinder the federal government's ability to contain costs while improving the delivery of safe food products to the US consumer?

How are resources allocated among the food safety agencies and among key functions, including research; policy development and standard setting; inspection, compliance and enforcement; retail food safety; food safety education; international affairs; and overhead (administrative and management support)?

How do the food safety agencies, including CDC and the research agencies, coordinate budget development to ensure optimal use of the federal government's food safety resources?

Do any mechanisms exist to formulate strategic objectives for the federal food safety programs and ensure that the objectives are systematically pursued by the agencies?

Risk Reduction and Standard Setting

What is the government's risk reduction goal? What should it be?

What role does risk assessment play in priority setting, resource allocation, and management of the food safety programs? What role should it play?

Who is in charge of food safety risk assessment in the federal government, including research, methods development, and consistency among the agencies?

What is the government's strategy for reducing the risk of foodborne illness associated with *E. coli* O157:H7 in beef, produce, and fruit juice? What agencies are involved? Who is in charge? Who is responsible for attacking the problem at its source in the gut of cattle?

What is the government's strategy for reducing the risk of foodborne illness associated with *Salmonella enteriditis* in eggs? What agencies are involved? Who is in charge? Who is responsible for attacking the problem at is source in the henhouse?

Statutory

What are the differences in food safety-related statutory authority among FDA, FSIS, and EPA? Are they justified from a public health perspective?

Do the current statutory requirements impede risk-based decision making and resource allocation?

Inspection

Are the differences between FDA and FSIS inspection programs justified from a public health perspective? How is this determined?

Does the current organizational structure present obstacles to allocating inspection resources based on risk?

Outbreak Management

What mechanisms exist to coordinate outbreak management among the federal and state agencies? Are they adequate?

Who is in charge of an outbreak investigation when the food source is unknown? What role do FDA and USDA play in an outbreak investigation when the food source is unknown?

Who is in charge of outbreak communications?

International

What mechanisms exist to coordinate oversight of imported food? Are import inspection resources adequate? Are they allocated optimally on the basis of risk?

Are the differences between the FDA and FSIS import inspection programs justified in terms of public health?

Who is responsible for determining U.S. policy on international issues affecting food safety, such as the meaning of equivalence under the SPS Agreement with respect to inspection and HACCP implementation?

What political level official is responsible for U.S. strategy and policy concerning Codex standards setting?

Research

What resources are currently devoted to food safety research in the federal government? By what agencies?

What are the current priorities of the federal food safety research program? Who sets them?

Does the allocation of research dollars reflect current public health priorities? How is this determined?

What mechanisms exist to coordinate research among the agencies?

FDA BACKGROUNDER
CURRENT & USEFUL INFORMATION FROM THE FOOD & DRUG ADMINISTRATION

Food Safety: A Team Approach

September 24, 1998

The United States maintains one of the world's safest food supplies, thanks in large part to an interlocking monitoring system that watches over food production and distribution at every level-locally, statewide and nationally.

Continual monitoring is provided by food inspectors, microbiologists, epidemiologists, and other food scientists working for city and county health departments, state public health agencies, and various federal departments and agencies. Their precise duties are dictated by local, state and national laws, guidelines and other directives. Some monitor only one kind of food, such as milk or seafood. Others work strictly within a specified geographic area. Others are responsible for only one type of food establishment, such as restaurants or meat-packing plants. Together they make up the U.S. food safety team.

The Clinton administration's Food Safety Initiative, begun in 1997, strengthens the efforts of all the members of the nation's food safety team in the fight against food-borne illness, which afflicts between 6.5 million and 33 million Americans every year. One of the initiative's major programs got under way in May 1998 when the Department of Health and Human Services (which includes FDA), the U.S. Department of Agriculture, and the Environmental Protection Agency signed a memorandum of understanding to create a Food Outbreak Response Coordinating Group, or FORC-G. The new group will:

- increase coordination and communication among federal, state and local food safety agencies
- guide efficient use of resources and expertise during an outbreak
- prepare for new and emerging threats to the U.S. food supply.

Besides federal officials, members of FORC-G include the Association of Food and Drug Officials, National Association of City and County Health Officials, Association of State and Territorial Public Health Laboratory Directors, Council of State and Territorial Epidemiologists, and National Association of State Departments of Agriculture.

The following table offers a closer look at the nation's food safety lineup. The agencies listed in the table also work with other government agencies, such as the Consumer Product Safety Commission to enforce the Poison Prevention Packaging Act, the FBI to enforce the Federal Anti-Tampering Act, the Department of Transportation to enforce the Sanitary Food Transportation Act, and the U.S. Postal Service to enforce laws against mail fraud.

U.S. Department of Health and Human Services *

Food and Drug Administration

Oversees

- All domestic and imported food sold in interstate commerce, including shell eggs, but not meat

and poultry

- Bottled water
- Wine beverages with less than 7 percent alcohol

Food Safety Role

Enforces food safety laws governing domestic and imported food, except meat and poultry, by:

- Inspecting food production establishments and food warehouses and collecting and analyzing samples for physical, chemical and microbial contamination
- Reviewing safety of food and color additives before marketing
- Reviewing animal drugs for safety to animals that receive them and humans who eat food produced from the animals
- Monitoring safety of animal feeds used in food-producing animals
- Developing model codes and ordinances, guidelines and interpretations and working with states to implement them in regulating milk and shellfish and retail food establishments, such as restaurants and grocery stores. An example is the model Food Code, a reference for retail outlets and nursing homes and other institutions on how to prepare food to prevent food-borne illness.
- Establishing good food manufacturing practices and other production standards, such as plant sanitation, packaging requirements, and Hazard Analysis and Critical Control Point programs
- Working with foreign governments to ensure safety of certain imported food products
- Requesting manufacturers to recall unsafe food products and monitoring those recalls
- Taking appropriate enforcement actions
- Conducting research on food safety
- Educating industry and consumers on safe food handling practices

For More Information

Consumers:
FDA Headquarters
Office of Consumer Affairs
HFE-88
5600 Fishers Lane
Rockville, MD 20857

Regional FDA offices, listed in the blue pages of the phone book under U.S. Government

Media inquiries: 202-205-4144

Consumers:
FDA's Food Information and Seafood Hotline
1-800-FDA-4010 (1-800-332-4010),
202-205-4314 in the Washington, D.C., area

www.cfsan.fda.gov/list.html

Centers for Disease Control and Prevention

Oversees

- All foods

Food Safety Role

- Investigates with local, state and other federal officials sources of food-borne disease outbreaks
- Maintains a nationwide system of food-borne disease surveillance: Designs and puts in place rapid, electronic systems for reporting food-borne infections. Works with other federal and state agencies to monitor rates of and trends in food-borne disease outbreaks. Develops state-of-the-art techniques for rapid identification of food-borne pathogens at the state and local levels.
- Develops and advocates public health policies to prevent food-borne diseases
- Conducts research to help prevent food-borne illness
- Trains local and state food safety personnel

For More Information

Centers for Disease Control and Prevention
1600 Clifton Rd., N.E.
Atlanta, GA 30333

Media inquiries: 404-639-3286

General public: 404-639-3311

www.cdc.gov

* Also, HHS's National Institutes of Health conduct food safety research.

U.S. Department of Agriculture **

Food Safety and Inspection Service

Oversees

- Domestic and imported meat and poultry and related products, such as meat- or poultry-containing stews, pizzas and frozen foods

- Processed egg products (generally liquid, frozen and dried pasteurized egg products)

Food Safety Role

Enforces food safety laws governing domestic and imported meat and poultry products by:

- Inspecting food animals for diseases before and after slaughter
- Inspecting meat and poultry slaughter and processing plants
- With USDA's Agricultural Marketing Service, monitoring and inspecting processed egg products
- Collecting and analyzing samples of food products for microbial and chemical contaminants and infectious and toxic agents
- Establishing production standards for use of food additives and other ingredients in preparing and packaging meat and poultry products, plant sanitation, thermal processing, and other processes
- Making sure all foreign meat and poultry processing plants exporting to the United States meet U.S. standards
- Seeking voluntary recalls by meat and poultry processors of unsafe products
- Sponsoring research on meat and poultry safety
- Educating industry and consumers on safe food-handling practices

For More Information

FSIS Food Safety Education and Communications Staff
Room 1175, South Building,
1400 Independence Ave., S.W.
Washington, DC 20250

Media inquiries: 202-720-9113

Consumers:
The Meat and Poultry Hotline, 1-800-535-4555
(In Washington, D.C., area, call 202-720-3333.)
TDD/TTY: 1-800-256-7072

www.fsis.usda.gov

Cooperative State Research, Education, and Extension Service

Oversees

- All domestic foods, some imported

Food Safety Role

- With U.S. colleges and universities, develops research and education programs on food safety for farmers and consumers

For More Information

Local cooperative extension services, listed in the blue pages of the phone book under county government

Cooperative State Research, Education and Extension Service
U.S. Department of Agriculture
Washington, DC 20250-0900
202-720-3029

www.reeusda.gov

National Agricultural Library
USDA/FDA Foodborne Illness Education Information Center

Oversees

- All foods

Food Safety Role

- Maintains a database of computer software, audiovisuals, posters, games, teachers' guides and other educational materials on preventing food-borne illness

- Helps educators, food service trainers and consumers locate educational materials on preventing food-borne illness

For More Information

USDA/FDA Foodborne Illness Education Information Center
Food and Nutrition Information Center
National Agricultural Library/USDA
Beltsville, MD 20705-2351

301-504-5719

www.nal.usda.gov/fnic/

** Also, a number of other USDA agencies conduct food safety activities.

U.S. Environmental Protection Agency

Oversees

- Drinking water

Food Safety Role

Foods made from plants, seafood, meat and poultry

- Establishes safe drinking water standards
- Regulates toxic substances and wastes to prevent their entry into the environment and food chain
- Assists states in monitoring quality of drinking water and finding ways to prevent contamination of drinking water
- Determines safety of new pesticides, sets tolerance levels for pesticide residues in foods, and publishes directions on safe use of pesticides

For More Information

Environmental Protection Agency
401 M St., S.W.
Washington, DC 20460

202-260-2090

Regional EPA offices, listed in the blue pages of the phone book under U.S. Government

www.epa.gov

U.S. Department of Commerce

National Oceanic and Atmospheric Administration

Oversees

- Fish and seafood products

Food Safety Role

- Through its fee-for-service Seafood Inspection Program, inspects and certifies fishing vessels, seafood processing plants, and retail facilities for federal sanitation standards

For More Information

Seafood Inspection Program
1315 East-West Highway
Silver Spring, MD 20910

1-800-422-2750

www.nmfs.gov/iss/services.html

U.S. Department of the Treasury

Bureau of Alcohol, Tobacco and Firearms

Oversees

- Alcoholic beverages except wine beverages containing less than 7 percent alcohol

Food Safety Role

- Enforces food safety laws governing production and distribution of alcoholic beverages
- Investigates cases of adulterated alcoholic products, sometimes with help from FDA

For More Information

Bureau of Alcohol, Tobacco and Firearms
Market Compliance Branch
650 Massachusetts Ave., N.W.
Room 5200
Washington, DC 20226

202-927-8130

www.atf.treas.gov/core/alcohol/alcohol.htm

U.S. Customs Service

Oversees

- Imported foods

Food Safety Role

- Works with federal regulatory agencies to ensure that all goods entering and exiting the United States do so according to U.S. laws and regulations

For More Information

U.S. Customs Service
P.O. Box 7407
Washington, DC 20044

Media inquiries: 202-927-1770

General public: Contact local ports of entry, listed in the blue pages of the phone book under U.S. Government, Customs Services

www.customs.ustreas.gov

U.S. Department of Justice

Oversees

- All foods

Food Safety Role

- Prosecutes companies and individuals suspected of violating food safety laws
- Through U.S. Marshals Service, seizes unsafe food products not yet in the marketplace, as ordered by courts

For More Information

U.S. attorneys' offices in blue pages of phone book under U.S. Government

www.usdoj.gov

Federal Trade Commission

Oversees

- All foods

Food Safety Role

- Enforces a variety of laws that protect consumers from unfair, deceptive or fraudulent practices, including deceptive and unsubstantiated advertising.

For More Information

FTC (Federal Trade Commission)
Consumer Response Center, CRC-240
Washington, DC 20580

Media inquiries: 202-326-2180
TDD: 202-326-2502

Consumers: 202-FTC-HELP
(202-382-4357)

www.ftc.gov

State and Local Governments

Oversees

- All foods within their jurisdictions

Food Safety Role

- Work with FDA and other federal agencies to implement food safety standards for fish, seafood, milk, and other foods produced within state borders
- Inspect restaurants, grocery stores, and other retail food establishments, as well as dairy farms and milk processing plants, grain mills, and food manufacturing plants within local jurisdictions
- Embargo (stop the sale of) unsafe food products made or distributed within state borders

For More Information

City, county and state health, agriculture and environmental protection agencies, listed in the blue pages of the phone book under city, county and state government

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(BG 98-7)

FDA HOME PAGE

The New York Times

SUNDAY, DECEMBER 28, 1997

CLINTON TO SEEK ADDITIONAL MONEY FOR FOOD SAFETY

MODERNIZING INSPECTION

Three Agencies Would Receive $71 Million More to Help Prevent Contamination

By JOHN M. BRODER

WASHINGTON, Dec. 27 — The Clinton Administration, responding to public alarm over the safety of meat and produce, will propose a significant increase in spending for food inspection and safety research in the budget to be presented to Congress early next year, Administration officials have said.

After a year that saw outbreaks of food-borne illnesses from tainted Guatemalan raspberries, Louisiana oysters and Midwestern ground beef, President Clinton is seeking an additional $71 million for food safety programs at the Department of Agriculture, the Food and Drug Administration and the Centers for Disease Control and Prevention.

The proposed increases would continue a four-year trend of devoting additional public money to insuring food safety. The increase, to a total of $817 million for all Federal programs, represents a 9 percent increase in a year when the overall Federal budget will grow 1 percent.

The money is being proposed in the budget for the fiscal year that begins on Oct. 1.

Spending on food safety has increased more than 60 percent since President Clinton took office in 1993.

"What we are trying to do is take the agencies that deal with food inspection from the 19th century to the 21st century," said a senior White House official, who insisted on anonymity because he was discussing figures that will not be officially released until February. "We are carrying out the first update of our food safety programs in 90 years."

Critics say the Government is belatedly addressing a problem that has been growing worse for years because of an explosion of imports of fruits and vegetables and lax enforcement of existing laws governing hygiene at the feedlots, slaughterhouses and packinghouses.

Inspectors are overwhelmed by the volume of imports and scarce resources for inspecting tens of thousands of processing centers, the critics say.

"It is good that they are funding new inspectors for overseas, but they haven't begun to grapple with the fact that they need new inspectors for domestic produce and seafood," said Caroline Smith DeWaal, director of food safety for the Center for Science in the Public Interest, a consumer group here. "The money for the F.D.A., in particular, is minimal and really a drop in the bucket compared to what they really need to improve the F.D.A.'s food program."

Administration officials responded

Clinton to Ask For Money To Help Insure Safety of Food

Continued From Page 1

that Congress trimmed spending for F.D.A. food inspectors in the final hours of budget negotiations in the fall and that the new money would help bring the inspection staff up to authorized levels.

The number of inspectors at the Agriculture Department's Food Safety and Inspection Service dropped to 7,500 at the beginning of 1997 from 12,000 in 1978. The F.D.A. entered the current year with fewer than 700 inspectors.

Last year, Mr. Clinton announced the most sweeping changes in meat inspection since the Government created the system at the beginning of the century. The new rules called for replacing old "poke and sniff" inspections with scientifically based tests.

This year, the President proposed an initiative that combines aggressive inspection with new tools to detect outbreaks of food-borne illnesses before they become widespread.

Pathogens carried in food are responsible for up to 80 million cases of illness and 9,000 deaths a year, officials report. The problem was dramatized in 1993 by the deaths of four children in the Northwest from eating undercooked Jack-in-the-Box hamburgers contaminated with the E. coli O157:H7 bacteria.

This year, a major processor recalled 25 million pounds of hamburger after 17 people in Colorado got food poisoning from meat tainted with the E. coli.

No amount of Federal inspection,

A 60% increase in spending on food inspection and research since 1993.

of course, can prevent food from becoming tainted in the home if it is not properly refrigerated or is otherwise mishandled.

Under the Administration spending plan, $41 million would go to the Agriculture Department to improve testing of meat and poultry for unseen contaminants like E. coli and salmonella, bringing the department's total spending on food inspection to $647 million in 1999. The department's inspectors would begin to use new scientific tools to detect pathogens in meat.

The department would also provide educational material to the elderly, who have the highest risk of illness from food-borne bacteria, and to workers in school cafeterias. Thousands of children become sick each year from poor handling of food in school lunches.

Food inspection at the Food and Drug Administration would receive a $25 million increase, to $150 million, mostly for surveillance of imported fruits and vegetables, a growing source of contaminants. Though food imports to the United States have doubled in the last decade, inspections of those imports by the F.D.A. have fallen by more than half.

Officials said the additional money would help add up to 100 new inspectors, who would be sent to examine farming overseas, including the use of fertilizers and pesticides, as well as safety systems.

The proposal would also add $5 million for the C.D.C. to hire new scientists and buy new equipment to detect food-borne diseases. The increase would put the agency's food-safety budget at $20 million.

"The idea is to target resources to the areas of highest risk — children, the elderly — and to try to identify the critical points where contamination can occur," an Administration official said. "Once we figure out where the worst risk of contamination are, how pathogens build through the system, that's where we'll devote more of the resources."

Ms. DeWaal welcomed the plans for additional resources for food safety but questioned whether the Administration could continue to address the problem in such a fragmented way, with authority divided among three Federal agencies and dozens of state programs.

She said she was particularly concerned about the F.D.A.'s ability to carry out its inspection duties. The agency's 700 workers must monitor 53,000 domestic plants.

"The additional money for U.S.D.A. and the C.D.C. sounds appropriate to me," Ms. DeWaal said. "My concern is that the F.D.A. budget is still way too small. The Clinton Administration has really embraced food safety as a banner issue, and that's good. But it would be a shame if their legacy as they leave office is that they've left the F.D.A.'s food program weaker."

CSPI Center for Science in the Public Interest

Publishers of *Nutrition Action Healthletter*

Date: 7/9

Time: 12:30

FAX COVER SHEET

TO: Jerry Mande

COMPANY:

FAX NUMBER: 456-6027

PHONE NUMBER:

TOTAL NUMBER OF PAGES *INCLUDING* THIS COVER SHEET: 2

SENDER: Lucy Alderson for Caroline Smith DeWaal

SENDER'S PHONE NUMBER: (x349)

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SUBJECT: Press Release

COMMENTS:

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Michael F. Jacobson, Ph.D.
Executive Director

07-09-96;12:13PM;CSPI ;2023328649 # 1/ 2

CSPI CENTER FOR SCIENCE IN THE PUBLIC INTEREST
Publishers of *Nutrition Action Healthletter*

NEWS RELEASE

FOR IMMEDIATE RELEASE:
July 9, 1998

CONTACT: Bill Bryant, (202) 332-9110 ext. 370
Caroline Smith DeWaal, ext. 366

105th Congress Headed for an "F" in Food Safety

Leaves Consumers "Treading Water in a Shark Pond"

Despite many widely publicized food poisoning outbreaks and food recalls since January, the Republican-led Congress is headed for a failing grade in addressing food safety problems. With numerous bills languishing in committee and with only minimal funding of the President's request for $101 million in food safety improvements, Congress is leaving the American public without needed protection from food poisoning.

Over 9,000 people die and tens of millions of people become ill each year from contaminated food, according to government estimates. Since January, outbreaks have occurred in nearly twenty states, including an outbreak linked to contaminated potato salad that sickened over 4,000 people in Illinois; an outbreak linked to Gulf Coast oysters that infected over 300 in Texas, Florida, Georgia, and California; and an outbreak linked to *Salmonella* in breakfast cereal that sickened over 200 consumers in Illinois, Indiana, Michigan, Ohio, Missouri, New York, Pennsylvania, Iowa, Kansas, West Virginia, and Wisconsin. In addition, there have been numerous recalls of everything from breakfast cereal to ground beef since the beginning of the year.

"Congress's take-home message to the American public is: You are on your own when it comes to avoiding food poisoning," said Caroline Smith DeWaal, director of food safety at the Center for Science in the Public Interest. "Congress should remember that every voter eats, and every voter is entitled to the safest possible food."

Requests for new funding for the President's Food Safety Initiative in the agriculture appropriations bills have gone essentially unfunded. On June 24, the House approved $16.8 million of the $91 million request. The Senate Agriculture Appropriations bill provides just $2.6 million. Senator Tom Harkin (D-IA), together with Senators Patrick Leahy (D-VT), Richard Durbin (D-IL), and Robert Torricelli (D-NJ), is sponsoring an amendment to restore the full $101 million that President Clinton has requested. The amendment is expected to be debated by the Senate as early as next week.

"This Congress has not provided adequate funding for the President's Food Safety Initiative. There is no question this will hamper more food safety inspections and research," said Senator Tom Harkin. "This amendment would help restore this funding and put food safety on the front burner on Capitol Hill. The American people take food safety seriously -- so should Congress."

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Executive Director Michael F. Jacobson, Ph.D.

07-09-98;12:13PM;CSPI ;2023233649 # 2/ 4

Legislation fares no better in the 105th Congress. Today, despite the fact that Senator Susan Collins (R-ME) is holding her second hearing on the safety of imported foods, no action on legislation to improve the regulation of imports is expected before the end of the year. In fact, numerous bills to help prevent food poisoning are going nowhere in both houses of Congress.

- The Food Safety Enforcement Act (S. 1264) was filed by Senator Tom Harkin (D-IA) after the Hudson beef recall to give USDA authority to recall contaminated meat and to fine companies that violate food safety laws. *This bill is languishing in the Senate Agriculture Committee, despite a hearing last October.*

- The Food Safety Enforcement Act (HR 3070) was introduced by Representative Frank Pallone (D-NJ). This bill would give FDA authority to recall contaminated food and to fine companies that violate food safety laws. *This bill is sitting in the House Commerce Committee.*

- The Safety of Imported Foods Act (HR 3052, S. 1707) was filed by Representative Anna Eshoo (D-CA) and Senator Barbara Mikulski (D-MD) to improve FDA's oversight of imported foods following major outbreaks of illnesses that were linked to imported berries. Subsequently, Representative John Dingell (D-MI) filed the Imported Food Safety Act (HR 4080), to improve inspections at the border of FDA-regulated foods. *These bills are sitting in the House Commerce Committee and in the Senate Committee on Labor and Human Resources.*

- The Consumer Food Safety Act (HR 3676) was filed by Representative Frank Pallone (D-NJ) to give the Food and Drug Administration new inspection and enforcement powers to keep contaminated foods off the market. *This bill is sitting in the House Commerce Committee.*

- The Safe Food Act (HR 2801 and S. 1465), sponsored by Representative Vic Fazio (D-CA) and Senators Richard Durbin (D-IL) and Robert Torricelli (D-NJ), would create the Federal Food Safety Administration, to streamline food safety functions of USDA and FDA into a single independent agency. *These bills are sitting in the House Agriculture Committee, the House Commerce Committee, and the Senate Committee on Governmental Affairs.*

These bills are all supported by the Recipe for Safe Food, a grassroots campaign of the Center for Science in the Public Interest.

"Without more funding and greater authority for federal food safety watchdogs, consumers are left treading water in a shark pond," said Caroline Smith DeWaal. "The next food poisoning outbreak is assured; Congressional action is not."

–END–

CSPI is a nonprofit, consumer organization based in Washington, D.C. It is supported largely by 1,000,000 subscribers to Nutrition Action Healthletter. *CSPI led the fight to strengthen government regulation of food safety, including improved meat and poultry regulations, seafood regulations, and the juice warning labels that were recently announced.*

Find CSPI on the Internet: www.cspinet.org

07-08-98 12:13PM;CSPI ;2022328949 # 3/ 4

Food Safety Report Card for the 105th Congress: F

Bill Number	Bill Name	Sponsor	Status	No Action
S. 1264	Food Safety Enforcement Act of 1997 (Gives the USDA the authority to recall meat and poultry and levy civil penalties)	Sen. Tom Harkin (D-IA)	Pending before the Senate Committee on Agriculture, Nutrition, & Forestry	✔
HR 3070	Food Safety Enforcement Act of 1997 (Gives FDA the authority to recall food and levy civil penalties)	Rep. Frank Pallone (D-NJ)	Pending before the House Committee on Commerce	✔
HR 3052 S. 1707	Safety of Imported Foods Act of 1998 (Improves FDA's oversight of foreign produce)	Rep. Anna Eshoo (D-CA) Sen. Barbara Mikulski (D-MD)	Pending before the House Committee on Commerce and Senate Committee on Labor and Human Resources	✔
HR 4080	Imported Food Safety Act of 1998 (Improves FDA's oversight of foreign food)	Rep. John Dingell (D-MI)	Pending before the House Committee on Commerce	✔
HR 3676	Consumer Food Safety Act of 1998 (Improves FDA's food safety programs)	Rep. Frank Pallone (D-NJ)	Pending before the House Committee on Commerce	✔
HR 2801 S. 1465	Safe Food Act of 1997 (Creates a Single Food Safety Agency)	Rep. Vic Fazio (D-CA) Sen. Richard Durbin (D-IL)	Pending before the House Committee on Agriculture, House Committee on Commerce, and Senate Committee on Governmental Affairs	✔

07-09-98 12:18PM CSPI 12022235649

Clifford J. Gabriel
07/31/98 05:22:43 PM

Record Type: Record

To: Thomas L. Freedman/OPD/EOP, Wendy A. Taylor/OMB/EOP, Dana L. Flower Lake/OMB/EOP, Jerold R. Mande/OSTP/EOP

cc:
Subject: Response to NAS report

Just wanted to bounce some ideas of you for what we might want to do in response to the release of the NAS report. I think it would be very premature to announce any major new initiative that appears to be a knee-jerk reaction to outside criticism. All I think we need at the time of release is a well coordinated press package with Qs and As. We might also want to issue a Presidential Review Directive under the authority of the NSTC or DPC to consider the input from the Academy and develop a long-range plan that includes some of the tougher policy questions that have been difficult to focus on to date. This would initiate a thoughtful deliberative process, rather than a reactive one, that might get us where we want to go Remember we have USDA/FDA appropriations conference after the August recess, so we certainly don't want to announce anything that would jeopardize those negotiations. Cliff

5-6-98

INSTITUTE OF FOOD TECHNOLOGISTS

Guiding Principles for Optimum Food Safety Oversight and Regulation in the United States

Introduction

The Institute of Food Technologists (IFT) applauds the efforts of Congress and the Executive Branch to improve food safety and recognizes the initiatives already taken throughout the food system to reduce the chances of foodborne illness. As the society for food science and technology, IFT represents 28,000 members who work throughout the food system, in industry, academia and government. IFT, which was founded in 1939, brings the scientific perspective to the public discussion of food issues.

IFT believes that the President's attention to food safety, the increased public concern about foodborne illness, and the open acknowledgement among policy-makers of the cumbersome nature of the present food safety system, provide fresh impetus for bold initiatives to improve the oversight of food safety. As an active participant in the food sector, IFT has identified several overarching principles that must form the basis for streamlined and updated oversight of the food system. The principles for appropriate oversight of food safety are that:

- Food safety and public health must be the primary purposes for oversight and regulation of the food system

- Secondary to safety and public health, oversight is appropriate to prevent fraud, promote health, foster global competitiveness of American food and agricultural products, and to ensure harmony among domestic and international food standards

- Oversight for food safety must encompass all components of the food system from production through distribution, imported and domestic foods, science and risk-based regulation for implementing policy, adequate provision for enforcement of regulations, food labeling, intramural research programs, education of regulatory personnel and the public, and communication with the regulated community

- Oversight and regulation must be based foremost on sound science and risk assessment, taking into consideration the costs and benefits of regulations

- Responsibility for oversight to assure food safety must be completely separate from marketing, promotional and industrial policies of all government agencies

- Scientific expertise from academia, industry, professional societies and other state and federal sources must be considered in the development of food policies and regulations

- Oversight policies must be developed in an open and transparent process that considers the views of consumers, producers, processors, retailers and other interested parties in assuring food safety and wholesomeness

- Regulatory agencies must work in cooperation with the regulated food industry to correct for non-compliance with established standards

- Government regulatory agencies must maintain strong and focused intramural research programs while drawing extensively on extramural research from academia, industry and other government/private sources

- Policies and regulations must be crafted with sufficient flexibility to facilitate timely responses to innovations in science and technology

- Oversight policies and regulations must be consistent across any and all agencies responsible for food safety

- Oversight policies and regulations must facilitate and ensure harmony among states and nations

- Safety of foods and ingredients must be based on product characteristics not the process by which the food was grown or produced; establishment of food processing and hygiene controls must be based on objective criteria

Canada

1.2.2 Guiding Principles and Objectives

This legislative review initiative is guided by a number of principles as outlined below. Legislation should:

a) Contribute to consumer confidence relating to the safety of the food supply and the health of plants and animals;

b) Facilitate market access both domestically and internationally while protecting against product misrepresentation and economic fraud;

c) Be primarily based on and acknowledge the critical role of scientific evidence and risk assessment;

d) Encourage a greater degree of collaboration and consultation between industry, federal departments and with other orders of government;

e) Recognize that primary responsibility for food safety and animal and plant health remains with producers, processors and suppliers, backed up by effective control and enforcement by government; and

f) Encourage a regulatory approach that covers the food production, processing, and distribution chain.

The Acts administered and/or enforced by CFIA include:

Food:
Canada Agricultural Products Act
Meat Inspection Act
Fish Inspection Act
Food and Drugs Act (all provisions related to food)
Consumer Packaging and Labelling Act (as it relates to food as defined in Section 2 of the *Food and Drugs Act*)

Agricultural Inputs:
Seeds Act
Feeds Act
Fertilizers Act

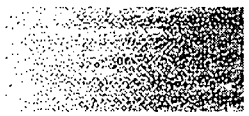
Animal and Plant Health:
Health of Animals Act
Plant Protection Act

Other- Framework /Administrative:
Canadian Food Inspection Agency Act
Agriculture and Agri-Food Administrative Monetary Penalties Act
Plant Breeders' Rights Act.

The Task Force will prepare a plan for legislative renewal that will assist the Agency in achieving:

a) a more uniform, consistent and comprehensive approach to safety and quality standards and related requirements, combined with the existence of efficient, effective and adequate compliance and enforcement mechanisms; and

b) legislation that is current, coherent, rational and user friendly and allows for responsive and flexible administration.



Jerold R. Mande

03/23/98 11:11:00 AM

Record Type: Record

1993 Rpt: From Red Tape to Results: Creating a Gov't that Works Better and Costs Less.

To:

cc:

Subject: NPR 1993 Food Safety recommendation

HHS03 Develop a National, Uniform Inspection System to Ensure a Safe Food Supply

Responsibility for food safety should be consolidated into a single agency, and policies and inspection systems should be implemented on an objective, scientific basis.

cbe cbe

Chap 4 - Cutting Back to Basics Part I Sept. 7, 1993

Action: Eliminate the Food Safety and Inspection Service as a separate agency by consolidating all food safety responsibilities under the Food and Drug Administration.26

Sometimes duplication among federal programs can make us ill--even kill us. Take the way we inspect food for contamination. Several agencies are involved, each operating under separate legislation, with different standards, and with staff trained in different procedures. In 1992, the Food and Drug Administration (FDA)--part of the Department of Health and Human Services--devoted about 255 staff years to inspecting 53,000 food stores, while the Food Safety and Inspection Service (FSIS)--part of the Department of Agriculture--devoted 9,000 staff years to inspecting 6,100 food processing plants.

But this duplication doesn't mean that we cover all sources

of contamination thoroughly. Meat and poultry products must be inspected daily, while shellfish, which have the same risk of causing food borne illness, are not required by law to be federally inspected. Too many items fall through the bureaucratic cracks. Not only that, enforcement powers vary among the different agencies. If the FDA finds unsanitary plant conditions or contaminated products, compliance is usually voluntary because the agency lacks FSIS's powers to close plants or seize or detain suspect or known contaminated products. And if one agency refers a problem to another, follow up is at best slow and at worst ignored.27

With no fewer than 21 agencies engaged in research on food safety, often duplicating each other's efforts, we aren't progressing fast enough in understanding and overcoming life-threatening illness. As recent and fatal outbreaks of food-borne illness attest, multiple agencies aren't adequately protecting Americans.

Under our recommended streamlining, the FDA would handle all food safety regulations and inspection, spanning the work of the many different agencies now involved. The new FDA would have the power to require all food processing plants to identify the danger points in their processes on which safety inspections would focus. Where and how inspections are carried out, not the number or frequency of inspections, determines the efficiency of the system.

The FDA would also develop rigorous, scientifically based systems for conducting inspections. Today, we rely, primarily, on

inspection by touch, sight, and smell. Modern technology allows more reliable methods. We should employ the full power of modern technology to detect the presence of microbes, giving Americans the best possible protection. Wherever possible, reporting should be automated so that high-risk foods and high-risk food processors can be found quickly. Enforcement powers should be uniform for all types of foods, with incentives built in to reward businesses with strong safety records.

26. National Performance Review Accompanying Report, Health and Human Services (Washington, D.C.: U.S. GPO, September 1993).

27. Ibid.

March 4, 1998

REMARKS BY THE PRESIDENT IN FOOD SAFETY ANNOUNCEMENT

2:03 P.M. EST

THE WHITE HOUSE

Office of the Press Secretary

For Immediate Release March 4, 1998

REMARKS BY THE PRESIDENT
IN FOOD SAFETY ANNOUNCEMENT

The Roosevelt Room

2:03 P.M. EST

THE PRESIDENT: Thank you very much for the terrific remarks. Let me -- first I want to move Senator Mikulski's box. (Laughter.)

SENATOR MIKULSKI: I don't want it to be a public health hazard. (Laughter.)

THE PRESIDENT: Put it on some of those little germs. (Laughter.)

Thank you, Senator Mikulski, Senator Kennedy, Congresswoman Eshoo, Congresswoman Millender-McDonald; and, Congressman Pallone, thank you, sir. I'd also like to thank Secretary Shalala, Secretary Glickman, and Ambassador Barshefsky for the work they have done, and the Vice President for the work he has done on this issue over the last, now, more than five years.

Last night I went to New York to the celebration of Time Magazine's 75th anniversary, and a number of us were asked to do portraits of heroic figures of the 20th century. I talked last night about Franklin Roosevelt, and we're in the Roosevelt Room here. But today I'm thinking more of Theodore Roosevelt, for it was Theodore Roosevelt at the beginning of this century who made an unprecedented national commitment for that time to protect America's families from unsafe food.

It was at the dawn of the Industrial Age, when Americans were moving from farm to city, for the first time buying their food from other people instead of growing it themselves. Roosevelt ensured that for that time the rules we had made our food as safe as

we could make it. President Roosevelt set a high standard nearly, now, a century ago. It has been a personal commitment of mine and of this administration to update that standard for the 21st century. As the world changes, new challenges arise, it takes new methods to do the old job right.

The Vice President has told you about some things our administration has done to modernize food safety, to keep our food supply the safest in the world. I was literally stunned when I came here to find out that we were inspecting meat in the United States in the same way we had inspected it since 1910 -- and in the same way that dogs inspect it today, by smelling it and touching it. We're doing a little better now. (Laughter.)

But as has been made painfully apparent today by the remarks of our two members of Congress and by you, ma'am, there is still a lot we still have to do to meet the challenges to food safety posed by new patterns of trade and commerce in food.

It wasn't long ago that you could walk to the produce section of a grocery store, look around, and find no more than a dozen items that would be there all year round. Today, thanks to this global food market, it's not uncommon to find up to 400 varieties, all most all of them year round. You can get summer squash in the chill of winter and winter squash in the heat of summer now. And the farmer who grows these vegetables most likely no longer lives down the road from you. He might live across the ocean or on the other side of the world.

It's more important than ever under these circumstances, now that we're getting the benefits of these new patterns, which are manifold -- it's more important than ever that the food we eat be inspected and protected, from orchard to fruit basket, from farm to table, wherever the orchard or the farm may be. And when families join us -- and millions and millions of Americans are joining us -- as they walk through the produce section, we know that none of them should have to worry about where the food comes from or whether it's safe.

Food safety really is part of the basic contract now between the consumers of our country and their government. Any food that doesn't meet clear and strict standards should not come into the United States. It's that simple.

Last fall, I announced a new initiative to ensure that fruits and vegetables coming from abroad are as safe as those grown here at home, and to halt at the border or the dock any food that fails to meet those standards. I directed the Secretaries of Health and Human Services and Agriculture to report on our progress in improving food safety at home and abroad. This is their report; they've just given it to me before we came in here. It is a good and thorough one. It underscores my belief that while we have done a lot, more must be done and we need the help of Congress to do more.

The next important step to protect America's families from food-borne illnesses requires Congress to enact the bill introduced by Senator Mikulski, Senator Kennedy, and others in the Senate, by Representatives Eshoo, Pallone, and others in the House. This is not a political issue. It's not a Democratic or a Republican issue. It is simply an issue whose time has come. We are getting all the benefits of global agriculture. We have to rise to the challenges of the same trends. By giving the FDA the tools and the technology it needs, the legislation will give Americans the extra

protection they deserve.

At the beginning of the century, Theodore Roosevelt recognized that new challenges demand new government -- in this case, a government that demands responsibility from industry and producers, but also provides clearer, stricter standards of safety and the means to enforce them. Our families enjoy the greatest bounty and variety of food in the world. We have to ensure that it will also be the safest food in the world.

The 21st century will be interesting for many reasons. Among them will be the increasing variety of food from all over the world that all kinds of Americans will be able to buy in their neighborhood stores. It will be one more way that people, I hope, will have a more enjoyable life in the next century. It will only happen if the food is safe and people know it's safe so they're not worried when they shop.

Again, I want to join the Vice President, if I might in closing, in thanking the Senate for passing the bill yesterday to reduce the standard of drunk driving to .08. I think it's very important, it will save hundreds of lives a year. I hope the House will follow suit and I hope that's an indication that these kind of public safety issues will be high on the agenda of Congress and that the bill that our members who are here today are pushing so hard will find a speedy and positive reception in the Congress.

Thank you very much. (Applause.)

END 2:10 P.M. EST

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