

FOIA MARKER

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Folder Title:
Imported Food Safety Initiative: [Correspondence] [5]

Stack:	Row:	Section:	Shelf:	Position:
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FDA IMPORTED FOOD SAFETY PROPOSAL

1. Develop and Implement HACCP for Fruits and Vegetables

- Propose Good Agricultural Practices Regulations and Good Manufacturing Practices regulations for fruits and vegetables by December 31, 1997.
- Propose fruit juice HACCP regulations by December 31, 1997.
- Propose HACCP regulations for all fruits and vegetables by October 1, 1998.

2. Propose legislation requiring that food entering the United States be imported only from countries meeting U.S. food safety standards (i.e., expand the current requirement for imported meat and poultry to all foods)

shotgun:

1. Does country have appropriate regulatory system?

rifle:

2. Ability to go to individual producer and act on that producer alone.

1. GAPs/GMPs for Fresh Fruits and Vegetables:

Directive: The FDA will develop good agricultural practices (GAPs) and good manufacturing practices (GMPs) guidance for fresh fruits and vegetables. The agency will also convene a public meeting on fruits and vegetables, leading to the future development of mandatory HACCP procedures for fresh fruits and vegetables.

FDA will propose mandatory Hazard Analysis and Critical Control Point (HACCP) regulation for the manufacture of juices in January, 1998.

FDA and the USDA's Agricultural Research Service (ARS) will accelerate the research outlined in the FY98 food safety initiative, to develop intervention technologies to eliminate and/or reduce levels of pathogens. This research will provide scientific data for future development of HACCP programs for fresh fruit and vegetable products. ARS will work with FDA to identify needed research, giving high priority to FDA needs associated with fresh fruits and vegetables.

Time: Publish GAPs/GMPs for fresh fruits and vegetables for which data exist and propose mandatory juice HACCP by January, 1998. FDA will urge industry to adhere to the GAP/GMP guidance upon publication. Public comment will be solicited to improve the guidance and to facilitate development of appropriate HACCP programs.

Resources needed:

- | | | |
|--------------------------|---|--|
| 1. Implementing GAP/GMPs | - | Additional resources are needed to assimilate data for GAPs/GMPs, as well as conduct surveillance, testing, and other work overseas. |
| Implementing HACCP | - | HACCP requirements for any fruit or vegetable product will require at least 1 year to develop the proposal, 1 year for analysis of comments and preparation of a final regulation, and 2-3 years for phased-in implementation of the regulation. |

Resources Needed: 185 FTEs and \$20.0 million

Develop/monitor Mutual Recognition Agreements:	15 FTEs
Foreign visits/evaluations:	100 FTEs
Reg writers, policy, program evaluators:	27 FTEs
Administrative support:	3 FTEs
Filer audits, review of HACCP plans, entry screening:	40 FTEs

- | | | |
|-----------------------------|---|--|
| 2. \$ 8.0 million (37 FTEs) | - | Research to develop intervention/prevention technologies, e.g., antimicrobials, to reduce levels of or eliminate pathogens, and baseline pathogen data for development of HACCP. |
|-----------------------------|---|--|

2. Legislative proposal:

Directive: a. FDA will develop a legislative proposal, to be put forward by the Administration, requiring that no food may be imported into the U.S. unless it is produced under a food safety system that provides the same level of protection as provided by the U.S. food safety system. This proposal will enhance FDA's ability to prevent the importation of unsafe food in a manner consistent with U.S. trade agreements.

Section 402 of the FFDCA should be amended by adding at the end thereof the following new subsection (h):

"(h)(1) If it is a food offered for import into the United States, unless such food has been prepared, packed or held under a system or conditions, or subject to measures, that provide a level of protection that is the same as the level of protection provided under this Act for food prepared, packed, or held in the United States at the time such food is offered for import. The importer of the food shall be required to demonstrate objectively that the system, conditions, or measures relevant to such food achieve the same level of protection.

(2) The Secretary may promulgate regulations to implement this subsection, including regulations identifying those systems, conditions, or measures that are equivalent within the meaning of this section."

b. FDA will also develop a legislative proposal to facilitate traceback of foodborne illness to the causative food. The Act should be amended by adding a new section 415 requiring maintenance of records as follows:

"Manufacturers and distributors of food, including importers, shall include among the records they maintain, records of receipt and distribution of such food, which shall include such information as the Secretary finds necessary to permit the distribution of such food to be traced. These records shall be maintained for a reasonable period of time beyond the shelf-life of the food."

The Act should also be amended to permit access to those records by amending section 704 by adding a new paragraph (a)(4) as follows:

"An officer or employee making an inspection under paragraph 704(a)(1) of a food which may pose a hazard to public health or has been associated with foodborne illness shall be permitted at all reasonable times to have access to and to copy and verify any records required to be kept under section 415."

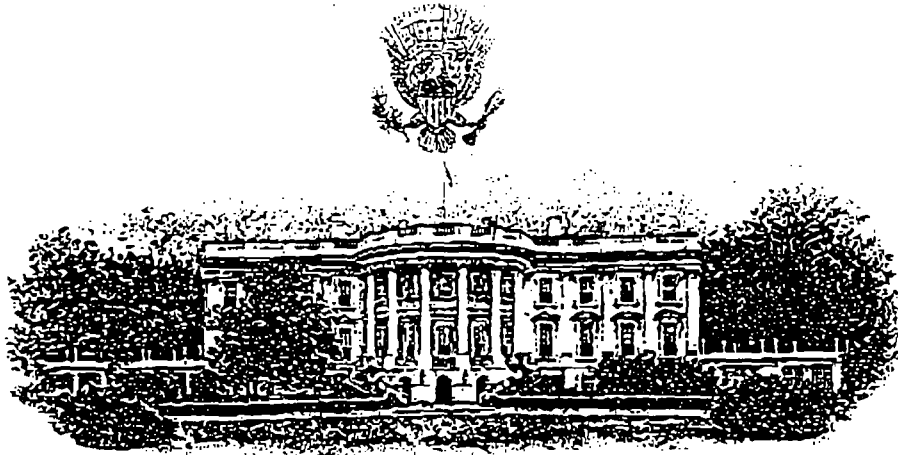
Finally, the act would be amended to make it a prohibited act (subject to injunction or prosecution) to fail to maintain required records for traceback. A new subsection 301(x) should be added as follows:

“The failure to maintain the records required under the authority of section 415.”

- c. The Administration should also pursue mandatory recall authority for FDA; as previously proposed by the agency.

Resources:

Office of the Vice President Communications



274 OEOB

Washington, DC 20501

Phone: 202-456-7035 Fax: 202-456-2685

TO: Jake Sievert / M. McCORMACK DATE: 9/17/97

FAX#: 6 2223 Pages - including cover: _____

From: Lorraine Voles

Ginny Terzano

Roger Salazar

Heidi Kukis

Nathan Naylor

Eli Attie

Andrei Cherny

Jonathan Spalter

COMMENTS: _____

1. Does FDA have sufficient authority to enter into bilateral agreements concerning food imports with foreign countries?

Yes, FDA does have authority to enter into such agreements.

2. Can FDA make such agreements binding?

In some cases these agreements are binding, and in other cases, they are not binding.

3. How will the Administration ensure effective coordination among federal agencies involved with foreign food importation?

For those cases for which USTR feels that it needs to play a lead coordinating role, it does and it has. In most cases, FDA works directly with foreign counterparts and clears its agreements with the State Department. FDA, USDA, and EPA have various mechanisms for coordinating their positions regarding international food safety issues (e.g., the Codex Alimentarius, an international standard-setting organization for food).

4. Has the Administration proposed or considered proposing changes to FDA's legal authority so that its agreements with foreign regulatory agencies can be more enforceable?

No. The Administration believes that FDA has sufficient authority to enforce international agreements where necessary.

5. Can the U.S. do more to raise international health standards? How?

Yes. The U.S. government works with foreign countries that import food into the United States to ensure that they inspect their food for export at levels equivalent to U.S. requirements, provides technical assistance to these countries when problems are found, and serves on international standard-setting organizations that are intended to raise food-safety standards worldwide.

6. How do you resolve the tension between food safety and food trade?

The major international trade agreements have not changed the requirement that imported foods comply with the same food safety standards as domestically produced food.

7. What assurance can you offer that food imports under a "fast track" system would be no more likely to present health risks than domestically produced food?

Fast track authority does not affect food safety standards. These standards would remain the same for imported foods and for domestic foods.

SEP-17-1997 13:25

Food & Drug Administration

202 401 2893 P.002/005

ENSURING THE SAFETY OF IMPORTED FOODS

Are Imported Foods Safe to Eat?

- At a time when the Congress is considering legislation that would renew presidential authority to negotiate trade agreements that would increase U.S. access to foreign agricultural markets, concerns about the safety of imported foods are being expressed.
- The food safety standards that apply to domestically produced foods also apply to imported foods. For example, the U.S. standards, or "tolerances," for permissible levels of pesticide residues in foods also apply to imported foods.
- The Centers for Disease Control and Prevention (CDC) reports that, while foodborne illnesses associated with imported foods may be different than those associated with domestic products, the overall risks to consumers appear, in general, to be similar for both imported and domestic foods.
- The President's Food Safety Initiative announced earlier this year includes many activities to strengthen the programs already in place to help ensure the safety of both domestic and imported foods.

Benefits to the United States of Agricultural Trade

- The U.S. economy benefits greatly from agricultural trade. Agriculture has consistently shown a trade surplus, every year since 1960. U.S. agricultural exports support almost 1 million jobs.
- Fruits and vegetables are an essential component of a healthy diet, and agricultural trade helps make available to Americans a variety of fresh fruits and vegetables throughout the year.

The Federal Government's Food Safety Programs

- As announced last summer by President Clinton, surveillance and sentinel site activities designed to detect food-borne illness before it spreads are being enhanced as part of the Administration's Food Safety Initiative.
- The initiative includes the development of a new early warning system by Federal, State, and local governments to help detect outbreaks of food-borne illness earlier and allow the regulatory network to respond more quickly. Actions would include stopping shipments at the border and increasing the frequency of testing of imported meat and poultry products.
- The Food Safety Initiative includes risk assessment and research on better detection methods for foodborne pathogens and toxins.

SAFETY OF IMPORTED FOODS

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- U.S. food safety agencies continually gather and evaluate information from around the world on potential sources of food-borne illness to prevent entry of suspect foods into the United States.
- When this intelligence indicates a possible problem with an imported food from a given country, the Federal Government increases the monitoring of that food at border checkpoints and takes other action to prevent distribution of the food within the United States. When necessary, the Federal Government will work with the exporting country to address the underlying problems.
- The Federal Government maintains strong research and surveillance activities intended to identify emerging food-borne hazards.
- With regard to meat and poultry products specifically, the Federal inspection laws require countries that export meat or poultry to the United States to impose inspection requirements equivalent to U.S. requirements.
- Countries exporting meat or poultry to the United States undergo a rigorous review of their infrastructure and programs to gain eligibility to export meat or poultry to the United States.
- The United States evaluates a foreign country's controls on livestock and poultry slaughter and processing establishments in specific areas of risk: animal diseases, residues, contamination, food processing, economic fraud, and labeling.
- In July 1996, a final rule on pathogen reduction and Hazard Analysis and Critical Control Point (HACCP) systems for meat and poultry plants was published.
- In January 1997, the first two components of a new food safety system for meat and poultry became mandatory:
 - All domestic meat and poultry plants and foreign meat and poultry plants exporting to the United States are required to adopt and follow written standard operating procedures (SOP) for sanitation to reduce the likelihood of harmful contamination or adulteration of products.
 - All domestic and foreign meat and poultry slaughter plants that produce carcasses used in products exported to the United States will be required to conduct microbial testing for generic *E. coli*, to verify that controls on processing are working.
- All domestic meat and poultry plants and foreign plants meat and poultry plants exporting to the United States are required to implement HACCP by January 2000.

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Food & Drug Administration

202 401 2693

P.004/005

SAFETY OF IMPORTED FOODS

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- In December 1995, the United States government published a final rule requiring HACCP programs at seafood processing plants. That requirement will go into effect on December 18, 1997. HACCP programs will be required at all domestic and foreign seafood processing plants shipping products into the United States.
- The United States regulatory agencies are working with their foreign counterparts to increase the number of international cooperative agreements. Under these agreements, regulatory agencies in each country ensure that food is produced and manufactured under equivalent systems that provide a comparable level of safety.
- U.S. laws require food agencies to go through a public notice and comment process before finding another country's system equivalent.

NAFTA

- U.S. food safety officials hold leadership positions on committees of the North American Free Trade Agreement (NAFTA).
- NAFTA did not change the requirement that imported foods comply with the same food safety standards as domestically produced food. Indeed the ability of countries to preserve safety requirements is explicitly protected.
- In fact, NAFTA provides a framework for increasing the likelihood that food produced in other countries meet U.S. standards.
- For example, under NAFTA, technical working groups have been established to address specific food safety issues, such as microbial contaminants, pesticides and chemical contaminants, for specific food groups such as fruits, vegetables, dairy products, and seafood.
- Through the technical working groups, the three countries share information about their pesticide regulatory systems and are working to coordinate the systems more closely.
- U.S., Canadian, and Mexican officials work together along the borders to monitor food shipments and, if necessary, to stop suspect shipments. This cooperation has resulted in a decrease in the number of detentions of food shipments from Canada and Mexico.
- The United States, Canada, and Mexico have established a technical cooperative initiative to promote staff exchanges and the sharing of information among the three countries.
- In the case of Mexico, the United States is providing information and technical assistance to the Mexican Government and groups of Mexican growers to help that country meet U.S. safety standards for foods intended for export to the United States.

SAFETY OF IMPORTED FOODS

1

Other International Cooperation

- U.S. representatives have leadership positions in the international organizations charged with ensuring the safety of food produced around the world.
- U.S. food safety officials frequently meet with their counterparts in foreign governments to evaluate and discuss emerging food safety issues. The bilateral meetings take place routinely-- independent of any specific trade agreements or discussions--to develop programs to control microbiological and chemical contaminants in foods.
- The United States participates in the Sanitary and Phytosanitary Committee of the World Trade Organization (WTO) on food safety issues. The U.S. participation ensures that U.S. food safety standards are emphasized and not compromised in the interest of facilitating trade.
- The United States participates in all committees of the Codex Alimentarius Commission, an international food standard-setting forum created in 1962 under the sponsorship of the WHO and the Food and Agriculture Organization of the United Nations.
- U.S. participation in Codex ensures that the views of the United States on critical food safety issues will be addressed in the development of all international food standards.
- The United States holds the chairmanships of the Codex Committee on Food Hygiene and the Codex Committee on Residues of Veterinary Drugs in Foods.
- The Food Hygiene Committee is now developing strong, new food safety guidelines based on systems of preventive measures, that is, HACCP systems.
- In summary, the U.S. government's international activities help to raise the global standards for food safety.

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SEP-17-97 12:22 From:OSTP*NATIONALSECURITY&INTERNATIONAL AFF.

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T-730 P.02/02 Job-770

OSTP Talking Points - Food Safety

- As we take on the important issue of agricultural trade, the health of U.S. citizens is our highest priority.
- The Administration has taken major steps to protect the health of our citizens from foodborne infections, as well as other infectious diseases.
- Just over a year ago, I announced a new policy directive calling for the creation of a world-wide infectious disease surveillance and response system. Nearly two dozen agencies are working together with our international partners to develop this system, which will include surveillance of foodborne diseases.
- We have greatly bolstered CDC's disease surveillance at the national, state, and local levels by increasing their budget for these programs by 150% in FY 1997 and 34% in the President's FY 1998 budget.
(FY 1994 - \$1 million; FY 1995 - \$7.7 million;
FY 1996 - \$18.4 million; FY 1997 - \$44.1 million;
FY 1998 - \$59.1 million)
- Specifically on food safety, the President's FY 1998 budget calls for a \$43 million plan to increase the safety of our nation's food supply.
- A cornerstone of the food safety plan is the creation of an "Early Warning System" to detect and respond to outbreaks of foodborne illnesses earlier.
- This "Early Warning System" will build upon our efforts to develop a global infectious disease surveillance network.
- Science and technology are critical to our ability to detect foodborne and other infectious diseases. That's why we have increased the budget for research on infectious diseases each year of this Administration.
- On foodborne diseases alone, the President's FY 1998 budget calls for \$18.5 million for research on such hazards as Salmonella, Hepatitis A, and the deadly strain of *E. Coli*.
- Internationally, we have engaged many of our partners in the effort to combat foodborne and other infectious diseases. Through the U.S.-Japan Common Agenda and the U.S.-E.U. TransAtlantic Alliance, we have agreed to develop a surveillance system for two important foodborne hazards -- E.Coli 0157:H7 and Salmonella. At the Denver Summit, we obtained a commitment from the Heads of State to make the development of a surveillance system for infectious diseases a priority.

TRADE AGREEMENTS AND FOOD SAFETY

America applies the same food safety standards to imports as we do to domestic products.

- **Safety of Imported Foods.** The Food and Drug Administration (FDA) figures show that, in general, agricultural imports are no more likely to present health risks from microbial pathogens than domestic agricultural products.
- **Funding Up For Inspections For Imported Pests and Diseases.** In order to protect U.S. animal and plant health from imported pests and disease, the Agricultural and Plant Health Inspection Services has increased funding for inspections 78 percent and added 44 percent more personnel since 1990.
- **Drop In Tainted Food Entering the United States.** The FDA reports that detentions of Canadian origin food products dropped 12 percent and detentions of Mexican origin products declined 30 percent in 1996.
- **NAFTA and Food-Borne Illnesses.** Recent data from investigation of food-borne illness outbreaks by the American government do not substantiate the charge that food-borne illness has increased because of expanded trade through NAFTA.
- **This Year, Vice-President Gore Announced Plan To Modernize and Increase U.S. Food Safety.** In May, Vice-President Gore announced initiative, "Food Safety from Farm to Table", to modernize and increase the safety of the nation's supply. The plan would, among other things:
 - Enhance coverage of imported foods and evaluate new methods for testing imports.
 - The Hazard Analysis and Critical Control Points regulations include specific provisions related to food imports to prevent food safety hazards before the product enters the marketplace. USDA, FDA, and EPA are also researching more efficient ways of testing for food-borne hazards.
 - Federal, state, and local governments will build a new early warning system to help detect outbreaks of food-borne illness earlier, so the food safety regulatory network can quickly respond to contain any future problems, including stopping shipments at the border and increasing testing.

~~The New York Times~~

To: Vice President Al Gore

Dear Mr. Vice President,

Thank you for taking time to respond to our questions. We have interviewed officials at numerous agencies, from the CDC and FDA to USTR and USDA. You have taken a personal interest in many of the issues that have arisen during our reporting: food safety, the threat from infectious diseases and global trade.

Here is some background.

The scientists we have talked to are concerned about increasing outbreaks from new or unknown pathogens in fresh produce. The National Advisory Committee for Microbial Criteria for Foods (the Micro Committee) reported last month on the increase in produce outbreaks traced to imported foods.

Meanwhile, FDA inspections of imported food are steadily declining. To help, the President's Food Safety Initiative wants the FDA to rely more on foreign regulators---through Mutual Recognition Agreements---as long as the agreements provide equivalent protection for consumers. But the General Accounting Office has questioned the adequacy of FDA's agreements with foreign countries because FDA's legal powers on bilateral agreements are voluntary and unenforceable, unlike the USDA's.

The USTR tells us they were unaware of the plan for MRAs, though they negotiate them. The USTR and Kerri Ann Jones, the White House science specialist for international affairs, were unaware of the work of the Micro Committee, whose scientists are increasingly worried about the effects of trade on foodborne disease.

How does the Administration insure that this complicated issue, which cuts across so many areas, is effectively coordinated?

Has the Administration proposed or considered proposing changes to FDA's legal authority so that its agreements with foreign regulators can be more enforceable?

The United States wants to open markets but not lower its safety standards. ~~a task that is easier said than done, according to Mickey Kantor.~~

The report to the President last May on food safety noted that the FDA only inspects domestic food plants once every ten years now. The GAO points out that this will enable foreign health regulators seeking "equivalent" status with the US to meet only this weak threshold to qualify.

Can the US do more to raise international health standards? How?

Mr. Kantor says there is a tension between food safety and food trade. How do you resolve this thorny issue, especially since it touches two central goals of this Administration?

The scientists we have talked to all express caution in making sweeping generalizations from the data on food illnesses, since so much goes unreported or undetected. Yet both sides in the

debate on fast track have tried to make general or sweeping statements about trade and food safety.

The White House (in its fact sheet on fast track) says food imports "are no more likely to present health risks from microbial pathogens" than domestic food. We're not sure whether scientific data was used to reach this conclusion. A top CDC official tells us that the Centers "don't have an adequate database" to support that conclusion.

Can you provide us any more (or less) assurance on this point?

Finally, is there someone on your staff who can talk to us more about these issues?

Thanks again for agreeing to talk with us. We will be awaiting your call at 3:45 pm on Wednesday at 202-862-0362.

Sincerely,

Jeff Gerth
Tim Weiner

NEW YORK TIMES PHONE INTERVIEW

3:00 -- 3:45pm, Conference Room C,
ABC News Headquarters, New York
Wednesday, September 17, 1997

Phone Call requested by Lorraine Voles.

Briefing prepared by Roger Salazar.

EVENT

You are doing a 15 minute phone interview with the New York Times' Tim Weiner and Jeff Gert~~h~~. Tim and Jeff are working on a story about the globalization of the American food supply. They have requested an interview with you because of your involvement in trade and food safety issues.

LOGISTICS

You will talk with Jeff and Tim via telephone in your hold. Ginny Terzano will brief you prior to the interview.

NOTE: Ginny will facilitate getting Jeff and Tim on the phone for you. Tim Weiner will be at his work number: **202-862-0314. (Back-up -- 202-862-0300)**. Jeff Gert~~h~~ will get on the phone with Tim at the same location.

PROGRAM NOTES

Tim Weiner and Jeffrey Gerth of the New York Times have spent the summer looking at the relationship between global trade, the globalization of the American food supply, and emerging food borne disease in the United States. Their assertion is that as global trade increases, so does the importation of food borne pathogens -- or more food trade means less food safety. They are looking into the "growing tension between the two goals of safety and trade." You should emphasize several points.

- Foreign supplied food products must meet the same standards as domestic foods.
- The U.S economy benefits a great deal from agricultural trade, both in providing Americans with access to a variety fruits and vegetables throughout the year and from the access to foreign markets for domestic agricultural products.
- Gerth and Weiner may press you on how the U.S. will be able to coordinate an issue as complicated as ensuring food safety of imported foods. You should say that the solution is as complex as the issue and we are addressing it in a systematic manner.

ATTACHMENTS

- Talking Points on ensuring the safety of imported foods.
- Talking Points on NAFTA/Fast Track and Food Safety.
- Talking Points from the FDA on food safety and traditional trade negotiating authority.
- EPA Fast Track talking points.
- Potential Q & A's will be provided to you tomorrow.

##

TALKING POINTS

ENSURING THE SAFETY OF IMPORTED FOODS

POINTS TO MAKE

- The U.S. economy benefits greatly from agricultural trade. Agriculture is one of the few U.S. industries that consistently shows a trade surplus, with a surplus every year since 1960. U.S. agricultural exports support almost 1 million jobs.
- Fruits and vegetables are an essential component of a healthy diet, and agricultural trade helps make available to Americans a variety of fresh fruits and vegetables throughout the year.
- At a time when the Congress is considering legislation that would renew presidential authority to negotiate trade agreements that would increase U.S. access to foreign agricultural markets, concerns about the safety of imported foods are being expressed.
- However, data show that the risk of food-borne illness from domestically produced foods and imported foods are similar.
- The food safety standards that apply to domestically produced foods also apply to imported foods.
- For example, the U.S. standards, or “tolerances,” for permissible levels of pesticide residues in foods also apply to imported foods.
- The Federal Government monitors food imported into the United States. Foods that are in violation of U.S. tolerances are not allowed to enter the country.
- The Federal Government has in place programs to help ensure that imported food is safe and wholesome to eat.

NAFTA

- NAFTA did not change the requirement that imported foods comply with the same food safety standards as domestically produced food.
- Recent data from an investigation of outbreaks of food-borne illness find no evidence that the instances of food-borne illnesses have increased because of expanded trade through NAFTA.
- In fact, NAFTA provides a framework for increasing the likelihood that food produced in other countries meet U.S. standards.
- For example, under NAFTA, Canada and Mexico have established a Technical Working Group (TWG) to promote greater cooperation and harmonization of pesticide standards among the three countries.

- The TWG is addressing health, safety, and environmental issues associated with pesticides.
- Through the TWG, the three countries share information about their pesticide regulatory systems and are working to coordinate the systems more closely.
- The United States, Canada, and Mexico have established a technical cooperative initiative to promote staff exchanges and sharing of information to help the three countries.
- In the case of Mexico, the United States is providing information and technical assistance to the Mexican Government and Mexican grower groups to help that country meet U.S. safety standards for foods intended for export to the United States.
- The Federal Government has reported a 12 percent decrease from 1995 to 1996 in the number of detentions of fruits and vegetables from Canada and a 30 percent decrease in the number of detentions of fruits and vegetables from Mexico. Further, for a significant number of those detentions, the action was taken to verify that the produce was safe, and the product was later released.

ADMINISTRATION STEPS TO REDUCE THE INCIDENCE OF FOOD-BORNE ILLNESS

- Evaluate new methods for testing the safety of imported products. The development of new early warning systems by Federal, State, and local governments to help detect outbreaks of food-borne illness earlier, which would allow the regulatory network to respond to contain future problems. Actions would include stopping shipments at the border and increasing the frequency of testing imported products.
- With regard to meat and poultry products specifically, the Federal inspection laws require countries that export meat or poultry to the United States to impose inspection requirements equivalent to U.S. requirements.
- Countries exporting meat or poultry to the United States undergo a rigorous review to gain eligibility to export meat or poultry in the United States.
- The United States evaluates a foreign country's controls on livestock and poultry slaughter and processing establishments in specific areas of risk: animal diseases, residues, contamination, food processing, and economic fraud.
- With regard to foods other than meat or poultry, the United States is working with trading partners to increase the number of mutual recognition agreements (MRA). Under an MRA, trading partners ensure that food is produced and manufactured under equivalent systems.

NAFTA/FAST TRACK and Food Safety

ISSUE:

Recent Congressional attacks on the NAFTA and Fast Track authority have been fueled by press reports on the hepatitis A outbreak in Michigan attributed to Mexican strawberries, a cyclospora infection traced to imported Guatemalan raspberries. As Hudson Foods' E. Coli hamburger recall and the Sutton Place Gourmet pesto contamination demonstrate, food safety is a domestic issue, not a trade issue.

POINTS TO MAKE:

- Recent data from the Food and Drug Administration do not substantiate the charge that food-borne illness has increased because of expanded trade through NAFTA.
- In fact, the FDA reported a 12% decrease in the detention rate of Canadian origin food products and a 30% drop in the detention rate for Mexican-origin products compared with 1995. Indeed, it should be further emphasized that the majority of the products that were detained were found not to be in violation of US standards and were held up temporarily because of very stringent US entry procedures.
- During 1995 and 1996, the total number of pest detections by APHIS at US points of entry dropped by almost 10,000. This drop clearly shows that increased trade in agricultural goods has not increased the risks to US animal and plant health.
- In order to protect U.S. animal and plant health from imported pests and disease, APHIS has increased funding for inspections 78% and added 44% more personnel since 1990.
- On August 29, Secretary Glickman announced he would seek enhanced powers to require recall of food and agricultural products which could pose a danger to public health.
- The Department of Health and Human Services and the FDA are proposing legislation (The Food Safety Enforcement and Enhancement Act(s)) to strengthen food safety enforcement within the United States.

What is the Administration doing to reduce the incidence of food borne illness?

- In May, Vice President Gore announced a five point plan to increase the safety of the nation's food supply. The \$43.2 million plan, "Food Safety From Farm to Table", was developed by the Departments of Agriculture, HHS, and FDA. Working with state and local officials, the food industry, scientists, consumer and producer groups, these federal agencies will build on previous Administration steps to modernize the nation's food safety programs. Among the plan's provisions:
 - Build an "Early Warning System" to detect and respond to outbreaks of food-borne illnesses earlier and collect data to help prevent future outbreaks.
 - The Administration requested \$ 8.5 million to hire new inspectors to bolster monitoring of seafood, fruits and vegetables, and egg products.
 - Ensure compliance with the seafood, meat and poultry Hazard Analysis and Critical Control Points (HACCP pronounced "Hasip") regulations. These regulations include specific provisions related to imported foods, to prevent food safety hazards before the product enters the marketplace.
 - USDA, FDA and EPA are conducting research to find more efficient ways of testing for food borne hazards like Campylobacter, Salmonella, E. Coli, hepatitis A, mycotoxins and marine toxins in food. \$18.5 million has been targeted to these critical research needs.
 - An unprecedented public education campaign was launched by industry, consumer groups and the Vice President in May.

If asked about Guatemalan raspberries only:

- The outbreak of cyclospora due to Guatemalan raspberries would not have been avoided even with 100% inspection. Phytosanitary and food safety health inspection procedures cannot detect cyclospora. In fact, cyclospora outbreaks occur in domestic produce as well.

If asked about the frozen strawberries only:

- The source of contamination for the frozen strawberries originally imported from Mexico is unknown. The Centers for Disease Control and Prevention, the US Food and Drug Administration, the California Department of Health, and the California Department of Food and Agriculture are still conducting an investigation to determine whether the strawberries were contaminated in Mexico, the US processing plant or some other location. (Still fact checking this bullet).

BACKGROUND:

FDA Draft Talking Points - Traditional Trade Negotiating Authority

- ▶ **United States food safety agencies (FDA, USDA, EPA and CDC) continuously gather and evaluate information from around the world on potential sources of food-borne illnesses in order to anticipate and prevent entry of suspect foods into the United States. When this intelligence indicates a possible problem with any imported food, FDA and USDA step up their monitoring of that food at border checkpoints and take other actions to prevent distribution of the suspect food within the United States. President Clinton announced last summer, as part of the Administration's Food Safety Initiative, that surveillance and sentinel site activities designed to detect food-borne illnesses before they spread will be enhanced even further in the near future.**
- ▶ **FDA, CDC and USDA maintain strong research and surveillance activities intended to identify emerging food-borne hazards and effect their control in foods. FDA's Bacteriological Analytical Manual is among the most respected and widely used references in the world by food analysis laboratories. [If desired, add some additional specifics here on research prowess at the federal level]**
- ▶ **Officials from FDA and USDA meet frequently with their foreign government counterparts to evaluate and address emerging food safety issues. Bilateral meetings take place routinely in the United States and in foreign countries, independent of any specific trade agreements or discussions, to develop programs to control microbiological and chemical contaminants in foods. FDA and USDA also provide technical training and other assistance to many countries which export food to the United States in order to improve the food safety systems in these countries. These activities often result in an overall strengthening of food safety control measures in the foreign country and substantially increased monitoring of imported foods by the government of the exporting country, thus providing an additional buffer against potentially contaminated foods entering the United States.**
- ▶ **FDA, USDA and EPA officials participate fully in the Sanitary and Phytosanitary Committee of the World Trade Organization (WTO) on food safety issues. The agencies' participation ensures that food safety trade issues are addressed and that United States food safety standards are emphasized and are not compromised in the interest of facilitating trade. In addition, United States federal agency ~~participation in the WTO and other international organizations is critical to~~ ensuring the safety of foods produced around the world. For example, the United States participates in all committees of the Codex Alimentarius Commission (Codex), an international food standard setting forum created in 1962 under the joint sponsorship of the World Health Organization and Food and Agriculture Organization of the United Nations. United States participation in Codex ensures that United States' views on critical food safety issues will be reflected in development of all international food standards to which all countries are encouraged to adhere.**

- ▶ The United States holds the chairmanships of the Codex Committee on Food Hygiene and the Codex Committee on Residues of Veterinary Drugs in Foods, which meet each year in Washington, DC to develop and strengthen worldwide standards for food safety with regard to microbiological contaminants and animal drugs. Over sixty countries, including many which export foods to the United States, are members of these Committees. The Food Hygiene Committee is currently developing strong, new food safety guidelines based on the principle of preventive measures known as Hazard Analysis and Critical Control Points (HACCP). These guidelines, when implemented extensively around the world, will provide greater assurance that foods, wherever they are produced in the world, meet strong international safety standards.

- ▶ FDA, USDA, and EPA officials hold leadership positions on committees of the North American Free Trade Agreement (NAFTA). NAFTA-related committees and technical working groups (TWGs) meet regularly to address specific food safety issues that arise among Canada, Mexico and the United States. TWGs have been established to address safety issues for specific foods such as fruits, vegetables, dairy products and fishery products and to deal with longstanding issues such as pesticides and chemical contaminants. In addition to NAFTA-related cooperation on food safety issues, United States food safety agencies work continuously and effectively with Canadian and Mexican counterparts on a daily basis along the borders to monitor cross-border food shipments and, when necessary, to stop any suspect shipment before it enters the United States. This type of cooperation has resulted in a recent overall decrease in the number of FDA detentions of food shipments from Canada and Mexico for failure to meet United States requirements.

- ▶ FDA maintains a comprehensive Home Page Internet site which provides an extensive amount of up-to-date technical, regulatory and consumer information on numerous food safety issues. The internet site provides immediate access to many United States food safety requirements, particularly those related to control of microbiological and chemical hazards, to foreign governments, producers and exporters so that they are aware of the critical importance of food safety in the United States. In addition, the site lists all of FDA's import alert notices, providing food importers and exporters with current information on which foreign and domestic firms have been cited by the agency for violations of United States regulations. This list reinforces the need for domestic and foreign producers to comply with United States food safety requirements to avoid significant economic losses associated with rejected food shipments. The FDA site also provides extensive links to other major food safety sites in the United States and around the world, providing unprecedented public access to information on food safety issues.

1. EPA sets standards called tolerances for the permissible level of pesticide residues in foods. To ensure that foods imported into the U.S. are as safe as domestically grown foods, EPA applies the same standards to imported foods as it does to domestic foods; i.e., all foods coming into the U.S. must meet the same high standards as foods grown here do. While EPA sets tolerances, FDA is responsible for monitoring imported foods to ensure they meet U.S. tolerances. Any foods from foreign sources that are in violation of U.S. tolerances are not allowed to enter the country.
2. NAFTA does not change this requirement. This trade agreement does not override U.S. law which requires both domestic and imported foods to adhere to U.S. pesticide food safety standards. NAFTA, in fact, provides a framework for increasing the ability of foreign-grown foods to meet U.S. standards. Under this trade agreement, the U.S., Canada and Mexico have established a Technical Working Group (TWG) to promote greater cooperation and harmonization of pesticide standards among the three countries. The activities of the TWG address health, safety and environmental issues associated with pesticides as well as trade-related issues. Through the TWG, the three countries share information about each others' pesticide regulatory systems and are working to coordinate the systems more closely.
3. As part of the work under NAFTA, EPA is providing information and technical assistance to Mexico to help them understand and meet U.S. safety standards for foods grown in Mexico intended for the U.S. market. Through NAFTA meetings and additional bilateral meetings and workshops in Mexico, EPA works with the Mexican government and grower groups to promote understanding and adherence to U.S. tolerances for foods exported from Mexico to the U.S.
4. Further, the U.S., Canada and Mexico have established a technical cooperation initiative under NAFTA that promotes staff exchanges and information sharing to help the three countries make compatible decisions about pesticide use and regulation. The NAFTA partners are working to harmonize the registration of pesticide products among all three countries to ensure that these products meet the most stringent health and safety standards. This type of cooperation strengthens the ability of all three countries to ensure the safety of food traded across borders.

1. Require all food eligible for import into the U.S. - not just meat and poultry- be produced under equivalent food safety systems (p. 78-1994 GAO Report)

2. Increase U.S. determination of equivalency of trading partners through evaluation of

A. Infrastructure

B. Regulatory systems

C. Scientific capability

D. Knowledge of products where problems demonstrated (products of concern)

(This would lead to MRA's and allow us to prioritize more efficiently)

3. Increase before export to U.S. surveillance of products of potential concern

A. Have FDA personnel assigned to major importers.

B. Have FDA personnel assigned to foreign countries.

C. Work more closely with Military personnel assigned to do inspection overseas - transfer of information, etc.

D. Partnership agreements with USDA staff located in foreign countries.

4. FDA will initiate a system for certifying and accrediting private laboratories, including use of a QAS procedure that will be authorized to test samples of food products for contaminants. Such private parties would provide a service to food firms wishing to demonstrate that these products meet applicable federal standards. (P. 41 - FSI - \$500,000)

5a. Increase surveillance at port of entry with targets of (1) microbiological and (2) chemical contamination. Would require increased inspectors, chemists/microbiologists.

Companion to this would be to modify policy so FDA would not be required to pay for samples that are not violative. Change policy to allow reduction in sample sizes resulting in lowered shipping costs to central laboratories. However, this would not be statistical.

5b. Increase surveillance of imports at the border for bacterial pathogens

- to increase to 1% - need 24 CSI's and 77 additional microbiologists
- to increase to 5% - need 145 CSI's - 466 microbiologists

1996 - 0.2% of import entries^{sampled} for micro

6. Require certificates from exporters that imported products do not violate FDA standards re: microbiological and chemical contamination.

7. Increase research for rapid methods development.

8. 1998 appropriation language to ARS

400,000 plus to NAS

Turning Into Q + A

ENSURING THE SAFETY OF IMPORTED FOODS

Are Imported Foods Safe to Eat?

- At a time when the Congress is considering legislation that would renew presidential authority to negotiate trade agreements that would increase U.S. access to foreign agricultural markets, concerns about the safety of imported foods are being expressed.
- The food safety standards that apply to domestically produced foods also apply to imported foods. For example, the U.S. standards, or "tolerances," for permissible levels of pesticide residues in foods also apply to imported foods.
- The Centers for Disease Control and Prevention (CDC) reports that, while foodborne illnesses associated with imported foods may be different than those associated with domestic products, the overall risks to consumers appear, in general, to be similar for both imported and domestic foods.
- The President's Food Safety Initiative announced earlier this year includes many activities to strengthen the programs already in place to help ensure the safety of both domestic and imported foods.

Benefits to the United States of Agricultural Trade

- The U.S. economy benefits greatly from agricultural trade. Agriculture has consistently shown a trade surplus, every year since 1960. U.S. agricultural exports support almost 1 million jobs.
- Fruits and vegetables are an essential component of a healthy diet, and agricultural trade helps make available to Americans a variety of fresh fruits and vegetables throughout the year.

The Federal Government's Food Safety Programs

- As announced last summer by President Clinton, surveillance and sentinel site activities designed to detect food-borne illness before it spreads are being enhanced as part of the Administration's Food Safety Initiative.
- The initiative includes the development of a new early warning system by Federal, State, and local governments to help detect outbreaks of food-borne illness earlier and allow the regulatory network to respond more quickly. Actions would include stopping shipments at the border and increasing the frequency of testing of imported meat and poultry products.
- The Food Safety Initiative includes risk assessment and research on better detection methods for foodborne pathogens and toxins.

- U.S. food safety agencies continually gather and evaluate information from around the world on potential sources of food-borne illness to prevent entry of suspect foods into the United States.
- When this intelligence indicates a possible problem with an imported food from a given country, the Federal Government increases the monitoring of that food at border checkpoints and takes other action to prevent distribution of the food within the United States. When necessary, the Federal Government will work with the exporting country to address the underlying problems.
- The Federal Government maintains strong research and surveillance activities intended to identify emerging food-borne hazards.
- With regard to meat and poultry products specifically, the Federal inspection laws require countries that export meat or poultry to the United States to impose inspection requirements equivalent to U.S. requirements.
- Countries exporting meat or poultry to the United States undergo a rigorous review of their infrastructure and programs to gain eligibility to export meat or poultry to the United States.
- The United States evaluates a foreign country's controls on livestock and poultry slaughter and processing establishments in specific areas of risk: animal diseases, residues, contamination, food processing, economic fraud, and labeling.
- In July 1996, a final rule on pathogen reduction and Hazard Analysis and Critical Control Point (HACCP) systems for meat and poultry plants was published.
- In January 1997, the first two components of a new food safety system for meat and poultry became mandatory:

--All domestic meat and poultry plants and foreign meat and poultry plants exporting to the United States are required to adopt and follow written standard operating procedures (SOP) for sanitation to reduce the likelihood of harmful contamination or adulteration of products.

--All domestic and foreign meat and poultry slaughter plants that produce carcasses used in products exported to the United States will be required to conduct microbial testing for generic *E. coli*, to verify that controls on processing are working.

- All domestic meat and poultry plants and those foreign meat and poultry plants exporting to the United States are required to implement HACCP by January 2000.
- In December 1995, the United States government published a final rule requiring HACCP programs at seafood processing plants. That requirement will go into effect on December 18,

1997. HACCP programs will be required at all domestic and foreign seafood processing plants shipping products into the United States.

- The United States regulatory agencies are working with their foreign counterparts to increase the number of international cooperative agreements. Under these agreements, regulatory agencies in each country ensure that food is produced and manufactured under equivalent systems that provide a comparable level of safety.
- U.S. laws require food agencies to go through a public notice and comment process before finding another country's system equivalent.

NAFTA

- U.S. food safety officials hold leadership positions on committees of the North American Free Trade Agreement (NAFTA).
- NAFTA did not change the requirement that imported foods comply with the same food safety standards as domestically produced food. Indeed the ability of countries to preserve safety requirements is explicitly protected.
- In fact, NAFTA provides a framework for increasing the likelihood that food produced in other countries meet U.S. standards.
- For example, under NAFTA, technical working groups have been established to address specific food safety issues, such as microbial contaminants, pesticides and chemical contaminants, for specific food groups such as fruits, vegetables, dairy products, and seafood.
- Through the technical working groups, the three countries share information about their pesticide regulatory systems and are working to coordinate the systems more closely.
- U. S. , Canadian, and Mexican officials work together along the borders to monitor food shipments and, if necessary, to stop suspect shipments. This cooperation has resulted in a decrease in the number of detentions of food shipments from Canada and Mexico.
- The United States, Canada, and Mexico have established a technical cooperative initiative to promote staff exchanges and the sharing of information among the three countries.
- In the case of Mexico, the United States is providing information and technical assistance to the Mexican Government and groups of Mexican growers to help that country meet U.S. safety standards for foods intended for export to the United States.

Other International Cooperation

- U.S. representatives have leadership positions in the international organizations charged with ensuring the safety of food produced around the world.

- U.S. food safety officials frequently meet with their counterparts in foreign governments to evaluate and discuss emerging food safety issues. The bilateral meetings take place routinely--independent of any specific trade agreements or discussions--to develop programs to control microbiological and chemical contaminants in foods.
- The United States participates in the Sanitary and Phytosanitary Committee of the World Trade Organization (WTO) on food safety issues. The U.S. participation ensures that U.S. food safety standards are emphasized and not compromised in the interest of facilitating trade.
- The United States participates in all committees of the Codex Alimentarius Commission, an international food standard-setting forum created in 1962 under the sponsorship of the WHO and the Food and Agriculture Organization of the United Nations.
- U.S. participation in Codex ensures that the views of the United States on critical food safety issues will be addressed in the development of all international food standards.
- The United States holds the chairmanships of the Codex Committee on Food Hygiene and the Codex Committee on Residues of Veterinary Drugs in Foods.
- The Food Hygiene Committee is now developing strong, new food safety guidelines based on systems of preventive measures, that is, HACCP systems.
- In summary, the U.S. government's international activities help to raise the global standards for food safety.

Initiative to Safeguard Imported Foods Summary of Initiative

The Clinton Administration proposes to increase assurances that all foods, from farm to table, and including imported foods, meet high standards of safety. As we recognize the increasing complexity of food systems, from domestic to international, from production to retail and food service, and the gaps in our knowledge about foodborne illness outbreaks, their causes and sources, we need to take the appropriate steps to maintain the safety of our food supply. Therefore, the Administration is proposing the following steps.

Guidance for Fresh Fruits and Vegetables

FDA will develop "Guidance to Minimize Microbial Food Safety Risks for Fruits and Vegetables" in collaboration with USDA and with the food industry. This guidance will include such issues as sanitation in harvesting and production facilities, transportation, water quality, and worker health and safety. FDA and USDA will convene a public meeting to discuss guidance concepts by mid-November 1997. Information from the public meeting will be used to publish this guidance for all fresh fruits and vegetables by January 1, 1998. Working with USDA and the food industry, FDA will publish good agricultural practices (GAPs) and good manufacturing practices (GMPs) guidance by the end of 1998 that will build on the broader guidance and be further tailored to apply specifically to each of four to eight produce categories (representing a significant proportion of the fresh produce consumed annually in the United States).

Enhanced FDA Oversight Authority for Imported Foods

The Administration will propose legislation to enable FDA to ensure that no food may be imported into the United States unless it is produced under a system that provides the same level of public-health protection provided by the U.S. food-safety system. (USDA already has such authority for ensuring the safety of imported meat and poultry.) In addition, legislation will be proposed that will allow FDA to refuse importation of a food that comes from a facility that refused to permit FDA inspection. USDA and FDA will develop country profiles assessing the food production, transportation, and handling practices in place in foreign countries. USDA and FDA will also encourage the adoption of good practices overseas through technical assistance, training, and cooperative research efforts. The agencies will target these activities and assistance to suppliers of products being shipped to the United States.

New Resources to Oversee Imported Foods

The Administration will ask Congress to appropriate new funding, beginning in FY'99, to implement these initiatives. These funds will allow the federal agencies responsible for food safety to carry out such activities as hiring of new FDA inspectors to inspect foreign food producers and to inspect food imported into this country, and to carry out research to develop methods to detect disease-causing pathogens in food.

Report to the President

FDA and USDA will report back to the President by October 1, 1998, with a status report on progress toward the establishment of guidance to minimize microbial food-safety risks for fruits and vegetables, the legislation to enhance FDA's authority to keep unsafe foods out of the United States, and the testing, research, education, outreach and any other actions needed to implement this initiative. For example, this report will detail needs for better understanding of how food becomes contaminated--at every point in its production and distribution--and our needs for better scientific methods to more rapidly identify and eliminate pathogens from our food supply.

MEMORANDUM FOR THE SECRETARY OF AGRICULTURE
SECRETARY OF HEALTH AND HUMAN SERVICES
SECRETARY OF LABOR
ADMINISTRATOR OF THE ENVIRONMENTAL
PROTECTION AGENCY

SUBJECT: Initiative to Safeguard Imported Foods

Earlier this year, I directed my Administration to undertake a broad initiative to improve the safety of the nation's food supply. That initiative is designed to address attention to a number of steps at which the safety of food from farm to table can be rapidly improved. The initiative focuses on opportunities in foodborne illness surveillance, enhanced coordination among federal and state agencies with food-safety responsibilities, and enhanced inspection, research, education, and risk assessment programs. I am now directing my Administration to direct specific attention to ensuring the safety of imported foods.

My Administration will take actions to increase assurances that all foods, from farm to table, and including imported foods, meet high standards of safety. Recognizing the increasing complexity of food systems, from domestic to international, from production to retail and food service, and the gaps in our knowledge about foodborne illness outbreaks, their causes and sources, we need to take appropriate steps to maintain the safety of our food supply.

I hereby direct that you work together with the food industry and with our partners in trade to ensure the safety of foods imported into the United States. Your actions should include development of guidance to minimize microbial food safety risks from fresh fruits and vegetables and enhanced oversight authority for imported foods. You should work with the food industry and with consumers and the public to develop outreach and educational efforts to encourage producers to adopt these guidance practices. You should also work to evaluate the potential for food-safety problems in exporting countries, and to help those countries develop their own best practices. You should accelerate food-safety research. You should report back to me in one year with the status of your actions and your further recommendations.

Finally, I am directing the Administrator of the Environmental Protection Agency and the Secretary of Labor to commit staff resources to assist the Secretaries of Health and Human Services and Agriculture in achieving these goals.

► **Elisa Millsap**
09/29/97 03:37:27 PM
.....

Record Type: Record

To: Jerold R. Mande/OSTP/EOP

cc:

Subject: Tobacco Meeting

EVENT: Tobacco Meeting

DATE: Wednesday, October 1, 1997

TIME: 11:15am-12:15pm

LOCATION: Cabinet Room

Proposals

1 hr.

Glickman

Diplomatic
Reception
Rm

**Members should arrive by 11:00am and park on Pennsylvania Avenue and enter through the northwest gate.

MEMBERS TO BE INVITED(27):

Leadership (Will park on West Exec.)

- ✓ Senator Tom Daschle (plus one Member)
- Senator Trent Lott (plus one Member) —
- ✓ Representative Newt Gingrich (plus one Member)
- ✓ Representative Dick Gephardt (plus one Member)
- Representative Dick Armey —

Committees of Jurisdiction

- ✓ Senator Richard Lugar
- ✓ Senator Tom Harkin
- ✓ Senator John McCain
- Senator Fritz Hollings —
- ✓ Senator Orrin Hatch
- ✓ Senator Patrick Leahy
- Senator William Roth —
- Senator Daniel Patrick Moynihan —
- ✓ Senator Jim Jeffords
- ✓ Senator Edward Kennedy
Lautman
- ✓ Rep. Bob Smith
- Rep. Charlie Stenholm —
- ✓ Rep. Tom Bliley
- Rep. John Dingell ✓
- ✓ Rep. Henry Hyde

Campbell/Noel

Inigo Connel Nukles

Fazio

✓ Rep. John Conyers
Rep. Bill Archer —
Rep. Charlie Rangel —

Waxman
Scott McInnis



FAX TRANSMISSION

UNITED STATES DEPARTMENT OF AGRICULTURE

FOOD SAFETY AND INSPECTION SERVICE

OFFICE OF THE ADMINISTRATOR

1400 JEFFERSON DRIVE, SE

WASHINGTON, DC 20250-3700

TELEPHONE: 202-720-7025

FAX: 202-205-0158

To:

Jerry Markle

Date:

Fax #:

456-6027

Pages:

4, including this cover sheet.

From:

Subject:

John Markle

COMMENTS:

*Budget numbers
as requested*

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY INITIATIVE
(Dollars in thousands)

	1996 Actual	1997 Appropriated	1998 Budget	1998 Conference Action
A. EARLY WARNING SYSTEM FOR PUBLIC HEALTH SURVEILLANCE				
1. Enhance/Expand active foodborne disease surveillance program				
Economic Research Service (ERS).....	\$32	\$32	\$32	\$32
Food Safety and Inspection Service (FSIS).....	1,000	1,000	1,500	1,500
DEPARTMENT SUBTOTAL, A.....	1,032	1,032	1,532	1,532
B. RISK ASSESSMENT				
1. Establish a Risk Assessment Consortium				
Economic Research Service (ERS).....	33	33	33	33
Office of the Chief Economist (OCE).....	5	13	3	3
2. Develop better data and modeling techniques to assess exposure to microbial and chemical contaminants, including animal drug residues, through the food supply				
Agricultural Research Service (ARS).....	4,641	5,461	5,532	5,532
Cooperative State Research, Education, and Extension Service (CSREES).....	604	712	1,185	733
Office of the Chief Economist (OCE).....	5	44	51	51
3. Develop dose-response assessment models (also called hazard characterization) for use in risk assessment				
Office of the Chief Economist (OCE).....	1	5	6	6
AGENCY SUBTOTAL, B (ARS).....	4,641	5,461	5,532	5,532
AGENCY SUBTOTAL, B (CSREES).....	604	712	1,185	733
AGENCY SUBTOTAL, B (ERS).....	33	33	33	33
AGENCY SUBTOTAL, B (OCE).....	11	62	60	60
DEPARTMENT SUBTOTAL, B.....	5,379	6,268	6,810	6,358

(Dollars in Thousands.)

D. INSPECTIONS

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY INITIATIVE (Continued)
(Dollars in Thousands)

	1996 Actual	1997 Appropriated	1998 Budget	1998 Conference Action
E. EDUCATION				
1. Improve consumer education				
Cooperative State Research, Education, and Extension Service (CSREES).....	1,148	1,115	2,055	1,115
Economic Research Service (ERS).....	420	420	420	420
Food Safety and Inspection Service (FSIS).....	0	0	0	0
Office of the Chief Economist (OCE).....	9	24	28	28
2. Improve retail, food service, and institutional education				
Cooperative State Research, Education, and Extension Service (CSREES).....	920	900	1,660	900
Office of the Chief Economist (OCE).....	0	3	10	10
3. Improve veterinary and producer education				
Cooperative State Research, Education, and Extension Service (CSREES).....	370	350	650	350
AGENCY SUBTOTAL, E (CSREES).....	2,438	2,345	4,365	2,365
AGENCY SUBTOTAL, E (ERS).....	420	420	420	420
AGENCY SUBTOTAL, E (FSIS).....	0	0	0	0
AGENCY SUBTOTAL, E (OCE).....	9	27	38	38
DEPARTMENT SUBTOTAL, E.....	2,867	2,812	4,823	2,823
AGENCY TOTAL (ARS).....	44,313	49,647	53,432	53,318 *
AGENCY TOTAL (CSREES).....	11,707	11,695	15,635	13,732
AGENCY TOTAL (ERS).....	485	485	485	485
AGENCY TOTAL (FSIS).....	1,000	1,000	2,065	2,065
AGENCY TOTAL (OCE).....	20	89	98	98
GRAND TOTAL, USDA.....	\$57,525	\$62,916	\$71,715	\$69,694

* 1998 Conference Action total for ARS includes \$420,000 provided for a National Academy of Sciences study on the scientific and organizational needs of an effective food safety system.

U.S. Department of Agriculture
Office of the Chief Economist
Room 227-E, Jamie L. Whitten Federal Building
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1400 Independence Avenue, SW
Washington, DC 20250-3810
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(202) 720-6185 (Glauber)
FAX: (202) 690-4915

To	
Jerry MAND 456-6027	
From	
_____ Keith Collins	_____ Larry Salathe
<u>X</u> Joe Glauber	_____ Adela Backiel
_____ Jim Schaub	_____ Vacant
_____ Al French	_____ Ginny Taylor

MESSAGE
1990 was intent on people had full set of data for - Joe

Fruit & vegetable imports as a percent of consumption, 1990

Item	Imports	Consumption	Imports as a percent of consump
	Mil lbs	Mil lbs	Percent
Vegetables:			
Fresh vegeys & melons 1/	3,265	34,577	9.4
Fresh, excl potatoes	2,391	28,432	8.4
Melons	874	6,145	14.2
Potatoes, all	992	31,902	3.1
Fresh-market	684	11,434	6.0
Processing	308	20,468	1.5
Canned	1,719	26,779	6.4
Frozen	719	5,083	14.1
Sweet potatoes	59	1,140	5.2
Dry beans	87	1,656	5.3
Dry peas & lentils	29	124	23.7
Mushrooms, all	209	930	22.4
All vegetables	7,079	102,190	6.9
Fruits:			
Fresh, all	8,079	23,279	34.7
Excluding bananas	2,001	17,190	11.6
Frozen	92	1,212	7.6
Canned	1,174	5,162	22.7
Dried	--	--	--
Juice	--	--	--
Other	--	--	--
Tree nuts	--	--	--
All fruits & nuts			
Fruit & vegetables			
Fresh, incl fresh potatoes	12,028	69,290	17.4
Excluding bananas	5,950	63,201	9.4
Frozen, incl potatoes	1,087	18,848	5.8
Canned, incl potatoes	2,895	32,405	8.9
Other	--	--	--
All fruits & veg	--	--	--

1/ All data are expressed in terms of fresh weight.

10/01/97

2/ Excludes fresh potatoes. 3/ Includes pineapple.

Fruit & vegetable imports as a percent of consumption, 1996 1/

Item	Imports	Consumption	Imports as a percent of consump
	Mil lbs	Mil lbs	Percent
Vegetables:			
Fresh vegeys & melons 2/	5,542	40,841	13.6
Fresh, excl potatoes	4,219	32,790	12.9
Melons	1,323	8,051	16.4
Potatoes, all	1,928	37,951	5.1
Fresh-market	987	12,958	7.6
Processing	941	24,993	3.8
Canned	1,182	28,026	4.2
Frozen	1,051	6,254	16.8
Sweet potatoes	76	1,233	6.2
Dry beans	87	2,000	4.4
Dry peas & lentils	50	135	37.2
Mushrooms, all	291	1,059	27.5
All vegetables	10,206	117,499	8.7
Fruits:			
Fresh, all	10,391	27,105	38.3
Excluding bananas	2,966	19,667	15.1
Frozen	111	1,140	9.7
Canned 3/	1,382	4,884	28.3
Dried	--	--	--
Juice	--	--	--
Other	--	--	--
Tree nuts	--	--	--
All fruits & nuts	--	--	--
Fruit & vegetables			
Fresh, incl fresh potatoes	16,920	80,904	20.9
Excluding bananas	9,494	73,466	12.9
Frozen	2,070	23,282	8.9
Canned	2,566	33,477	7.7
Other	--	--	--
All fruits & veg	--	--	--

1/ All data are expressed in terms of fresh weight.

10/01/97

2/ Excludes fresh potatoes. 3/ Includes pineapple.