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INTRODUCTION OF THE US PATHOGEN REDUCTION AND TESTING REFORM ACT

On 26 June 2014 two Representatives from the US congress announced the introduction of a Bill being titled "The Pathogen Reduction and Testing Reform Act of 2014".¹ This bill would amend the Federal Meat Inspection Act, the Poultry Product Inspection Act and the Egg Product Inspection Act to provide the United States Department of Agriculture Food Safety Inspection Service (USDA FSIS) with the authority to designate certain pathogens or contaminants as adulterants, allowing them to recall products containing these pathogens.

PATHOGEN REDUCTION AND TESTING

The act will establish a clearer definition of adulterants to include "a microbial pathogen, such as Campylobacter or Salmonella, which is resistant to not less than two critically important antibiotics for human medicine". The act will require the USDA FSIS to develop and implement testing protocols to identify the adulterants. This will also require the USDA to recall the products or prevent products from being sold that are contaminated with the adulterant.

This bill is being put forth because the USDA FSIS stated that they did not believe they had the legal authority to recall meat, poultry or egg products contaminated with antibiotic-resistant pathogens when they were questioned as to why a manufacturer could continue to sell chickens with a multidrug-resistant pathogen, Salmonella Heidelberg, in 27 states plus Puerto Rico. This chicken product has reportedly sickened over 500 people.²



¹ [US congress](#)

² [food quality new.com](#)

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