

The Safe Food Enforcement, Assessment, Standards and Targeting Act "Safe FEAST Act"

While our nation's food supply continues to be the safest in the world, recent incidences of food-borne illness have highlighted deficiencies in our food safety system that must be addressed. The recent outbreak of Salmonella associated with food-borne illness affecting hundreds of people, not only called into question the integrity of the system designed to protect our nation's food supply, but also caused significant disruptions to the food supply network and those that produce agricultural goods for our nation.



This incident demonstrated that our governing food safety authorities are outdated and must be reformed to reflect modern scientific standards.

The *Safe Food Enforcement, Assessment, Standards and Targeting Act*, also referred to as "Safe FEAST Act", would modernize our food safety network to help ensure the highest level of food safety protection for our nation's food supply, both for goods produced domestically and those imported from abroad, through the following measures:



Safe and Effective Food Safety Standards

- Puts into place new mandatory food safety standards at all levels in the food chain - from the farm, packing, and distribution level to the retail level. This creates measures to identify and prevent potential sources of food-borne illness.

FDA Statutory Recall Authority and Safeguard from Imminent Hazards

- Grants the FDA statutory power to recall contaminated food in the case of adulteration, and gives FDA authority to access food safety production records during food-borne emergencies.



Foreign Suppliers Quality Assurance Program

- Ensures that food products coming into the United States from international sources are safe. Imported goods would also have to adhere to the same safety and quality standards as set by the FDA. The Safe FEAST Act would also require food importers to complete a foreign supplier food safety plan, documenting the food safety measures and controls for FDA review.

Mandatory Food Risk Assessment and Preventative Controls Plan

- Requires all domestic and foreign food companies selling food in U.S. to conduct a food safety risk analysis that identifies potential sources of contamination, outlines appropriate food safety controls, and requires verification that the food safety controls implemented are adequate to address the risks of food-borne contamination.

Standards for the Safety of Fruits and Vegetables

- Gives FDA the authority to set commodity-specific standards for the safe production, harvesting and packaging of fruits and vegetables including mandatory standards for produce considered to be high risk, as well as Good Agricultural Practices (GAPS) for all produce. Requires the Secretary to coordinate enforcement with the U.S. Department of Agriculture and state agencies, and authorizes variances for local growing conditions.

Safeguarding of Food Supply Inspection Processes

- Denies importation of goods if strict food safety standards are not met and directs the FDA to adopt a risk-based approach to inspections, giving greater scrutiny to facilities posing greater risk. The bill strengthens the relationship between federal and state agencies to better control food safety threats.