

approaches, such as systematic testing for *Listeria* at food-processing plants, not just random checks. This and other measures will allow us to cut in half the number of *Listeria*-related illnesses over the next 5 years and save well over 1,000 lives.

Today I call on the food industry to work with us as we develop our new *Listeria* strategy. And I call on Congress to help us strengthen food safety across the board. Just this week, unfortunately, the Congress took a major step backward by refusing to fully fund our food safety initiative. In fact, they've now voted to block funding for our new efforts to protect millions of American families from the dangers of *salmonella* poisoning in eggs. We should be doing more, not less, to ensure the safety of our food.

If we work together, we can make real gains this year. We can increase the number of inspections of domestic and imported foods. We can expand the FDA's authority to turn away imported food that does not meet our high safety standards. And at long last, we can give the Department of Agriculture the authority to recall bad food and impose civil penalties for repeat violations. After all, the Department has the right to penalize a circus to protect animals from harm; it's about time we gave them the tools they need to protect human beings from harm, too.

Ensuring the safety of our food and the health of our people are among the most important parts of our citizens' basic contract with their Government. For the sake of millions of Americans, especially the most vulnerable among us, it's an obligation we simply must work together to uphold.

Thanks for listening.

NOTE: The address was recorded at 12:47 p.m. on May 5 in the Cabinet Room at the White House for broadcast at 10:06 a.m. on May 6. The transcript was made available by the Office of the Press Secretary on May 5 but was embargoed for release until the broadcast.

Memorandum on Reducing the Risk of *Listeria Monocytogenes*

May 5, 2000

Memorandum for the Secretary of Agriculture, the Secretary of Health and Human Services

*Subject: Reducing the Risk of *Listeria Monocytogenes**

Food safety is a vital issue for all Americans. When people across this country sit down to a meal at home or in a restaurant, they expect that the food they eat will be safe. While the U.S. food supply is abundant, the marketplace has evolved from one dominated by minimally processed basic commodities for home preparation to one with an array of highly processed products that are ready-to-eat or require minimal preparation in the home.

To take account of the changes in the way Americans eat and to ensure that America's food supply remains safe, my Administration has made wide-ranging, dramatic improvements in food safety. We have worked successfully to revolutionize our meat and poultry inspection system, instituting scientific testing and pathogen reduction controls to target and reduce dangerous pathogens like *Salmonella* and *E. coli* O157:H7 and the illnesses they cause. We also have implemented an innovative system of preventative controls for the seafood industry, published industry guidance to improve the safety of fruits and vegetables, and taken steps to prevent unsafe imported foods from reaching American consumers. My Food Safety Initiative is now in its third year of improving food safety surveillance, outbreak response, education, research, and inspection. In 1998, I issued an Executive Order creating the President's Council on Food Safety (Council), which oversees Federal food safety research efforts and is currently developing a comprehensive, national food safety strategic plan. It is under the Council's auspices that my Administration produced last year an Egg

Safety Action Plan with the goal of eliminating illnesses from *Salmonella Enteritidis* in eggs. Additionally, we launched a high-tech early warning system called PulseNet that uses DNA-fingerprinting techniques to help us better detect and prevent outbreaks of foodborne illness.

These and other efforts have helped to make meaningful improvements in food safety. But we can do even more. Millions of Americans get sick from eating contaminated food each year. With changing patterns of food production and consumption, we must continue to aggressively meet the food safety challenges of the 21st century.

One challenge we must address immediately is that of *Listeria monocytogenes*, which can cause a severe infection called listeriosis. Listeriosis is a significant public health concern, and is especially lethal, resulting in death in about 20 percent of cases. The Centers for Disease Control and Prevention estimate that 2,518 persons become ill and 504 persons die each year from listeriosis. Pregnant women with listeriosis can pass the infection on to their unborn children, potentially resulting in severe illness or death to the fetus or newborn infant. Others at high risk for severe disease or death are the elderly and those with weakened immune systems. Ready-to-eat food products, such as lunch meats, smoked fish, certain types of soft cheeses, and hot dogs, are among the foods most commonly associated with food-related illness from *Listeria*. To address this serious public health problem, the Department of Health and Human Services (HHS), in cooperation with the Department of Agriculture (USDA), is conducting a risk assessment on *Listeria monocytogenes* to determine which foods warrant further preventive measures. This risk assessment will be completed shortly, and I believe we must build on what is already being done to target this deadly organism.

My Administration's goal—articulated in our Healthy People 2010 plan—is to cut the number of illnesses caused by *Listeria* in half by 2010, from 0.5 cases to 0.25 cases per 100,000. To meet and exceed this goal, I hereby direct you, in cooperation and consultation with the Council and relevant Federal agencies, to report back to me within

120 days on the aggressive steps you will take to significantly reduce the risk of illness and death by *Listeria monocytogenes* ready-to-eat foods. In particular, within this time period, I direct the Secretary of Agriculture to complete proposed regulations that include any appropriate microbiological testing and other industry measures to: 1) prevent cross-contamination in the processing environment; 2) ensure that the processing of ready-to-eat products meets appropriate standards; and 3) ensure that such products are safe throughout their shelf life. In addition, I direct the Secretary of Health and Human Services, within this time frame, to develop an action plan identifying additional steps necessary to reduce *Listeria monocytogenes* contamination. This plan should include consideration of control measures for at-risk foods and the publication of guidance for processors, retailers, and food service facilities. Finally, you should consider whether enhanced labeling is necessary to provide additional safeguards for consumers. These actions should be based in science and should establish the foundation for a comprehensive approach that significantly reduces the opportunity for *Listeria* product contamination and *Listeria*-related illnesses to occur. All these actions, taken together, should allow us to achieve our Healthy People Goal by 2005 rather than 2010.

These steps will continue to ensure the safety of America's food supply and will help protect some of the Nation's most vulnerable populations from foodborne illness.

William J. Clinton

NOTE: This memorandum was embargoed for release by the Office of the Press Secretary until 10:06 a.m. on May 6.

Remarks on Departure for Fayetteville, Arkansas, and an Exchange With Reporters

May 6, 2000

Northern Ireland Peace Process

The President. I would just like to make a brief statement about the acceptance by the IRA of the proposals by Prime Ministers Blair and Ahern. This is a very good day for