

H E L P M A K E
F O O D S A F E

Washington needs to hear your views on how to prevent food poisoning. You can bet policymakers are hearing from industry! We urge you to mail this coupon (or e-mail Under Secretary Woteki at cathie.woteki@usda.gov).

To: **Catherine E. Woteki**

Under Secretary of Agriculture
for Food Safety

USDA Administration Building,
Room 227-E

1400 Independence Ave., S.W.
Washington, DC 20250

From:

As a member of the Center for Science in the Public Interest, I urge you to help make the food supply safer by enforcing tough standards against dangerous bacteria in food. At a minimum, you need to:

- Maintain the “zero-tolerance” for deadly strains of **Listeria** and **E. coli** in foods like processed meat and ground beef.
- Set tough new standards for **Campylobacter** in poultry.
- Increase testing for those deadly bacteria.
- Make eggs safer by requiring farmers to check flocks for **Salmonella enteritidis**. Processors should pasteurize any eggs that might be contaminated.