

destroyed by a Hudson plant in Van Buren, Ark.

The company's chairman, James T. Hudson, said in a statement the decisions to expand the recall and close the plant until problems were corrected had been made "out of an abundance of caution to restore the public confidence." Mr. Hudson also said the company believed that the source of any contamination had come from the slaughterhouses that supplied the raw, deboned meat and not the plant, where the meat is processed into frozen patties -- an assessment with which Agriculture Department officials concurred.

Department officials said they had identified seven slaughterhouses that brought raw product to the plant. The officials declined to identify them until they were certain whether any one had supplied contaminated meat, but they said they had found no other indication of illness from meat processed by other customers of the slaughterhouses.

Long concerned with problems of contamination, the Agriculture Department and other Federal agencies approved the new system of hazard controls for processing plants to replace the current means of inspection, which Mr. Glickman described as "poke and sniff."

The new system is scheduled to take effect on Jan. 26 in plants with 500 workers and more. But plants with 10 to 499 workers, including the Hudson plant in Nebraska, are not required to have the new controls in place until January 1999. The smallest plants, those with fewer than 10 workers, are required to phase in changes by January 2000.

The new monitoring system includes more detailed and frequent inspections of the processing equipment during operation. Many plants around the country have begun using the controls voluntarily. In an interview on Wednesday, a senior official at Hudson's Nebraska plant, speaking on the condition of anonymity, said the plant had already put the controls in place. "We're way ahead of the curve," the official said.

Mr. Billy, the food inspection official, said investigators had found that the plant had "some sort of hazard plan." But he dismissed the assertion that Hudson was using the protocols from the new system.

"I am unaware that their plan conforms to the regulations," Mr. Billy said. "I am unaware their science has been validated and I am unaware that Hudson is following the plan on a day-to-day basis."

Mr. Billy said investigators had been alarmed by inadequacies in the plant's record-keeping, which obscured daily levels of production. He also questioned the plant management's sincerity in dealing with the contaminated product because Federal investigators prompted the wider recall last week, not the company.

Mr. Hudson said he hoped that the closing of the Nebraska plant, which employs about 230 people, would not last long. But Mr. Billy said it would remain closed until Federal officials were convinced that there were no more indications of contamination in the plant, that the latest monitoring system was in place and the plant's record-keeping was improved.

Consumers are advised to return all Hudson Foods frozen beef patties with Establishment No. 13569 printed inside the U.S.D.A. inspection seal. Consumers may also call the U.S.D.A. hot line at (800) 535-4555, or Hudson's hot line at (800) 447-2670.

**CAPTIONS:** Photos: With operations halted, the employee parking lot at the Hudson Foods meat processing factory in Columbus, Neb., was all but deserted yesterday. (Associated Press)(pg. A18); Federal investigators found weak safety standards and risky practices at this Hudson Foods Company hamburger plant in Columbus, Neb. (Associated Press)(pg. A1)

Copyright (c) 1997 The New York Times. All rights reserved.

**COMPANY NAMES:** Hudson Foods; Agriculture Department

**DESCRIPTORS:** Food Contamination and Poisoning; Consumer Protection; E Coli (Bacteria); Meat; Recalls and Bans of Products; Fines (Penalties); Food Contamination and Poisoning

**PERSONAL NAMES:** Janofsky, Michael; Glickman, Dan (Sec)

**GEOGRAPHIC NAMES:** Nebraska

2/9/8 (Item 6 from file: 471)  
DIALOG(R)File 471:New York Times Fulltext-90 Day  
(c) 1997 The New York Times. All rts. reserv.

03712814 745294970822

Man's Illness in Colorado Led to Recall of Beef From Nebraska

JAMES BROOKE

New York Times, Late Edition - Final ED, COL 01, P 18

Friday August 22 1997

DOCUMENT TYPE: Newspaper JOURNAL CODE: NYT LANGUAGE: English

RECORD TYPE: Fulltext SECTION HEADING: SECTA

Word Count: 523

**ABSTRACT:**

Colorado man who brought frozen meat patty from his home freezer to country health officials after recovering from food poisoning began chain of events that lead to recall of 25 million pounds of meat and indefinite closing of Hudson Foods meat-processing plant in Nebraska; at the time, Colorado health officials had been watching uneasily as cases of E coli bacteria poisoning mysteriously increased (M)

**TEXT:**

DENVER, Aug. 21 - Colorado public health officials watched uneasily during the barbecue and camping season this summer as cases of E. coli bacteria poisoning mysteriously increased.

In mid-July, while a 22-year-old man in Pueblo was fighting a bout of food poisoning, his thoughts turned to hamburgers in his home freezer. After recovering, he took a frozen patty to county health officials, a move that ultimately led to today's recall of 25 million pounds of meat and the indefinite closing of a Hudson Foods meat-processing plant in Nebraska.

"Our people were investigating other cases of E. coli, but that was the first strong link to hamburger," said Cindy Parmenter, a spokeswoman for the Colorado Department of Public Health and Environment.

Today, health department technicians confirmed a 17th Colorado case of illness from the E. coli strain linked to beef from the Hudson plant. The case involved a 49-year-old man from Burlington. He has recovered, as have the 16 other people made ill, although 5 became sick enough to require hospitalization.

The victims, ages 3 to 76, became ill from mid-June to Aug. 6. Many were sickened after eating poorly grilled hamburgers over the Fourth of July weekend.

So far, Colorado accounts for all cases of E. coli poisoning traced to the plant in neighboring Nebraska. And state officials are asking why.

"I suspect that it has to do with the distribution of the contaminated product," Richard Hoffman, the state epidemiologist, said today, referring

to the ground beef from Hudson. "The lots that were contaminated went to Colorado."

But in a boon to food disease detectives here, Colorado has one of only 11 state laboratories in the nation equipped to perform the DNA testing necessary to distinguish among E. coli strains. Dr. Hoffman wondered whether Colorado was simply more able than other states to identify the contamination, asking, "Is this is a surveillance problem or where the cases are?"

He said the Federal Centers for Disease Control and Prevention in Atlanta had "reviewed over 340 DNA fingerprints from locations around the country and has not found any other with this fingerprint."

Although state officials declined to give names of the E. coli victims, their hometowns show a wide geographical dispersal: Pueblo, a southern industrial city; Montrose, a western ranching and resort town; a Denver suburb, and Burlington, an eastern farming town near Kansas.

Over all, Colorado has recorded 56 cases of all kinds of E. coli poisoning this year, up from 41 recorded during the corresponding time last year.

Senator Wayne Allard, a Colorado Republican and a veterinarian, has been urging the United States Department of Agriculture to start a research center for meat safety since 1993.

"How many E. coli outbreaks must Colorado and the nation endure before U.S.D.A. makes this a priority?" Mr. Allard asked on Tuesday after sending a letter to Agriculture Secretary Dan Glickman. "Every time we think the Red Meat Center is going to get funded, U.S.D.A. finds some reason not to fund it."

Copyright (c) 1997 The New York Times. All rights reserved.

**COMPANY NAMES:** Hudson Foods

**DESCRIPTORS:** Food Contamination and Poisoning; Meat; Recalls and Bans of Products; Consumer Protection; E Coli (Bacteria)

**PERSONAL NAMES:** Brooke, James

**GEOGRAPHIC NAMES:** Colorado; Nebraska

2/9/11 (Item 3 from file: 492)  
DIALOG(R)File 492:Arizona Repub/Phoenix Gaz  
(c) 1997 Phoenix Newspapers. All rts. reserv.

09236024

**NO GUARANTEES OF SAFE MEAT, SCIENTISTS SAY**

Arizona Republic (AR) - Sunday, August 24, 1997

By: Heather Dewar, Knight-Ridder Newspapers

Edition: Final Chaser Section: Front Page: A12

Word Count: 535

**MEMO:**

See Sidebar: "Beef plant loses best customer"

**TEXT:**

**WASHINGTON** - In spite of meat recalls, scientific advances and stepped-up plant inspections, the federal government cannot ensure that food is free of dangerous bacteria. And experts say it probably will never be able to.

Scientists cannot keep up with the disease-causing toxin that killed three Oregon toddlers in 1993 and sickened at least 15 in Colorado this summer. The toxin is carried by the common E. coli bacterium, which seems to be developing new forms faster than scientists can develop tests to trace them or treatments to stop them.

The toxin surfaced in ground meat again this summer and is at least 10 times more potent than other common food-borne diseases. A tiny amount can cause a nasty bout of intestinal illness, as well as kidney failure, brain damage and even death in about one of every 4,000 people stricken.

So the bottom line remains the same as in Roman times: Caveat emptor. Buyer, beware.

"People are getting a false sense of security," said epidemiologist Paul Mead of the federal Centers for Disease Control and Prevention in Atlanta. "They believe the government will take care of them and secure a perfectly safe food supply.

"In fact, the government can't do that. Consumers have to play an active role in protecting themselves."

Under pressure from Agriculture Secretary Dan Glickman, one meatpacking plant took steps last week to recall suspect frozen hamburger patties and overhaul its procedures.

But scientists say none of this will get at the source of the problem:

diseases that slipped through the old inspection system and caused illness and suffering, it was long past time for a change.

HACCP moves the inspection process past the traditional reliance on visual detection of disease. It requires plants to identify points where contamination of meat or poultry is most likely to occur. The plants are then required to institute methods to prevent that contamination.

The USDA says inspectors will continue to have the same authority under HACCP as they do now. However, the companies will have to do testing for disease and then keep detailed records of their findings.

Federal inspectors will do random testing and compare their findings with those of the companies.

The inspection changes are only part of what needs to be done.

The Agriculture Department recently published new rules allowing federal inspectors to be withdrawn from a plant if these new food safety goals are not met. The proposed rules, which are open to public comment through March 13, would give the USDA additional muscle to ensure sanitation rules are followed.

Another strong arm needs to be brought to bear on plants found to have sold tainted meat and poultry. During the Hudson Foods episode last year, Glickman reminded Americans that he had no authority to order a recall of tainted beef if the company did not do it voluntarily. And he has no authority to impose civil fines for non-compliance with sanitation rules.

Federal regulation, which was loosened under previous administrations, needs to be tightened. The USDA has taken important steps to improve inspections but without authority to enforce the rules, the USDA's role of protecting the American consumer is not complete.

COMPANY NAMES (Dialog Generated): Agriculture Department ; Critical  
Control ; Hudson Foods  
DESCRIPTORS: Editorial

Copyright 1998 The Kansas City Star Co.  
THE KANSAS CITY STAR

February 1, 1998 Sunday METROPOLITAN EDITION

SECTION: OPINION; Pg. L2

LENGTH: 575 words

HEADLINE: Protecting the consumer  
New meat inspection system is only part of food safety.

BYLINE: LAURA SCOTT

BODY:

The Agriculture Department's new meat and poultry inspection system, launched last week, is an attempt to stop deadly pathogens from entering the food supply.

The new system is warranted, but it is only part of the changes that need to occur to boost consumer protection from tainted food.

The agriculture secretary also should have authority to withdraw federal inspectors from any meat-packing or processing plant found out of compliance with the new inspection rules. Without federal inspections, a plant cannot sell its meat. That authority would get the industry attention necessary for reform.

Congress also should give the agriculture secretary authority to order recalls of tainted meat and to impose civil fines against companies. The lack of this authority is one of the major inadequacies in the government's regulatory role over food safety.

The Clinton administration has led on this issue with several initiatives, including the new Hazard Analysis and Critical Control Points system that was launched last week in the largest meat and poultry plants.

Some inspectors have raised questions that the new HACCP system too heavily depends on the industry to police itself.

However, Agriculture Secretary Dan Glickman is convincing in his statements that this is a better system than the government - and consumers - relied on previously. Given the number of foodborne diseases that slipped through the old inspection system and caused illness and suffering, it was long past time for a change.

HACCP moves the inspection process past the traditional reliance on visual detection of disease. It requires plants to identify points where contamination of meat or poultry is most likely to occur. The plants are then required to institute methods to prevent that contamination.

The USDA says inspectors will continue to have the same authority under HACCP as they do now. However, the companies will have to do

testing for disease and then keep detailed records of their findings.

Federal inspectors will do random testing and compare their findings with those of the companies.

The inspection changes are only part of what needs to be done.

The Agriculture Department recently published new rules allowing federal inspectors to be withdrawn from a plant if these new food safety goals are not met. The proposed rules, which are open to public comment through March 13, would give the USDA additional muscle to ensure sanitation rules are followed.

Another strong arm needs to be brought to bear on plants found to have sold tainted meat and poultry. During the Hudson Foods episode last year, Glickman reminded Americans that he had no authority to order a recall of tainted beef if the company did not do it voluntarily. And he has no authority to impose civil fines for non-compliance with sanitation rules.

Federal regulation, which was loosened under previous administrations, needs to be tightened. The USDA has taken important steps to improve inspections but without authority to enforce the rules, the USDA's role of protecting the American consumer is not complete.

AD-DATE: February 01, 1998

2/9/7 (Item 2 from file: 707)  
DIALOG(R)File 707: The Seattle Times  
(c) 1998 Seattle Times. All rts. reserv.

09529097

E. COLI PLAN A BREATH OF FRESH AIR' NEW MEAT-SAFETY PROGRAM  
DETAILED FOR  
VICTIMS' GROUP

Seattle Times (SE) - Thursday January 29, 1998

By: JUDITH BLAKE SEATTLE TIMES STAFF REPORTER

Edition: FINAL Section: LOCAL NEWS Page: B1

Word Count: 516

TEXT:

Five years later, they're still paying a heavy price, and they wanted their government to know.

They also wanted to hear firsthand what's being done to prevent another massive outbreak of food-borne illness like the one that killed or sickened their children with E. coli O157:H7 in 1993, when four Northwest children died and hundreds were made ill.

So families of that outbreak's victims met yesterday with U.S. Secretary of Agriculture Dan Glickman at the University of Washington Medical Center, joined by victims of other outbreaks as well. About 30 people took part.

They also heard Glickman address a gathering of UW health-sciences students on the government's new meat-safety program, launched this week.

Known as HACCP, for Hazard Analysis and Critical Control Points, it requires meat- and poultry-processing plants to install their own preventive measures to improve sanitation and reduce contamination by E. coli, salmonella and other dangerous organisms.

Instead of relying on sight and smell to detect contamination, the program requires more science-based detection efforts, including microbial testing.

Can HACCP do the job? It's a big step forward but not enough, said several from the E. coli victims group.

"What there is of it is wonderful," said Kathi Allen of Bellevue, whose nephew was sickened by E. coli. "What they don't have is any ability to enforce it." Also, small plants won't have to enter the program until

2000, even though they supply a significant share of all meat and poultry, she said.

Suzanne Kiner of Seattle, whose daughter Brianne, now nearly 15, suffered serious E. coli illness in 1993, called HACCP a "breath of fresh air" and a step in a "rock-solid direction," but said the government needs the power to recall products deemed unsafe. So far, product recalls remain a voluntary step for companies.

Glickman, who's pushing to give his department authority to impose fines and recalls, said the government's legal options now are all or nothing - no penalty at all or close down the plant.

He said President Clinton's 1999 budget will include an increase of \$101 million above 1998 levels for food-safety efforts, including enhanced inspections, research and surveillance.

Meanwhile, E. coli victims and their families still deal with the illness's aftermath. Shelby Hotz, of Sonoma County, Calif., was 20 months old when she was stricken in a 1994 E. coli outbreak. Her mother, Catherine, said Shelby was doing well until last November, when doctors detected signs of kidney failure. Now, she's in line for a kidney transplant. Her medications cost about \$23,000 a year, and insurance covers only part, Catherine Hotz said.

Brianne Kiner, one of the most publicized victims of the 1993 outbreak, was among those at yesterday's meeting. Stricken at age 9, she was in a coma for 42 days and suffered damage to her colon, heart, kidneys and liver.

Today, says her mother, Brianne takes horseback-riding lessons, "has worked through most of her trauma" and is turning out to have better learning capacity than it appeared after the illness. Still, she has needed years of private tutoring.

CAPTION:  
PHOTO  
DAN GLICKMAN

Copyright 1998 The Seattle Times

# Forum stresses food safety

Expert warns consumers to be more aware

MSU *The State News*

By JOSEPH SWAVY  
State News Staff Writer

2/19

The importance of MSU's food safety research was emphasized Wednesday during a forum attended by the U.S. Secretary of Agriculture at the National Food Safety and Toxicology Center at MSU.

Secretary Dan Glickman joined U.S. Rep. Debbie Stabenow, D-Lansing, and some center staff members to discuss food safety legislation and initiatives.

"It is critically important for agriculture, because safe food sells," Glickman said. "We have the safest food system in the (world) in America by far and away, but we know that cannot continue if the American people do not have the confidence that their food is safe."

Stabenow proposed a bill last month that would bolster food safety education and protection. Sen. Carl Levin, D-Detroit, has introduced similar legislation in the Senate.

The center is funded jointly by MSU and the Department of Agriculture. The department has worked with other universities, but MSU has received the most funding, Glickman said.

"This particular center probably has as much financial commitment as any in the United States," he said. "This school has one of the



*The State News* • ANDREW MIDDLESTEAD  
U.S. Secretary of Agriculture Dan Glickman speaks at a forum on food safety Wednesday at the National Food Safety and Toxicology Center. The forum outlined new food safety initiatives by the Clinton Administration and the Stabenow Food Safety Action Plan of 1998.

largest programs in the United States."

The center is staffed by faculty from several campus departments and its primary function is research.

"The center is a powerful weapon in the fight to improve food safety," said Bob Hollingworth, the center's director. "We are committed to develop the funding to make the center an important force for the study of risk and the improvement of health."

"Protecting the food supply in the United States is not a simple task. There are few quick fixes. The chain of events from the farm to the table is often long and food passes through many hands on the journey."

Food safety has become an inter-

national priority because of the global market, Glickman said.

"Now food is produced, marketed, processed and consumed worldwide, and it is almost impossible to know precisely where your food is coming from," he said. "The days where local church picnics are the most (likely cause) of food-borne pathogens are being usurped by outbreaks with far greater geographic reach requiring a national community of scientists and public health experts working together. This university is one of the leaders in the world in making sure that process happens."

Research is not the only method the department utilizes to increase food safety, Glickman said.

Please see FOOD, page 2

bate  
the  
the  
re at

# FOOD

continued from page 1

that it  
to has  
people  
men ...  
olutely  
ad.  
e for a  
shville,  
peak to  
iversity.  
ce later  
olina in

"This problem, while very serious, is not exclusively a high, complex technological issue," he said. "Part of the answer is in low-tech answers like consumers knowing how to handle their food, how to cook their food and keep their food in a sanitary system. We have a program called the Fight BAC! program to teach people that the last line of defense is in the home or the restaurant.

diplomats  
N Secre-  
e admin-  
that Clin-  
weapons  
ned.  
J. he has

"Until each of us do our part we're not going to solve this problem and that is the thinking behind the president's food safety initiative. We must ensure food safety from each point from farm to table."

13M5V

from p  
10  
54  
RR  
A Tennessee  
under 17 years  
tential containing  
k-based company of  
studies. The indic.

# Food safety gets increased attention in Washington

A year after hepatitis outbreak here, issue gets renewed debate

*Lansing State Journal 2/19*  
By Brian Tumulty  
State Journal correspondent

A year after a hepatitis A outbreak struck hundreds of mid-Michigan school children and teachers, U.S. Agriculture Secretary Dan Glickman says the public's attention to food safety has increased.

The food poisoning incident — linked to Mexican-grown frozen strawberries served for Valentine's Day in the school lunch program — also has been drawn into the congressional debate on whether to grant the president expanded trade ne-

gotiating authority.

Many of those involved say it might take years to resolve the regulatory and scientific issues.

Despite increased public awareness and support for federal initiatives, only about 10 percent of the improvements advocated by the Center for Science in the Public Interest are in place, said Caroline Smith DeWaal, the group's food safety director.

"We're a long way from finding the solutions," said DeWaal. For example, the point where the Mexican strawberries were contaminated has yet to be conclusively identified," she said.

Even so, DeWaal's group and other public advocacy organizations credit the Clinton administration and Glickman for heightened attention to the

problem.

"There's no one silver bullet for food safety," Glickman said, describing many approaches that include proposals for increased inspections, testing, research and enforcement authority.

President Clinton's 1999 budget proposes an additional \$100 million for food safety, education programs and tracking illnesses.

In January, the nation's 300 largest meat and poultry processing plants began regular testing for e-coli bacteria with USDA providing tests for salmonella. Similar testing will be implemented at medium-sized and small processing plants in 1999 and 2000.

Please see FOOD. 38

win James  
lotte.

Fletcher, 2,  
Kolk's girl-  
th.

is charged  
girl died of  
ound.

Potter said  
he Charlotte  
ent, Eaton  
Department  
state Police  
on from med-  
hers to build

wo Lansing-  
ed of killing  
children.

of Lansing is  
guilty plea in  
arlfriend's 2-  
ell Ross, who  
ries. George  
"lost it" and  
twice while  
September.

# Food: Increased attention focused on safety

Continued FROM 1B

Although meat and poultry plants have USDA inspectors on-site every day they operate, the Center for Science in the Public Interest points out that the federal government inspects factories processing seafood, packaged cereals, fruit and non-meat frozen dinners an average of once every 10 years.

Many food safety advocates have urged the Clinton administration to create one superagency with the power to inspect and regulate all

types of food.

"We have a system today that's terribly out of date," said DeWaal.

But Glickman described that suggestion as "distraction" and a "side issue" at this stage.

"Often when there's a problem in Washington, the answer is 'let's move boxes around,'" Glickman said, although he noted one superagency may be part of the long-term solution.

The National Academy of Sciences will conduct a study later this year of how best to protect the pub-

lic from hazardous bacteria or parasites in fruits and vegetables, a significant percentage of which are imported.

Numerous legislative answers have been proposed by members of Congress, including one authored by the late Rep. Sonny Bono, R-Calif., that would require labels on all imported fruits and vegetables. Glickman said the administration supports voluntary labeling, but has not endorsed mandatory measures because the United States has discouraged foreign nations from la-

beling imported American meat and poultry.

Rep. Debbie Stabenow, D-Lansing, and Sen. Carl Levin, D-Detroit, have introduced legislation that would require the federal government to form a "rapid-response team" to handle mass outbreaks of food poisoning.

While Glickman described that legislation as "helpful," he pointed out that the USDA already has formed a similar team called the "food-borne outbreak response coordinating group," dubbed FORCG.

LEVEL 1 - 6 OF 61 STORIES

Copyright 1998 The Kansas City Star Co.  
THE KANSAS CITY STAR

February 1, 1998 Sunday METROPOLITAN EDITION

SECTION: OPINION; Pg. L2

LENGTH: 575 words

HEADLINE: Protecting the consumer  
New meat inspection system is only part of food safety.

BYLINE: LAURA SCOTT

BODY:

The Agriculture Department's new meat and poultry inspection system, launched last week, is an attempt to stop deadly pathogens from entering the food supply.

The new system is warranted, but it is only part of the changes that need to occur to boost consumer protection from tainted food.

The agriculture secretary also should have authority to withdraw federal inspectors from any meat-packing or processing plant found out of compliance with the new inspection rules. Without federal inspections, a plant cannot sell its meat. That authority would get industry attention necessary for reform.

Congress also should give the agriculture secretary authority to order recalls of tainted meat and to impose civil fines against companies. The lack of this authority is one of the major inadequacies in the government's regulatory role over food safety.

The Clinton administration has led on this issue with several initiatives, including the new Hazard Analysis and Critical Control Points system that was launched last week in the largest meat and poultry plants.

Some inspectors have raised questions that the new HACCP system too heavily depends on the industry to police itself.

However, Agriculture Secretary Dan Glickman is convincing in his statements that this is a better system than the government - and consumers - relied on previously. Given the number of foodborne diseases that slipped through the old inspection system and caused illness and suffering, it was long past time for a change.

HACCP moves the inspection process past the traditional reliance on visual detection of disease. It requires plants to identify points where contamination of meat or poultry is most likely to occur. The plants are then required to institute methods to prevent that contamination.

The USDA says inspectors will continue to have the same authority under HACCP as they do now. However, the companies will have to do

THE KANSAS CITY STAR, February 1, 1998, Sunday

Testing for disease and then keep detailed records of their findings.

Federal inspectors will do random testing and compare their findings with those of the companies.

The inspection changes are only part of what needs to be done.

The Agriculture Department recently published new rules allowing federal inspectors to be withdrawn from a plant if these new food safety goals are not met. The proposed rules, which are open to public comment through March 13, would give the USDA additional muscle to ensure sanitation rules are followed.

Another strong arm needs to be brought to bear on plants found to have sold tainted meat and poultry. During the Hudson Foods episode last year, Glickman reminded Americans that he had no authority to order a recall of tainted beef if the company did not do it voluntarily. And he has no authority to impose civil fines for non-compliance with sanitation rules.

Federal regulation, which was loosened under previous administrations, needs to be tightened. The USDA has taken important steps to improve inspections but without authority to enforce the rules, the USDA's role of protecting the American consumer is not complete.

LOAD-DATE: February 01, 1998

2/9/2 (Item 1 from file: 147)  
DIALOG(R)File 147: The Kansas City Star  
(c) 1998 Kansas City Star. All rts. reserv.

00722963 (THIS IS THE FULLTEXT)

Protecting the consumer New meat inspection system is only part of food safety:

LAURA SCOTT ; Special to the Los Angeles Times

Kansas City Star, METROPOLITAN ED, P L2

Sunday, February 01, 1998

DOCUMENT TYPE: NEWSPAPER JOURNAL CODE: KC LANGUAGE: English

RECORD TYPE: FULLTEXT SECTION HEADING: OPINION

Word Count: 454

#### TEXT:

The Agriculture Department's new meat and poultry inspection system, launched last week, is an attempt to stop deadly pathogens from entering the food supply.

The new system is warranted, but it is only part of the changes that need to occur to boost consumer protection from tainted food.

The agriculture secretary also should have authority to withdraw federal inspectors from any meat-packing or processing plant found out of compliance with the new inspection rules. Without federal inspections, a plant cannot sell its meat. That authority would get the industry attention necessary for reform.

Congress also should give the agriculture secretary authority to order recalls of tainted meat and to impose civil fines against companies. The lack of this authority is one of the major inadequacies in the government's regulatory role over food safety.

The Clinton administration has led on this issue with several initiatives, including the new Hazard Analysis and Critical Control Points system that was launched last week in the largest meat and poultry plants.

Some inspectors have raised questions that the new HACCP system too heavily depends on the industry to police itself.

However, Agriculture Secretary Dan Glickman is convincing in his statements that this is a better system than the government - and consumers - relied on previously. Given the number of foodborne

diseases that slipped through the old inspection system and caused illness and suffering, it was long past time for a change.

HACCP moves the inspection process past the traditional reliance on visual detection of disease. It requires plants to identify points where contamination of meat or poultry is most likely to occur. The plants are then required to institute methods to prevent that contamination.

The USDA says inspectors will continue to have the same authority under HACCP as they do now. However, the companies will have to do testing for disease and then keep detailed records of their findings.

Federal inspectors will do random testing and compare their findings with those of the companies.

The inspection changes are only part of what needs to be done.

The Agriculture Department recently published new rules allowing federal inspectors to be withdrawn from a plant if these new food safety goals are not met. The proposed rules, which are open to public comment through March 13, would give the USDA additional muscle to ensure sanitation rules are followed.

Another strong arm needs to be brought to bear on plants found to have sold tainted meat and poultry. During the Hudson Foods episode last year, Glickman reminded Americans that he had no authority to order a recall of tainted beef if the company did not do it voluntarily. And he has no authority to impose civil fines for non-compliance with sanitation rules.

Federal regulation, which was loosened under previous administrations, needs to be tightened. The USDA has taken important steps to improve inspections but without authority to enforce the rules, the USDA's role of protecting the American consumer is not complete.

COMPANY NAMES (Dialog Generated): Agriculture Department ; Critical Control ; Hudson Foods  
DESCRIPTORS: Editorial

LEVEL 1 - 21 OF 61 STORIES

Copyright 1998 The News Tribune  
News Tribune

January 29, 1998, Thursday

SECTION: Local/State; Pg. B3

LENGTH: 319 words

HEADLINE: GLICKMAN: FOOD SAFETY A PRIORITY ;  
AGRICULTURE SECRETARY SAYS A \$101 MILLION INCREASE IS PLANNED IN FISCAL 1999

BYLINE: George Tibbits; The Associated Press

BODY:

President Clinton will propose spending \$ 101 million more on food inspection and safety during the next fiscal year, Agriculture Secretary Dan Glickman said Wednesday.

Glickman made the announcement during a speech at the University of Washington in Seattle after meeting with victims of the 1993 outbreak of E. coli meat contamination in the Pacific Northwest.

Glickman also made a pitch for expanding his powers to regulate food processors. "I don't want another family to go through what the families I met with this afternoon have been through," he said.

Clinton called for improving food safety in his State of the Union address Tuesday. And on Monday, the Agriculture Department began a new system it hopes will prevent contamination in processing plants.

But Glickman said he is handicapped by law, which only permits him to shut down processors, but not fine them for lesser violations or force them to recall products.

"We should not treat unsafe food any differently from any other threat to public health," he said.

For the current fiscal year, the Agriculture Department's budget for food safety inspection is \$ 690 million, up \$ 48 million from the year before. Glickman said that government complaints aside, this is one area where people want the government to do more.

"The health interests of consumers and the economic interests of the food industry are coming together and that's because safe food sells," he said.

Diana Nole of Gig Harbor, whose firstborn son died on Jan. 22, 1993, after eating a Jack In The Box hamburger tainted by E. coli 0157:H7, said she's pleased some progress has been made toward cleaning up the nation's meat supply.

That includes faster tests to identify the presence of the pathogen in meat. Previously, it was a laborious process to test meat for it.

"And it pleases me to see the safe-food-handling labels still on meat," she said.

## LEVEL 1 - 20 OF 61 STORIES

Copyright 1998 The Columbian Publishing Co.  
The Columbian (Vancouver, WA.)

January 29, 1998, Thursday

SECTION: B; Pg. 7

LENGTH: 252 words

HEADLINE: CLINTON SEEKS \$10.1 MILLION MORE FOR FOOD SAFETY

BYLINE: By GEORGE TIBBITS ; Associated Press writer

BODY:

SEATTLE Agriculture Secretary Dan Glickman says his office should be given more power to regulate food processors and help prevent food contamination.

Glickman made his pitch Wednesday during a speech at the University of Washington. He met earlier with victims of the 1993 outbreak of E. coli meat contamination in the Pacific Northwest.

I dont want another family to go through what the families I met with this afternoon have been through, he said.

President Clinton will propose spending \$ 101 million more on food inspection and safety during the next fiscal year, the agriculture secretary said.

Clinton called for improving food safety in his State of the Union address Tuesday night. And on Monday, the Department of Agriculture began a new system it hopes will prevent contamination in processing plants.

But Glickman said he is handicapped by current law, which only permits him to shut down processors, but not fine them for lesser violations or force them to recall products.

We should not treat unsafe food any differently from any other threat to public health, he said.

For fiscal year 1998, the USDAs budget for food safety inspection is \$ 690 million, up \$ 48 million from the year before.

Glickman said that while many people complain about the government, this is one area where people want the government to do more.

The health interests of consumers and the economic interests of the food industry are coming together and thats because safe food sells, he said.

LOAD-DATE: January 29, 1998

LEVEL 1 - 6 OF 61 STORIES

Copyright 1998 The Kansas City Star Co.  
THE KANSAS CITY STAR

February 1, 1998 Sunday METROPOLITAN EDITION

SECTION: OPINION; Pg. L2

LENGTH: 575 words

HEADLINE: Protecting the consumer  
New meat inspection system is only part of food safety.

BYLINE: LAURA SCOTT

BODY:

The Agriculture Department's new meat and poultry inspection system, launched last week, is an attempt to stop deadly pathogens from entering the food supply.

The new system is warranted, but it is only part of the changes that need to occur to boost consumer protection from tainted food.

The agriculture secretary also should have authority to withdraw federal inspectors from any meat-packing or processing plant found out of compliance with the new inspection rules. Without federal inspections, a plant cannot sell its meat. That authority would get industry attention necessary for reform.

Congress also should give the agriculture secretary authority to order recalls of tainted meat and to impose civil fines against companies. The lack of this authority is one of the major inadequacies in the government's regulatory role over food safety.

The Clinton administration has led on this issue with several initiatives, including the new Hazard Analysis and Critical Control Points system that was launched last week in the largest meat and poultry plants.

Some inspectors have raised questions that the new HACCP system too heavily depends on the industry to police itself.

However, Agriculture Secretary Dan Glickman is convincing in his statements that this is a better system than the government - and consumers - relied on previously. Given the number of foodborne diseases that slipped through the old inspection system and caused illness and suffering, it was long past time for a change.

HACCP moves the inspection process past the traditional reliance on visual detection of disease. It requires plants to identify points where contamination of meat or poultry is most likely to occur. The plants are then required to institute methods to prevent that contamination.

The USDA says inspectors will continue to have the same authority under HACCP as they do now. However, the companies will have to do

broiler chickens one in 22,000.

The USDA started checking E. coli test results in July, Knight said. Since then, the agency has withheld inspection at plants 20 times. Withholding inspection essentially shuts down a plant, because companies cannot sell meat that has not been inspected by the USDA. The shutdowns lasted a few hours to several weeks, Knight said.

The second part of the HACCP rule took effect Monday. By then, all plants with more than 500 employees were required to have a detailed plan to prevent bacterial contamination. Smaller plants must comply in the next two years. To develop the plan, companies had to study how contamination occurs and identify processing steps -- called critical control points -- to control hazards.

In a poultry plant, for example, bacteria can multiply when carcasses are not

PAGE 44

The Arkansas Democrat-Gazette, February 01, 1998, Sunday

kept below at least 40 degrees Fahrenheit. So after feet, heads and internal organs are removed, the birds spend an hour or more immersed in cold, chlorinated water to chill them and kill bacteria.

Checking the temperature of birds coming out of the chiller is a critical control point. If the birds aren't cooled, something's not working and bacteria could be multiplying.

HACCP also requires federal inspectors to test carcasses periodically for salmonella, another pathogen that causes food poisoning. Unlike E. coli tests, which are conducted by company employees and count the number of bacteria on a carcass, salmonella tests only tell whether salmonella is present.

#### POLITICS PLAYS A ROLE

The loss of direct authority over plant operations rankles federal inspectors.

"The agency has taken its inspection force and reduced it to nothing," said Delmier Jones, chairman of the National Joint Council of Food Inspection Locals, a union of government employees affiliated with the AFL-CIO. "They have no authority. They have no controls."

Jones, 60, an Alabama resident who has been a federal inspector for 39 years, believes the USDA is misleading the public into thinking its food supply is safer under the new rules.

"When you eliminate command and control, you lose your effectiveness."

Felicia Nestor, food safety project director for the Government Accountability Project, a 20-year-old nonprofit Washington organization that works with unions and whistle-blowers in industry, agrees.

"My basic concern is that there's not going to be enough oversight of what these plants are doing, and inspectors are not going to have enough power to take action in the plants," Nestor said. "And I question USDA's resolve to take action once inspectors perceive a problem."

But in-plant inspectors still have authority to withhold inspection under the new system, the USDA says.

Inspectors also claim the USDA plans to eliminate jobs and to end the carcass-by-carcass scrutiny that has been the backbone of the country's inspection system. And they believe the changes are the result of industry pressure.

"The agency has turned this thing over to industry because of big bucks," Jones said. "The supervisors are in bed with industry."

The USDA responds that inspectors are simply resistant to change and don't like losing control of what they had come to believe were "their" plants.

"Change is difficult and probably scary for some people," said Knight. "No inspector can show any data that we've reduced the force."

Still, the Food Safety and Inspection Service, which oversees the nation's 7,400 meat and poultry inspectors, is considering ways to redeploy inspectors. The agency has set up a pilot project to study how to comply with federal law

requiring inspectors to look at each carcass but at the same time assign fewer inspectors to the task.

For now, visual carcass-by-carcass inspection continues in meat and poultry plants. "We look at every carcass in the slaughter operation," Resweber said. "That's going to continue for the immediate future."

Some consumer groups and scientists also believe politics played too great a part in developing the final HACCP rule.

Caroline Smith DeWaal, director of food safety for the Center for Science in the Public Interest, notes that meat and poultry companies protested a section of the proposed rule that required processors to test for salmonella instead of generic E. coli. The rule, changed before publication, now requires less frequent and stringent tests for salmonella.

"This change will reduce the HACCP system's effectiveness in controlling

PAGE 45

The Arkansas Democrat-Gazette, February 01, 1998, Sunday

harmful bacteria on poultry products," DeWaal wrote in 1996.

Knight, the USDA spokesman, acknowledges that the rule was changed after company protests. "There was concern about the profit margin."

John Marcy, a food extension scientist at the University of Arkansas, also believes politics plays a part in food safety.

When the USDA announced "zero tolerance" for fecal contamination in beef products after the E. coli outbreak in Washington state, it didn't make food safer, he said.

"Zero tolerance is a real tough concept," Marcy said. But it doesn't protect consumers: "It just makes them feel good inside the Beltway," he said, referring to Washington politicians and bureaucrats.

#### SCIENCE AND SAFETY

Can poultry companies produce a safer chicken? Many scientists say no.

"Things will be monitored more closely in plants, but whether that will actually reduce food-borne illness, I don't think so," said Amy Waldroup, a University of Arkansas poultry science researcher.

That's because it's impossible, despite all that science and industry can do, to ensure that raw meat is free of bacteria when it leaves the plant.

"Raw meat and poultry will still have pathogens," Marcy said. "There's only two things that make it safe: cooking or irradiation."

Despite the millions of dollars that industry and government will spend to implement HACCP, consumers must still wash their hands, scrub their counter tops and cook their meat to kill those pathogens.

"We have a fresh product," said Richard Lobb, spokesman for the National Broiler Council. "We can never say that this product is guaranteed to be free of microorganisms as long as it is raw."

Randy Odglen, director of quality and research at Simmons Foods in Siloam Springs, agrees that no matter what industry does, it can't follow the consumer out of the grocery store to make sure its chicken is handled correctly.

"Mishandling -- that's the real critical control point."

But DeWaal says industry relies too much on the consumer and can reduce contamination much more than it has. Industry practices actually increase the rate of salmonella contamination in poultry processing plants, she believes.

"You could bring one infected bird into a poultry plant and end up sending hundreds of infected birds out the door."

More testing for salmonella, she said, could determine whether birds are being contaminated in the plant.

But the salmonella testing program is not nearly as vigorous as DeWaal and other scientists believe it should be.

"E. coli isn't a very good indicator of fecal contamination for poultry," said Richard Forsythe, the first director of the Food Safety Consortium at the University of Arkansas in 1989. "It doesn't mean much of anything. The

salmonella test is a better indication."

Waldroup agrees. "The problem is, if you reduce generic E. coli, you may still have salmonella."

Under the new rule, no more than 20 percent of processed broiler chickens may test positive for salmonella. The standard for other meats is 1 percent to 3 percent for cattle, 7.5 percent for ground beef and 8.7 percent for hogs. But almost half (49.9 percent) of ground turkey can test positive for salmonella and pass the test. For ground chicken, the allowable amount is 44.6 percent.

Charlie Gioglio, branch chief with the Food Safety and Inspection Service inspection systems development division in Washington, said poultry plants, because of the high incidence of salmonella, will be the first targets for at least one salmonella test this year.

"They can be sure of once," he said. "After that, it depends on whether they

PAGE 46

The Arkansas Democrat-Gazette, February 01, 1998, Sunday

met the standard."

In broiler plants, the test will examine 51 birds pulled off the production line -- one a day for 51 days. Plants that fail to meet the standard three times will be closed until plant officials satisfy the Food Safety and Inspection Service that they can pass.

Knight, the USDA spokesman, said the test results will be available to the public and that the Food Safety and Inspection Service will produce an annual report of its findings.

#### INDUSTRY GETS MORE CONTROL

Can meat and poultry companies be trusted to be their own watchdogs?

No, says Jones, the veteran inspector.

"In time, product will be less safe. Right now, everybody's minding their p's and q's. When you put health and safety in the hands of industry, it will create some of the worst disasters in history."

Yes, says Odglen.

"We have more incentive to do the right thing than the inspectors do," he said.

"Our livelihoods and our companies depend on what we do. If we don't do the right thing, we may not be in business tomorrow."

Odglen dismisses inspectors' suggestions that companies may fake test results.

"That is really a myth, that we just do what we want," he said. "If someone were to fake numbers it would be a job termination offense."

Tyson Foods Inc. of Springdale also says it has plenty of motivation to be diligent. "Our name goes on our product," the company said in a written statement. "Our reputation goes on the line with every item that goes out the door."

Ellis Brunton, vice president for research and quality assurance at Tyson, said the company has been checking salmonella levels for decades. In almost all instances, he said, fewer than 20 percent of Tyson chickens test positive for salmonella.

"Our corporate average is well under that, probably less than 10," he said. Like Simmons, Tyson started using HACCP principles voluntarily before the regulations took effect.

Neither Odglen nor Brunton could say how much their companies have spent on HACCP.

"We didn't even set up a budget for HACCP," Odglen said. "But it's easily been in the six-figure range."

Paperwork, training and new positions cost money. And working with the government to implement the system hasn't always been smooth.

"The government has given us limited information on the implementation of HACCP," Brunton said. "Some of the directives just came out within the last month as they finished their training."

HACCP may represent a major shift in the government's approach to food safety,

but many observers are skeptical about its goals.

"In the long term, it will not really affect the safety of meat," said Marcy.

"How safe is safe?"

LANGUAGE: ENGLISH

LOAD-DATE: February 11, 1998

Copyright 1998 The Omaha World-Herald Company  
Omaha World-Herald

February 6, 1998, Friday BULLDOG EDITION

SECTION: NEWS; Pg. 1

LENGTH: 1092 words

HEADLINE: Glickman Welcomes Food-Safety Focus

BYLINE: JAKE THOMPSON

SOURCE: WORLD-HERALD BUREAU

DATELINE: Denver

BODY:

The nation's cattlemen heard a strong pitch Thursday from Agriculture Secretary Dan Glickman on the importance of promoting food safety and export markets.

In a breakfast speech to the National Cattlemen's Beef Association convention, Glickman welcomed the industry's heightened focus on providing safer food. He told cattlemen they "have been a key leader" in the push for safer beef.

As they meet in Denver, an estimated 8,000 cattlemen hope to iron out an agenda and financing for new onfarm research to curtail dangerous bacteria that cause thousands of foodborne illnesses each year.

Indeed, in the hallways and meeting rooms of Denver's convention center, beef safety is a hot topic, right up there with efforts to regain market share lost in recent years to the pork and poultry industry.

"I think what always concerns the cattlemen is the long arm of the government coming in and micromanaging the production practices," Glickman said after his speech. "But I think (what) you're finding now is the recognition they have to be part of the solution ... they need to have a great role in the research side of the picture."

In past years, cattlemen have mainly financed research into detecting and eliminating bacteria in packing plants and slaughterhouses, shying away from studying their own cattle.

Speaking to the cattlemen, Glickman touted the Clinton administration's trade work on lowering foreign tariffs and sought support for fast-track trade authority, which allows the president to negotiate trade deals and lets Congress endorse or reject but not make changes to the deals.

09537030

SAFE MEAT SELLS, AGRICULTURE CHIEF GLICKMAN TELLS CATTLEMEN

Rocky Mountain News (RM) - Friday, February 6, 1998

By: Deborah Frazier Rocky Mountain News Staff Writer

Edition: Final Section: Local Page: 16A

Word Count: 303

TEXT:

Bad beef is bad for business, U.S. Agriculture Secretary Dan Glickman said Thursday.

We need to set the world standard for safety. It will pay off in sales," Glickman told the National Cattlemen's Beef Association's 100th anniversary meeting at the Denver Convention Center.

From the European ban on U.S. beef containing hormones to the hundreds of food-poisoning cases last year tracked to a Nebraska packing plant, the safety issue has hammered at the already depressed cattle industry, he said.

Glickman said the government will continue to pressure European nations to drop the hormone-feed beef ban because there was no scientific basis for the prohibition. However, cattlemen have to do their part for beef safety, too.

Consumers want more safety," Glickman said. Safe food sells."

Last summer, 25 million pounds of beef were recalled after the E. coli bacteria was found in meat that made hundreds of people seriously ill, including 16 cases in Colorado.

The problem started at the Hudson Foods Inc.'s packing house and the tainted hamburger was cooked at too low a temperature to kill the bacteria.

Hudson Foods remains under federal investigation, said Glickman, who declined to elaborate. The previous largest meat recall, which occurred in 1995, also involved meat from Hudson Foods.

Earlier this year, Glickman called for new laws to allow USDA food officials to close plants, impose \$100,000 per day fines and more easily recall meat. The agency recently won approval to irradiate beef to kill bacteria.

A suit by the Texas Cattlemen's Association against television talk show host Oprah Winfrey for maligning beef on the air has kept the food safety issue alive. The judge in the case has imposed a gag order on cattlemen and Winfrey.

I ought to be under that gag order too," said Glickman, declining to

discuss the case.

LIB2

Copyright 1998 Denver Publishing Co.

DESCRIPTORS: MEETING

THE KANSAS CITY STAR, February 1, 1998, Sunday

testing for disease and then keep detailed records of their findings.

Federal inspectors will do random testing and compare their findings with those of the companies.

The inspection changes are only part of what needs to be done.

The Agriculture Department recently published new rules allowing federal inspectors to be withdrawn from a plant if these new food safety goals are not met. The proposed rules, which are open to public comment through March 13, would give the USDA additional muscle to ensure sanitation rules are followed.

Another strong arm needs to be brought to bear on plants found to have sold tainted meat and poultry. During the Hudson Foods episode last year, Glickman reminded Americans that he had no authority to order a recall of tainted beef if the company did not do it voluntarily. And he has no authority to impose civil fines for non-compliance with sanitation rules.

Federal regulation, which was loosened under previous administrations, needs to be tightened. The USDA has taken important steps to improve inspections but without authority to enforce the rules, the USDA's role of protecting the American consumer is not complete.

LOAD-DATE: February 01, 1998

2/9/2 (Item 1 from file 147)  
DIALOG(R)File 147: The Kansas City Star  
(c) 1998 Kansas City Star. All rts. reserv.

00722963 (THIS IS THE FULLTEXT)

Protecting the consumer New meat inspection system is only part of food safety.

LAURA SCOTT , Special to the Los Angeles Times  
Kansas City Star, METROPOLITAN ED, P L2  
Sunday, February 01, 1998

DOCUMENT TYPE: NEWSPAPER JOURNAL CODE: KC LANGUAGE: English

RECORD TYPE: FULLTEXT SECTION HEADING: OPINION

Word Count: 454

TEXT:

The Agriculture Department's new meat and poultry inspection system, launched last week, is an attempt to stop deadly pathogens from entering the food supply.

The new system is warranted, but it is only part of the changes that need to occur to boost consumer protection from tainted food.

The agriculture secretary also should have authority to withdraw federal inspectors from any meat-packing or processing plant found out of compliance with the new inspection rules. Without federal inspections, a plant cannot sell its meat. That authority would get the industry attention necessary for reform.

Congress also should give the agriculture secretary authority to order recalls of tainted meat and to impose civil fines against companies. The lack of this authority is one of the major inadequacies in the government's regulatory role over food safety.

The Clinton administration has led on this issue with several initiatives, including the new Hazard Analysis and Critical Control Points system that was launched last week in the largest meat and poultry plants.

Some inspectors have raised questions that the new HACCP system too heavily depends on the industry to police itself.

However, Agriculture Secretary Dan Glickman is convincing in his statements that this is a better system than the government - and consumers - relied on previously. Given the number of foodborne

diseases that slipped through the old inspection system and caused illness and suffering, it was long past time for a change.

HACCP moves the inspection process past the traditional reliance on visual detection of disease. It requires plants to identify points where contamination of meat or poultry is most likely to occur. The plants are then required to institute methods to prevent that contamination.

The USDA says inspectors will continue to have the same authority under HACCP as they do now. However, the companies will have to do testing for disease and then keep detailed records of their findings.

Federal inspectors will do random testing and compare their findings with those of the companies.

The inspection changes are only part of what needs to be done.

The Agriculture Department recently published new rules allowing federal inspectors to be withdrawn from a plant if these new food safety goals are not met. The proposed rules, which are open to public comment through March 13, would give the USDA additional muscle to ensure sanitation rules are followed.

Another strong arm needs to be brought to bear on plants found to have sold tainted meat and poultry. During the Hudson Foods episode last year, Glickman reminded Americans that he had no authority to order a recall of tainted beef if the company did not do it voluntarily. And he has no authority to impose civil fines for non-compliance with sanitation rules.

Federal regulation, which was loosened under previous administrations, needs to be tightened. The USDA has taken important steps to improve inspections but without authority to enforce the rules, the USDA's role of protecting the American consumer is not complete.

COMPANY NAMES (Dialog Generated): Agriculture Department ; Critical Control ; Hudson Foods  
DESCRIPTORS: Editorial

Copyright 1998 The Omaha World-Herald Company  
Omaha World-Herald

February 6, 1998, Friday BULLDOG EDITION

SECTION: ;NEWS; Pg. 1

LENGTH: 1092 words

HEADLINE: Glickman Welcomes Food-Safety Focus

BYLINE: JAKE THOMPSON

SOURCE: WORLD-HERALD BUREAU

DATELINE: Denver

**BODY:**

The nation's cattlemen heard a strong pitch Thursday from Agriculture Secretary Dan Glickman on the importance of promoting food safety and export markets.

In a breakfast speech to the National Cattlemen's Beef Association convention, Glickman welcomed the industry's heightened focus on providing safer food. He told cattlemen they "have been a key leader" in the push for safer beef.

As they meet in Denver, an estimated 8,000 cattlemen hope to iron out an agenda and financing for new onfarm research to curtail dangerous bacteria that cause thousands of foodborne illnesses each year.

Indeed, in the hallways and meeting rooms of Denver's convention center, beef safety is a hot topic, right up there with efforts to regain market share lost in recent years to the pork and poultry industry.

"I think what always concerns the cattlemen is the long arm of the government coming in and micromanaging the production practices," Glickman said after his speech. "But I think (what) you're finding now is the recognition they have to be part of the solution ... they need to have a great role in the research side of the picture."

In past years, cattlemen have mainly financed research into detecting and eliminating bacteria in packing plants and slaughterhouses, shying away from studying their own cattle.

Speaking to the cattlemen, Glickman touted the Clinton administration's trade work on lowering foreign tariffs and sought support for fast-track trade authority, which allows the president to negotiate trade deals and lets Congress endorse or reject but not make changes to the deals.

Omaha World-Herald, February 6, 1998

But unstable economies mean reduced imports, which translates to lower prices for U.S. agriculture, especially the beef industry, which relies heavily on exports.

"How the rest of the world is doing has a massive effect on a rancher in western Kansas or western Nebraska or eastern Colorado," Glickman said.

He said growth and rekindling the beef industry will be tied to its ability to export to developing countries.

"The demand for agriculture products is not in the U.S. The rest of the world is where the economic growth is and where the stomachs are not full."

Asia is America's top customer for beef, and the recent financial turmoil across the region could force a 5 percent reduction in beef exports, Glickman said.

To help out, Glickman said that the U.S. had made available \$ 2 billion in credit guarantees to Asia. It also has "maxed out" a \$ 100 million line of credit to South Korea for buying U.S. beef.

He announced that South Korea would receive another \$ 100 million line of credit from the U.S. for the export of cattle hides and skins.

On another front, Glickman said that he would continue fighting to overcome a European Union ban on importing U.S. beef. The union of countries had complained that U.S. cattlemen's use of beef hormones caused a safety risk, but in January the World Trade Organization rejected that argument. The European Union is continuing to try to keep out beef under other pretenses, Glickman said.

The cattlemen have enjoyed good relations with agriculture secretaries over the years. Recently, the group has worked with the Department of Agriculture in fighting the ban. It backed fast-track authority and generally supports the administration on trade issues, although some cattlemen complain that the GATT and NAFTA trade treaties haven't helped American agriculture as promised.

As a result, Glickman was largely preaching to the choir Thursday. Across the room, heads nodded as he talked.

"He was right on target," Max Deets, the outgoing president of the cattlemen's association and a Kansas rancher said about the European squabble. "We want to try to get that European market opened up."

Paul Genho, a St. Cloud, Fla., cattleman said he was pleased to hear Glickman's words on exports.

"I think the meat industry in the U.S. is basically mature," Genho said. "And if there's going to be growth it'll be outside the U.S."

Glickman also addressed a testy domestic feud between U.S. cattlemen and pork producers against the poultry industry. For years, cattlemen have complained about federal rules that say beef cannot gain any water weight during processing for cuts of beef such as tenderloins, roasts, while poultry is allowed to increase by up to 8 percent.

09537030

SAFE MEAT SELLS, AGRICULTURE CHIEF GLICKMAN TELLS CATTLEMEN

Rocky Mountain News (RM) - Friday, February 6, 1998

By: Deborah Frazier Rocky Mountain News Staff Writer

Edition: Final Section: Local Page: 16A

Word Count: 303

TEXT:

Bad beef is bad for business, U.S. Agriculture Secretary Dan Glickman said Thursday.

We need to set the world standard for safety. It will pay off in sales," Glickman told the National Cattlemen's Beef Association's 100th anniversary meeting at the Denver Convention Center.

From the European ban on U.S. beef containing hormones to the hundreds of food-poisoning cases last year tracked to a Nebraska packing plant, the safety issue has hammered at the already depressed cattle industry, he said.

Glickman said the government will continue to pressure European nations to drop the hormone-feed beef ban because there was no scientific basis for the prohibition. However, cattlemen have to do their part for beef safety, too.

Consumers want more safety," Glickman said. Safe food sells."

Last summer, 25 million pounds of beef were recalled after the E. coli bacteria was found in meat that made hundreds of people seriously ill, including 16 cases in Colorado.

The problem started at the Hudson Foods Inc.'s packing house and the tainted hamburger was cooked at too low a temperature to kill the bacteria.

Hudson Foods remains under federal investigation, said Glickman, who declined to elaborate. The previous largest meat recall, which occurred in 1995, also involved meat from Hudson Foods.

Earlier this year, Glickman called for new laws to allow USDA food officials to close plants, impose \$100,000 per day fines and more easily recall meat. The agency recently won approval to irradiate beef to kill bacteria.

A suit by the Texas Cattlemen's Association against television talk show host Oprah Winfrey for maligning beef on the air has kept the food safety issue alive. The judge in the case has imposed a gag order on cattlemen and Winfrey.

I ought to be under that gag order too," said Glickman, declining to

PAGE 42

LEVEL 1 - 22 OF 24 STORIES

Copyright 1998 Little Rock Newspapers, Inc.  
The Arkansas Democrat-Gazette

February 01, 1998, Sunday

SECTION: BUSINESS; Pg. BM18

LENGTH: 2641 words

HEADLINE: Poultry Production;  
USDA approved;;  
Fresh approach;  
to inspections;  
Industry now responsible;  
for ensuring that chickens,  
meat are free of diseases

BYLINE: Sherri Venema

## BODY:

What stands between you and food poisoning when you eat that chicken tonight is a food safety system that has mixed politics, science and business since the first meat inspection laws were written 92 years ago.

The recipe changed Monday, shifting control from federal inspectors and putting the burden on industry to police itself.

"It's been said this is the most dramatic change since the 1906 laws were written," said Paul A. Resweber, assistant district manager for enforcement in the Springdale district office of the Food Safety and Inspection Service, an arm of the U. S. Department of Agriculture. The Springdale district oversees 279 meat and poultry processing plants, 37 warehouses and 1,003 inspectors in Arkansas, Louisiana and Oklahoma.

Meat and poultry companies are expected to spend millions of dollars on training, planning and new employees to measure up. When Agriculture Secretary Dan Glickman announced the rules in July 1996, he predicted they would save lives and reduce food-borne illness.

"Independence Day barbecues in future years will be a lot safer," he said that Fourth of July weekend

Not everyone agrees. Scientists say the new system can't make good on its promise to ensure safer food. Meat and poultry industry officials welcome the changes but say their product is about as safe as they can get it. And the inspectors say the rules are a public relations gimmick that puts the public at risk.

Under the old system, referred to as "command and control," inspectors were the police, constantly watching for rule infractions and writing up process deficiency records when rules were broken. The inspectors rode herd on plant employees and had authority to close plants that broke the rules too often. "We told them what to do, and if they didn't do it we had to catch them,"

Resweber said.

The Pathogen Reduction/Hazard Analysis and Critical Control Point rule -- commonly referred to as HACCP and pronounced "hassup" -- does away with command and control and instead forces industry to prove it can produce meat that won't sicken consumers.

The federal Centers for Disease Control and Prevention in Atlanta estimates nearly 5 million people a year get sick and 4,000 die after eating contaminated meat and poultry.

PAGE 43

The Arkansas Democrat-Gazette, February 01, 1998, Sunday

But if the system works, it doesn't mean poultry and meat will be safer. The difference will be in the way inspectors approach their jobs.

"It's a mind-set change," Resweber said. "They'll need to be analytical thinkers, professional judgment makers and use more scientific thinking." Process deficiency records will be gone, but inspectors will still file reports called noncompliance records when companies don't comply with HACCP. There is no magic number of noncompliance records that forces a plant to close, Resweber said.

"If it's indicative of a total system breakdown, it could go down at one or two," he said. Other plants could have far more noncompliance records before being closed.

#### FOOD SAFETY COMES OF AGE

The 1906 law required inspectors to examine every meat carcass for signs of disease in slaughtered animals. Similar poultry inspections were mandated in 1957. That system is still in place but doesn't address bacterial contamination. When four children died in the Pacific Northwest in 1993 after eating hamburgers contaminated with the bacteria *E. coli* 0157:H7, a public outcry demanded safer meat.

The Clinton administration responded with an overhaul of the nation's food safety system that would, for the first time, target bacterial contamination. Whether he intended it or not, Glickman's holiday announcement of the new rules in 1996 left the impression that industry would be required to test animal carcasses for *E. coli* 0157:H7.

That is not the case. HACCP requires slaughterhouses to test for generic *E. coli*, a bacteria present in feces, but not for the more dangerous and elusive *E. coli* 0157:H7. *E. coli* 0157:H7 is rarely found in poultry, but it was the bacteria responsible for the recall of 25 million pounds of Hudson Foods Inc. ground beef last summer. The USDA began sampling beef for *E. coli* 0157:H7 in 1994. Through October 1997, it had found the strain only 10 times in 17,000 random samples taken from stores and plants nationwide.

The first phase of the new HACCP rule took effect Jan. 27, 1997. By then, every federally inspected slaughterhouse and processing plant had to have a detailed plan for keeping its facility and equipment clean. Although federal inspectors still do sanitation checks, now they make sure employees follow the company's own plan rather than adhere to government-imposed cleanliness rules.

Generic *E. coli* testing also began a year ago to determine whether any fecal matter remains on beef and poultry carcasses. In other words, the test indicates whether a plant's sanitation methods are working.

"A measure of how clean a plant is is what the level of fecal contamination is in products," said Jacque Knight, a USDA spokesman.

But not each carcass is tested. In cattle, one in 300 carcasses must be checked for generic *E. coli*. For hogs, it's one in 1,000, in turkeys one in 3,000 and in

2/9/4 (Item 1 from file: 632)  
DIALOG(R)File 632:Chicago Tribune  
(c) 1997 Chicago Tribune. All rts. reserv.

09133134

#### CLINTON PLAN SEEKS BETTER FOOD SUPPLY SAFEGUARDS

Chicago Tribune (CT) - TUESDAY, May 13, 1997

By: Carol Jouzaitis, Washington Bureau.

Edition: NORTH SPORTS FINAL Section: NEWS Page: 12

Word Count: 333

#### TEXT:

WASHINGTON - The Clinton administration unveiled a plan Monday to crack down on foodborne illnesses through tighter inspections and new research on detecting microbial organisms that cause disease.

Implementing the plan will depend on cooperation from Congress, which must approve \$43.2 million in next year's budget to fund it.

"I'm confident we'll get funding for it," said Agriculture Secretary Dan Glickman. "This is a bipartisan issue."

Glickman said the initiative would help restore Americans' confidence in the safety of the nation's food supply.

Recent outbreaks of illnesses related to tainted strawberries, fruit juice and hamburgers have heightened concerns about food safety. Some 9,000 deaths a year are blamed on foodborne micro-organisms.

Consumer groups, which worked on the plan with three government agencies, praised it as a good first step.

But they said it contains several major gaps, including a lack of tougher controls on imported foods, such as the Mexican strawberries that sickened school children in Michigan in April.

"They have filled some holes in food safety programs," said Caroline Smith DeWaal, spokeswoman for the Center for Science in the Public Interest, a Washington-based consumer group. "But it's incremental change. There's more to be done."

A 55-page report outlining the Clinton plan calls for \$16.5 million to develop new methods for detection of the increasingly common Hepatitis A virus and other pathogens that elude current testing methods.

A \$13.7 million early-warning system would be established to enable

federal officials to respond more quickly to illness outbreaks.

At a cost of \$8.5 million, inspections would be stepped up at seafood plants and more scientific methods would be required for processing eggs and fruit and vegetable juices.

Finally, the report calls for a \$4 million national education campaign to improve food handling at home and in stores.

The study was drafted by the Departments of Agriculture, Health and Human Safety and the Environmental Protection Agency.

Joining Glickman in releasing the report were Sen. Spencer Abraham (R-Mich.) and Rep. Vic Fazio (D-Cal.).

**DESCRIPTORS: FEDERAL; AGENCY; FOOD; HEALTH; SAFETY; LEGISLATION**

Copyright Chicago Tribune 1997

THE TENNESSEAN — THURSDAY, JANUARY 21, 1999 — 4B

VISIT

## Glickman says salmonella test results much faster thanks to new procedure

By **MONICA WHITAKER**

*Staff Writer*

A new technique that identifies a salmonella strain by its genetic configuration will dramatically reduce the time needed to track and contain a bacterial outbreak, U.S. Secretary of Agriculture Dan Glickman announced at Tennessee State University yesterday.

Tests that once took six weeks can now be done in two hours, he said. That means scientists can take samples, grow a culture, identify a colony of DT104 salmonella and begin treatment in three to five days.

Glickman, in town to speak and tour TSU's Agricultural Research and Extension complex, touted the research breakthrough and used the opportunity to rally support for President Clinton's 2000 budget plan.

That budget proposal includes an additional \$106.9 million for food safety research, inspections, policy making and public campaigns. This year's budget allots \$892.8 million for the same programs, said Andy Solomon, a spokesman for the USDA.

Money for research to fight bacteria strains like salmonella DT104 is critical to keep customers in a

**"The industry is ... concerned because they know safe food sells."**

**DAN GLICKMAN**  
Secretary of Agriculture

global economy, Glickman said.

"This is a matter that's on people's minds," he said. "The industry is also concerned because they know safe food sells."

Salmonella bacteria, the target of massive public awareness campaigns in the last few years, is most often detected in uncooked poultry.

By identifying a gene that is unique to DT104 salmonella, researcher Lance Bolton and others at the Agricultural Research Service's Poultry Microbiological Safety Research Unit in Athens, Ga., have taken a first step in developing test kits that could be used in an outbreak of this strain.

Such technology would increase safety and may save lives, federal agriculture officials said. In 1997, they said, doctors raced to identify a DT104 strain that almost killed a

Vermont woman and left 14 of her cows dead.

In the next year, research teams also must target newly recognized bacterial strains found in meat and poultry products, said Dr. Catherine Woteki, the USDA's Undersecretary for Food Safety, who accompanied Glickman to TSU.

Bacterial strains are growing resistant to drugs, and more are being discovered, she said.

Campylobacter, a new one to most researchers, causes sporadic cases of diarrhea, Woteki said. It's associated with poultry and meats, but scientists don't know much more about it, she said.

Glickman praised the work of TSU researchers who are also testing strains of salmonella. He had toured the Nashville campus' facility earlier in the day.

About 120 people who came to hear the presentation asked Glickman about minority farmers, tobacco and hog prices. The secretary said he was excited by Clinton's State of the Union address Tuesday because the president said more about agriculture than any other president in the last 10 years. ■

Staff Writer Paul Oldham contributed to this report.

USDA, FDA promise to work more closely on food safety

115

WASHINGTON, Feb 23 (Reuters) - Two of the more than one dozen federal agencies charged with protecting the nation's food supply agreed Tuesday to share information about inspections, recalls and outbreaks of foodborne illnesses.

The Food and Drug Administration, which monitors fresh fruits, vegetables and most processed foods, will work more closely with the U.S. Agriculture Department's Food Safety and Inspection Service, which oversees the safety of meat and poultry.

"What that means is that district offices of each agency will tell their counterparts about recalls, contamination, mislabeling or unhealthy conditions," said Donna Shalala, secretary of Health and Human Services. "We haven't always seen that kind of cooperation in the past."

Consumer groups have long complained about turf battles between the two agencies.

For example, the more generously funded FSIS has inspectors at food plants that make pizza but they typically check only those with meat toppings and ignore vegetarian or cheese pizzas on the production line.

The two agencies, along with the Environmental Protection Agency, also plan to launch a new web site for local health officials and consumers to find information about recalls, regulations and the new model food safety guidelines for restaurants and grocery stores. The web site, which was not yet on-line Tuesday, will be at [www.foodsafety.gov](http://www.foodsafety.gov).

Agriculture Secretary Dan Glickman said the USDA was in the "final stages" of drafting legislation to make it easier for state-inspected meat products to be sold widely. Currently, state-inspected meat is forbidden by federal law from being shipped outside that state.

"One thing I've learned from the breadth of questions I field is that people don't care if it's USDA or FDA, they don't care if it's a federal meat inspector or a state public health inspector; they just want their government to do its job and do it well," Glickman said.

The push for more cooperation among federal agencies comes at a time when the USDA and FDA are finalizing a response to last summer's National Academy of Sciences analysis of food safety. That group of scientists urged the Clinton Administration to consider creating a single food safety agency to simplify the maze of laws and guidelines that now exist.

Currently, the Centers for Disease Control, Commerce Department and the Bureau of Alcohol, Firearms and Tobacco are among the various federal agencies with some responsibility for food safety.

Tainted food kills an estimated 9,000 Americans annually and sickens millions of others, especially children and people with weakened immune systems. The biggest sources of contamination are salmonella, E. coli, campylobacter and listeria.

((Julie Vorman, 202 898 8467

washington.commodsenergy.newsroom@reuters.com))

REUTERS

Rtr 21:24 02-23-99

:SUBJECT: FDPR INSU USA

Copyright (c) 1999 Reuters

Received by NewsEDGE/LAN: 2/23/1999 9:34 PM

# Leading the News

## Budget

### **Republican Proposal Would Force Layoffs Of Meat and Poultry Inspectors, USDA Says**

**T**he Agriculture Department's inspection workforce is one of several discretionary programs that could face budget cuts in fiscal 2000, according to USDA officials.

House and Senate budget resolutions (H.Con.Res.68, S.Con.Res.20) totalling \$1.7 trillion each were approved by the chambers March 25. Republicans appear to be using these resolutions to target non-defense, discretionary portions of the budget as funding sources "to pay for a massive tax cut, and increase defense spending," a spokesman with USDA's Food Safety and Inspection Service told BNA March 31.

This could threaten "the safety of the nation's food supply by forcing the layoff or furlough of 1,000 meat and poultry inspectors," according to Agriculture Secretary Dan Glickman.

Glickman urged Congress March 29 to "heed President Clinton's warnings and reconsider this dangerous budget plan."

A House appropriations source acknowledged that it was going to be a tough budget year, but added that USDA's claims were premature and sounded like a political "scare tactic."

**Initial Estimates.** USDA budget officials in preliminary budget analyses estimated that the Republican proposals would require a 12 percent cut of all non-defense, discretionary programs. Based on that figure, USDA is guessing that it would either have to lay off or fire about 1,000 workers, "or do some sort of six-week furlough" of workers.

Any of these actions would have an impact on the plants and could lead to production shutdowns, the spokesman said. About 7,500 federal inspectors currently work at meat and poultry plants in the United States. It is unknown how many plants would be affected if 1,000 inspectors were taken out of the system, the FSIS spokesman said.

This is not what FSIS envisioned for fiscal 2000, the spokesman continued. "We wanted to fill vacancies, instead of laying off people," he said.

FSIS has plans to convert 388 current inspection personnel and hire 250 new personnel as consumer safety officers, who will be responsible for conducting scientific testing and inspections throughout the farm-to-table continuum. The reassignments are tied to implementation of Hazard Analysis and Critical Control Point systems.

The president is requesting \$742 million for FSIS in fiscal 2000, a \$36 million boost from the 1999 appropriated level. Most of that sum includes \$504 million USDA is asking for in "new" user fees, which would be

used to recover the full cost of providing federal meat, poultry, and egg products inspection (1 FSR 43, 2/3/99).

**Too Soon.** A House appropriations source who spoke with BNA March 31 said USDA was premature in stating that one program would be prioritized over another in fiscal 2000.

Congressional appropriators "haven't even begun" to analyze how fiscal 2000 money will be divided among the agencies, she said. The resolutions are "purely an illustrative marker" of what the appropriators have to work with each fiscal year, she said.

Funding programs in fiscal 2000 is going to be hard because "the spending caps are extremely tight," the appropriations source said. "We're above the caps right now, which means we're going to have to cut about \$15 billion" in fiscal 2000, she said.

Staying within the caps is not only a Republican priority, the source continued. "Democrats are even saying that we've got to maintain the caps," she said.

These funding challenges, however, do not necessarily mean that the meat and poultry inspection workforce will be downsized, the source said. Republicans have always made food safety a priority, she said.

**AFGE Agrees With Glickman.** A spokesman with the American Federation of Government Employees agreed with Glickman that more cuts to the inspection workforce would threaten food safety.

"The inspectors are stretched as far as they possibly can right now," the AFGE spokesman told BNA March 31. Removing 1,000 inspectors "without question will have a greater impact on the food supply," he said.

AFGE is the umbrella union that represents federal inspectors.

## Budget

### **Funding Drought for Temporary Workers At Slaughter Plants Could Affect Inspections**

**A**n anticipated reduction of temporary employees who fill in for slaughter line inspectors will disrupt production at meat and poultry plants, several food safety sources told BNA.

A spokeswoman with the Agriculture Department's Food Safety and Inspection Service told BNA April 2 that FSIS is "reducing the use of intermittent employees by 100 staff years" under the fiscal year 1999 budget, but could not comment further.

Temporary or "intermittent" employees serve a vital role at meat and poultry plants because they "fill in for inspectors at the slaughter lines," one food safety source said. A shortfall of inspectors on the lines means that "processing inspectors will have to be pulled from their tasks," the source said.

ST. LOUIS POST-DISPATCH  
TUESDAY MAY 25, 1999

PAGE A1

## Food labeling is seen as a way to win support for genetically altered foods

Recommendation on labels  
is expected by July

By ROBERT STEYER  
*Of the Post-Dispatch*

A federal task force is expected to report by the end of July on whether the nation's food labeling laws should be revised to reflect genetically engineered crops, top U.S. agriculture officials said Monday in St. Louis.

The task force is one of the strategies being tried by government agencies to reinforce domestic support for crop biotechnology and win over skeptics.

The task force's deliberations come at a time when opposition to genetically altered foods — among consumers, food companies and politicians — is accelerating overseas, especially in Europe. Monsanto Co. has been a leader in genetically engineered crops.

Scientists urge  
stricter govern-  
ment regulation  
of biotechnology.

PAGE A10

The food label task force, which was activated six weeks ago, includes representatives from the Agriculture Department, Food and Drug Administration, State Department, Environmental Protection Agency and the U.S. Trade Representative's office, said Isi A. Siddiqui, special assistant for trade to Agriculture Secretary Dan Glickman.

Siddiqui and Glickman told the Post-Dispatch on Monday that there has been no change in the government's position that food should be labeled only if ingredients change the nutritional content or could cause allergies.

Domestic critics say biotech foods should be labeled to give consumers a choice. The food and biotechnology industries criticize that proposal as expensive and unnecessary.

But several European and Asian nations are implementing or proposing labeling laws that would distinguish foods containing genetically modified ingredients. Some food companies overseas, especially in Great Britain,

See Labels, Page A10

PAGE A10

## Labels

### Support is sought for genetically altered foods

Continued from Page A1

say they won't sell food with bioengineered ingredients.

"It's clear that labeling can be a sensible way of providing information, but we have to make sure that the labeling is responsible," Glickman said.

Labeling is only one of the dis-

putes between the United States and a growing number of countries, especially the 15-nation European Union, that threaten to erupt into an agricultural trade war.

Glickman repeated his willingness to impose tariffs on European Union goods worth \$202 million, replying to the EU's refusal to accept imports of U.S. hormone-treated beef. Glickman said he is moving to seek World Trade Organization approval for the tariffs, which could be in place by July.

But as nasty as this fight has become, Glickman warned that disputes over bioengineered crops "could make beef hormones look like the minor leagues."

In a related development, Glickman said that next month he will select a 25-member committee to counsel his department on how biotechnology affects issues ranging from trade to small farms. This permanent committee, whose formation was announced in March, will include consumer advocates, environmentalists, scientists, corporate executives and farmers.

Glickman was the keynote speaker Monday at the first World Congress, organized by the World Agricultural Forum, a St. Louis-based organization created by scientists, educators and executives. He told the audience that companies must temper the wonders of

science with the concerns of consumers.

"My confidence in biotechnology and the industry's confidence in biotechnology are ultimately irrelevant if the consumers aren't buying," Glickman said. "We can't force-feed GMOs [genetically modified organisms] to reluctant consumers. We have to bring them along. The public opinion poll is as important as the test tube."

He added that a greater embrace of consumers doesn't weaken the federal government's demand for strict scientific standards in evaluating food for domestic and foreign use. "Nations can't mask protectionism with unevaluated, secret

studies," he said. "We have to have rules-based trade."

Glickman said U.S. food and biotech companies must recognize that American consumers "are more willing to accept science as a force for progress" than are other consumers — a theme echoed by several speakers.

"European consumers are more interested in traditional foods," said W. Guy Walker, a British food consultant and former executive at Unilever. He recommended that food companies agree to labeling of foods containing genetically engineered ingredients.

Walker cited the example of a British company that offers a toma-

to paste, labeled as containing bioengineered tomatoes, next to a traditional tomato paste. "There has been virtually no dispute," he said.

Displaying a list of European nations where opposition far exceeded support for food biotechnology, Walker said consumers rebel because they lack a choice.

Labeling and separating genetically modified food from traditional food is the best way to offer a choice and to neutralize opposition and suspicion. "Once consumers are scared, especially on safety grounds, it takes a long time to win their confidence to try new things," he said.

# Undersecretary of agriculture gets food for thought

■ Rhode Island soup kitchen staffers offer an earful of suggestions on how the war against hunger can be waged better.

By RICHARD C. DUJARDIN  
Journal Staff Writer

PROVIDENCE — Looking to assess how the war against hunger is being waged at the grass roots, U.S. Undersecretary of Agriculture Shirley Watkins sat down with representatives of more than a dozen soup kitchens and advocacy groups yesterday and got an earful of suggestions on how the war can be waged better.

## Food

Continued from Page C 1

state supplement when she returns to Washington. "If there is no way that we can do it legally under the current law, then we will inform you so that you can work through your congressmen," she said.

During yesterday's session, there was much talk as well about school breakfasts, and on finding ways to overcome the social stigma some people attach to school breakfast programs.

Michael Marrocco, director of food services for the Cranston public schools, said children in his city are so afraid of being labeled poor that they would rather go without breakfasts and lunches for which they are eligible.

Watkins agreed that all too often food assistance is seen as a form of welfare. That notion, she declared, must be wiped from the public mind and replaced with one that views school breakfast programs as "nutrition and health assistance."

## PROVIDENCE

The meeting with anti-hunger advocates at Johnson & Wales University came on the heels of visits to the Amos House soup kitchen on the city's South Side and a food pantry in Pawtucket, where Watkins heard complaints from Cape Verdean immigrants.

Watkins, who oversees the \$40 billion in the federal budget that deals with food assistance, said that when it comes to hunger, "many people think that we (in the federal government) have all the answers, but we don't. We need the ideas of

people like you."

One idea that Watkins liked and said she would take back to Washington came from Henry Shelton, director of the George Wiley Center in Pawtucket.

Shelton said some state lawmakers would very much like to use some state money to supplement the federal assistance to the elderly in particular, but worry that under existing federal regulations, such state aid would work against them by making them ineligible for food stamps.

Watkins said she will see if there's any way to avoid penalizing Rhode Island's poor for receiving a

Turn to **FOOD**, Page C 4

tance."

The undersecretary cited the example of a school in Bloomington, Minn., that now makes school breakfasts available to every child, regardless of family income. The result, she said, is that 96 percent of the students receive breakfast in school every day, and, she added, "in no other school I have ever visited have I seen students so eager and ready to learn."

William F. Flynn, coordinator for the Rhode Island Campaign to Eliminate Childhood Poverty, said school officials in Central Falls noted a similar change when some schools adopted a policy of universal free breakfasts. As soon as they became available to all, he said, participation skyrocketed — even among students who could have been getting the meals all along.

In the meeting yesterday, Watkins presented a special award to philanthropist Alan Shawn Feinstein for his work in trying to make Rhode Island the first "hunger-free state."

And officials from Johnson & Wales University described an attempt to impress on its culinary stu-

dents an ethic of making sure excess food gets distributed to the hungry, and of the school's hopes for establishing a Hunger Action Center, which could provide a forum for national and international dialogue on issues of hunger.

Watkins's visit, part of a five-state hunger tour, comes at a time when state legislative leaders as well as Governor Almond have indicated their willingness to call a first-ever Hunger Summit, bringing in leaders from politics, business, labor and religion to talk about ways of fighting hunger in Rhode Island.

During her stop at the Cape Verdean Community Development Center in Pawtucket yesterday morning, she heard the center's vice president, Joao Goncalves, complain that many immigrants still don't know they are eligible for federal food assistance.

"Everyone got the message loud and clear when immigrants were cut off food stamps (in the 1996 federal welfare overhaul)," he said. "But since the benefits came back, the message hasn't gotten around."



**ON TOUR:**  
Bernie Beau-  
dreau, execu-  
tive director of  
the Rhode  
Island Com-  
munity Food  
Bank, intro-  
duces Under-  
secretary  
Shirley  
Watkins yes-  
terday.

Journal photo/  
BOB THAYER

Publication

City

State

Date

Submitted By

APR. 9. 1999 12:17PM

USDA OIG/PP1

703 305 1117

NO. 767

P. 5/5

*Shirley Watkins Journal*

4/8/99

# Ground Beef Is Recalled For E. Coli

## U.S. Sought to Shut a Processing Plant

*N.Y. Times 12/26/94*

By MARIAN BURROS

A beef processing company that had consistently failed the Agriculture Department's new safety standards announced yesterday that it was recalling 180,000 pounds of ground beef that might contain a deadly form of the E. coli bacterium.

The company, Supreme Beef Processors of Dallas, said the Agriculture Department notified it yesterday that one sample of the beef tested positive for E. coli O157:H7. No illnesses were reported.

The Agriculture Department had tried to close the company's processing plant on Nov. 30, but a federal judge said he had to decide whether the government had the authority to enforce the new food safety standards. The agency does not have the authority to force a recall.

In a ruling on Dec. 10, the judge, A. Joe Fish of Federal District Court in Dallas, said meat from the plant had not caused any outbreaks of food poisoning and that if the plant were shut down the company would be out of business. The ruling came in a lawsuit by Supreme Beef challenging the agriculture agency's authority to conduct the new tests.

Food safety experts say the recall could have important ramifications for the lawsuit and ultimately for the government's authority to perform bacterial testing. The outcome of the case could determine whether the new system will remain in effect or whether the Agriculture Department will be forced to return to methods no better than the poke-and-sniff system that have been in effect since the beginning of the century.

The recalled ground beef was sold in 1-, 2- and 5-pound packages with a sell date of Dec. 28 or earlier in Texas, Oklahoma, Arkansas, Louisiana, Tennessee, Mississippi, Florida and New Mexico. Consumers can return Supreme Beef Processors or Spiritas Farms packages with the establishment number 7143 to stores for refunds.

Last week, before the recall, two large retailers who buy ground beef from Supreme, Wal-Mart and Albertson's, said they were continuing to do business with the company.

May Allen, a spokesman for Wal-Mart, said last week. "We are relying on U.S.D.A. to do their job and inspect and approve beef and we are not going to carry anything they don't inspect and approve. They are not being forced to approve an unsafe product. If it is unsafe why isn't there a recall?"

Supreme Beef supplied 45 percent of the ground beef used in the national school lunch program until Nov. 10, when the Agriculture Department canceled its contract with the company, saying the beef did not meet the agency's minimum standards.

Under the government's tougher science-based standards for meat and poultry that went into effect in 1995, Supreme Beef had failed three tests for salmonella contamination in eight months. The tests for salmonella are the government's only check to ensure that a plant is following the new regulations. Supreme Beef is the only company that failed three tests since the regulations went into effect.

Caroline Smith DeWaal, director of food safety for the Center for Science in the Public Interest, a consumer advocacy group in Washington, said the recall showed "that where there's smoke there's fire."

"High salmonella rates indeed point out plants at risk for producing adulterated meat," she said. "Supreme Beef should withdraw their lawsuit challenging salmonella testing."

After the judge's ruling on Dec. 10, Steven A. Spiritas, the president and chief executive officer of the company said, "The department had no justification to take action against our company when we are producing safe and wholesome meat products."

Yesterday Mr. Spiritas said: "The recall is not related to our ongoing dispute with U.S.D.A. over its salmonella performance standard. We voluntarily issued the recall because of our concern about food safety. However the salmonella standard is not about food safety." Salmonella, he said "has nothing to do with the safety of the meat we produce."

From 50 to 100 Americans die from this form of E. coli every year. The most vulnerable are the very young and the very old and others with weakened immune systems. Americans became aware of the bacterium's virulence when four children died after eating undercooked hamburger at Jack in the Box restaurants, primarily near Seattle, in 1993. Last summer, two people died and more than 600 people became ill from E. coli poisoning linked to well water at the Washington County Fair in New York.

# Supreme Beef Sets Recall in 8 States Because of E. Coli

*WSJ 12/27/94*

C 20

WASHINGTON (AP)—Supreme Beef Processors Inc. voluntarily recalled Saturday thousands of pounds of ground beef with a sell date of Dec. 28 because federal inspectors say it may be contaminated with E. coli bacteria.

We sincerely regret any inconvenience this may cause our customers. Supreme Beef President Steven F. Spiritas said in a statement.

The family-owned company said the Department of Agriculture notified it Saturday that one sample of the beef tested positive for E. coli, though no illnesses were reported.

The ground beef was produced on Dec. 20 and distributed to at least eight states—Texas, Oklahoma, Arkansas, Louisiana, Tennessee, Mississippi, Florida and New Mexico, according to the statement.

The recall comes a few days after Supreme Beef scuffled in court in Dallas with the federal government after the Agriculture Department tried to shut it down because it said it found salmonella in the company's meat. Supreme Beef said it wasn't responsible for the salmonella and that the government had no right to shut it down. A federal judge agreed and continued a temporary restraining order keeping the plant open until the matter is resolved at trial.

The company was a major supplier for the department's school-lunch program until the agency canceled the contract last month. Supreme Beef's plant is the first the government has tried to close for failing its new meat-inspection procedures, which require microbial tests to detect salmonella. Previously, government inspectors used a "touch and smell" method.

The Dallas company is recalling all ground beef and ground-beef products in 1-, 2- and 5-pound packages with a sell date by Dec. 28 and the label "Supreme Beef Processors, Inc." or "Spiritas Farms," and the establishment number 7143.

Also included is Supreme Beef 5- and 10-pound chub ground beef—an industry term denoting ground beef packaged in a cylindrical or tubelike container—with sell dates of Jan. 4 or 5. A company statement said some of the 10-pound packages contain fresh meat that typically would be further processed by grocers or restaurants and thus wouldn't carry an establishment number or "sell by" dates.

The company advised retail customers who purchased products with the 7143 number and listed "sell by" dates to return them to the store where they were purchased for a full refund.

E. coli can cause serious illness in young children, the elderly and people with weakened immune systems.

# Firm Recalls Meat Possibly Contaminated With E. Coli

*LA Times 12/26/99*

*From Associated Press A10*

WASHINGTON—Supreme Beef Processors Inc. voluntarily recalled Saturday thousands of pounds of ground beef with sell dates of Dec. 28 or earlier because federal inspectors say it may be contaminated with E. coli bacteria.

"We sincerely regret any inconvenience this may cause our customers," Supreme Beef president Steven F. Spintas said in a statement. "As a family-owned business, we take pride in our reputation for providing consumers with high-quality and wholesome meats."

The company said the Department of Agriculture notified it Saturday that one sample of the beef tested positive for E. coli, though no illnesses were reported.

The ground beef was produced on Dec. 20 and distributed to at least eight states—Texas, Oklahoma, Arkansas, Louisiana, Tennessee, Mississippi, Florida and New Mexico, according to the statement.

The company is recalling all ground beef and ground beef products in one-, two- and five-pound packages with a sell date by Dec. 28 and the label "Supreme Beef Processors, Inc." or "Spintas Farms," and the establishment number 7143.

Also included is Supreme Beef Processors Inc. five- and 10-pound chub ground beef—an industry term denoting ground beef packaged in a cylindrical or tube-like container—with sell dates of Jan. 4 or 5.

A company statement said some of the 10-pound packages contain fresh meat that typically would be further processed by grocers or restaurants and thus would not carry an establishment number or "sell by" dates.

The company advised retail customers who purchased products with the 7143 number and listed "sell by" dates to return them to the store where they were purchased for a full refund.

E. coli can cause serious illness in young children, the elderly and people with weakened immune systems.

The recall comes a few days after the company scuffled in court with the federal government in Dallas after the Agriculture Department tried to shut it down because it said it found salmonella in the company's meat.

Supreme Beef argued that it was not responsible for the salmonella and that the government had no right to shut it down. A federal judge agreed and continued a temporary restraining order keeping the plant open until the matter is resolved at trial.

## Beef recalled in eight states

Supreme Beef Processors Inc. of Dallas, already in a dispute with the government over food safety, recalled 180,000 pounds of ground beef yesterday because of possible contamination with the potentially deadly E. coli bacteria.

The U.S. Department of Agriculture earlier this month threatened to withdraw federal meat inspectors from Supreme Beef's slaughter plant unless it improved safety procedures by Jan. 3. In court documents, the government said Supreme Beef's slaughter plant failed three separate salmonella tests.

The firm recalled the ground beef yesterday after the government notified the company that new tests had found a beef sample contaminated with E. coli bacteria.

*From wire dispatches and staff reports*

*W. T. Miller 12/26/99 48*

103

## Clinton to Ask Congress to Raise Funding For Food Safety and Agriculture Plans

By BRUCE INGERSOLL

Staff Reporter of THE WALL STREET JOURNAL

WASHINGTON—The Clinton administration will ask Congress to boost food-safety spending 20% next year and pour an extra \$11 billion into agriculture programs to keep struggling farmers afloat for two more years.

President Clinton's budget proposal, to be sent to Congress next week, calls for spending more than \$6 billion on a subsidy program to provide small and medium-size farm operations with "supplemental income" payments over two years. The goal is to protect farmers "from forces beyond their control"—such as droughts, loss of export markets and cyclical declines in commodity prices—without seeking emergency relief from Congress, said Agriculture Secretary Dan Glickman.

About \$3.1 billion in supplemental income would be earmarked for fiscal 2001, which begins Oct. 1, but an estimated \$600 million, actually would be paid to certain farmers before then. An additional \$3.2 billion would be earmarked for fiscal 2002.

As for food safety, Mr. Clinton will seek \$422 million for inspection, research and risk-assessment programs at the Agriculture and the Health and Human Services departments, up \$68 million, or 20%, from this fiscal year, Mr. Glickman said. About \$23 million of the proposed increase would go to the USDA and the remainder to the Food and Drug Administration and the Centers for Disease Control and Prevention in Atlanta.

The supplemental-income program is designed to fix what Mr. Glickman and most farm-state lawmakers regard as a serious flaw in the 1996 Freedom to Farm Act. The Republican-crafted law scrapped most traditional subsidies for a seven-year series of fixed payments to help farmers make the transition from production controls to laissez-faire agriculture.

Congress has had to rescue farmers with two bailouts—\$6 billion in 1998 and \$8.7 billion in the fall. A third bailout appears likely this year, with the USDA projecting as much as 40% of farm income to come from government payments.

## Clinton to tighten food safety measures for hot dogs

By Julie Vorman

WASHINGTON, May 5 (Reuters) - The Clinton administration will announce on Saturday a plan to require the meat processing industry to use tests to fight the deadly listeria bug in hot dogs and other ready-to-eat meats, food industry and consumer group sources said on Friday.

The bacteria, which thrives in refrigerated temperatures, has been linked to dozens of recalls in recent months, including sausages, chicken burritos, chicken salad, and lunch meat.

Listeria does not typically harm healthy adults, but it can cause nausea, fever and headaches in young children, the elderly and others with weak immune systems. It is especially dangerous for pregnant women, who can suffer miscarriages.

President Bill Clinton was expected to unveil the new food safety measures during his weekly radio speech on Saturday morning, the sources said.

He will ask the U.S. Agriculture Department to issue proposed rules by the end of the summer requiring meat processing plants to test for listeria contamination in equipment and along the production line, according to one Washington lobbyist.

It remained unclear, however, if the government-mandated testing would also apply to the packaged end-product, the sources said.

Consumer groups have urged the USDA for more than a year to require end-product testing, contending that is a key way to evaluate if plant food safety procedures are working properly.

The meat processing industry has generally opposed efforts to require end-product testing as expensive and inconclusive. Packages of hot dogs, sausages and other prepared meats could be contaminated with listeria at the grocery store or in a consumer's own refrigerator, they contend.

Because the USDA has a so-called "zero tolerance" policy for listeria in processed meat, any products tested and found to contain the bacteria must be destroyed.

The president will also direct the USDA to ask for public comment on whether ready-to-eat meat should carry labels warning at-risk consumers to thoroughly cook the product.

Consumer activists praised the administration's latest measures as evidence of a White House commitment to make the U.S. food supply safer.

"I strongly endorse their goals. They are taking some steps in the right direction," said Carol Tucker Foreman, director of food policy for the Consumer Federation of America.

"What the industry is doing now obviously isn't working well because they keep having outbreaks of listeria," she added.

The government action will also subject the meat processing industry to its first mandatory microbial tests.

"Currently, no U.S. meat processing plants are required to do any type of microbial testing to verify the safety of their products," said Caroline Smith DeWaal, food safety expert with the Center for Science in the Public Interest.

Meat slaughter plants -- which handle the carcasses of cattle and pigs -- are already required to test for foodborne

Industry officials said they welcomed the new steps, adding that many companies have similar tests in place.

"This appears to mandate something that a large portion of the industry has already been doing for a while," said Jenny Scott, director of food safety programs for the National Food

Processors Association.

The trade group recently surveyed its member companies -- which include many non-meat processors -- and found that more than 90 percent of them already test conditions along the production line for listeria contamination. Some companies are already testing packaged end-products, she said.

The survey results will be presented at a public meeting the USDA is holding later this month on listeria policies.

The administration began assessing its listeria regulations after an outbreak in late 1998 in hot dogs made by Sara Lee Corp. <SLE.N>. The contamination was blamed for 21 deaths and more than 100 illnesses in 22 states.

An estimated 2,500 cases of listeria occur annually in the United States, a relatively small number compared to other foodborne bugs. But listeria ranks among the most serious, with most sickened consumers requiring hospitalization and 20 percent of patients dying.

While recalls of listeria contamination in processed meat products have received the most media attention, the bacteria has also prompted recalls of packaged salads, cheese, smoked fish, chocolate milk and other non-meat foods.

((washington.commodsenery.newsroom@reuters.com))

REUTERS

Rtr 18:42 05-05-00

:TICKER: SLE

:SUBJECT: DOAG GRNS SOYB EMFS LIVE FDPR INSU MED USA GEN

Copyright (c) 2000 Reuters

Received by NewsEDGE/LAN: 05/05/2000 6:51 PM

WASHINGTON (AP) President Clinton announced steps today to reduce outbreaks of a deadly foodborne pathogen, including a requirement that processors systematically test their plants for the listeria bacterium.

Clinton said he wants to cut the rate of listeria illnesses in half by 2005, five years earlier than the administration's current goal.

"While our administration has already taken a number of important steps to reduce the threat of listeria, it's clear we must do more to protect Americans," the president said in his weekly radio address.

Listeria monocytogenes is estimated to sicken 2,500 Americans a year and kill 500 of them. Experts estimate one-third of those cases involve pregnant women and their babies.

An outbreak of listeria poisoning in 1998 that killed 15 people and sickened at least 100 others was traced to meat processed at a Sara Lee Corp. plant in Michigan. Some 15 million pounds of hot dogs and lunch meats were eventually recalled by the company.

Under rules that the Agriculture Department expects to propose in three months, processors will be required to test for the bacterium on equipment, floors and other areas around the plant to prevent it from getting on meat products.

Many plants already conduct such testing, but they are not required to do so.

There is no requirement for plants to test the food itself for the bacterium and USDA officials say they don't plan to order that.

Clinton's announcement comes a year after the department ordered plants to revamp their processing methods to prevent listeria contamination.

Listeria causes flu-like symptoms in most healthy people, but it can be serious in the young, old or weak. In pregnant women, the bacterium can cause miscarriage or stillbirth even if the mother feels no symptoms.

Listeria can be found in hot dogs, deli meats, soft cheese like Brie or feta, unpasteurized milk products and undercooked meat, poultry or seafood.

Seven food industry organizations said in a joint statement that a recent survey found that more than 90 percent of processed meat and poultry plants already use microbiological tests to help control listeria, complementing more than 7,500 tests performed annually by the federal government.

"Government data show that (listeria) has declined in ready-to-eat meal and poultry products, proving that industry and government are taking the right steps to address this problem," said Dane Bernard, vice president of food safety programs for the National Food Processors Association.

The industry also is researching new technologies to prevent the formation of listeria, including pasteurization and ingredients and packaging that retard pathogen growth, said Jim Hodges, president of the American Meat Institute Foundation.

In his address, Clinton also urged Congress to support his administration's plan for cutting salmonella contamination of eggs. A USDA spending bill approved by a Senate subcommittee last week authorized \$5 million that the Food and Drug Administration requested to complement the plan, which would require more extensive testing of eggs by producers.

"We should be doing more, not less, to ensure the safety of our food," Clinton said.

USDA's Food Safety and Inspection Service:

<http://www.fsis.usda.gov>

FDA: <http://www.fda.gov>

AP-05-06-00 0850EDT

Copyright (c) 2000 The Associated Press

Received by NewsEDGE/LAN: 05/06/2000 8:59 AM