



NATIONAL MEAT ASSOCIATION

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NMA Statement on U.S. Beef Safety

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The *New York Times* featured an article yesterday about *E. coli* O157:H7. The piece tells a tragic story of food-borne illness and the author goes to great lengths to try to paint the industry as uncaring.

The truth is that we take food safety very seriously. Packers and processors continue to make tremendous improvements to their operations. In fact, a large portion of the *Times* article is dedicated to trimmings, testing and liability issues that NMA addressed earlier this year with two *E. coli* guidance documents. And just today we placed an article in our newsletter on how best to handle *E. coli* and *Listeria* testing. To accompany this article, we crafted worksheets to assist members in following the guidance. Meanwhile our best practice documents are available for all online at <http://nmaonline.org/resources/best-practices>. We're providing guidance like this on a daily basis to companies committed to producing the safest food they can. And every day we are sharing new or improved ways to make meat safer.

Food safety is the industry's number one priority. The NMA board voted in August to commence a major new food safety initiative to pull expertise from multiple practice areas to develop a comprehensive meat safety strategy. We must continue to improve.

NMA is a proud member of the Beef Industry Food Safety Council. Find out what this collaborative effort is doing to help the industry reduce pathogens online at <http://bifsc.org/>.

For more information or to receive copies of any of the above mentioned documents, contact NMA Director of Communications and Government Relations Jeremy Russell at (510) 763-1533 or jeremy@nmaonline.org.