

## 92. FOOD SAFETY

We support:

1. Actively implementing a communications strategy on food safety issues to provide accurate information to the media, to educate the public, and to raise public awareness of the actions farmers are taking to produce a plentiful, high quality supply of food at fair prices.
2. Measures to improve food inspection and safety through the United States Department of Agriculture (USDA) Inspection Service to assure consumers of a safe food supply. These measures should reinforce consumer confidence while being cost effective.
3. Protection of our food supply by requiring that imported food products be subjected to the same high safety standards and testing as food produced in the United States.
4. Consumer education through labeling regarding safe cooking and storage procedures.
5. National uniformity in pesticide residue standards. Consideration should be given to the benefits of crop protection products.
6. The concept of negligible risk rather than zero tolerance.
7. Cooperative efforts with food processors, chemical companies, governmental agencies, scientists and others who are responsible for the food supply of our nation to provide factual information on the safety of our food supply.
8. Open communication, not confrontation, with responsible environmental groups.
9. The use of modern technology in the processing and handling of food to assure food safety and promote consumer confidence in the food supply.
10. USDA as the federal agency responsible for food inspection and safety.
11. National (USDA) and state food inspection programs that guarantee adequate inspectors and funding for businesses in both domestic and imported food products.
12. The establishment of a USDA-approval process for state-inspected slaughter and processing plants that allows them to ship interstate.
13. Immediate and longer-term actions by USDA and the Department of Homeland Security (DHS) to raise the priority of, and resources devoted to, federal safety and inspection services, including: the Food Safety Inspection Service (FSIS), Animal and Plant Health Inspection Service (APHIS), and the Foreign Agriculture Service (FAS).
14. The establishment of voluntary guidelines which minimize microbial food safety hazards for fresh fruits and vegetables. The guidelines should:
  - A. Be based on science.
  - B. Remain generic in nature, not commodity specific, to accommodate the diversity of the fresh fruit and vegetable industry.
  - C. Be implemented in a manner that does not impede our ability to export.