107TH CONGRESS 2D SESSION

S. 2013

To clarify the authority of the Secretary of Agriculture to prescribe performance standards for the reduction of pathogens in meat, meat products, poultry, and poultry products processed by establishments receiving inspection services.

IN THE SENATE OF THE UNITED STATES

March 14, 2002

Mr. Harkin (for himself, Mr. Durbin, Mrs. Clinton, and Mr. Schumer) introduced the following bill; which was read twice and referred to the Committee on Agriculture, Nutrition, and Forestry

A BILL

To clarify the authority of the Secretary of Agriculture to prescribe performance standards for the reduction of pathogens in meat, meat products, poultry, and poultry products processed by establishments receiving inspection services.

- 1 Be it enacted by the Senate and House of Representa-
- 2 tives of the United States of America in Congress assembled,
- 3 SECTION 1. SHORT TITLE.
- 4 This Act may be cited as the "Meat and Poultry
- 5 Pathogen Reduction and Enforcement Act".
- 6 SEC. 2. FINDINGS.
- 7 Congress finds that—

- 1 (1) the primary purpose of the Federal meat 2 and poultry inspection program is to protect public 3 health;
 - (2) the Centers for Disease Control and Prevention report that human pathogens found in raw and cooked meat, meat food products, poultry, and poultry products are a significant source of foodborne illness;
 - (3) to reduce the public health burden of foodborne illness, the Federal meat and poultry inspection system should focus on reducing the risk of foodborne illness associated with the presence of foodborne pathogens;
 - (4) good public health practice requires controlling pathogens as close as practicable to the initial source of contamination to reduce pathogens and prevent foodborne illness;
 - (5) there is a need for strong safeguards at slaughter establishments during the slaughter and processing of meat and poultry products because those establishments are where pathogen contamination often originates;
 - (6) while proper handling and cooking of meat and poultry products can virtually eliminate the risk of foodborne illness from the consumption of meat

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- and poultry, the presence of pathogens in raw meat and poultry products leads to cross-contamination of other foods and surrounding surfaces;
 - (7) to reduce the risk of foodborne illness and protect public health, regulatory authorities and all parties involved in the production and handling of meat, meat products, poultry, or poultry products should make a concerted effort to reduce, to the maximum extent practicable, contamination by pathogens using the best available scientific information and appropriate technology;
 - (8) the distribution of meat, meat food products, poultry, or poultry products that contain human pathogens—
 - (A) impairs the effective regulation of wholesome meat, meat food products, poultry, or poultry products in interstate and foreign commerce; and
 - (B) destroys markets for wholesome products;
 - (9) all articles and other animals that are subject to this Act and the amendments made by this Act are either in or substantially affect interstate or foreign commerce; and

1	(10) regulation by the Secretary of Agriculture
2	and cooperation by the States are necessary to pre-
3	vent or eliminate burdens on interstate or foreign
4	commerce and to protect the health and welfare of
5	consumers.
6	SEC. 3. PATHOGEN PERFORMANCE STANDARDS.
7	(a) MEAT AND MEAT PRODUCTS.—The Federal Meat
8	Inspection Act (21 U.S.C. 601 et seq.) is amended by in-
9	serting after section 8 (21 U.S.C. 608) the following:
10	"SEC. 8A. PATHOGEN PERFORMANCE STANDARDS.
11	"(a) In General.—In order to protect the public
12	health and promote food safety, the Secretary shall pre-
13	scribe performance standards for the reduction of patho-
14	gens in raw meat and meat products processed by each
15	establishment receiving inspection services under this Act.
16	"(b) List of Pathogens.—
17	"(1) IN GENERAL.—In consultation with the
18	Secretary of Health and Human Services, and tak-
19	ing into account data available from the Centers for
20	Disease Control and Prevention, the Secretary shall
21	identify the pathogens that make a significant con-
22	tribution to the total burden of foodborne disease as-
23	sociated with meat and meat products.
24	"(2) Publication; updates.—The Secretary
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1	"(A) publish a list of the pathogens de-
2	scribed in paragraph (1) not later than 60 days
3	after the date of enactment of this section; and
4	"(B) update and publish the list annually
5	thereafter.
6	"(c) Pathogen Surveys.—
7	"(1) In general.—Not later than 180 days
8	after the date of enactment of this section, the Sec-
9	retary shall initiate comprehensive, statistically rep-
10	resentative surveys to determine the current levels
11	and incidence of contamination of raw meat and
12	poultry products with the pathogens listed under
13	subsection (b), including the variation in levels and
14	incidence of contamination among establishments.
15	"(2) Publication.—Not later than 2 years
16	after the date of enactment of this section, the Sec-
17	retary shall compile, and publish in the Federal Reg-
18	ister, the results of the surveys.
19	"(3) UPDATES.—At least once every 3 years
20	after the preceding surveys are conducted, the Sec-
21	retary shall—
22	"(A) conduct surveys described in para-
23	graph (1); and
24	"(B) compile and publish the results of the
25	surveys in accordance with paragraph (2).

- 1 "(d) Pathogen Reduction Performance Stand-2 ards.—
- "(1) IN GENERAL.—The pathogen reduction performance standards required under subsection (a) shall ensure the lowest level or incidence of contamination that is reasonably achievable using the best available processing technology and practices.
 - "(2) Current contamination.—In determining what is reasonably achievable, the Secretary shall consider data on current levels or incidence of contamination, including what is being achieved by establishments in the upper quartile of performance in controlling the level or incidence of contamination.
 - "(3) Initial pathogens.—Not later than 3 years after the date of enactment of this section, the Secretary shall propose pathogen reduction performance standards for at least 2 pathogens from the list published under subsection (b).
 - "(4) Subsequent pathogens.—Not later than 1 year after proposing pathogen reduction standards for the initial pathogens under paragraph (3), and each year thereafter, the Secretary shall propose a pathogen reduction performance standard for at least 1 pathogen each year from the list pub-

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- lished under subsection (b) until standards have
 been proposed for all pathogens on the list.
- "(5) Final standards.—Not later than 1 year after proposing a pathogen reduction standard for a pathogen under this subsection, the Secretary shall promulgate a final pathogen reduction standard for the pathogen.

"(e) Review of Standards.—

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- "(1) IN GENERAL.—Not later than 3 years after promulgation of a final pathogen reduction performance standard for a pathogen under subsection (d)(5), the Secretary shall review the standard to determine whether the standard continues to ensure the lowest level or incidence of contamination that is reasonably achievable using the best available processing technology and practices, taking into the most recent surveys conducted under subsection (c).
- "(2) REVISIONS.—The Secretary shall revise the standard, as necessary, to comply with subsection (d).

21 "(f) Enforcement.—

22 "(1) IN GENERAL.—The Secretary shall con-23 duct regular microbial testing in establishments pro-24 ducing raw meat and meat products to determine

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1	compliance with the pathogen reduction performance
2	standards promulgated under this section.
3	"(2) Inspections.—If the Secretary deter-
4	mines that an establishment fails to meet a standard
5	promulgated under subsection (d) and that the es-
6	tablishment fails to take appropriate corrective ac-
7	tion, as determined by the Secretary, the Secretary
8	shall refuse to allow any meat or meat product sub-
9	ject to the standard and processed by the establish-
10	ment to be labeled, marked, stamped or tagged as
11	'inspected and passed'.
12	"(g) Report on Health-Based Pathogen Per-
13	FORMANCE STANDARDS.—
14	"(1) IN GENERAL.—Not later than 1 year after
15	the date of enactment of this section, the Secretary,
16	in consultation with the Secretary of Health and
17	Human Services, shall submit to Congress a report
18	on the scientific feasibility of establishing health-
19	based performance standards for pathogens in raw
20	meat and meat products.
21	"(2) Factors.—In preparing the report, the
22	Secretary shall consider—

"(A) the scientific feasibility of determining safe levels for pathogens in raw meat and meat products;

1	"(B) the scientific and public health cri-
2	teria that are relevant to determining the safe
3	levels; and
4	"(C) other factors determined by the Sec-
5	retary.
6	"(h) Relationship to Adulteration Provi-
7	SIONS.—Nothing in this section affects the applicability
8	to pathogens of the provisions of this Act relating to adul-
9	teration.".
10	(b) POULTRY AND POULTRY PRODUCTS.—The Poul-
11	try Products Inspection Act (21 U.S.C. 451 et seq.) is
12	amended by inserting after section 7 (21 U.S.C. 456) the
13	following:
1314	following: "SEC. 7A. PATHOGEN PERFORMANCE STANDARDS.
14	"SEC. 7A. PATHOGEN PERFORMANCE STANDARDS.
14 15	"SEC. 7A. PATHOGEN PERFORMANCE STANDARDS. "(a) IN GENERAL.—In order to protect the public
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14151617181920	"SEC. 7A. PATHOGEN PERFORMANCE STANDARDS. "(a) IN GENERAL.—In order to protect the public health and promote food safety, the Secretary shall prescribe pathogen performance standards for the reduction of pathogens in raw poultry and poultry products processed by each establishment receiving inspection services under this Act.
14 15 16 17 18 19 20 21	"SEC. 7A. PATHOGEN PERFORMANCE STANDARDS. "(a) IN GENERAL.—In order to protect the public health and promote food safety, the Secretary shall prescribe pathogen performance standards for the reduction of pathogens in raw poultry and poultry products processed by each establishment receiving inspection services under this Act. "(b) List of Pathogens.—
14 15 16 17 18 19 20 21 22	"SEC. 7A. PATHOGEN PERFORMANCE STANDARDS. "(a) IN GENERAL.—In order to protect the public health and promote food safety, the Secretary shall prescribe pathogen performance standards for the reduction of pathogens in raw poultry and poultry products processed by each establishment receiving inspection services under this Act. "(b) List of Pathogens.— "(1) In General.—In consultation with the

1	identify the pathogens that make a significant con-
2	tribution to the total burden of foodborne disease as-
3	sociated with poultry and poultry products.

- "(2) Publication; updates.—The Secretary shall—
- "(A) publish a list of the pathogens described in paragraph (1) not later than 60 days after the date of enactment of this section; and
- 9 "(B) update and publish the list annually thereafter.

"(c) Pathogen Surveys.—

- "(1) IN GENERAL.—Not later than 180 days after the date of enactment of this section, the Secretary shall initiate comprehensive, statistically representative surveys to determine the current levels and incidence of contamination of raw poultry and poultry products with the pathogens listed under subsection (b), including the variation in levels and incidence of contamination among establishments.
- "(2) Publication.—Not later than 2 years after the date of enactment of this section, the Secretary shall compile, and publish in the Federal Register, the results of the surveys.

1	"(3) UPDATES.—At least once every 3 years
2	after the preceding surveys are conducted, the Sec-
3	retary shall—
4	"(A) conduct surveys described in para-
5	graph (1); and
6	"(B) compile and publish the results of the
7	surveys in accordance with paragraph (2).
8	"(d) Pathogen Reduction Performance Stand-
9	ARDS.—
10	"(1) IN GENERAL.—The pathogen reduction
11	performance standards required under subsection (a)
12	shall ensure the lowest level or incidence of contami-
13	nation that is reasonably achievable using the best
14	available processing technology and practices.
15	"(2) Current contamination.—In deter-
16	mining what is reasonably achievable, the Secretary
17	shall consider data on current levels or incidence of
18	contamination, including what is being achieved by
19	establishments in the upper quartile of performance
20	in controlling the level or incidence of contamination.
21	"(3) Initial pathogens.—Not later than 3
22	years after the date of enactment of this section, the
23	Secretary shall propose pathogen reduction perform-
24	ance standards for at least 2 pathogens from the list
25	published under subsection (b).

"(4) Subsequent pathogens.—Not later than 1 year after proposing pathogen reduction standards for the initial pathogens under paragraph (3), and each year thereafter, the Secretary shall propose a pathogen reduction performance standard for at least 1 pathogen each year from the list pub-lished under subsection (b) until standards have been proposed for all pathogens on the list.

"(5) Final standards.—Not later than 1 year after proposing a pathogen reduction standard for a pathogen under this subsection, the Secretary shall promulgate a final pathogen reduction standard for the pathogen.

"(e) REVIEW OF STANDARDS.—

"(1) IN GENERAL.—Not later than 3 years after promulgation of a final pathogen reduction performance standard for a pathogen under subsection (d)(5), the Secretary shall review the standard to determine whether the standard continues to ensure the lowest level or incidence of contamination that is reasonably achievable using the best available processing technology and practices, taking into the most recent surveys conducted under subsection (c).

1 "(2) REVISIONS.—The Secretary shall revise 2 the standard, as necessary, to comply with sub-3 section (d).

"(f) Enforcement.—

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- "(1) IN GENERAL.—The Secretary shall conduct regular microbial testing in establishments producing raw poultry and poultry products to determine compliance with the pathogen reduction performance standards promulgated under this section.
- "(2) Inspections.—If the Secretary deter-10 11 mines that an establishment fails to meet a standard 12 promulgated under subsection (d) and that the es-13 tablishment fails to take appropriate corrective ac-14 tion, as determined by the Secretary, the Secretary 15 shall refuse to allow any poultry or poultry product 16 subject to the standard and processed by the estab-17 lishment to be labeled, marked, stamped or tagged 18 as 'inspected and passed'.
- 19 "(g) Report on Health-Based Pathogen Per-20 formance Standards.—
- "(1) IN GENERAL.—Not later than 1 year after the date of enactment of this section, the Secretary, in consultation with the Secretary of Health and Human Services, shall submit to Congress a report on the scientific feasibility of establishing health-

1	based performance standards for pathogens in raw
2	poultry and poultry products.
3	"(2) Factors.—In preparing the report, the
4	Secretary shall consider—
5	"(A) the scientific feasibility of deter-
6	mining safe levels for pathogens in raw poultry
7	and poultry products;
8	"(B) the scientific and public health cri-
9	teria that are relevant to determining the safe
10	levels; and
11	"(C) other factors determined by the Sec-
12	retary.
13	"(h) Relationship to Adulteration Provi-
14	SIONS.—Nothing in this section effects the applicability to
15	pathogens of the provisions of this Act relating to adulter-
16	ation.".
17	SEC. 4. NATIONAL ADVISORY COMMITTEE FOR MICROBI-
18	OLOGY CRITERIA FOR FOODS.
19	(a) Establishment.—
20	(1) In general.—In consultation with the Sec-
21	retary of Health and Human Services, the Secretary
22	of Agriculture (referred to in this section as the
23	"Secretary") shall establish a National Advisory
24	Committee for Microbiology Criteria for Foods (re-
25	ferred to in this section as the "Committee").

1	(2) Administration.—The Committee shall
2	report to—
3	(A) the Secretary of Agriculture, acting
4	through the Under Secretary for Food Safety;
5	and
6	(B) the Secretary of Health and Human
7	Services, acting through the Assistant Secretary
8	for Health.
9	(b) Membership.—
10	(1) Composition.—The Committee shall be
11	composed of not fewer than 9 nor more than 15
12	members appointed by the Secretary, including a
13	Chairperson designated by the Secretary.
14	(2) Qualifications.—In appointing members
15	of the Committee, the Secretary shall appoint indi-
16	viduals who—
17	(A) are qualified by education, training,
18	and experience to evaluate scientific and tech-
19	nical information on matters referred to the
20	Committee; and
21	(B) to the maximum extent practicable,
22	represent the fields of microbiology, risk assess-
23	ment, epidemiology, public health, food science,
24	veterinary medicine, and other relevant dis-
25	ciplines.

1	(3) Prohibition on federal government
2	EMPLOYMENT.—A member of the Committee ap-
3	pointed under paragraph (1) shall not be an em-
4	ployee of the Federal Government.
5	(4) Date of appointments.—The appoint-
6	ment of an initial member of the Committee shall be
7	made not later than 90 days after the date of enact-
8	ment of this Act.
9	(5) Term.—A member of the Committee shall
10	be appointed for a term established by the Sec-
11	retary.
12	(c) Meetings.—
13	(1) Initial meeting.—Not later than 30 days
14	after the date on which all members of the Com-
15	mittee have been appointed, the Committee shall
16	hold the initial meeting of the Committee.
17	(2) Meetings.—The Committee shall meet at
18	the call of the Chairperson, in consultation with the
19	Secretary.
20	(3) Quorum.—A majority of the members of
21	the Committee shall constitute a quorum, but a less-
22	er number of members may hold hearings.
23	(4) Conflicts of interest.—
24	(A) In General.—Notwithstanding sec-
25	tions 201 through 209 of title 18, United

States Code, a conflict of interest involving the appointment of a member of the Committee shall be waived under section 208(b)(3) of that title only if the member with the conflict of interest is essential to the completion of the work of the Committee.

(B) Voting.—Notwithstanding subparagraph (A), a member of the Committee with a conflict of interest on a matter before the Committee shall not be allowed to vote on the matter.

(d) Duties.—

- (1) IN GENERAL.—The Committee shall provide such independent, impartial, scientific advice to Federal food safety agencies as may be requested by the Secretary for use in the development of an integrated national food safety systems approach from farm-to-final consumption to ensure the safety of domestic, imported, and exported foods and reduce the public health burden of foodborne illness.
- (2) FOOD SAFETY STANDARDS AND REGULATIONS.—
- 23 (A) IN GENERAL.—At the time at which 24 the Secretary submits to any Federal agency 25 for formal review and comment any standard or

1 regulation proposed under the Federal Meat In-2 spection Act (21 U.S.C. 601 et seq.), the Poul-3 try Products Inspection Act (21 U.S.C. 451 et 4 seq.), or any program administered by the 5 Under Secretary for Food Safety, the Secretary 6 shall make available to the Committee— 7 (i) the standard or regulation; and 8 (ii) relevant scientific and technical 9 information possessed by the Secretary on 10 which the proposed standard or regulation 11 is based. 12 (B) ADVICE AND COMMENTS.—Not later 13 than a date specified by the Secretary that is 14 not later than 90 days after receipt of the 15 standard or regulation, the Committee may 16 make available to the Secretary the advice and 17 comments of the Committee on the adequacy of 18 the scientific and technical basis for the pro-19 posed standard or regulation, together with any 20 additional information the Committee considers 21 appropriate. 22

(C) CONTEMPORANEOUS REVIEW.—To the maximum extent practicable, the review by the Committee under subparagraph (A) shall be

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1	conducted contemporaneously with review by
2	other Federal agencies.
3	(e) Powers.—
4	(1) Hearings.—The Committee may hold such
5	hearings, sit and act at such times and places, take
6	such testimony, and receive such evidence as the
7	Committee considers advisable to carry out this sec-
8	tion.
9	(2) Information from federal agencies.—
10	(A) In General.—The Committee may
11	secure directly from a Federal agency such in-
12	formation as the Committee considers necessary
13	to carry out this section.
14	(B) Provision of Information.—On re-
15	quest of the Chairperson of the Committee, the
16	head of the agency shall provide the informa-
17	tion to the Committee.
18	(3) Subcommittees and investigative pan-
19	ELS.—
20	(A) IN GENERAL.—The Committee may
21	establish such subcommittees and investigative
22	panels as the Secretary and the Committee de-
23	termine necessary to carry out this section.

- 1 (B) Chairperson.—Each subcommittee 2 and investigative panel shall be chaired by a 3 member of the Committee.
 - (4) Postal services.—The Committee may use the United States mails in the same manner and under the same conditions as other agencies of the Federal Government.
 - (5) GIFTS.—The Committee may accept, use, and dispose of gifts or donations of services or property.

(f) Committee Personnel Matters.—

- (1) Compensation of members.—A member of the Committee shall be compensated at a rate equal to the daily equivalent of the annual rate of basic pay prescribed for level IV of the Executive Schedule under section 5315 of title 5, United States Code, for each day (including travel time) during which the member is engaged in the performance of the duties of the Committee.
- (2) Travel expenses.—A member of the Committee shall be allowed travel expenses, including per diem in lieu of subsistence, at rates authorized for an employee of an agency under subchapter I of chapter 57 of title 5, United States Code, while away from the home or regular place of business of

the member in the performance of the duties of the
 Committee.

(3) Staff.—

- (A) IN GENERAL.—The Chairperson of the Committee may, without regard to the civil service laws (including regulations), appoint and terminate an executive director and such other additional personnel as are necessary to enable the Committee to perform the duties of the Committee.
- (B) Confirmation of executive director Tor.—The employment of an executive director shall be subject to confirmation by the Committee.

(C) Compensation.—

(i) IN GENERAL.—Except as provided in clause (ii), the Chairperson of the Committee may fix the compensation of the executive director and other personnel without regard to the provisions of chapter 51 and subchapter III of chapter 53 of title 5, United States Code, relating to classification of positions and General Schedule pay rates.

1	(ii) Maximum rate of pay.—The
2	rate of pay for the executive director and
3	other personnel shall not exceed the rate
4	payable for level V of the Executive Sched-
5	ule under section 5316 of title 5, United
5	States Code.

(4) PROCUREMENT OF TEMPORARY AND INTER-MITTENT SERVICES.—The Chairperson of the Committee may procure temporary and intermittent services in accordance with section 3109(b) of title 5, United States Code, at rates for individuals that do not exceed the daily equivalent of the annual rate of basic pay prescribed for level V of the Executive Schedule under section 5316 of that title.

(g) AUTHORIZATION OF APPROPRIATIONS.—

- (1) In General.—There are authorized to be appropriated such sums as are necessary to carry out this section, to remain available until expended.
- (2) EXISTING FUNDS.—Any funds that are available to the National Advisory Committee on Microbiological Criteria in existence on the date of enactment of this Act shall be made available to the Committee.

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SEC. 5. REGULATIONS.

- 2 (a) IN GENERAL.—Consistent with section 553 of
- 3 title 5, United States Code, the Secretary of Agriculture
- 4 shall have the authority to enforce the pathogen perform-
- 5 ance standards of the Secretary in effect on January 1,
- 6 2000.
- 7 (b) Challenges.—Subsection (a) does not prevent
- 8 a challenge to the standards described in subsection (a)
- 9 on any basis other than the basis that the Secretary lacks
- 10 the authority to issue and enforce pathogen performance
- 11 standards promulgated in accordance with section 553 of
- 12 title 5, United States Code.

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