

111TH CONGRESS
2D SESSION

S. 3163

To amend the Federal Meat Inspection Act to require tracing of meat and meat food products that are adulterated or contaminated by enteric foodborne pathogens to the source of the adulteration or contamination.

IN THE SENATE OF THE UNITED STATES

MARCH 24, 2010

Mr. TESTER introduced the following bill; which was read twice and referred to the Committee on Agriculture, Nutrition, and Forestry

A BILL

To amend the Federal Meat Inspection Act to require tracing of meat and meat food products that are adulterated or contaminated by enteric foodborne pathogens to the source of the adulteration or contamination.

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 Safety and Ac-
5 countability Act of 2010”.

6 **SEC. 2. FINDINGS.**

7 Congress finds that it is essential and in the public
8 interest that—

1 (1) the health and welfare of consumers be pro-
2 tected by ensuring that meat and meat food prod-
3 ucts distributed to consumers are wholesome and not
4 adulterated or contaminated; and

5 (2) Federal meat inspection programs identify
6 all sources, including the slaughterhouse source, of
7 original adulteration and contamination of enteric
8 foodborne pathogens in meat in any case in which—

9 (A) lab samples test positive for enteric
10 pathogen adulteration or contamination; or

11 (B) adulterated or contaminated meat is
12 found in commerce, including foodborne out-
13 breaks.

14 **SEC. 3. DEFINITIONS.**

15 Section 1 of the Federal Meat Inspection Act (21
16 U.S.C. 601) is amended by adding at the end the fol-
17 lowing:

18 “(x) ENTERIC FOODBORNE PATHOGEN.—The term
19 ‘enteric foodborne pathogen’ means live bacteriological
20 matter that is commonly present in the digestive systems
21 of animals for slaughter, specifically *E. coli* 0157: H7 and
22 salmonella, the presence of which in meat food products
23 may indicate unsanitary conditions at the point of slaugh-
24 ter.

1 “(y) ESTABLISHMENT.—The term ‘establishment’
 2 means any person, firm, meat broker, renderer, or animal
 3 food manufacturer.”.

4 **SEC. 4. PROTECTION AGAINST ADULTERATED AND CON-**
 5 **TAMINATED MEAT OR MEAT FOOD PROD-**
 6 **UCTS.**

7 Section 8 of the Federal Meat Inspection Act (21
 8 U.S.C. 608) is amended—

9 (1) by striking “SEC. 8. The Secretary” and in-
 10 serting the following:

11 **“SEC. 8. PROTECTION AGAINST ADULTERATED AND CON-**
 12 **TAMINATED MEAT OR MEAT FOOD PROD-**
 13 **UCTS.**

14 “(a) IN GENERAL.—The Secretary”;

15 (2) by inserting “or contaminated” after “adul-
 16 terated”; and

17 (3) by adding at the end the following:

18 “(b) SAMPLING PROTOCOLS.—

19 “(1) IN GENERAL.—In carrying out this Act,
 20 the Secretary shall implement sampling protocols
 21 using methods and technologies to enable personnel
 22 of the Food Safety and Inspection Service to rapidly
 23 trace potential adulteration and contamination of
 24 meat and meat food products by enteric foodborne
 25 pathogens to possible preceding sources of the adul-

1 teration and contamination, including preparation,
2 packaging, and slaughtering establishments, to de-
3 termine the original site source of the adulteration
4 or contamination.

5 “(2) REQUIREMENTS.—

6 “(A) IN GENERAL.—Sampling protocols
7 shall include the collection of documentary and
8 other relevant material to enable rapid tracing,
9 including—

10 “(i) establishment identification data;

11 “(ii) a description of the meat or meat
12 food product;

13 “(iii) shipping marks;

14 “(iv) bar coding; and

15 “(v) disclosure of sole-source or mul-
16 tiple-source origin.

17 “(B) TIMING.—The collection of documen-
18 tary and other relevant material to enable rapid
19 tracing under subparagraph (A) shall occur at
20 the time that samples of the relevant meat or
21 meat food product are collected.

22 “(C) CERTIFICATION.—The onsite inspec-
23 tor and a responsible establishment representa-
24 tive shall certify that the documentary and

1 other tracing material collected under subpara-
2 graph (A) is complete and accurate.

3 “(3) TRACING OF ADULTERATED AND CON-
4 TAMINATED MEAT AND MEAT FOOD PRODUCTS.—If
5 a meat or meat food product sample tests positive
6 or is indicated to test positive for adulteration or
7 contamination by enteric foodborne pathogens, the
8 Secretary shall immediately conduct a trace—

9 “(A) to identify all sites of adulteration
10 and contamination, including preparation, pack-
11 aging, and slaughtering establishments; and

12 “(B) to identify the original source of
13 adulteration or contamination.

14 “(4) SUBSEQUENT SAMPLING.—If a raw
15 ground meat sample tests positive or is indicated to
16 test positive for adulteration or contamination by en-
17 teric foodborne pathogens at a preparation, pack-
18 aging, or slaughtering establishment, the Secretary
19 shall require subsequent sampling at the establish-
20 ment, and any establishments supplying that estab-
21 lishment, each day for a minimum of 15 consecutive
22 days after the date on which the adulterated or con-
23 taminated sample is collected.”.

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