



NEWS RELEASE

1970 Broadway, Suite 825, Oakland, CA 94612 ♦ Ph. (510) 763-1533 ♦ Fax (510) 763-6186 ♦ E-mail staff@nmaonline.org
1400 - 16th St., N.W., Ste. 400 ♦ Washington, D.C. 20036 ♦ Ph. (202) 667-2108 ♦ WWW: <http://www.nmaonline.org>

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Contact: Jeremy Russell
Director of Communications and Government Relations
jeremy@nmaonline.org
(510) 763-1533

NMA ROADMAP TO SAFE FOOD

OAKLAND, CA ó National Meat Association today articulated its position on any reinvention of the food safety system in the United States: Reform should start with a comprehensive strategic approach.

õMost recent discussion of comprehensive food safety reform has revolved around a single food safety agency. While oversight responsibility is important, it is secondary to the development of an effective new food safety system,õ said NMA CEO Barry Carpenter.

There are five essential components to building a more effective system. A food safety system should be designed using:

- Current science,
- Assessments of risk and prioritization of resources,
- Process controls,
- Uniform standards,
- Continuous improvements

These essential components form a roadmap towards crafting an effective food safety system that can be successfully implemented throughout the food chain.

õItõs important to concentrate on effective system design. If the systems themselves are ineffective, no new oversight scheme can make them effective. The same can be said for throwing more money at them. First and foremost, we need something that works,õ Carpenter said.

National Meat Association is a non-profit trade association. Since 1946, NMA has represented meat packers and processors, equipment manufacturers and food suppliers who provide services to the meat industry. The association has members throughout the United States, as well as in Canada, Australia and Mexico.