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1st Session

111TH CONGRESS

To amend the Federal Food, Drug, and Cosmetic Act with respect to the safety of the food supply.

IN THE SENATE OF THE UNITED STATES

March 3, 2009

Mr. DURBIN (for himself, Mr. GREGG, Mr. KENNEDY, Mr. BURR, Mr. DODD, Mr. ALEXANDER, Mr. ISAKSON, Ms. KLOBUCHAR, Mr. CHAMBLISS, Mr. BURRIS, Mr. UDALL of New Mexico, Mrs. GILLIBRAND, Mr. HATCH, Mr. BINGAMAN, Mr. HARKIN, and Mr. ENZI) introduced the following bill; which was read twice and referred to the Committee on Health, Education, Labor, and Pensions

DECEMBER 18, 2009

Reported by Mr. HARKIN, with an amendment

[Strike out all after the enacting clause and insert the part printed in italic]

A BILL

To amend the Federal Food, Drug, and Cosmetic Act with respect to the safety of the food supply.

- 1 Be it enacted by the Senate and House of Representa-
- 2 tives of the United States of America in Congress assembled,

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 SECTION 1. SHORT TITLE; REFERENCES; TABLE OF CON

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 TENTS.

3 (a) SHORT TITLE.—This Act may be eited as the 4 "FDA Food Safety Modernization Act".

5 (b) REFERENCES.—Except as otherwise specified, 6 whenever in this Act an amendment is expressed in terms 7 of an amendment to a section or other provision, the ref-8 erence shall be considered to be made to a section or other 9 provision of the Federal Food, Drug, and Cosmetic Act 10 (21 U.S.C. 301 et seq.).

- 11 (c) TABLE OF CONTENTS.—The table of contents for
- 12 this Act is as follows:

See. 1. Short title; references; table of contents.

TITLE I—IMPROVING CAPACITY TO PREVENT FOOD SAFETY PROBLEMS

- See. 101. Inspections of records.
- Sec. 102. Registration of food facilities.
- See. 103. Hazard analysis and risk-based preventive controls.
- See. 104. Performance standards.
- See. 105. Standards for produce safety.
- See. 106. Protection against intentional adulteration.
- See. 107. Authority to collect fees.
- Sec. 108. National agriculture and food defense strategy.
- See. 109. Food and Agriculture Coordinating Councils.
- See. 110. Building domestic capacity.
- See. 111. Final rule for prevention of Salmonella Enteritidis in shell eggs during production.
- Sec. 112. Sanitary transportation of food.
- See. 113. Food allergy and anaphylaxis management.

TITLE II—IMPROVING CAPACITY TO DETECT AND RESPOND TO FOOD SAFETY PROBLEMS

- See. 201. Targeting of inspection resources for domestic facilities, foreign facilities, and ports of entry; annual report.
- See. 202. Recognition of laboratory accreditation for analyses of foods.
- See. 203. Integrated consortium of laboratory networks.
- See. 204. Enhancing traceback and recordkeeping.
- See. 205. Surveillance.
- See. 206. Mandatory recall authority.

Sec. 207. Administrative detention of food.

See. 208. Decontamination and disposal standards and plans.

TITLE III—IMPROVING THE SAFETY OF IMPORTED FOOD

See. 301. Foreign supplier verification program.

- See. 302. Voluntary qualified importer program.
- See. 303. Authority to require import certifications for food.
- See. 304. Prior notice of imported food shipments.
- See. 305. Review of a regulatory authority of a foreign country.
- Sec. 306. Building capacity of foreign governments with respect to food.
- See. 307. Inspection of foreign food facilities.
- See. 308. Accreditation of qualified third-party auditors and audit agents.
- See. 309. Foreign offices of the Food and Drug Administration.

TITLE IV-MISCELLANEOUS PROVISIONS

Sec. 401. Funding for food safety. Sec. 402. Jurisdiction; authorities.

TITLE I—IMPROVING CAPACITY TO PREVENT FOOD SAFETY PROBLEMS

4 SEC. 101. INSPECTIONS OF RECORDS.

5 (a) IN GENERAL.—Section 414(a) (21 U.S.C.
6 350e(a)) is amended—

- 7 (1) by striking the heading and all follows
 8 through "of food is" and inserting the following:
 9 "RECORDS INSPECTION.—
- 10 <u>"(1)</u> ADULTERATED FOOD.—If the Secretary 11 has a reasonable belief that an article of food, and 12 any other article of food that the Secretary reason-13 ably believes is likely to be affected in a similar man-14 ner, is";
- 15 (2) by inserting ", and to any other article of
 16 food that the Secretary reasonably believes is likely

to be affected in a similar manner," after "relating to such article";

(3) by striking the last sentence; and

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(4) by inserting at the end the following:

5 "(2) Use of or exposure to food of con-6 CERN.—If the Secretary believes that there is a rea-7 sonable probability that the use of or exposure to an 8 article of food, and any other article of food that the 9 Secretary reasonably believes is likely to be affected 10 in a similar manner, will cause serious adverse 11 health consequences or death to humans or animals, 12 each person (excluding farms and restaurants) who 13 manufactures, processes, packs, distributes, receives, 14 holds, or imports such article shall, at the request of 15 an officer or employee duly designated by the See-16 retary, permit such officer or employee, upon presen-17 tation of appropriate credentials and a written notice 18 to such person, at reasonable times and within rea-19 sonable limits and in a reasonable manner, to have 20 access to and copy all records relating to such article 21 and to any other article of food that the Secretary 22 reasonably believes is likely to be affected in a simi-23 lar manner, that are needed to assist the Secretary 24 in determining whether there is a reasonable prob-25 ability that the use of or exposure to the food will cause serious adverse health consequences or death
 to humans or animals.

3 ⁽⁽³⁾ APPLICATION.—The requirement under 4 paragraphs (1) and (2) applies to all records relating 5 to the manufacture, processing, packing, distribu-6 tion, receipt, holding, or importation of such article 7 maintained by or on behalf of such person in any 8 format (including paper and electronic formats) and 9 at any location.".

10 (b) CONFORMING AMENDMENT.—Section 11 704(a)(1)(B) (21 U.S.C. 374(a)(1)(B)) is amended by 12 striking "section 414 when" and all that follows through 13 "subject to" and inserting "section 414, when the stand-14 ard for record inspection under paragraph (1) or (2) of 15 section 414(a) applies, subject to".

16 SEC. 102. REGISTRATION OF FOOD FACILITIES.

17 (a) UPDATING OF FOOD CATEGORY REGULATIONS;
18 BIENNIAL REGISTRATION RENEWAL. Section 415(a) (21)
19 U.S.C. 350d(a)) is amended—

20 (1) in paragraph (2), by—

21 (A) striking "conducts business and" and
22 inserting "conducts business, the e-mail address
23 for the contact person of the facility or, in the
24 case of a foreign facility, the United States
25 agent for the facility, and"; and

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1	(B) inserting ", or any other food cat-
2	egories as determined appropriate by the See-
3	retary, including by guidance)" after "Code of
4	Federal Regulations";
5	(2) by redesignating paragraphs (3) and (4) as
6	paragraphs (4) and (5), respectively; and
7	(3) by inserting after paragraph (2) the fol-
8	lowing:
9	"(3) BIENNIAL REGISTRATION RENEWAL.
10	During the period beginning on October 1 and end-
11	ing on December 31 of each even-numbered year, a
12	registrant that has submitted a registration under
13	paragraph (1) shall submit to the Secretary a re-
14	newal registration containing the information de-
15	scribed in paragraph (2). The Secretary shall pro-
16	vide for an abbreviated registration renewal process
17	for any registrant that has not had any changes to
18	such information since the registrant submitted the
19	preceding registration or registration renewal for the
20	facility involved.".
21	(b) Suspension of Registration.—
22	(1) IN GENERAL.—Section 415 (21 U.S.C.
23	350d) is amended—
24	(A) in subsection $(a)(2)$, by inserting after
25	the first sentence the following: "The registra-

1	tion shall contain an assurance that the See-
2	retary will be permitted to inspect such facility
3	at the times and in the manner permitted by
4	this Act.";
5	(B) by redesignating subsections (b) and
6	(c) as subsections (c) and (d), respectively; and
7	(C) by inserting after subsection (a) the
8	following:
9	"(b) Suspension of Registration.—
10	"(1) IN GENERAL.—If the Secretary determines
11	that food manufactured, processed, packed, or held
12	by a facility registered under this section has a rea-
13	sonable probability of causing serious adverse health
14	consequences or death to humans or animals, the
15	Secretary may by order suspend the registration of
16	the facility under this section in accordance with this
17	subsection.
18	"(2) Hearing on suspension.—The Secretary
19	shall provide the registrant subject to an order
20	under paragraph (1) with an opportunity for an in-
21	formal hearing, to be held as soon as possible but
22	not later than 2 days after the issuance of the order,
23	on the actions required for reinstatement of registra-
24	tion and why the registration that is subject to sus-
25	pension should be reinstated. The Secretary shall re-

instate a registration if the Secretary determines,
 based on evidence presented, that adequate grounds
 do not exist to continue the suspension of the reg istration.

5 "(3) Post-hearing corrective action plan;
6 vacating of order.

7 "(A) CORRECTIVE ACTION PLAN.—If, after 8 providing opportunity for an informal hearing 9 under paragraph (2), the Secretary determines 10 that the suspension of registration remains nec-11 essary, the Secretary shall require the reg-12 istrant to submit a corrective action plan to 13 demonstrate how the registrant plans to correct 14 the conditions found by the Secretary. The Sec-15 retary shall review such plan in a timely man-16 ner.

17 "(B) VACATING OF ORDER.—Upon a de18 termination by the Secretary that adequate
19 grounds do not exist to continue the suspension
20 actions required by the order, or that such ac21 tions should be modified, the Secretary shall va22 eate the order or modify the order.

23 <u>"(4) EFFECT OF SUSPENSION.—If the registra-</u>
24 tion of a facility is suspended under this subsection,
25 such facility shall not import food or offer to import

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1	food into the United States, or otherwise introduce
2	food into interstate commerce in the United States.
3	"(5) Regulations.—The Secretary shall pro-
4	mulgate regulations that describe the standards offi-
5	cials will use in making a determination to suspend
6	a registration, and the format such officials will use
7	to explain to the registrant the conditions found at
8	the facility.
9	"(6) NO DELEGATION.—The authority con-
10	ferred by this subsection to issue an order to sus-
11	pend a registration or vacate an order of suspension
12	shall not be delegated to any officer or employee
13	other than the Commissioner.".
14	(2) Imported food.—Section 801(1) (21
15	U.S.C. 381(l)) is amended by inserting "(or for
16	which a registration has been suspended under such
17	section)" after "section 415".
18	(c) Conforming Amendments.—
19	(1) Section $301(d)$ (21 U.S.C. $331(d)$) is
20	amended by inserting "415," after "404,".
21	(2) Section 415(d), as redesignated by sub-
22	section (b), is amended by adding at the end before
23	the period "for a facility to be registered, except
24	with respect to the reinstatement of a registration
25	that is suspended under subsection (b)".

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3 (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et 4 seq.) is amended by adding at the end the following:

5 "SEC. 418. HAZARD ANALYSIS AND RISK-BASED PREVEN-6 TIVE CONTROLS.

7 "(a) IN GENERAL.—Each owner, operator, or agent 8 in charge of a facility shall, in accordance with this see-9 tion, evaluate the hazards that could affect food manufactured, processed, packed, or held by such facility, identify 10 and implement preventive controls to significantly mini-11 mize or prevent their occurrence and provide assurances 12 that such food is not adulterated under section 402 or 13 misbranded under section 403(w), monitor the perform-14 ance of those controls, and maintain records of this moni-15 toring as a matter of routine practice. 16

17 "(b) HAZARD ANALYSIS.—The owner, operator, or
18 agent in charge of a facility shall—

19 <u>"(1) identify and evaluate known or reasonably</u>
20 foreseeable hazards that may be associated with the
21 facility, including—

22 "(A) biological, chemical, physical, and ra23 diological hazards, natural toxins, pesticides,
24 drug residues, decomposition, parasites, aller25 gens, and unapproved food and color additives;
26 and

1	"(B) hazards that occur naturally, may be
2	unintentionally introduced, or may be inten-
3	tionally introduced, including by acts of ter-
4	rorism; and
5	$\frac{((2))}{(2)}$ develop a written analysis of the hazards.
6	"(c) PREVENTIVE CONTROLS.—The owner, operator,
7	or agent in charge of a facility shall identify and imple-
8	ment preventive controls, including at critical control
9	points, if any, to provide assurances that—
10	"(1) hazards identified in the hazard analysis
11	conducted under subsection (b) will be significantly
12	minimized or prevented; and
13	"(2) the food manufactured, processed, packed,
14	or held by such facility will not be adulterated under
15	section 402 or misbranded under section 403(w).
16	"(d) Monitoring of Effectiveness.—The owner,
17	operator, or agent in charge of a facility shall monitor the
18	effectiveness of the preventive controls implemented under
19	subsection (c) to provide assurances that the outcomes de-
20	scribed in subsection (c) shall be achieved.
21	"(e) Corrective Actions.—The owner, operator,
22	or agent in charge of a facility shall establish procedures
23	that a facility will implement if the preventive controls im-
24	plemented under subsection (c) are found to be ineffective

25 through monitoring under subsection (d).

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1	"(f) VERIFICATION.—The owner, operator, or agent
2	in charge of a facility shall verify that—
3	((1) the preventive controls implemented under
4	subsection (c) are adequate to control the hazards
5	identified under subsection (b);
6	${}(2)$ the owner, operator, or agent is conducting
7	monitoring in accordance with subsection (d);
8	${}$ (3) the owner, operator, or agent is making
9	appropriate decisions about corrective actions taken
10	under subsection (e); and
11	(4) there is documented, periodic reanalysis of
12	the plan under subsection (i) to ensure that the plan
13	is still relevant to the raw materials, as well as to
14	conditions and processes in the facility, and to new
15	and emerging threats.
16	"(g) Recordkeeping.—The owner, operator, or
17	agent in charge of a facility shall maintain, for not less
18	than 2 years, records documenting the monitoring of the
19	preventive controls implemented under subsection (c), in-
20	stances of nonconformance material to food safety, in-
21	stances when corrective actions were implemented, and the
22	efficacy of preventive controls and corrective actions.
23	"(h) Written Plan and Documentation.—Each
24	owner, operator, or agent in charge of a facility shall pre-
25	pare a written plan that documents and describes the pro-

ecdures used by the facility to comply with the require-1 ments of this section, including analyzing the hazards 2 under subsection (b) and identifying the preventive con-3 trols adopted to address those hazards under subsection 4 5 (c). Such written plan, together with documentation that the plan is being implemented, shall be made promptly 6 7 available to a duly authorized representative of the Sec-8 retary upon oral or written request.

9 "(i) REQUIREMENT TO REANALYZE.—Each owner, 10 operator, or agent in charge of a facility shall conduct a reanalysis under subsection (b) whenever a significant 11 12 change is made in the activities conducted at a facility operated by such owner, operator, or agent if the change 13 ereates a reasonable potential for a new hazard or a sig-14 15 nificant increase in a previously identified hazard or not less frequently than once every 3 years, whichever is ear-16 17 lier. Such reanalysis shall be completed and additional preventive controls needed to address the hazard identified, 18 if any, shall be implemented before the change in activities 19 at the facility is commenced. Such owner, operator, or 20 21 agent shall revise the written plan required under sub-22 section (h) if such a significant change is made or document the basis for the conclusion that no additional or 23 revised preventive controls are needed. The Secretary may 24

require a reanalysis under this section to respond to new
 hazards and developments in scientific understanding.

3 "(j) DEEMED COMPLIANCE OF SEAFOOD, JUICE, 4 AND LOW-ACID CANNED FOOD FACILITIES IN COMPLI-5 ANCE WITH HACCP.—An owner, operator, or agent in 6 charge of a facility required to comply with 1 of the fol-7 lowing standards and regulations with respect to such fa-8 cility shall be deemed to be in compliance with this section, 9 with respect to such facility:

10 <u>"(1)</u> The Seafood Hazard Analysis Critical
11 Control Points Program of the Food and Drug Ad12 ministration.

13 <u>"(2)</u> The Juice Hazard Analysis Critical Con14 trol Points Program of the Food and Drug Adminis15 tration.

16 "(3) The Thermally Processed Low-Acid Foods
17 Packaged in Hermetically Sealed Containers stand18 ards of the Food and Drug Administration (or any
19 successor standards).

20 "(k) EXCEPTION FOR FACILITIES IN COMPLIANCE
21 WITH SECTION 419.—This section shall not apply to a
22 facility that is subject to section 419.

23 "(1) AUTHORITY WITH RESPECT TO CERTAIN FA24 CHLITIES.—The Secretary may, by regulation, exempt or
25 modify the requirements for compliance under this section

with respect to facilities that are solely engaged in the pro duction of food for animals other than man or the storage
 of packaged foods that are not exposed to the environ ment.

5 "(m) DEFINITIONS.—For purposes of this section:
6 "(1) CRITICAL CONTROL POINT.—The term
7 'critical control point' means a point, step, or proce8 dure in a food process at which control can be ap9 plied and is essential to prevent or eliminate a food
10 safety hazard or reduce it to an acceptable level.

11 <u>((2) FACILITY.</u>—The term <u>'facility'</u> means a
12 domestic facility or a foreign facility that is required
13 to register under section 415.

14 "(3) PREVENTIVE CONTROLS.—The term 'pre-15 ventive controls' means those risk-based, reasonably 16 appropriate procedures, practices, and processes that 17 a person knowledgeable about the safe manufae-18 turing, processing, packing, or holding of food would 19 have employed to significantly minimize or prevent 20 the hazards identified under the hazard analysis con-21 ducted under subsection (a) and that are consistent 22 with the current scientific understanding of safe 23 food manufacturing, processing, packing, or holding 24 at the time of the analysis. Those procedures, prac-25 tices, and processes may include the following:

1	"(A) Sanitation procedures for food con-
2	tact surfaces and utensils and food-contact sur-
3	faces of equipment.
4	"(B) Supervisor, manager, and employee
5	hygiene training.
6	"(C) An environmental monitoring pro-
7	gram to verify the effectiveness of pathogen
8	controls.
9	"(D) An allergen control program.
10	"(E) A recall contingency plan.
11	"(F) Good Manufacturing Practices
12	(GMPs).
13	"(G) Supplier verification activities.".
14	(b) REGULATIONS.—
15	(1) In GENERAL.—The Secretary of Health and
16	Human Services (referred to in this Act as the "See-
17	retary") shall promulgate regulations to establish
18	science-based minimum standards for conducting a
19	hazard analysis, documenting hazards, implementing
20	preventive controls, and documenting the implemen-
21	tation of the preventive controls under section 418
22	of the Federal Food, Drug, and Cosmetic Act (as
23	added by subsection (a)).
24	(2) CONTENT.—The regulations promulgated
25	under paragraph (1) shall provide sufficient flexi-

1	bility to be applicable in all situations, including in
2	the operations of small businesses.
3	(3) RULE OF CONSTRUCTION.—Nothing in this
4	subsection shall be construed to provide the Sec-
5	retary with the authority to apply specific tech-
6	nologics, practices, or critical controls to an indi-
7	vidual facility.
8	(4) REVIEW.—In promulgating the regulations
9	under paragraph (1), the Secretary shall review reg-
10	ulatory hazard analysis and preventive control pro-
11	grams in existence on the date of enactment of this
12	Act to ensure that the program under such section
13	418 is consistent, to the extent practicable, with ap-
14	plicable internationally recognized standards in exist-
15	ence on such date.

16 (c) GUIDANCE DOCUMENT.—The Secretary shall issue a guidance document related to hazard analysis and 17 18 preventive controls required under section 418 of the Federal Food, Drug, and Cosmetic Act (as added by sub-19 section (a)). 20

(d) PROHIBITED ACTS.—Section 301 (21 U.S.C. 21 22 331) is amended by adding at the end the following:

"(oo) The operation of a facility that manufacturers, 23 24 processes, packs, or holds food for sale in the United States if the owner, operator, or agent in charge of such
 facility is not in compliance with section 418.".

3 (e) NO EFFECT ON HACCP AUTHORITIES.—Nothing in the amendments made by this section limits the au-4 thority of the Secretary under the Federal Food, Drug, 5 and Cosmetic Act (21 U.S.C. 301 et seq.) or the Public 6 7 Health Service Act (42 U.S.C. 201 et seq.) to revise, issue, 8 or enforce product and category-specific regulations, such 9 as the Seafood Hazard Analysis Critical Controls Points 10 Program, the Juice Hazard Analysis Critical Control Program, and the Thermally Processed Low-Acid Foods 11 12 Packaged in Hermetically Sealed Containers standards.

- 13 (f) EFFECTIVE DATE.
- 14 (1) GENERAL RULE.—The amendments made
 15 by this section shall take effect 18 months after the
 16 date of enactment of this Act.
- 17 (2) EXCEPTIONS.—Notwithstanding paragraph
 18 (1)—

19(A) the amendments made by this section20shall apply to a small business (as defined by21the Secretary) after the date that is 2 years22after the date of enactment of this Act; and

23 (B) the amendments made by this section
24 shall apply to a very small business (as defined

by the Secretary) after the date that is 3 years
 after the date of enactment of this Act.

3 SEC. 104. PERFORMANCE STANDARDS.

4 The Secretary shall, not less frequently than every 5 2 years, review and evaluate relevant health data and other relevant information, including from toxicological 6 and epidemiological studies and analyses, to determine the 7 8 most significant food-borne contaminants and, when ap-9 propriate to reduce the risk of serious illness or death to 10 humans or animals or to prevent the adulteration of the food under section 402 of the Federal Food, Drug, or Cos-11 metic Act, (21 U.S.C. 342) or to prevent the spread of 12 communicable disease under section 361 of the Public 13 Health Service Act (42 U.S.C. 264), shall issue contami-14 15 nant-specific and science-based guidance documents, actions levels, or regulations. Such guidance, action levels, 16 17 or regulations shall apply to products or product classes and shall not be written to be facility-specific. 18

19 SEC. 105. STANDARDS FOR PRODUCE SAFETY.

20 (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et
21 seq.), as amended by section 103, is amended by adding
22 at the end the following:

23 "SEC. 419. STANDARDS FOR PRODUCE SAFETY.

24 <u>"(a) Proposed Rulemaking.</u>

1 "(1) IN GENERAL.—Not later than 1 year after 2 the date of enactment of the FDA Food Safety Mod-3 ernization Act, the Secretary, in consultation with 4 the Secretary of Agriculture and representatives of 5 State departments of agriculture, shall publish a no-6 tice of proposed rulemaking to establish science-7 based minimum standards for the safe production 8 and harvesting of those types of fruits and vegeta-9 bles that are raw agricultural commodities for which 10 the Secretary has determined that such standards 11 minimize the risk of serious adverse health con-12 sequences or death.

13 "(2) PUBLIC INPUT.—During the comment period on the notice of proposed rulemaking under paragraph (1), the Secretary shall conduct not less than 3 public meetings in diverse geographical areas of the United States to provide persons in different regions an opportunity to comment.

19 <u>"(3)</u> CONTENT.—The proposed rulemaking
20 under paragraph (1) shall—

21 "(A) include, with respect to growing, har22 vesting, sorting, and storage operations, min23 imum standards related to soil amendments,
24 hygiene, packaging, temperature controls, ani25 mal eneroachment, and water; and

1	"(B) consider hazards that occur naturally,
2	may be unintentionally introduced, or may be
3	intentionally introduced, including by acts of
4	terrorism.
5	<u>"(4)</u> Prioritization.—The Secretary shall
6	prioritize the implementation of the regulations for
7	specific fruits and vegetables that are raw agricul-
8	tural commodities that have been associated with
9	food-borne illness outbreaks.
10	"(b) FINAL REGULATION.—
11	"(1) In GENERAL.—Not later than 1 year after
12	the close of the comment period for the proposed
13	rulemaking under subsection (a), the Secretary shall
14	adopt a final regulation to provide for minimum
15	standards for those types of fruits and vegetables
16	that are raw agricultural commodities for which the
17	Secretary has determined that such standards mini-
18	mize the risk of serious adverse health consequences
19	or death.
20	"(2) FINAL REGULATION.—The final regulation
21	shall—
22	"(A) provide a reasonable period of time

22 "(A) provide a reasonable period of time
23 for compliance, taking into account the needs of
24 small businesses for additional time to comply;

1	"(B) provide for coordination of education
2	and enforcement activities by State and local
3	officials, as designated by the Governors of the
4	respective States; and
5	"(C) include a description of the variance
6	process under subsection (e) and the types of
7	permissible variances the Secretary may grant.
8	"(c) Criteria.
9	"(1) In GENERAL.—The regulations adopted
10	under subsection (b) shall—
11	${(A)}$ set forth those procedures, processes,
12	and practices as the Secretary determines to be
13	reasonably necessary to prevent the introduc-
14	tion of known or reasonably foreseeable biologi-
15	cal, chemical, and physical hazards, including
16	hazards that occur naturally, may be uninten-
17	tionally introduced, or may be intentionally in-
18	troduced, including by acts of terrorism, into
19	fruits and vegetables that are raw agricultural
20	commodities and to provide reasonable assur-
21	ances that the produce is not adulterated under
22	section 402; and
23	"(B) permit States and foreign countries
24	from which food is imported into the United

States, subject to paragraph (2), to request

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1	from the Secretary variances from the require-
2	ments of the regulations, where upon approval
3	of the Secretary, the variance is considered per-
4	missible under the requirements of the regula-
5	tions adopted under subsection $(b)(2)(C)$ and
6	where the State or foreign country determines
7	that the variance is necessary in light of local
8	growing conditions and that the procedures,
9	processes, and practices to be followed under
10	the variance are reasonably likely to ensure that
11	the produce is not adulterated under section
12	402 to the same extent as the requirements of
13	the regulation adopted under subsection (b).
1/	"(9) ADDOVAL OF VADIANCES A State or

14 "(2) APPROVAL OF VARIANCES.—A State or 15 foreign country from which food is imported into the 16 United States shall request a variance from the Sec-17 retary in writing. The Secretary may deny such a re-18 quest as not reasonably likely to ensure that the 19 produce is not adulterated under section 402 to the 20 same extent as the requirements of the regulation 21 adopted under subsection (b).

22 "(d) ENFORCEMENT.—The Secretary may coordinate
23 with the Secretary of Agriculture and shall contract and
24 coordinate with the agency or department designated by

the Governor of each State to perform activities to ensure
 compliance with this section.

3 "(e) GUIDANCE.—Not later than 1 year after the 4 date of enactment of the FDA Food Safety Modernization 5 Act, the Secretary shall publish, after consultation with 6 the Secretary of Agriculture and representatives of State 7 departments of agriculture, updated good agricultural 8 practices and guidance for the safe production and har-9 vesting of specific types of fresh produce.

10 "(f) EXCEPTION FOR FACILITIES IN COMPLIANCE
11 WITH SECTION 418. This section shall not apply to a
12 facility that is subject to section 418.".

(b) PROHIBITED ACTS.—Section 301 (21 U.S.C.
14 331), as amended by section 103, is amended by adding
15 at the end the following:

16 "(pp) The production or harvesting of produce not 17 in accordance with minimum standards as provided by 18 regulation under section 419(b) or a variance issued under 19 section 419(c).".

(c) NO EFFECT ON HACCP AUTHORITIES.—Nothing
in the amendments made by this section limits the authority of the Secretary under the Federal Food, Drug, and
Cosmetic Act (21 U.S.C. 301 et seq.) or the Public Health
Service Act (42 U.S.C. 201 et seq.) to revise, issue, or
enforce product and category-specific regulations, such as

the Seafood Hazard Analysis Critical Controls Points Pro gram, the Juice Hazard Analysis Critical Control Pro gram, and the Thermally Processed Low-Acid Foods
 Packaged in Hermetically Sealed Containers standards.

5 SEC. 106. PROTECTION AGAINST INTENTIONAL ADULTERA-

TION.

6

7 (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et
8 seq.), as amended by section 105, is amended by adding
9 at the end the following:

10 "SEC. 420. PROTECTION AGAINST INTENTIONAL ADULTERA11 TION.

12 "(a) IN GENERAL.—Not later than 24 months after 13 the date of enactment of the FDA Food Safety Moderniza-14 tion Act, the Secretary, in consultation with the Secretary 15 of Homeland Security and the Secretary of Agriculture, 16 shall promulgate regulations to protect against the inten-17 tional adulteration of food subject to this Act.

18 "(b) CONTENT OF REGULATIONS.—Regulations
19 under subsection (a) shall only apply to food—

20 <u>"(1) for which the Secretary has identified clear</u>
21 vulnerabilities (such as short shelf-life or suscepti22 bility to intentional contamination at critical control
23 points);

24 <u>"(2) in bulk or batch form, prior to being pack-</u>
25 aged for the final consumer; and

1	${}$ (3) for which there is a high risk of intentional
2	contamination, as determined by the Secretary, that
3	could cause serious adverse health consequences or
4	death to humans or animals.
5	"(e) DETERMINATIONS.—In making the determina-
6	tion under subsection (b)(3), the Secretary shall—
7	${}(1)$ conduct vulnerability assessments of the
8	food system;
9	${}$ (2) consider the best available understanding
10	of uncertainties, risks, costs, and benefits associated
11	with guarding against intentional adulteration at
12	vulnerable points; and
13	${}$ (3) determine the types of science-based miti-
14	gation strategies or measures that are necessary to
15	protect against the intentional adulteration of food.
16	"(d) EXCEPTION.—This section shall not apply to
17	food produced on farms, except for milk.
18	"(e) DEFINITION.—For purposes of this section, the
19	term 'farm' has the meaning given that term in section
20	1.227 of title 21, Code of Federal Regulations (or any suc-
21	cessor regulation).".
22	(b) Guidance Documents.—
23	(1) In GENERAL.—Not later than 1 year after
24	the date of enactment of this Act, the Secretary, in
25	consultation with the Secretary of Homeland Secu-

1	rity and the Secretary of Agriculture, shall issue
2	guidance documents related to protection against the
3	intentional adulteration of food, including mitigation
4	strategies or measures to guard against such adul-
5	teration as required under section 420 of the Fed-
6	eral Food, Drug, and Cosmetic Act, as added by
7	subsection (a).
8	(2) CONTENT.—The guidance document issued
9	under paragraph (1) shall—
10	(A) specify how a person shall assess
11	whether the person is required to implement
12	mitigation strategies or measures intended to
13	protect against the intentional adulteration of
14	food;
15	(B) specify appropriate science-based miti-
16	gation strategies or measures to prepare and
17	protect the food supply chain at specific vulner-
18	able points, as appropriate;
19	(C) include a model assessment for a per-
20	son to use under subparagraph (A);
21	(D) include examples of mitigation strate-
22	gies or measures described in subparagraph
23	(B); and

1	(E) specify situations in which the exam-
2	ples of mitigation strategies or measures de-
3	scribed in subparagraph (D) are appropriate.
4	(3) LIMITED DISTRIBUTION.—In the interest of
5	national security, the Secretary, in consultation with
6	the Secretary of Homeland Security, may determine
7	the time and manner in which the guidance docu-
8	ments issued under paragraph (1) are made public,
9	including by releasing such documents to targeted
10	audiences.
11	(c) Periodic Review.—The Secretary shall periodi-
12	cally review and, as appropriate, update the regulation
13	under subsection (a) and the guidance documents under
14	subsection (b).
15	(d) Prohibited Acts.—Section 301 (21 U.S.C. 331
16	et seq.), as amended by section 105, is amended by adding
17	at the end the following:
18	"(qq) The failure to comply with section 420.".
19	SEC. 107. AUTHORITY TO COLLECT FEES.
20	(a) Fees for Reinspection, Recall, and Impor-
21	TATION ACTIVITIES.—Subchapter C of chapter VII (21
22	U.S.C. 379f et seq.) is amended by inserting after section
23	740 the following:

"PART 5—FEES RELATED TO FOOD
"SEC. 740A. AUTHORITY TO COLLECT AND USE FEES.
"(a) IN GENERAL.—
"(1) PURPOSE AND AUTHORITY.—For fiscal
year 2010 and each subsequent fiscal year, the Sec-
retary shall, in accordance with this section, assess
and collect fees from—
${(A)}$ each domestic facility (as defined in
section 415(b)) subject to a reinspection in such
fiscal year, to cover reinspection-related costs
for such year;
"(B) each domestic facility (as defined in
section 415(b)) and importer subject to a food
recall in such fiscal year, to cover food recall ac-
tivities performed by the Secretary, including
technical assistance, follow-up effectiveness
checks, and public notifications, for such year;
"(C) each importer participating in the
voluntary qualified importer program under see-
tion 806 in such year, to cover the administra-
tive costs such program for such year; and
"(D) each importer subject to a reinspec-
tion in such fiscal year at a port of entry, to
cover reinspection-related costs at ports of entry
for such year.

1	"(2) DEFINITIONS.—For purposes of this see-
2	tion-
3	"(A) the term 'reinspection' means—
4	"(i) with respect to domestic facilities
5	(as defined in section 415(b)), 1 or more
6	inspections conducted under section 704
7	subsequent to an inspection conducted
8	under such provision which identified non-
9	compliance materially related to a food
10	safety requirement of this Act, specifically
11	to determine whether compliance has been
12	achieved to the Secretary's satisfaction;
13	and
14	"(ii) with respect to importers, 1 or
15	more examinations conducted under see-
16	tion 801 subsequent to an examination
17	conducted under such provision which
18	identified noncompliance materially related
19	to a food safety requirement of this Act,
20	specifically to determine whether compli-
21	ance has been achieved to the Secretary's
22	satisfaction; and
23	"(B) the term 'reinspection-related costs'
24	means all expenses, including administrative ex-
25	penses, incurred in connection with—

1	"(i) arranging, conducting, and evalu-
2	ating the results of reinspections; and
3	"(ii) assessing and collecting reinspec-
4	tion fees under this section.
5	"(b) Establishment of Fees.—
6	${}$ (1) In <u>GENERAL.</u> Subject to subsections (c)
7	and (d), the Secretary shall establish the fees to be
8	collected under this section for each fiscal year speci-
9	fied in subsection $(a)(1)$, based on the methodology
10	described under paragraph (2), and shall publish
11	such fees in a Federal Register notice not later than
12	60 days before the start of each such year.
13	$\frac{((2))}{\text{Fee}} \text{ Methodology.}$
14	"(A) FEES.—Fees amounts established for
15	collection-
16	${}$ (i) under subparagraph (A) of sub-
17	section $(a)(1)$ for a fiscal year shall be
18	based on the Secretary's estimate of 100
19	percent of the costs of the reinspection-re-
20	lated activities (including by type or level
21	of reinspection activity, as the Secretary
22	determines applicable) described in such
23	subparagraph (A) for such year;
24	"(ii) under subparagraph (B) of sub-
25	section (a)(1) for a fiscal year shall be

- based on the Secretary's estimate of 100 1 2 percent of the costs of the activities de-3 scribed in such subparagraph (B) for such 4 year; 5 "(iii) under subparagraph (C) of subsection (a)(1) for a fiscal year shall be 6 7 based on the Secretary's estimate of 100 8 percent of the costs of the activities de-9 scribed in such subparagraph (C) for such 10 year; and 11 "(iv) under subparagraph (D) of sub-12 section (a)(1) for a fiscal year shall be 13 based on the Secretary's estimate of 100 14 percent of the costs of the activities de-15 scribed in such subparagraph (D) for such 16 year. 17 "(B) OTHER CONSIDERATIONS.-18 ''(i) **Voluntary QUALIFIED** IM-19 PORTER PROGRAM.-20 "(I) PARTICIPATION.—In estab-21 lishing the fee amounts under sub-22 paragraph (A)(iii) for a fiscal year, 23 the Secretary shall provide for the
- 25 mitted to the Secretary a notice under

number of importers who have sub-

24

33

1	section 806(e) informing the Sec-
2	retary of the intent of such importer
3	to participate in the program under
4	section 806 in such fiscal year.
5	"(II) RECOUPMENT.—In estab-
6	lishing the fee amounts under sub-
7	paragraph $(A)(iii)$ for the first 5 fiscal
8	years after the date of enactment of
9	this section, the Secretary shall in-
10	elude in such fee a reasonable sur-
11	charge that provides a recoupment of
12	the costs expended by the Secretary to
13	establish and implement the first year
14	of the program under section 806.
15	"(ii) CREDITING OF FEES.—In estab-
16	lishing the fee amounts under subpara-
17	graph (A) for a fiscal year, the Secretary
18	shall provide for the crediting of fees from
19	the previous year to the next year if the
20	Secretary overestimated the amount of fees
21	needed to carry out such activities, and
22	consider the need to account for any ad-
23	justment of fees and such other factors as
24	the Secretary determines appropriate.

"(3) USE OF FEES.—The Secretary shall make
 all of the fees collected pursuant to clause (i), (ii),
 (iii), and (iv) of paragraph (2)(A) available solely to
 pay for the costs referred to in such clause (i), (ii),
 (iii), and (iv) of paragraph (2)(A), respectively.

6 $\frac{...(4)}{...(4)}$ COMPLIANCE WITH **INTERNATIONAL** 7 AGREEMENTS.—Nothing in this section shall be con-8 strued to authorize the assessment of any fee incon-9 sistent with the agreement establishing the World 10 Trade Organization or any other treaty or inter-11 national agreement to which the United States is a 12 party.

13 <u>"(c) LIMITATIONS.</u>

14 "(1) IN GENERAL.—Fees under subsection (a) 15 shall be refunded for a fiscal year beginning after 16 fiscal year 2010 unless appropriations for the Center 17 for Food Safety and Applied Nutrition and the Cen-18 ter for Veterinary Medicine and related activities of 19 the Office of Regulatory Affairs at the Food and 20 Drug Administration for such fiscal year (excluding 21 the amount of fees appropriated for such fiscal year) 22 are equal to or greater than the amount of appro-23 priations for the Center for Food Safety and Applied 24 Nutrition and the Center for Veterinary Medicine 25 and related activities of the Office of Regulatory Affairs at the Food and Drug Administration for the
 preceding fiscal year (excluding the amount of fees
 appropriated for such fiscal year) multiplied by 1
 plus 4.5 percent.

5 "(2) AUTHORITY.—If the Secretary does not 6 assess fees under subsection (a) during any portion 7 of a fiscal year because of paragraph (1) and if at 8 a later date in such fiscal year the Secretary may as-9 sess such fees, the Secretary may assess and collect 10 such fees, without any modification in the rate, 11 under subsection (a), notwithstanding the provisions 12 of subsection (a) relating to the date fees are to be 13 paid.

14 <u>"(3)</u> LIMITATION ON AMOUNT OF CERTAIN 15 FEES.—

16 "(A) IN GENERAL.—Notwithstanding any 17 other provision of this section and subject to 18 subparagraph (B), the Secretary may not col-19 lect fees in a fiscal year such that the amount 20 collected—

21 ⁽⁽ⁱ⁾ under subparagraph (B) of sub22 section (a)(1) exceeds \$20,000,000; and
23 ⁽⁽ⁱⁱ⁾ under subparagraphs (A) and
24 (D) of subsection (a)(1) exceeds
25 \$25,000,000 combined.

1 "(B) EXCEPTION.—If a domestic facility 2 (as defined in section 415(b)) or an importer 3 becomes subject to a fee described in subpara-4 graph (A), (B), or (D) of subsection (a)(1)5 after the maximum amount of fees has been 6 collected by the Secretary under subparagraph 7 (A), the Secretary may collect a fee from such 8 facility or importer.

9 "(d) CREDITING AND AVAILABILITY OF FEES.—Fees 10 authorized under subsection (a) shall be collected and 11 available for obligation only to the extent and in the 12 amount provided in appropriations Acts. Such fees are authorized to remain available until expended. Such sums 13 as may be necessary may be transferred from the Food 14 15 and Drug Administration salaries and expenses account without fiscal year limitation to such appropriation ac-16 17 count for salaries and expenses with such fiscal year limitation. The sums transferred shall be available solely for 18 the purpose of paying the operating expenses of the Food 19 20 and Drug Administration employees and contractors per-21 forming activities associated with these food safety fees. 22 "(e) COLLECTION OF FEES.—

23 <u>"(1) IN GENERAL.</u>—The Secretary shall specify
24 in the Federal Register notice described in sub-

section (b)(1) the time and manner in which fees as sessed under this section shall be collected.

3 ⁽⁽²⁾ COLLECTION OF UNPAID FEES. In any
4 case where the Secretary does not receive payment
5 of a fee assessed under this section within 30 days
6 after it is due, such fee shall be treated as a claim
7 of the United States Government subject to provisions of subchapter H of chapter 37 of title 31,
9 United States Code.

"(f) ANNUAL REPORT TO CONGRESS.-Not later 10 11 than 120 days after each fiscal year for which fees are assessed under this section, the Secretary shall submit a 12 report to the Committee on Health, Education, Labor, and 13 Pensions of the United States Senate and the Committee 14 on Energy and Commerce of the United States House of 15 Representatives, to include a description of fees assessed 16 17 and collected for each such year and a summary description of the entities paying such fees and the types of busi-18 ness in which such entities engage. 19

20 "(g) AUTHORIZATION OF APPROPRIATIONS.—For fis-21 cal year 2010 and each fiscal year thereafter, there is au-22 thorized to be appropriated for fees under this section an 23 amount equal to the total revenue amount determined 24 under subsection (b) for the fiscal year, as adjusted or 1

2

tion.".

otherwise affected under the other provisions of this sec-

3 (b) EXPORT CERTIFICATION FEES FOR FOODS AND 4 ANIMAL FEED.-5 (1) AUTHORITY FOR EXPORT CERTIFICATIONS 6 FOR FOOD, INCLUDING ANIMAL FEED. Section 7 801(e)(4)(A) (21 U.S.C. 381(e)(4)(A)) is amend-8 ed-9 (A) in the matter preceding clause (i), by striking "a drug" and inserting "a food, drug"; 10 11 (B) in clause (i) by striking "exported 12 drug" and inserting "exported food, drug"; and (C) in clause (ii) by striking "the drug" 13 14 each place it appears and inserting "the food, 15 drug".

16 (2) CLARIFICATION OF CERTIFICATION.—Sec17 tion 801(e)(4) (21 U.S.C. 381(e)(4)) is amended by
18 inserting after subparagraph (B) the following new
19 subparagraph:

20 <u>"(C)</u> For purposes of this paragraph, a
21 certification by the Secretary shall be made on
22 such basis, and in such form (including a pub23 liely available listing) as the Secretary deter24 mines appropriate.".

1 SEC. 108. NATIONAL AGRICULTURE AND FOOD DEFENSE 2 STRATEGY.

3 (a) Development and Submission of Strat-4 EGY.—

(1) IN GENERAL.-Not later than 1 year after 5 6 the date of enactment of this Act, the Secretary of 7 Health and Human Services and the Secretary of 8 Agriculture, in coordination with the Secretary of 9 Homeland Security, shall prepare and submit to the relevant committees of Congress, and make publicly 10 11 available on the Internet Web site of the Depart-12 ment of Health and Human Services and the De-13 partment of Agriculture, the National Agriculture 14 and Food Defense Strategy.

15 (2) IMPLEMENTATION PLAN.—The strategy
16 shall include an implementation plan for use by the
17 Secretaries described under paragraph (1) in car18 rying out the strategy.

19 (3) RESEARCH.—The strategy shall include a
20 coordinated research agenda for use by the Secre21 taries described under paragraph (1) in conducting
22 research to support the goals and activities described
23 in paragraphs (1) and (2) of subsection (b).

24 (4) REVISIONS.—Not later than 4 years after
25 the date on which the strategy is submitted to the
26 relevant committees of Congress under paragraph

1	(1), and not less frequently than every 4 years there-
2	after, the Secretary of Health and Human Services
3	and the Secretary of Agriculture, in coordination
4	with the Secretary of Homeland Security, shall re-
5	vise and submit to the relevant committees of Con-
6	gress the strategy.
7	(5) Consistency with existing plans.—The
8	strategy described in paragraph (1) shall be con-
9	sistent with—
10	(A) the National Incident Management
11	System;
12	(B) the National Response Framework;
13	(C) the National Infrastructure Protection
14	Plan;
15	(D) the National Preparedness Goals; and
16	(E) other relevant national strategies.
17	(b) Components.—
18	(1) In GENERAL.—The strategy shall include a
19	description of the process to be used by the Depart-
20	ment of Health and Human Services, the Depart-
21	ment of Agriculture, and the Department of Home-
22	land Security—
23	(A) to achieve each goal described in para-
24	$\frac{\text{graph}}{2}$; and

1	(B) to evaluate the progress made by Fed-
2	eral, State, local, and tribal governments to-
3	wards the achievement of each goal described in
4	paragraph (2).
5	(2) GOALS.—The strategy shall include a de-
6	scription of the process to be used by the Depart-
7	ment of Health and Human Services, the Depart-
8	ment of Agriculture, and the Department of Home-
9	land Security to achieve the following goals:
10	(A) PREPAREDNESS GOAL.—Enhance the
11	preparedness of the agriculture and food system
12	by
13	(i) conducting vulnerability assess-
14	ments of the agriculture and food system;
15	(ii) mitigating vulnerabilities of the
16	system;
17	(iii) improving communication and
18	training relating to the system;
19	(iv) developing and conducting exer-
20	cises to test decontamination and disposal
21	plans;
22	(v) developing modeling tools to im-
23	prove event consequence assessment and
24	decision support; and

1	(vi) preparing risk communication
	(vi) preparing risk communication
2	tools and enhancing public awareness
3	through outreach.
4	(B) DETECTION GOAL.—Improve agri-
5	culture and food system detection capabilities
6	by—
7	(i) identifying contamination in food
8	products at the earliest possible time; and
9	(ii) conducting surveillance to prevent
10	the spread of diseases.
11	(C) Emergency response goal.—En-
12	sure an efficient response to agriculture and
13	food emergencies by—
14	(i) immediately investigating animal
15	disease outbreaks and suspected food con-
16	tamination;
17	(ii) preventing additional human ill-
18	nesses;
19	(iii) organizing, training, and equip-
20	ping animal, plant, and food emergency re-
21	sponse teams of—
22	(I) the Federal Government; and
23	(II) State, local, and tribal gov-
24	ernments;

2ating training and exercises carried out3under agriculture and food defense plans;4and5(v) ensuring consistent and organized6risk communication to the public by—7(I) the Federal Government;8(II) State, local, and tribal gov-9ernments; and10(III) the private sector.11(D) RECOVERY GOAL.—Secure agriculture12and food production after an agriculture or food13emergency by—14(i) working with the private sector to15develop business recovery plans to rapidly16resume agriculture and food production;17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;25and	1	(iv) designing, developing, and evalu-
4 and 5 (v) ensuring consistent and organized 6 risk communication to the public by— 7 (I) the Federal Government; 8 (II) State, local, and tribal gov- 9 ernments; and 10 (III) the private sector. 11 (D) RECOVERY GOAL.—Secure agriculture 12 and food production after an agriculture or food 13 emergency by— 14 (i) working with the private sector to 15 develop business recovery plans to rapidly 16 resume agriculture and food production; 17 (ii) conducting exercises of the plans 18 described in subparagraph (C) with the 19 goal of long-term recovery results; 20 (iii) rapidly removing, and effectively 21 disposing of— 22 (I) contaminated agriculture and 23 food products; and 24 (II) infected plants and animals;	2	ating training and exercises carried out
5(v) ensuring consistent and organized risk communication to the public hy—7(I) the Federal Government;8(II) State, local, and tribal gov-9ernments; and10(III) the private sector.11(D) RECOVERY GOAL.—Secure agriculture12and food production after an agriculture or food13emergency by—14(i) working with the private sector to15develop business recovery plans to rapidly16resume agriculture and food production;17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	3	under agriculture and food defense plans;
6 risk communication to the public by— 7 (1) the Federal Government; 8 (II) State, local, and tribal gov- 9 ernments; and 10 (III) the private sector. 11 (D) RECOVERY GOAL.—Secure agriculture 12 and food production after an agriculture or food 13 emergency by— 14 (i) working with the private sector to 15 develop business recovery plans to rapidly 16 resume agriculture and food production; 17 (ii) conducting exercises of the plans 18 described in subparagraph (C) with the 19 goal of long-term recovery results; 20 (ii) rapidly removing, and effectively 21 disposing of— 22 (I) contaminated agriculture and 23 food products; and 24 (II) infected plants and animals;	4	and
7 (I) the Federal Government; 8 (II) State, local, and tribal gov- 9 ernments; and 10 (III) the private sector. 11 (D) RECOVERY GOAL.—Secure agriculture 12 and food production after an agriculture or food 13 emergency by— 14 (i) working with the private sector to 15 develop business recovery plans to rapidly 16 resume agriculture and food production; 17 (ii) conducting exercises of the plans 18 described in subparagraph (C) with the 19 goal of long-term recovery results; 20 (iii) rapidly removing, and effectively 21 disposing of— 22 (I) contaminated agriculture and 23 food products; and 24 (II) infected plants and animals;	5	(v) ensuring consistent and organized
8 (II) State, local, and tribal gov- ernments; and 9 ernments; and 10 (III) the private sector. 11 (D) RECOVERY GOAL.—Secure agriculture and food production after an agriculture or food emergency by— 14 (i) working with the private sector to develop business recovery plans to rapidly resume agriculture and food production; 17 (ii) conducting exercises of the plans described in subparagraph (C) with the goal of long-term recovery results; 20 (iii) rapidly removing; and effectively disposing of— 22 (I) contaminated agriculture and food products; and 23 (II) infected plants and animals;	6	risk communication to the public by—
9ernments; and10(III) the private sector.11(D) RECOVERY GOAL.—Secure agriculture12and food production after an agriculture or food13emergency by—14(i) working with the private sector to15develop business recovery plans to rapidly16resume agriculture and food production;17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	7	(I) the Federal Government;
10(HI) the private sector.11(D) RECOVERY GOAL.—Secure agriculture12and food production after an agriculture or food13emergency by—14(i) working with the private sector to15develop business recovery plans to rapidly16resume agriculture and food production;17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	8	(II) State, local, and tribal gov-
11(D) RECOVERY GOAL.—Secure agriculture12and food production after an agriculture or food13emergency by—14(i) working with the private sector to15develop business recovery plans to rapidly16resume agriculture and food production;17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	9	ernments; and
12and food production after an agriculture or food13emergency by—14(i) working with the private sector to15develop business recovery plans to rapidly16resume agriculture and food production;17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(F) contaminated agriculture and23food products; and24(H) infected plants and animals;	10	(III) the private sector.
13emergency by—14(i) working with the private sector to15develop business recovery plans to rapidly16resume agriculture and food production;17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	11	(D) Recovery GOAL.—Secure agriculture
14(i) working with the private sector to15develop business recovery plans to rapidly16resume agriculture and food production;17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of	12	and food production after an agriculture or food
15develop business recovery plans to rapidly16resume agriculture and food production;17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	13	emergency by—
16resume agriculture and food production;17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	14	(i) working with the private sector to
17(ii) conducting exercises of the plans18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	15	develop business recovery plans to rapidly
18described in subparagraph (C) with the19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	16	resume agriculture and food production;
19goal of long-term recovery results;20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	17	(ii) conducting exercises of the plans
20(iii) rapidly removing, and effectively21disposing of—22(I) contaminated agriculture and23food products; and24(II) infected plants and animals;	18	described in subparagraph (C) with the
21 disposing of— 22 (I) contaminated agriculture and 23 food products; and 24 (II) infected plants and animals;	19	goal of long-term recovery results;
 22 (I) contaminated agriculture and 23 food products; and 24 (II) infected plants and animals; 	20	(iii) rapidly removing, and effectively
 23 food products; and 24 (II) infected plants and animals; 	21	disposing of—
24 (II) infected plants and animals;	22	(I) contaminated agriculture and
	23	food products; and
25 and	24	(II) infected plants and animals;
	25	and

1(iv) decontaminating and restoring2areas affected by an agriculture or food3emergency.

4 SEC. 109. FOOD AND AGRICULTURE COORDINATING COUN-

CILS.

5

6 The Secretary of Homeland Security, in consultation with the Secretary of Health and Human Services and the 7 8 Secretary of Agriculture, shall within 180 days of enact-9 ment of this Act, and annually thereafter, submit to the 10 relevant committees of Congress, and make publicly available on the Internet Web site of the Department of Home-11 land Security, a report on the activities of the Food and 12 Agriculture Government Coordinating Council and the 13 Food and Agriculture Sector Coordinating Council, includ-14 15 ing the progress of such Councils on—

16 (1) facilitating partnerships between public and
17 private entities to help unify and enhance the protee18 tion of the agriculture and food system of the
19 United States;

20 (2) providing for the regular and timely inter21 change of information between each council relating
22 to the security of the agriculture and food system
23 (including intelligence information);

24 (3) identifying best practices and methods for
 25 improving the coordination among Federal, State,

1	local, and private sector preparedness and response
2	plans for agriculture and food defense; and
3	(4) recommending methods by which to protect
4	the economy and the public health of the United
5	States from the effects of—
6	(A) animal or plant disease outbreaks;
7	(B) food contamination; and
8	(C) natural disasters affecting agriculture
9	and food.
10	SEC. 110. BUILDING DOMESTIC CAPACITY.
11	(a) IN GENERAL.—
12	(1) INITIAL REPORT.—The Secretary shall, not
13	later than 2 years after the date of enactment of
14	this Act, submit to Congress a comprehensive report
15	that identifies programs and practices that are in-
16	tended to promote the safety and security of food
17	and to prevent outbreaks of food-borne illness and
18	other food-related hazards that can be addressed
19	through preventive activities. Such report shall in-
20	elude a description of the following:
21	(A) Analysis of the need for regulations or
22	guidance to industry.
23	(B) Outreach to food industry sectors, in-
24	cluding through the Food and Agriculture Co-
25	ordinating Councils referred to in section 109,

1	to identify potential sources of emerging threats
2	to the safety and security of the food supply
3	and preventive strategies to address those
4	threats.
5	(C) Systems to ensure the prompt distribu-
6	tion to the food industry of information and
7	technical assistance concerning preventive strat-
8	egies.
9	(D) Communication systems to ensure that
10	information about specific threats to the safety
11	and security of the food supply are rapidly and
12	effectively disseminated.
13	(E) Surveillance systems and laboratory
14	networks to rapidly detect and respond to food-
15	borne illness outbreaks and other food-related
16	hazards, including how such systems and net-
17	works are integrated.
18	(F) Outreach, education, and training pro-
19	vided to States and local governments to build
20	State and local food safety and food defense ca-
21	pabilities, including progress implementing
22	strategies developed under sections 108 and
23	$\frac{205}{200}$
24	(G) The estimated resources needed to ef-
25	fectively implement the programs and practices

1	identified in the report developed in this section
2	over a 5-year period.
3	(2) BIENNIAL REPORTS.—On a biennial basis
4	following the submission of the report under para-
5	graph (1), the Secretary shall submit to Congress a
6	report that—
7	(A) reviews previous food safety programs
8	and practices;
9	(B) outlines the success of those programs
10	and practices;
11	(C) identifies future programs and prac-
12	tices; and
13	(D) includes information related to any
14	matter described in subparagraphs (A) through
15	(G) of paragraph (1), as necessary.
16	(b) Risk-based Activities.—The report developed
17	under subsection $(a)(1)$ shall describe methods that seek
18	to ensure that resources available to the Secretary for food
19	safety-related activities are directed at those actions most
20	likely to reduce risks from food, including the use of pre-
21	ventive strategies and allocation of inspection resources.
22	The Secretary shall promptly undertake those risk-based
23	actions that are identified during the development of the
24	report as likely to contribute to the safety and security
25	of the food supply.

1 (c) CAPABILITY FOR LABORATORY ANALYSES; RE-SEARCH.—The report developed under subsection (a)(1)2 shall provide a description of methods to increase capacity 3 to undertake analyses of food samples promptly after col-4 lection, to identify new and rapid analytical techniques, 5 including techniques that can be employed at ports of 6 entry and through Food Emergency Response Network 7 8 laboratories, and to provide for well-equipped and staffed 9 laboratory facilities.

10 (d) INFORMATION TECHNOLOGY.—The report developed under subsection (a)(1) shall include a description 11 of such information technology systems as may be needed 12 to identify risks and receive data from multiple sources, 13 including foreign governments, State, local, and tribal gov-14 15 ernments, other Federal agencies, the food industry, laboratories, laboratory networks, and consumers. The infor-16 17 mation technology systems that the Secretary describes shall also provide for the integration of the facility reg-18 istration system under section 415 of the Federal Food, 19 Drug, and Cosmetic Act (21 U.S.C. 350d), and the prior 20 notice system under section 801(m) of such Act (21 21 22 U.S.C. 381(m)) with other information technology systems that are used by the Federal Government for the proc-23 essing of food offered for import into the United States. 24

(e) AUTOMATED RISK ASSESSMENT.—The report de veloped under subsection (a)(1) shall include a description
 of progress toward developing and improving an auto mated risk assessment system for food safety surveillance
 and allocation of resources.

6 (f) TRACEBACK AND SURVEILLANCE REPORT.—The 7 Secretary shall include in the report developed under sub-8 section (a)(1) an analysis of the Food and Drug Adminis-9 tration's performance in food-borne illness outbreaks dur-10 ing the 5-year period preceding the date of enactment of this Act involving fruits and vegetables that are raw agri-11 cultural commodities (as defined in section 201(r) of the 12 Federal Food, Drug, and Cosmetic Act (21 U.S.C. 321(r)) 13 and recommendations for enhanced surveillance, outbreak 14 15 response, and traceability. Such findings and recommendations shall address communication and coordina-16 17 tion with the public, industry, and State and local governments, outbreak identification, and traceback. 18

19 (g) BIENNIAL FOOD SAFETY AND FOOD DEFENSE
20 RESEARCH PLAN.—The Secretary and the Secretary of
21 Agriculture shall, on a biennial basis, submit to Congress
22 a joint food safety and food defense research plan which
23 may include studying the long-term health effects of food24 borne illness. Such biennial plan shall include a list and
25 description of projects conducted during the previous 2-

year period and the plan for projects to be conducted dur ing the following 2-year period.

3 SEC. 111. FINAL RULE FOR PREVENTION OF SALMONELLA 4 ENTERITIDIS IN SHELL EGGS DURING PRO 5 DUCTION.

6 Not later than 1 year after the date of enactment 7 of this Act, the Secretary shall issue a final rule based 8 on the proposed rule issued by the Commissioner of Food 9 and Drugs entitled "Prevention of Salmonella Enteritidis 10 in Shell Eggs During Production", 69 Fed. Reg. 56824, 11 (September 22, 2004).

12 SEC. 112. SANITARY TRANSPORTATION OF FOOD.

Not later than 1 year after the date of enactment
of this Act, the Secretary shall promulgate regulations deseribed in section 416(b) of the Federal Food, Drug, and
Cosmetic Act (21 U.S.C. 350e(b)).

17 SEC. 113. FOOD ALLERGY AND ANAPHYLAXIS MANAGE 18 MENT.

19 (a) DEFINITIONS.—In this section:

20 (1) EARLY CHILDHOOD EDUCATION PRO 21 GRAM.—The term "carly childhood education pro 22 gram" means—

23 (A) a Head Start program or an Early
24 Head Start program carried out under the
25 Head Start Act (42 U.S.C. 9831 et seq.);

1	(B) a State licensed or regulated child care
2	program or school; or
3	(C) a State prekindergarten program that
4	serves children from birth through kinder-
5	garten.
6	(2) ESEA DEFINITIONS.—The terms "local
7	educational agency", "secondary school", "elemen-
8	tary school", and "parent" have the meanings given
9	the terms in section 9101 of the Elementary and
10	Secondary Education Act of 1965 (20 U.S.C. 7801).
11	(3) SCHOOL.—The term "school" includes pub-
12	lie—
13	(A) kindergartens;
	(A) kindergartens;(B) elementary schools; and
13	
13 14	(B) elementary schools; and
13 14 15	(B) elementary schools; and (C) secondary schools.
13 14 15 16	 (B) elementary schools; and (C) secondary schools. (4) SECRETARY.—The term "Secretary" means
13 14 15 16 17	 (B) elementary schools; and (C) secondary schools. (4) SECRETARY.—The term "Secretary" means the Secretary of Health and Human Services.
 13 14 15 16 17 18 	 (B) elementary schools; and (C) secondary schools. (4) SECRETARY.—The term "Secretary" means the Secretary of Health and Human Services. (b) ESTABLISHMENT OF VOLUNTARY FOOD AL-
 13 14 15 16 17 18 19 	 (B) elementary schools; and (C) secondary schools. (4) SECRETARY.—The term "Secretary" means the Secretary of Health and Human Services. (b) ESTABLISHMENT OF VOLUNTARY FOOD ALLERGY AND ANAPHYLAXIS MANAGEMENT GUIDELINES.—
 13 14 15 16 17 18 19 20 	 (B) elementary schools; and (C) secondary schools. (4) SECRETARY.—The term "Secretary" means the Secretary of Health and Human Services. (b) ESTABLISHMENT OF VOLUNTARY FOOD ALLERGY AND ANAPHYLAXIS MANAGEMENT GUIDELINES.— (1) ESTABLISHMENT.—
 13 14 15 16 17 18 19 20 21 	 (B) elementary schools; and (C) secondary schools. (4) SECRETARY.—The term "Secretary" means the Secretary of Health and Human Services. (b) ESTABLISHMENT OF VOLUNTARY FOOD ALLERGY AND ANAPHYLAXIS MANAGEMENT GUIDELINES.— (1) ESTABLISHMENT.— (A) IN GENERAL.—Not later than 1 year
 13 14 15 16 17 18 19 20 21 22 	 (B) elementary schools; and (C) secondary schools. (4) SECRETARY.—The term "Secretary" means the Secretary of Health and Human Services. (b) ESTABLISHMENT OF VOLUNTARY FOOD ALLERGY AND ANAPHYLAXIS MANAGEMENT GUIDELINES.— (1) ESTABLISHMENT.— (A) IN GENERAL.—Not later than 1 year after the date of enactment of this Act, the Sec-

- 1 (i) develop guidelines to be used on a 2 voluntary basis to develop plans for indi-3 viduals to manage the risk of food allergy 4 and anaphylaxis in schools and early child-5 hood education programs; and 6 (ii) make such guidelines available to 7 local educational agencies, schools, early 8 childhood education programs, and other 9 interested entities and individuals to be im-10 plemented on a voluntary basis only. 11 (B) APPLICABILITY OF FERPA.—Each plan 12 described in subparagraph (A) that is developed 13 for an individual shall be considered an edu-14 eation record for the purpose of the Family Educational Rights and Privacy Act of 1974 15 16 (20 U.S.C. 1232g). 17 (2) CONTENTS.—The voluntary guidelines de-18 veloped by the Secretary under paragraph (1) shall 19 address each of the following, and may be updated 20 as the Secretary determines necessary: 21 (A) Parental obligation to provide the 22 school or early childhood education program, 23 prior to the start of every school year, with-
- 24 (i) documentation from their child's
 25 physician or nurse—

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1	(I) supporting a diagnosis of food
2	allergy, and any risk of anaphylaxis, if
3	applicable;
4	(II) identifying any food to which
5	the child is allergic;
6	(III) describing, if appropriate,
7	any prior history of anaphylaxis;
8	(IV) listing any medication pre-
9	scribed for the child for the treatment
10	of anaphylaxis;
11	(V) detailing emergency treat-
12	ment procedures in the event of a re-
13	action;
14	(VI) listing the signs and symp-
15	toms of a reaction; and
16	(VII) assessing the child's readi-
17	ness for self-administration of pre-
18	scription medication; and
19	(ii) a list of substitute meals that may
20	be offered to the child by school or early
21	childhood education program food service
22	personnel.
23	(B) The creation and maintenance of an
24	individual plan for food allergy management, in
25	consultation with the parent, tailored to the

1	needs of each child with a documented risk for
2	anaphylaxis, including any procedures for the
3	self-administration of medication by such chil-
4	dren in instances where—
5	(i) the children are capable of self-ad-
6	ministering medication; and
7	(ii) such administration is not prohib-
8	ited by State law.
9	(C) Communication strategies between in-
10	dividual schools or early childhood education
11	programs and providers of emergency medical
12	services, including appropriate instructions for
13	emergency medical response.
14	(D) Strategies to reduce the risk of expo-
15	sure to anaphylactic causative agents in class-
16	rooms and common school or early childhood
17	education program areas such as cafeterias.
18	(E) The dissemination of general informa-
19	tion on life-threatening food allergies to school
20	or early childhood education program staff, par-
21	ents, and children.
22	(F) Food allergy management training of
23	school or early childhood education program
24	personnel who regularly come into contact with
25	children with life-threatening food allergies.

1 (G) The authorization and training of 2 school or early childhood education program 3 personnel to administer epinephrine when the 4 nurse is not immediately available. 5 (H) The timely accessibility of epinephrine 6 by school or early childhood education program 7 personnel when the nurse is not immediately 8 available. 9 (I) The ereation of a plan contained in 10 each individual plan for food allergy manage-11 ment that addresses the appropriate response to 12 an incident of anaphylaxis of a child while such 13 child is engaged in extracurricular programs of 14 a school or early childhood education program, 15 such as non-academic outings and field trips, 16 before- and after-school programs or before-17 and after-early child education program pro-18 grams, and school-sponsored or early childhood

education program-sponsored programs held on weekends. (J) Maintenance of information for each administration of epinephrine to a child at risk

for anaphylaxis and prompt notification to parents.

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1 (K) Other elements the Secretary deter-2 mines necessary for the management of food al-3 lergies and anaphylaxis in schools and early 4 childhood education programs. 5 (3) RELATION TO STATE LAW.—Nothing in this 6 section or the guidelines developed by the Secretary 7 under paragraph (1) shall be construed to preempt 8 State law, including any State law regarding wheth-9 er students at risk for anaphylaxis may self-admin-10 ister medication. 11 (c) School-based Food Allergy Management 12 GRANTS. (1) IN GENERAL.—The Secretary may award 13 14 grants to local educational agencies to assist such 15 agencies with implementing voluntary food allergy 16 and anaphylaxis management guidelines described in 17 subsection (b). 18 (2) APPLICATION. 19 (A) IN GENERAL.—To be eligible to receive 20 a grant under this subsection, a local edu-21 eational agency shall submit an application to 22 the Secretary at such time, in such manner, 23 and including such information as the Secretary 24 may reasonably require.

1	(B) CONTENTS.—Each application sub-
2	mitted under subparagraph (A) shall include—
3	(i) an assurance that the local edu-
4	cational agency has developed plans in ac-
5	cordance with the food allergy and anaphy-
6	laxis management guidelines described in
7	subsection (b);
8	(ii) a description of the activities to be
9	funded by the grant in carrying out the
10	food allergy and anaphylaxis management
11	guidelines, including—
12	(I) how the guidelines will be ear-
13	ried out at individual schools served
14	by the local educational agency;
15	(II) how the local educational
16	agency will inform parents and stu-
17	dents of the guidelines in place;
18	(III) how school nurses, teachers,
19	administrators, and other school-based
20	staff will be made aware of, and given
21	training on, when applicable, the
22	guidelines in place; and
23	(IV) any other activities that the
24	Secretary determines appropriate;

1	(iii) an itemization of how grant funds
2	received under this subsection will be ex-
3	pended;
4	(iv) a description of how adoption of
5	the guidelines and implementation of grant
6	activities will be monitored; and
7	(v) an agreement by the local edu-
8	cational agency to report information re-
9	quired by the Secretary to conduct evalua-
10	tions under this subsection.
11	(3) USE OF FUNDS.—Each local educational
12	agency that receives a grant under this subsection
13	may use the grant funds for the following:
14	(A) Purchase of materials and supplies, in-
15	eluding limited medical supplies such as epi-
16	nephrine and disposable wet wipes, to support
17	carrying out the food allergy and anaphylaxis
18	management guidelines described in subsection
19	(b).
20	(B) In partnership with local health de-
21	partments, school nurse, teacher, and personnel
22	training for food allergy management.
23	(C) Programs that educate students as to
24	the presence of, and policies and procedures in

1	place related to, food allergies and anaphylactic
2	shock.
3	(D) Outreach to parents.
4	(E) Any other activities consistent with the
5	guidelines described in subsection (b).
6	(4) DURATION OF AWARDS.—The Secretary
7	may award grants under this subsection for a period
8	of not more than 2 years. In the event the Secretary
9	conducts a program evaluation under this sub-
10	section, funding in the second year of the grant,
11	where applicable, shall be contingent on a successful
12	program evaluation by the Secretary after the first
13	year.
14	(5) Limitation on grant funding.—The
15	Secretary may not provide grant funding to a local
16	educational agency under this subsection after such
17	local educational agency has received 2 years of
18	grant funding under this subsection.
19	(6) Maximum amount of annual awards.—
20	A grant awarded under this subsection may not be
21	made in an amount that is more than \$50,000 an-
22	nually.
23	(7) Priority.—In awarding grants under this
24	subsection, the Secretary shall give priority to local
25	educational agencies with the highest percentages of

children who are counted under section 1124(c) of
 the Elementary and Secondary Education Act of
 1965 (20 U.S.C. 6333(c)).

(8) Matching funds.—

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5 (A) IN GENERAL.—The Secretary may not 6 award a grant under this subsection unless the 7 local educational agency agrees that, with re-8 spect to the costs to be incurred by such local 9 educational agency in earrying out the grant ac-10 tivities, the local educational agency shall make 11 available (directly or through donations from 12 public or private entities) non-Federal funds to-13 ward such costs in an amount equal to not less 14 than 25 percent of the amount of the grant.

15 (B) DETERMINATION OF AMOUNT OF NON-FEDERAL CONTRIBUTION.—Non-Federal funds 16 17 required under subparagraph (A) may be cash 18 or in kind, including plant, equipment, or serv-19 ices. Amounts provided by the Federal Govern-20 ment, and any portion of any service subsidized 21 by the Federal Government, may not be in-22 eluded in determining the amount of such non-23 Federal funds.

24 (9) ADMINISTRATIVE FUNDS. A local edu25 cational agency that receives a grant under this sub-

section may use not more than 2 percent of the
 grant amount for administrative costs related to car rying out this subsection.

4 (10) PROGRESS AND EVALUATIONS.—At the 5 completion of the grant period referred to in para-6 graph (4), a local educational agency shall provide 7 the Secretary with information on how grant funds 8 were spent and the status of implementation of the 9 food allergy and anaphylaxis management guidelines 10 described in subsection (b).

11 (11) SUPPLEMENT, NOT SUPPLANT. Grant 12 funds received under this subsection shall be used to 13 supplement, and not supplant, non-Federal funds 14 and any other Federal funds available to carry out 15 the activities described in this subsection.

16 (12) AUTHORIZATION OF APPROPRIATIONS.— 17 There is authorized to be appropriated to carry out 18 this subsection \$30,000,000 for fiscal year 2010 and 19 such sums as may be necessary for each of the 4 20 succeeding fiscal years.

21 (d) VOLUNTARY NATURE OF GUIDELINES.—

(1) IN GENERAL.—The food allergy and anaphylaxis management guidelines developed by the
Secretary under subsection (b) are voluntary. Nothing in this section or the guidelines developed by the

1 Secretary under subsection (b) shall be construed to 2 require a local educational agency to implement such guidelines. 3 4 (2) EXCEPTION.—Notwithstanding paragraph 5 (1), the Secretary may enforce an agreement by a local educational agency to implement food allergy 6 7 and anaphylaxis management guidelines as a condi-8 tion of the receipt of a grant under subsection (e). TITLE II—IMPROVING CAPACITY 9 TO DETECT AND RESPOND TO 10 FOOD SAFETY PROBLEMS 11 12 SEC. 201. TARGETING OF INSPECTION RESOURCES FOR DO-13 **MESTIC FACILITIES, FOREIGN FACILITIES,** 14 AND PORTS OF ENTRY; ANNUAL REPORT. 15 (a) TARGETING OF INSPECTION RESOURCES FOR DOMESTIC FACILITIES, FOREIGN FACILITIES, AND PORTS 16 OF ENTRY.—Chapter IV (21 U.S.C. 341 et seq.), as 17 amended by section 106, is amended by adding at the end 18 19 the following: 20 **"SEC. 421. TARGETING OF INSPECTION RESOURCES FOR** 21 **DOMESTIC FACILITIES, FOREIGN FACILITIES,** 22 AND PORTS OF ENTRY; ANNUAL REPORT. 23 "(a) IDENTIFICATION AND INSPECTION OF FACILI-24

24 ties.—

1	"(1) IDENTIFICATION.—The Secretary shall al-
2	locate resources to inspect facilities according to the
3	risk profile of the facilities, which shall be based on
4	the following factors:
5	"(A) The risk profile of the food manufac-
6	tured, processed, packed, or held at the facility.
7	"(B) The facility's history of food recalls,
8	outbreaks, and violations of food safety stand-
9	ards.
10	"(C) The rigor of the facility's hazard
11	analysis and risk-based preventive controls.
12	"(D) Whether the food manufactured,
13	processed, packed, handled, prepared, treated,
14	distributed, or stored at the facility meets the
15	criteria for priority under section 801(h)(1).
16	"(E) Whether the facility has received a
17	certificate as described in section 809(b).
18	"(F) Any other criteria deemed necessary
19	and appropriate by the Secretary for purposes
20	of allocating inspection resources.
21	"(2) Inspections.—
22	"(A) IN GENERAL.—Beginning on the date
23	of enactment of the FDA Food Safety Mod-
24	ernization Act, the Secretary shall increase the
25	frequency of inspection of all facilities.

1 "(B) HIGH-RISK FACILITIES.—The See-2 retary shall increase the frequency of inspection 3 of facilities identified under paragraph (1) as 4 high-risk facilities such that— "(i) for the first 2 years after the date 5 6 of enactment of the FDA Food Safety 7 Modernization Act, each high-risk facility 8 is inspected not less often than once every 9 2 years; and 10 "(ii) for each succeeding year, each 11 high-risk facility is inspected not less often 12 than once each year. 13 Non-High-Risk "(C) FACILITIES.—The 14 Secretary shall ensure that each facility that is 15 not identified under paragraph (1) as a highrisk facility is inspected not less often than once 16 17 every 4 years. 18 "(b) IDENTIFICATION AND INSPECTION AT PORTS OF ENTRY.—The Secretary, in consultation with the Sec-19 retary of Homeland Security, shall allocate resources to 20 inspect articles of food imported into the United States 21 22 according to the risk profile of the article of food, which

23 shall be based on the following factors:

24 <u>"(1) The risk profile of the food imported.</u>

1	$\frac{((2))}{(2)}$ The risk profile of the countries of origin
2	and countries of transport of the food imported.
3	"(3) The history of food recalls, outbreaks, and
4	violations of food safety standards of the food im-
5	porter.
6	"(4) The rigor of the foreign supplier
7	verification program under section 805.
8	${}$ (5) Whether the food importer participates in
9	the voluntary qualified importer program under see-
10	tion 806.
11	$\frac{(6)}{(6)}$ Whether the food meets the criteria for
12	priority under section 801(h)(1).
13	${}$ (7) Whether the food is from a facility that
14	has received a certificate as described in section
15	809(b).
16	${}$ (8) Any other criteria deemed appropriate by
17	the Secretary for purposes of allocating inspection
18	resources.
19	"(c) COORDINATION.—The Secretary shall improve
20	coordination and cooperation with the Secretary of Agri-
21	culture to target food inspection resources.
22	"(d) FACILITY.—For purposes of this section, the
23	term 'facility' means a domestic facility or a foreign facil-
24	ity that is required to register under section 415.".

1	(b) ANNUAL REPORT.—Section 903 (21 U.S.C. 393)
2	is amended by adding at the end the following:
3	"(h) Annual Report Regarding Food.—Not
4	later than February 1 of each year, the Secretary shall
5	submit to Congress a report regarding—
6	"(1) information about food facilities includ-
7	ing
8	"(A) the appropriations used to inspect fa-
9	cilities registered pursuant to section 415 in the
10	previous fiscal year;
11	"(B) the average cost of both a non-high-
12	risk food facility inspection and a high-risk food
13	facility inspection, if such a difference exists, in
14	the previous fiscal year;
15	"(C) the number of domestic facilities and
16	the number of foreign facilities registered pur-
17	suant to section 415 that the Secretary in-
18	spected in the previous fiscal year;
19	"(D) the number of domestic facilities and
20	the number of foreign facilities registered pur-
21	suant to section 415 that the Secretary did not
22	inspect in the previous fiscal year;
23	"(E) the number of high-risk facilities
24	identified pursuant to section 421 that the Sec-
25	retary inspected in the previous fiscal year; and

1	"(F) the number of high-risk facilities
2	identified pursuant to section 421 that the Sec-
3	retary did not inspect in the previous fiscal
4	year;
5	${}(2)$ information about food imports includ-
6	ing
7	${(A)}$ the number of lines of food imported
8	into the United States that the Secretary phys-
9	ically inspected or sampled in the previous fiscal
10	year;
11	${(B)}$ the number of lines of food imported
12	into the United States that the Secretary did
13	not physically inspect or sample in the previous
14	fiscal year; and
15	"(C) the average cost of physically inspect-
16	ing or sampling a food line subject to this Act
17	that is imported or offered for import into the
18	United States; and
19	${}$ (3) information on the foreign offices estab-
20	lished under section 309 of the FDA Food Safety
21	Modernization Act including—
22	${(A)}$ the number of foreign offices estab-
23	lished; and
24	"(B) the number of personnel permanently
25	stationed in each foreign office.

"(i) PUBLIC AVAILABILITY OF ANNUAL FOOD RE PORTS.—The Secretary shall make the reports required
 under subsection (h) available to the public on the Internet
 Web site of the Food and Drug Administration.".

5 SEC. 202. RECOGNITION OF LABORATORY ACCREDITATION 6 FOR ANALYSES OF FOODS.

7 (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et
8 seq.), as amended by section 201, is amended by adding
9 at the end the following:

10 "SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION 11 FOR ANALYSES OF FOODS.

12 "(a) Recognition of Laboratory Accredita-13 tion.—

14 <u>"(1) IN GENERAL.—Not later than 2 years</u>
15 after the date of enactment of the FDA Food Safety
16 Modernization Act, the Secretary shall—

17 "(A) provide for the recognition of accredi18 tation bodies that accredit laboratories, includ19 ing laboratories run and operated by a State or
20 locality, with a demonstrated capability to con21 duct analytical testing of food products; and

22 "(B) establish a publicly available registry
23 of accreditation bodies, including the name of,
24 contact information for, and other information

1	deemed necessary by the Secretary about such
2	bodies.
3	"(2) FOREIGN LABORATORIES.—Accreditation
4	bodies may accredit laboratories that operate outside
5	the United States, so long as such laboratories meet
6	the accreditation standards applicable to domestic
7	laboratories accredited under this section.
8	${}$ (3) Model accreditation standards.
9	The Secretary shall develop model standards that an
10	accreditation body shall require laboratories to meet
11	in order to be included in the registry provided for
12	under paragraph (1). In developing the model stand-
13	ards, the Secretary shall look to existing standards
14	for guidance. The model standards shall include
15	methods to ensure that—
16	${(A)}$ appropriate sampling and analytical
17	procedures are followed and reports of analyses
18	are certified as true and accurate;
19	"(B) internal quality systems are estab-
20	lished and maintained;
21	"(C) procedures exist to evaluate and re-
22	spond promptly to complaints regarding anal-
23	yses and other activities for which the labora-
24	tory is recognized;

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1	"(D) individuals who conduct the analyses
2	are qualified by training and experience to do
3	so; and
4	"(E) any other criteria determined appro-
5	priate by the Secretary.
6	"(4) Review of accreditation.—To assure
7	compliance with the requirements of this section, the
8	Secretary shall—
9	${(\Lambda)}$ periodically, or at least every 5 years,
10	reevaluate accreditation bodies recognized under
11	paragraph (1); and
12	"(B) promptly revoke the recognition of
13	any accreditation body found not to be in com-
14	pliance with the requirements of this section.
15	"(b) Testing Procedures.—
16	"(1) IN GENERAL.—Food testing shall be con-
17	ducted by either Federal laboratories or non-Federal
18	laboratories that have been accredited by an accredi-
19	tation body on the registry established by the See-
20	retary under subsection (a) whenever such testing is
21	either conducted by or on behalf of an owner or con-
22	signee-
23	"(A) in support of admission of an article
24	of food under section 801(a);

1	"(B) due to a specific testing requirement
2	in this Act or implementing regulations, when
3	applied to address an identified or suspected
4	food safety problem;
5	"(C) under an Import Alert that requires
6	successful consecutive tests; or
7	"(D) is so required by the Secretary as the
8	Secretary deems appropriate to address an
9	identified or suspected food safety problem.
10	"(2) Results of testing.—The results of
11	any such testing shall be sent directly to the Food
12	and Drug Administration. Such results may be sub-
13	mitted to the Food and Drug Administration
14	through electronic means.
15	"(c) REVIEW BY SECRETARY.—If food sampling and
16	testing performed by a laboratory run and operated by a
17	State or locality that is accredited by an accreditation
18	body on the registry established by the Secretary under
19	subsection (a) result in a State recalling a food, the Sec-
20	retary shall review the sampling and testing results for
21	the purpose of determining the need for a national recall
22	or other compliance and enforcement activities.
23	"(d) NO LIMIT ON SECRETARIAL AUTHORITY
24	Nothing in this section shall be construed to limit the abil-
25	

25 ity of the Secretary to review and act upon information

from food testing, including determining the sufficiency of
 such information and testing.".

3 (b) FOOD EMERGENCY RESPONSE NETWORK.—The 4 Secretary, in coordination with the Secretary of Agri-5 culture, the Secretary of Homeland Security, and State, local, and tribal governments shall, not later than 180 6 7 days after the date of enactment of this Act, and biennially 8 thereafter, submit to the relevant committees of Congress, 9 and make publicly available on the Internet Web site of 10 the Department of Health and Human Services, a report on the progress in implementing a national food emer-11 12 gency response laboratory network that—

(1) provides ongoing surveillance, rapid deteetion, and surge capacity for large-scale food-related
emergencies, including intentional adulteration of
the food supply;

17 (2) coordinates the food laboratory capacities of
18 State food laboratories, including the sharing of data
19 between State laboratories to develop national situa20 tional awareness;

21 (3) provides accessible, timely, accurate, and
22 consistent food laboratory services throughout the
23 United States;

24 (4) develops and implements a methods reposi25 tory for use by Federal, State, and local officials;

1	(5) responds to food-related emergencies; and
2	(6) is integrated with relevant laboratory net-
3	works administered by other Federal agencies.
4	SEC. 203. INTEGRATED CONSORTIUM OF LABORATORY
5	NETWORKS.
6	(a) In General.—The Secretary of Homeland Secu-
7	rity, in consultation with the Secretary of Health and
8	Human Services, the Secretary of Agriculture, and the
9	Administrator of the Environmental Protection Agency,
10	shall maintain an agreement through which relevant lab-
11	oratory network members, as determined by the Secretary
12	of Homeland Security, shall—
13	(1) agree on common laboratory methods in
14	order to facilitate the sharing of knowledge and in-
15	formation relating to animal health, agriculture, and
16	human health;
17	(2) identify the means by which each laboratory
18	network member could work cooperatively—
19	(A) to optimize national laboratory pre-
20	paredness; and
21	(B) to provide surge capacity during emer-
22	gencies; and
23	(3) engage in ongoing dialogue and build rela-
24	tionships that will support a more effective and inte-
25	grated response during emergencies.

1 (b) REPORTING REQUIREMENT.—The Secretary of 2 Homeland Security shall, on a biennial basis, submit to 3 the relevant committees of Congress, and make publicly 4 available on the Internet Web site of the Department of 5 Homeland Security, a report on the progress of the inte-6 grated consortium of laboratory networks, as established 7 under subsection (a), in carrying out this section.

8 SEC. 204. ENHANCING TRACEBACK AND RECORDKEEPING.

9 (a) IN GENERAL.—The Secretary, in consultation 10 with the Secretary of Agriculture and representatives of 11 State departments of health and agriculture, shall improve 12 the capacity of the Secretary to effectively and rapidly 13 track and trace, in the event of an outbreak, fruits and 14 vegetables that are raw agricultural commodities.

- 15 (b) <u>PILOT</u> <u>PROJECT.</u>
- (1) IN GENERAL.—Not later than 9 months 16 17 after the date of enactment of this Act, the See-18 retary shall establish a pilot project in coordination 19 with the produce industry to explore and evaluate 20 methods for rapidly and effectively tracking and 21 tracing fruits and vegetables that are raw agricul-22 tural commodities so that, if an outbreak occurs in-23 volving such a fruit or vegetable, the Secretary may 24 quickly identify the source of the outbreak and the 25 recipients of the contaminated food.

1	(2) CONTENT.—The Secretary shall select par-
2	ticipants from the produce industry to run projects
3	which overall shall include at least 3 different types
4	of fruits or vegetables that have been the subject of
5	outbreaks during the 5-year period preceding the
6	date of enactment of this Act, and shall be selected
7	in order to develop and demonstrate—
8	(A) methods that are applicable and appro-
9	priate for small businesses; and
10	(B) technologies, including existing tech-
11	nologies, that enhance traceback and trace for-
12	ward.
13	(c) REPORT.—Not later than 18 months after the
14	date of enactment of this Act, the Secretary shall report
15	to Congress on the findings of the pilot project under sub-
16	section (b) together with recommendations for establishing
17	more effective traceback and trace forward procedures for
18	fruits and vegetables that are raw agricultural commod-
19	ities.
20	(d) Traceback Performance Requirements.—
21	Not later than 24 months after the date of enactment of
22	this Act, the Secretary shall publish a notice of proposed
23	rulemaking to establish standards for the type of informa-
24	tion, format, and timeframe for persons to submit records
25	to aid the Secretary in effectively and rapidly tracking and

tracing, in the event of an outbreak, fruits and vegetables
 that are raw agricultural commodities. Nothing in this sec tion shall be construed as giving the Secretary the author ity to prescribe specific technologies for the maintenance
 of records.

6 (e) PUBLIC INPUT.—During the comment period in 7 the notice of proposed rulemaking under subsection (d), 8 the Secretary shall conduct not less than 3 public meetings 9 in diverse geographical areas of the United States to pro-10 vide persons in different regions an opportunity to com-11 ment.

12 (f) RAW AGRICULTURAL COMMODITY.—In this see-13 tion, the term "raw agricultural commodity" has the 14 meaning given that term in section 201(r) of the Federal 15 Food, Drug, and Cosmetic Act (21 U.S.C. 321(r)).

16 SEC. 205. SURVEILLANCE.

17 (a) DEFINITION OF FOOD-BORNE ILLNESS OUT18 BREAK.—In this section, the term "food-borne illness out19 break" means the occurrence of 2 or more cases of a simi20 lar illness resulting from the ingestion of a food.

21 (b) FOOD-BORNE ILLNESS SURVEILLANCE SYS-22 TEMS.—

23 (1) IN GENERAL.—The Secretary, acting
24 through the Director of the Centers for Disease
25 Control and Prevention, shall enhance food-borne ill-

1	ness surveillance systems to improve the collection,
2	analysis, reporting, and usefulness of data on food-
3	borne illnesses by—
4	(A) coordinating Federal, State and local
5	food-borne illness surveillance systems, includ-
6	ing complaint systems, and increasing participa-
7	tion in national networks of public health and
8	food regulatory agencies and laboratories;
9	(B) facilitating sharing of findings on a
10	more timely basis among governmental agen-
11	cies, including the Food and Drug Administra-
12	tion, the Department of Agriculture, and State
13	and local agencies, and with the public;
14	(C) developing improved epidemiological
15	tools for obtaining quality exposure data, and
16	microbiological methods for classifying cases;
17	(D) augmenting such systems to improve
18	attribution of a food-borne illness outbreak to a
19	specific food;
20	(E) expanding capacity of such systems,
21	including working toward automatic electronic
22	searches, for implementation of fingerprinting
23	strategies for food-borne infectious agents, in
24	order to identify new or rarely documented

1	causes of food-borne illness and submit stand-
2	ardized information to a centralized database;
3	(F) allowing timely public access to aggre-
4	gated, de-identified surveillance data;
5	(G) at least annually, publishing current
6	reports on findings from such systems;
7	(H) establishing a flexible mechanism for
8	rapidly initiating scientific research by academic
9	institutions;
10	(I) integrating food-borne illness surveil-
11	lance systems and data with other biosurveil-
12	lance and public health situational awareness
13	capabilities at the Federal, State, and local lev-
14	els; and
15	(J) other activities as determined appro-
16	priate by the Secretary.
17	(2) PARTNERSHIPS.—The Secretary shall sup-
18	port and maintain a diverse working group of ex-
19	perts and stakeholders from Federal, State, and
20	local food safety and health agencies, the food indus-
21	try, consumer organizations, and academia. Such
22	working group shall provide the Secretary, through
23	at least annual meetings of the working group and
24	an annual public report, advice and recommenda-
25	tions on an ongoing and regular basis regarding the

	10
1	improvement of food-borne illness surveillance and
2	implementation of this section, including advice and
3	recommendations on—
4	(A) the priority needs of regulatory agen-
5	cies, the food industry, and consumers for infor-
6	mation and analysis on food-borne illness and
7	its causes;
8	(B) opportunities to improve the effective-
9	ness of initiatives at the Federal, State, and
10	local levels, including coordination and integra-
11	tion of activities among Federal agencies, and
12	between the Federal, State, and local levels of
13	government;
14	(C) improvement in the timeliness and
15	depth of access by regulatory and health agen-
16	cies, the food industry, academic researchers,
17	and consumers to food-borne illness surveillance
18	data collected by government agencies at all lev-
19	els, including data compiled by the Centers for
20	Disease Control and Prevention;
21	(D) key barriers to improvement in food-
22	borne illness surveillance and its utility for pre-
23	venting food-borne illness at Federal, State, and
24	local levels;

1	(E) the capabilities needed for establishing
2	automatic electronic searches of surveillance
3	data; and
4	(F) specific actions to reduce barriers to
5	improvement, implement the working group's
6	recommendations, and achieve the purposes of
7	this section, with measurable objectives and
8	timelines, and identification of resource and
9	staffing needs.
10	(c) Improving Food Safety and Defense Capac-
11	ity at the State and Local Level.—
12	(1) IN GENERAL.—The Secretary shall develop
13	and implement strategies to leverage and enhance
14	the food safety and defense capacities of State and
15	local agencies in order to achieve the following goals:
16	(A) Improve food-borne illness outbreak re-
17	sponse and containment.
18	(B) Accelerate food-borne illness surveil-
19	lance and outbreak investigation, including
20	rapid shipment of clinical isolates from clinical
21	laboratories to appropriate State laboratories,
22	and conducting more standardized illness out-
23	break interviews.

1	(C) Strengthen the capacity of State and
2	local agencies to carry out inspections and en-
3	force safety standards.
4	(D) Improve the effectiveness of Federal,
5	State, and local partnerships to coordinate food
6	safety and defense resources and reduce the in-
7	cidence of food-borne illness.
8	(E) Share information on a timely basis
9	among public health and food regulatory agen-
10	cies, with the food industry, with health care
11	providers, and with the public.
12	(F) Strengthen the capacity of State and
13	local agencies to achieve the goals described in
14	section 108.
15	(2) REVIEW.—In developing of the strategies
16	required by paragraph (1), the Secretary shall, not
17	later than 1 year after the date of enactment of the
18	FDA Food Safety Modernization Act, complete a re-
19	view of State and local capacities, and needs for en-
20	hancement, which may include a survey with respect
21	to
22	(A) staffing levels and expertise available
23	to perform food safety and defense functions;

1	(B) laboratory capacity to support surveil-
2	lance, outbreak response, inspection, and en-
3	forcement activities;
4	(C) information systems to support data
5	management and sharing of food safety and de-
6	fense information among State and local agen-
7	eies and with counterparts at the Federal level;
8	and
9	(D) other State and local activities and
10	needs as determined appropriate by the See-
11	retary.
12	(d) Food Safety Capacity Building Grants.—
13	Section 317R(b) of the Public Health Service Act (42
14	U.S.C. 247b–20(b)) is amended—
15	(1) by striking "2002" and inserting "2010";
16	and
17	(2) by striking "2003 through 2006" and in-
18	serting "2011 through 2014".
19	SEC. 206. MANDATORY RECALL AUTHORITY.
20	(a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et
21	seq.), as amended by section 202, is amended by adding
22	at the end the following:
23	"SEC. 423. MANDATORY RECALL AUTHORITY.
24	"(a) Voluntary Procedures.—If the Secretary
25	determines, based on information gathered through the re-

1 portable food registry under section 417 or through any other means, that there is a reasonable probability that 2 an article of food (other than infant formula) is adulter-3 ated under section 402 or misbranded under section 4 5 403(w) and the use of or exposure to such article will cause serious adverse health consequences or death to hu-6 7 mans or animals, the Secretary shall provide the respon-8 sible party (as defined in section 417) with an opportunity 9 to cease distribution and recall such article.

10 "(b) PREHEARING ORDER TO CEASE DISTRIBUTION 11 AND GIVE NOTICE.—If the responsible party refuses to 12 or does not voluntarily cease distribution or recall such 13 article within the time and in the manner prescribed by 14 the Secretary (if so prescribed), the Secretary may, by 15 order require, as the Secretary deems necessary, such per-16 son to—

- 17 <u>"(1) immediately cease distribution of such arti-</u>
 18 cle; or
- 19 <u>"(2) immediately notify all persons</u>

20 <u>"(A) manufacturing, processing, packing,</u>
21 transporting, distributing, receiving, holding, or
22 importing and selling such article; and

23 "(B) to which such article has been dis24 tributed, transported, or sold, to immediately
25 cease distribution of such article.

1 "(c) HEARING ON ORDER.—The Secretary shall pro-2 vide the responsible party subject to an order under sub-3 section (b) with an opportunity for an informal hearing, 4 to be held as soon as possible but not later than 2 days 5 after the issuance of the order, on the actions required 6 by the order and on why the article that is the subject 7 of the order should not be recalled.

8 "(d) Post-hearing Recall Order and Modifica9 Tion of Order.—

10 <u>"(1)</u> AMENDMENT OF ORDER.—If, after pro11 viding opportunity for an informal hearing under
12 subsection (c), the Secretary determines that re13 moval of the article from commerce is necessary, the
14 Secretary shall, as appropriate—

15 "(A) amend the order to require recall of
16 such article or other appropriate action;

17 "(B) specify a timetable in which the recall
18 shall occur;

19 "(C) require periodic reports to the Sec20 retary describing the progress of the recall; and
21 "(D) provide notice to consumers to whom
22 such article was, or may have been, distributed.
23 "(2) VACATING OF ORDER.—If, after such hear24 ing, the Secretary determines that adequate grounds
25 do not exist to continue the actions required by the

1	order, or that such actions should be modified, the
2	Secretary shall vacate the order or modify the order.
3	"(e) Cooperation and Consultation.—The See-
4	retary shall work with State and local public health offi-
5	cials in carrying out this section, as appropriate.
6	"(f) Public Notification.—In conducting a recall
7	under this section, the Secretary shall—
8	"(1) ensure that a press release is published re-
9	garding the recall, as well as alerts and public no-
10	tices, as appropriate, in order to provide notifica-
11	tion
12	${(A)}$ of the recall to consumers and retail-
13	ers to whom such article was, or may have
14	been, distributed; and
15	"(B) that includes, at a minimum—
16	${}$ (i) the name of the article of food
17	subject to the recall; and
18	"(ii) a description of the risk associ-
19	ated with such article; and
20	${}(2)$ consult the policies of the Department of
21	Agriculture regarding providing to the public a list
22	of retail consignees receiving products involved in a
23	Class I recall and shall consider providing such a list
24	to the public, as determined appropriate by the Sec-
25	retary.

"(g) NO DELEGATION.—The authority conferred by
 this section to order a recall or vacate a recall order shall
 not be delegated to any officer or employee other than the
 Commissioner.

5 "(h) EFFECT.—Nothing in this section shall affect
6 the authority of the Secretary to request or participate
7 in a voluntary recall.".

8 (b) CIVIL PENALTY.—Section 303(f)(2)(A) (21
9 U.S.C. 333(f)(2)(A)) is amended by inserting "or any per10 son who does not comply with a recall order under section
11 423" after "section 402(a)(2)(B)".

(e) PROHIBITED ACTS.—Section 301 (21 U.S.C. 331
et seq.), as amended by section 106, is amended by adding
at the end the following:

15 "(rr) The refusal or failure to follow an order under
16 section 423.".

17 SEC. 207. ADMINISTRATIVE DETENTION OF FOOD.

18 (a) IN GENERAL. Section 304(h)(1)(A) (21 U.S.C.
19 334(h)(1)(A)) is amended by—

20 (1) striking "credible evidence or information
 21 indicating" and inserting "reason to believe"; and

22 (2) striking "presents a threat of serious ad23 verse health consequences or death to humans or
24 animals" and inserting "is adulterated or mis25 branded".

(b) REGULATIONS.—Not later than 120 days after
 the date of enactment of this Act, the Secretary shall issue
 an interim final rule amending subpart K of part 1 of title
 21, Code of Federal Regulations, to implement the amend ment made by this section.

6 (e) EFFECTIVE DATE.—The amendment made by
7 this section shall take effect 180 days after the date of
8 enactment of this Act.

9 SEC. 208. DECONTAMINATION AND DISPOSAL STANDARDS 10 AND PLANS.

11 (a) IN GENERAL.—The Administrator of the Envi-12 ronmental Protection Agency (referred to in this section as the "Administrator"), in coordination with the Sec-13 retary of Health and Human Services, Secretary of Home-14 land Security, and Secretary of Agriculture, shall provide 15 support for, and technical assistance to, State, local, and 16 tribal governments in preparing for, assessing, decontami-17 nating, and recovering from an agriculture or food emer-18 19 gency.

(b) DEVELOPMENT OF STANDARDS.—In carrying out
subsection (a), the Administrator, in coordination with the
Secretary of Health and Human Services, Secretary of
Homeland Security, Secretary of Agriculture, and State,
local, and tribal governments, shall develop and disseminate specific standards and protocols to undertake clean-

up, clearance, and recovery activities following the decon tamination and disposal of specific threat agents and for eign animal diseases.

4 (c) DEVELOPMENT OF MODEL PLANS.—In carrying 5 out subsection (a), the Administrator, the Secretary of 6 Health and Human Services, and the Secretary of Agri-7 culture shall jointly develop and disseminate model plans 8 for—

9 (1) the decontamination of individuals, equip-10 ment, and facilities following an intentional contami-11 nation of agriculture or food; and

(2) the disposal of large quantities of animals,
plants, or food products that have been infected or
contaminated by specific threat agents and foreign
animal diseases.

16 (d) EXERCISES.—In earrying out subsection (a), the 17 Administrator, in coordination with the entities described under subsection (b), shall conduct exercises at least annu-18 ally to evaluate and identify weaknesses in the decon-19 tamination and disposal model plans described in sub-20 21 section (e). Such exercises shall be carried out, to the maximum extent practicable, as part of the national exercise 22 program under section 648(b)(1) of the Post-Katrina 23 Emergency Management Reform Act of 2006 (6 U.S.C. 24 748(b)(1)). 25

1 (e) MODIFICATIONS.—Based on the exercises de-2 scribed in subsection (d), the Administrator, in coordination with the entities described in subsection (b), shall re-3 view and modify as necessary the plans described in sub-4 5 section (e) not less frequently than biennially. 6 (f) PRIORITIZATION.—The Administrator, in coordi-7 nation with the entities described in subsection (b), shall 8 develop standards and plans under subsections (b) and (c) 9 in an identified order of priority that takes into account— 10 (1) highest-risk biological, chemical, and radio-11 logical threat agents; 12 (2) agents that could cause the greatest eco-13 nomic devastation to the agriculture and food sys-14 tem; and 15 (3) agents that are most difficult to clean or re-16 mediate. TITLE III—IMPROVING THE 17 SAFETY OF IMPORTED FOOD 18 19 SEC. 301. FOREIGN SUPPLIER VERIFICATION PROGRAM. 20 (a) IN GENERAL.—Chapter VIII (21 U.S.C. 381 et 21 seq.) is amended by adding at the end the following: 22 **"SEC. 805. FOREIGN SUPPLIER VERIFICATION PROGRAM.** "(a) IN GENERAL. 23 24 $\frac{(1)}{(1)}$ **VERIFICATION REQUIREMENT.**—Each 25 United States importer shall perform risk-based for-

1	eign supplier verification activities in accordance
2	with regulations promulgated under subsection (c)
3	for the purpose of verifying that the food imported
4	by the importer or its agent is—
5	${(A)}$ produced in compliance with the re-
6	quirements of section 418 or 419, as appro-
7	priate; and
8	${}$ (B) is not adulterated under section 402
9	or misbranded under section 403(w).
10	"(2) Importer defined.—For purposes of
11	this section, the term 'importer' means, with respect
12	to an article of food—
13	${(A)}$ the United States owner or consignee
14	of the article of food at the time of entry of
15	such article into the United States; or
16	${(B)}$ in the case when there is no United
17	States owner or consignee as described in sub-
18	paragraph (A), the United States agent or rep-
19	resentative of a foreign owner or consignee of
20	the article of food at the time of entry of such
21	article into the United States.
22	"(b) GUIDANCE.—Not later than 1 year after the
23	date of enactment of the FDA Food Safety Modernization
24	Act, the Secretary shall issue guidance to assist United

3 <u>"(e) REGULATIONS.</u>

"(1) IN GENERAL.—Not later than 1 year after 4 5 the date of enactment of the FDA Food Safety Mod-6 ernization Act, the Secretary shall promulgate regu-7 lations to provide for the content of the foreign sup-8 plier verification program established under sub-9 section (a). Such regulations shall, as appropriate, 10 include a process for verification by a United States 11 importer, with respect to each foreign supplier from 12 which it obtains food, that the imported food is pro-13 duced in compliance with the requirements of section 14 418 or 419, as appropriate, and is not adulterated under section 402 or misbranded under section 15 403(w). 16

17 "(2) VERIFICATION.—The regulations under 18 paragraph (1) shall require that the foreign supplier 19 verification program of each importer be adequate to 20 provide assurances that each foreign supplier to the 21 importer produces the imported food employing 22 processes and procedures, including risk-based rea-23 sonably appropriate preventive controls, equivalent 24 in preventing adulteration and reducing hazards as those required by section 418 or section 419, as ap propriate.

"(3) ACTIVITIES.—Verification activities under 3 4 a foreign supplier verification program under this 5 section may include monitoring records for ship-6 ments, lot-by-lot certification of compliance, annual 7 on-site inspections, checking the hazard analysis and 8 risk-based preventive control plan of the foreign sup-9 plier, and periodically testing and sampling ship-10 ments.

11 "(d) RECORD MAINTENANCE AND ACCESS.—Records
12 of a United States importer related to a foreign supplier
13 verification program shall be maintained for a period of
14 not less than 2 years and shall be made available promptly
15 to a duly authorized representative of the Secretary upon
16 request.

17 "(e) DEEMED COMPLIANCE OF SEAFOOD, JUICE, 18 AND LOW-ACID CANNED FOOD FACILITIES IN COMPLI-19 ANCE WITH HACCP.—An owner, operator, or agent in 20 charge of a facility required to comply with 1 of the fol-21 lowing standards and regulations with respect to such fa-22 cility shall be deemed to be in compliance with this section 23 with respect to such facility:

1	"(1) The Seafood Hazard Analysis Critical
2	Control Points Program of the Food and Drug Ad-
3	ministration.

4 "(2) The Juice Hazard Analysis Critical Con5 trol Points Program of the Food and Drug Adminis6 tration.

7 "(3) The Thermally Processed Low-Acid Foods
8 Packaged in Hermetically Sealed Containers stand9 ards of the Food and Drug Administration (or any
10 successor standards).

11 "(f) PUBLICATION OF LIST OF PARTICIPANTS.—The 12 Secretary shall publish and maintain on the Internet Web 13 site of the Food and Drug Administration a current list 14 that includes the name of, location of, and other informa-15 tion deemed necessary by the Secretary about, importers 16 participating under this section.".

17 (b) PROIIIBITED ACT.—Section 301 (21 U.S.C. 331),
18 as amended by section 206, is amended by adding at the
19 end the following:

20 "(ss) The importation or offering for importation of 21 a food if the importer (as defined in section 805) does 22 not have in place a foreign supplier verification program 23 in compliance with such section 805.".

24 (c) IMPORTS. Section 801(a) (21 U.S.C. 381(a)) is
25 amended by adding "or the importer (as defined in section)

805) is in violation of such section 805" after "or in viola tion of section 505".

3 (d) EFFECTIVE DATE.—The amendments made by
4 this section shall take effect 2 years after the date of en5 actment of this Act.

6 SEC. 302. VOLUNTARY QUALIFIED IMPORTER PROGRAM.

7 Chapter VIII (21 U.S.C. 381 et seq.), as amended
8 by section 301, is amended by adding at the end the fol9 lowing:

10 "SEC. 806. VOLUNTARY QUALIFIED IMPORTER PROGRAM.

11 "(a) IN GENERAL.—Beginning not later than 1 year
12 after the date of enactment of the FDA Food Safety Mod13 ernization Act, the Secretary shall—

- 14 "(1) establish a program, in consultation with 15 the Department of Homeland Security, to provide 16 for the expedited review and importation of food of-17 fered for importation by United States importers 18 who have voluntarily agreed to participate in such 19 program; and
- 20 <u>"(2)</u> issue a guidance document related to par21 ticipation and compliance with such program.

22 "(b) VOLUNTARY PARTICIPATION.—An importer may
23 request the Secretary to provide for the expedited review
24 and importation of designated foods in accordance with
25 the program procedures established by the Secretary.

1	"(e) ELIGIBILITY.—In order to be eligible, an im-
2	porter shall be offering food for importation from a facility
3	that has a certification described in section 809(b). In re-
4	viewing the applications and making determinations on
5	such requests, the Secretary shall consider the risk of the
6	food to be imported based on factors, such as the fol-
7	lowing:
8	$\frac{(1)}{(1)}$ The nature of the food to be imported.
9	${}(2)$ The compliance history of the foreign sup-
10	plier.
11	${}$ (3) The capability of the regulatory system of
12	the country of export to ensure compliance with
13	United States food safety standards.
14	${}$ (4) The compliance of the importer with the
15	requirements of section 805.
16	${(5)}$ The recordkeeping, testing, inspections
17	and audits of facilities, traceability of articles of
18	food, temperature controls, and sourcing practices of
19	the importer.
20	"(6) The potential risk for intentional adultera-
21	tion of the food.
22	${}$ (7) Any other factor that the Secretary deter-
23	mines appropriate.
24	"(d) REVIEW AND REVOCATION.—Any importer
25	qualified by the Secretary in accordance with the eligibility

eriteria set forth in this section shall be reevaluated not 1 less often than once every 3 years and the Secretary shall 2 promptly revoke the qualified importer status of any im-3 4 porter found not to be in compliance with such criteria. 5 "(e) NOTICE OF INTENT TO PARTICIPATE. An importer that intends to participate in the program under 6 7 this section in a fiscal year shall submit a notice to the 8 Secretary of such intent at time and in a manner estab-9 lished by the Secretary.

10 "(f) FALSE STATEMENTS.—Any statement or rep-11 resentation made by an importer to the Secretary shall 12 be subject to section 1001 of title 18, United States Code. 13 "(g) DEFINITION.—For purposes of this section, the 14 term 'importer' means the person that brings food, or 15 eauses food to be brought, from a foreign country into the 16 customs territory of the United States.".

17 SEC. 303. AUTHORITY TO REQUIRE IMPORT CERTIFI-18CATIONS FOR FOOD.

19 (a) IN GENERAL.—Section 801(a) (21 U.S.C.
20 381(a)) is amended by inserting after the third sentence
21 the following: "With respect to an article of food, if impor22 tation of such food is subject to, but not compliant with,
23 the requirement under subsection (p) that such food be
24 accompanied by a certification or other assurance that the

food meets some or all applicable requirements of this Act,
 then such article shall be refused admission.".

3 (b) ADDITION OF CERTIFICATION REQUIREMENT.
4 Section 801 (21 U.S.C. 381) is amended by adding at the
5 end the following new subsection:

6 "(p) CERTIFICATIONS CONCERNING IMPORTED 7 Foods.—

8 "(1) IN GENERAL.—The Secretary, based on 9 public health considerations, including risks associ-10 ated with the food or its place of origin, may require 11 as a condition of granting admission to an article of 12 food imported or offered for import into the United 13 States, that an entity specified in paragraph (2) pro-14 vide a certification or such other assurances as the 15 Secretary determines appropriate that the article of 16 food complies with some or all applicable require-17 ments of this Act, as specified by the Secretary. 18 Such certification or assurances may be provided in 19 the form of shipment-specific certificates, a listing of 20 certified entities, or in such other form as the See-21 retary may specify. Such certification shall be used 22 for designated food imported from countries with 23 which the Food and Drug Administration has an 24 agreement to establish a certification program.

1	"(2) CERTIFYING ENTITIES.—For purposes of
2	paragraph (1), entities that shall provide the certifi-
3	cation or assurances described in such paragraph
4	are –
5	$\frac{((A)}{(A)}$ an agency or a representative of the
6	government of the country from which the arti-
7	ele of food at issue originated, as designated by
8	such government or the Secretary; or
9	"(B) such other persons or entities accred-
10	ited pursuant to section 809 to provide such
11	certification or assurance.
12	"(3) Renewal and refusal of certifi-
13	CATIONS.—The Secretary may—
14	${(A)}$ require that any certification or other
15	assurance provided by an entity specified in
16	paragraph (2) be renewed by such entity at
17	such times as the Secretary determines appro-
18	priate; and
19	${}$ (B) refuse to accept any certification or
20	assurance if the Secretary determines that such
21	certification or assurance is no longer valid or
22	reliable.
23	"(4) Electronic submission.—The Secretary
24	shall provide for the electronic submission of certifi-
25	eations under this subsection.

"(5) FALSE STATEMENTS.—Any statement or
 representation made by an entity described in para graph (2) to the Secretary shall be subject to section
 1001 of title 18, United States Code.".

5 (c) CONFORMING TECHNICAL AMENDMENT.—See-6 tion 801(b) (21 U.S.C. 381(b)) is amended in the second 7 sentence by striking "with respect to an article included 8 within the provision of the fourth sentence of subsection 9 (a)" and inserting "with respect to an article described 10 in subsection (a) relating to the requirements of sections 11 760 or 761.".

12 (d) NO LIMIT ON AUTHORITY.—Nothing in the 13 amendments made by this section shall limit the authority 14 of the Secretary to conduct random inspections of im-15 ported food or to take such other steps as the Secretary 16 deems appropriate to determine the admissibility of im-17 ported food.

18 SEC. 304. PRIOR NOTICE OF IMPORTED FOOD SHIPMENTS.

(a) IN GENERAL.—Section 801(m)(1) (21 U.S.C.
381(m)(1)) is amended by inserting "any country to which
the article has been refused entry;" after "the country
from which the article is shipped;".

23 (b) REGULATIONS.—Not later than 120 days after
24 the date of enactment of this Act, the Secretary shall issue
25 an interim final rule amending subpart I of part 1 of title

21, Code of Federal Regulations, to implement the amend ment made by this section.

3 (c) EFFECTIVE DATE.—The amendment made by
4 this section shall take effect 180 days after the date of
5 enactment of this Act.

6 SEC. 305. REVIEW OF A REGULATORY AUTHORITY OF A 7 FOREIGN COUNTRY.

8 Chapter VIII (21 U.S.C. 381 et seq.), as amended 9 by section 302, is amended by adding at the end the fol-10 lowing:

11 "SEC. 807. REVIEW OF A REGULATORY AUTHORITY OF A 12 FOREIGN COUNTRY.

13 "The Secretary may review information from a country outlining the statutes, regulations, standards, and con-14 15 trols of such country, and conduct on-site audits in such country to verify the implementation of those statutes, 16 17 regulations, standards, and controls. Based on such review, the Secretary shall determine whether such country 18 can provide reasonable assurances that the food supply of 19 the country is equivalent in safety to food manufactured, 20 processed, packed, or held in the United States.". 21

22 SEC. 306. BUILDING CAPACITY OF FOREIGN GOVERNMENTS 23 WITH RESPECT TO FOOD.

24 (a) IN GENERAL.—The Secretary shall, not later
25 than 2 years of the date of enactment of this Act, develop

a comprehensive plan to expand the technical, scientific,
 and regulatory capacity of foreign governments, and their
 respective food industries, from which foods are exported
 to the United States.

5 (b) CONSULTATION.—In developing the plan under 6 subsection (a), the Secretary shall consult with the Sec-7 retary of Agriculture, Secretary of State, Secretary of the 8 Treasury, and the Secretary of Commerce, representatives 9 of the food industry, appropriate foreign government offi-10 cials, and nongovernmental organizations that represent 11 the interests of consumers, and other stakeholders.

12 (e) PLAN.—The plan developed under subsection (a)
13 shall include, as appropriate, the following:

14 (1) Recommendations for bilateral and multilat15 eral arrangements and agreements, including provi16 sions to provide for responsibility of exporting coun17 tries to ensure the safety of food.

18 (2) Provisions for electronic data sharing.

19 (3) Provisions for mutual recognition of inspec20 tion reports.

21 (4) Training of foreign governments and food
22 producers on United States requirements for safe
23 food.

24 (5) Recommendations to harmonize require25 ments under the Codex Alimentarius.

1	(6) Provisions for the multilateral acceptance of
2	laboratory methods and detection techniques.
3	SEC. 307. INSPECTION OF FOREIGN FOOD FACILITIES.
4	Chapter VIII (21 U.S.C. 381 et seq.), as amended
5	by section 305, is amended by inserting at the end the
6	following:
7	"SEC. 808. INSPECTION OF FOREIGN FOOD FACILITIES.
8	"(a) INSPECTION.—The Secretary—
9	"(1) may enter into arrangements and agree-
10	ments with foreign governments to facilitate the in-
11	spection of foreign facilities registered under section
12	415; and
13	${}(2)$ shall direct resources to inspections of for-
14	eign facilities, suppliers, and food types, especially
15	such facilities, suppliers, and food types that present
16	a high risk (as identified by the Secretary), to help
17	ensure the safety and security of the food supply of
18	the United States.
19	"(b) EFFECT OF INABILITY TO INSPECT.—Notwith-
20	standing any other provision of law, food shall be refused
21	admission into the United States if it is from a foreign
22	facility registered under section 415 of which the owner,
23	operator, or agent in charge of the facility, or the govern-
24	ment of the foreign country, refuses to permit entry of
25	United States inspectors, upon request, to inspect such fa-

cility. For purposes of this subsection, such an owner, op erator, or agent in charge shall be considered to have re fused an inspection if such owner, operator, or agent in
 charge refuses such a request to inspect a facility more
 than 48 hours after such request is submitted.".

6 SEC. 308. ACCREDITATION OF THIRD-PARTY AUDITORS 7 AND AUDIT AGENTS.

8 Chapter VIII (21 U.S.C. 381 et seq.), as amended 9 by section 307, is amended by adding at the end the fol-10 lowing:

11 "SEC. 809. ACCREDITATION OF THIRD-PARTY AUDITORS 12 AND AUDIT AGENTS.

13 <u>"(a) DEFINITIONS.—In this section:</u>

14 "(1) ACCREDITED AUDIT AGENT.—The term 15 'accredited audit agent' means an audit agent ac-16 credited by an accreditation body under this section. 17 "(2) AUDIT AGENT.—The term 'audit agent' 18 means an individual who is qualified to conduct food 19 safety audits, and who may be an employee or an 20 agent of a third-party auditor.

21 <u>"(3)</u> ACCREDITATION BODY.—The term 'ac22 creditation body' means a recognized authority that
23 performs accreditation of third-party auditors and
24 audit agents.

1	"(4) Accredited third-party auditor.—
2	The term 'accredited third-party auditor' means a
3	third-party auditor accredited by an accreditation
4	body under this section.
5	"(5) Consultative Audit.—The term 'con-
6	sultative audit' means an audit of an eligible enti-
7	ty—
8	${(A)}$ to determine whether such entity is in
9	compliance with the provisions of this Act and
10	with applicable industry standards and prac-
11	tices; and
12	"(B) the results of which are for internal
13	facility purposes only.
14	"(6) ELIGIBLE ENTITY.—The term 'eligible en-
15	tity' means a foreign entity, including foreign facili-
16	ties registered under section 415, in the food import
17	supply chain that chooses to be audited by an ac-
18	credited third-party auditor or audit agent.
19	"(7) REGULATORY AUDIT.—The term 'regu-
20	latory audit' means an audit of an eligible entity—
21	$\frac{((A))}{(A)}$ to determine whether such entity is in
22	compliance with the provisions of this Act; and
23	"(B) the results of which determine—

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1	"(i) whether an entity is eligible to re-
2	ceive a certification under section 801(p);
3	and
4	"(ii) whether the entity is eligible to
5	participate in the voluntary qualified im-
6	porter program under section 806.
7	"(8) THIRD-PARTY AUDITOR.—The term 'third-
8	party auditor' means a foreign government, foreign
9	cooperative, or any other qualified third party, as
10	the Secretary determines appropriate, that conducts
11	audits of eligible entities to certify that such eligible
12	entities meet the applicable requirements of this see-
13	tion.
13 14	tion. "(b) Accreditation System.—
14	"(b) Accreditation System.—
14 15	"(b) Accreditation System.— "(1) Accreditation Bodies.—
14 15 16	^{"(b)} Accreditation System.— ^{"(1)} Accreditation bodies.— ^{"(A)} Recognition of accreditation
14 15 16 17	"(b) Accreditation System.— "(1) Accreditation bodies.— "(A) Recognition of accreditation bodies.—Beginning not later than 2 years
14 15 16 17 18	"(b) Accreditation System.— "(1) Accreditation bodies.— "(A) Recognition of accreditation Bodies.—Beginning not later than 2 years after the date of enactment of the FDA Food
14 15 16 17 18 19	"(b) Accreditation System.— "(1) Accreditation bodies.— "(A) Recognition of accreditation Bodies.—Beginning not later than 2 years after the date of enactment of the FDA Food Safety Modernization Act, the Secretary shall
14 15 16 17 18 19 20	"(b) ACCREDITATION SYSTEM.— "(1) ACCREDITATION BODIES.— "(A) RECOGNITION OF ACCREDITATION BODIES.—Beginning not later than 2 years after the date of enactment of the FDA Food Safety Modernization Act, the Secretary shall establish a system for the recognition of accred-
14 15 16 17 18 19 20 21	"(b) ACCREDITATION SYSTEM.— "(1) ACCREDITATION BODIES.— "(A) RECOGNITION OF ACCREDITATION BODIES.—Beginning not later than 2 years after the date of enactment of the FDA Food Safety Modernization Act, the Secretary shall establish a system for the recognition of accred- itation bodies that accredit third-party auditors
14 15 16 17 18 19 20 21 22	"(b) ACCREDITATION SYSTEM.— "(1) ACCREDITATION BODIES.— "(A) RECOGNITION OF ACCREDITATION BODIES.—Beginning not later than 2 years after the date of enactment of the FDA Food Safety Modernization Act, the Secretary shall establish a system for the recognition of accred- itation bodies that accredit third-party auditors and audit agents to certify that eligible entities
 14 15 16 17 18 19 20 21 22 23 	"(b) ACCREDITATION SYSTEM.— "(1) ACCREDITATION BODIES.— "(A) RECOGNITION OF ACCREDITATION BODIES.—Beginning not later than 2 years after the date of enactment of the FDA Food Safety Modernization Act, the Secretary shall establish a system for the recognition of accred- itation bodies that accredit third-party auditors and audit agents to certify that eligible entities meet the applicable requirements of this Act.

 1
 to the Secretary a list of all accredited third

 2
 party auditors and audit agents accredited by

 3
 such body.

 4
 "(C) REVOCATION OF RECOGNITION AS AN

5 ACCREDITATION BODY.—The Secretary shall 6 promptly revoke the recognition of any accredi-7 tation body found not to be in compliance with 8 the requirements of this section.

9 "(2) MODEL ACCREDITATION STANDARDS. 10 The Secretary shall develop model standards, includ-11 ing audit report requirements, and each recognized 12 accreditation body shall ensure that third-party 13 auditors and audit agents meet such standards in 14 order to qualify as an accredited third-party auditor 15 or audit agent under this section. In developing the 16 model standards, the Secretary shall look to stand-17 ards in place on the date of the enactment of this 18 section for guidance, to avoid unnecessary duplica-19 tion of efforts and costs.

20 "(c) Third-party Auditors and Audit Agen-21 cies.—

22 <u>"(1) Requirements for accreditation as a</u>
23 THIRD-PARTY AUDITOR OR AUDIT AGENT.—

24 "(A) FOREIGN GOVERNMENTS. Prior to
 25 accrediting a foreign government as an accred-

1 ited third-party auditor, the accreditation body 2 shall perform such reviews and audits of food 3 safety programs, systems, and standards of the 4 government as the Secretary deems necessary 5 to determine that the foreign government is ca-6 pable of adequately ensuring that eligible enti-7 ties certified by such government meet the re-8 quirements of this Act with respect to food 9 manufactured, processed, packed, or held for import to the United States. 10

"(B) FOREIGN COOPERATIVES AND OTHER 11 12 THIRD PARTIES.—Prior to accrediting a foreign 13 cooperative that aggregates the products of 14 growers or processors, or any other third party 15 that the Secretary determines appropriate to be 16 an accredited third-party auditor or audit 17 agent, the accreditation body shall perform such 18 reviews and audits of the training and qualifications of auditors used by that cooperative or 19 20 party and conduct such reviews of internal sys-21 tems and such other investigation of the cooper-22 ative or party as the Secretary deems necessary 23 to determine that each eligible entity certified 24 by the cooperative or party has systems and

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1	standards in use to ensure that such entity
2	meets the requirements of this Act.
3	"(2) Requirement to issue certification
4	OF ELIGIBLE ENTITIES.
5	"(A) IN GENERAL.—An accreditation body
6	may not accredit a third-party auditor or audit
7	agent unless such third-party auditor or audit
8	agent agrees to issue a written and electronic
9	certification to accompany each food shipment
10	for import into the United States from an eligi-
11	ble entity certified by the third-party auditor or
12	audit agent, subject to requirements set forth
13	by the Secretary. The Secretary shall consider
14	such certificates when targeting inspection re-
15	sources under section 421.
16	"(B) PURPOSE OF CERTIFICATION.—The
17	Secretary shall use evidence of certification pro-
18	vided by accredited third-party auditors and
19	audit agents—
20	"(i) to determined the eligibility of an
21	importer to receive a certification under
22	section 801(p); and
23	"(ii) determine the eligibility of an im-
24	porter to participate in the voluntary quali-
25	fied importer program under section 806.

1	"(3) Audit report requirements.—
2	"(A) Requirements in general.—As a
3	condition of accreditation, an accredited third-
4	party auditor or audit agent shall prepare the
5	audit report for an audit, in a form and manner
6	designated by the Secretary, which shall in-
7	elude—
8	${}$ (i) the identity of the persons at the
9	audited eligible entity responsible for com-
10	pliance with food safety requirements;
11	"(ii) the dates of the audit;
12	"(iii) the scope of the audit; and
13	"(iv) any other info required by the
14	Secretary that relate to or may influence
15	an assessment of compliance with this Act.
16	"(B) SUBMISSION OF REPORTS TO THE
17	SECRETARY.
18	"(i) IN GENERAL.—Following any ac-
19	creditation of a third-party auditor or
20	audit agent, the Secretary may, at any
21	time, require the accredited third-party
22	auditor or audit agent to submit to the
23	Secretary an onsite audit report and such
24	other reports or documents required as
25	part of the audit process, for any eligible

1	entity certified by the third-party auditor
2	or audit agent. Such report may include
3	documentation that the eligible entity is in
4	compliance with any applicable registration
5	requirements.
6	"(ii) LIMITATION.—The requirement
7	under clause (i) shall not include any re-
8	port or other documents resulting from a
9	consultative audit by the accredited third-
10	party auditor or audit agent, except that
11	the Secretary may access the results of a
12	consultative audit in accordance with sec-
13	tion 414.
14	"(4) Requirements of audit agents.—
15	"(A) RISKS TO PUBLIC HEALTH.—If, at
16	any time during an audit, an accredited audit
17	agent discovers a condition that could cause or
18	contribute to a serious risk to the public health,
19	the audit agent shall immediately notify the
20	Secretary of—
21	"(i) the identification of the eligible
22	entity subject to the audit; and
23	"(ii) such condition.

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"(B) Types of Audits.—An accredited
audit agent may perform consultative and regu-
latory audits of eligible entities.
"(C) LIMITATIONS.—An accredited audit
agent may not perform a regulatory audit of an
eligible entity if such agent has performed a
consultative audit or a regulatory audit of such
eligible entity during the previous 24-month pe-
riod.
"(5) Conflicts of interest.
"(A) THIRD-PARTY AUDITORS.—An ac-
credited third-party auditor shall—
"(i) not be owned, managed, or con-
trolled by any person that owns or operates
an eligible entity to be certified by such
auditor;
"(ii) in carrying out audits of eligible
entities under this section, have procedures
to ensure against the use of any officer or
employee of such auditor that has a finan-
cial conflict of interest regarding an eligi-
ble entity to be certified by such auditor;
and
"(iii) annually make available to the
Secretary disclosures of the extent to

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1	which such auditor and the officers and
2	employees of such auditor have maintained
3	compliance with clauses (i) and (ii) relat-
4	ing to financial conflicts of interest.
5	"(B) AUDIT AGENTS.—An accredited audit
6	agent shall—
7	"(i) not own or operate an eligible en-
8	tity to be certified by such agent;
9	"(ii) in carrying out audits of eligible
10	entities under this section, have procedures
11	to ensure that such agent does not have a
12	financial conflict of interest regarding an
13	eligible entity to be certified by such agent;
14	and
15	"(iii) annually make available to the
16	Secretary disclosures of the extent to
17	which such agent has maintained compli-
18	ance with clauses (i) and (ii) relating to fi-
19	nancial conflicts of interest.
20	"(C) REGULATIONS.—The Secretary shall
21	promulgate regulations not later than 18
22	months after the date of enactment of the FDA
23	Food Safety Modernization Act to ensure that
24	there are protections against conflicts of inter-
25	est between an accredited third-party auditor or

1	audit agent and the eligible entity to be cer-
2	tified by such auditor or audit agent. Such reg-
3	ulations shall include—
4	"(i) requiring that audits performed
5	under this section be unannounced;
6	"(ii) a structure, including timing and
7	public disclosure, for fees paid by eligible
8	entities to accredited third-party auditors
9	or audit agents to decrease the potential
10	for conflicts of interest; and
11	"(iii) appropriate limits on financial
12	affiliations between an accredited third-
13	party auditor or audit agent and any per-
14	son that owns or operates an eligible entity
15	to be certified by such auditor or audit
16	agent.
17	"(6) WITHDRAWAL OF ACCREDITATION.—The
18	Secretary shall withdraw accreditation from an ac-
19	credited third-party auditor or audit agent—
20	"(A) if food from an eligible entity cer-
21	tified by such third-party auditor or audit agent
22	is linked to an outbreak of human or animal ill-
23	ness;
24	"(B) following a performance audit and
25	finding by the Secretary that the third-party

1	auditor or audit agent no longer meets the re-
2	quirements for accreditation; or
3	"(C) following a refusal to allow United
4	States officials to conduct such audits and in-
5	vestigations as may be necessary to ensure con-
6	tinued compliance with the requirements set
7	forth in this section.
8	"(7) NEUTRALIZING COSTS.—The Secretary
9	shall establish a method, similar to the method used
10	by the Department of Agriculture, by which accred-
11	ited third-party auditors and audit agents reimburse
12	the Food and Drug Administration for the work per-
13	formed to establish and administer the accreditation
14	system under this section. The Secretary shall make
15	operating this program revenue-neutral and shall not
16	generate surplus revenue from such a reimburse-
17	ment mechanism.
18	"(d) Recentification of Eligible Entities.—An
19	eligible entity shall apply for annual recertification by an
20	accredited third-party auditor or audit agent if such enti-
21	ty –
22	<u>"(1) intends to participate in voluntary quali-</u>
23	fied importer program under section 806; or

1	"(2) must provide to the Secretary a certifi-
2	cation under section 801(p) for any food from such
3	entity.
4	"(e) False Statements.—Any statement or rep-
5	resentation made—
6	"(1) by an employee or agent of an eligible enti-
7	ty to an accredited third-party auditor or audit
8	agent; or
9	"(2) by an accredited third-party auditor or an
10	audit agent to the Secretary,
11	shall be subject to section 1001 of title 18, United States
12	Code.
13	"(f) MONITORING.—To ensure compliance with the
14	requirements of this section, the Secretary shall—
15	"(1) periodically, or at least once every 4 years,
16	reevaluate the accreditation bodies described in sub-
17	section $(b)(1);$
18	${}$ (2) periodically, or at least once every 4 years,
19	audit the performance of each accredited third-party
20	auditor and audit agent, through the review of audit
21	reports by such auditors and audit agents, the com-
22	pliance history as available of eligible entities cer-
23	tified by such auditors and audit agents, and any
24	other measures deemed necessary by the Secretary;

1 "(3) at any time, conduct an onsite audit of 2 any eligible entity certified by an accredited third-3 party auditor or audit agent, with or without the 4 auditor or audit agent present; and 5 "(4) take any other measures deemed necessary 6 by the Secretary. 7 "(g) PUBLICLY AVAILABLE REGISTRY.—The Sec-8 retary shall establish a publicly available registry of ac-9 ereditation bodies and of accredited third-party auditors 10 and audit agents, including the name of, contact informa-11 tion for, and other information deemed necessary by the 12 Secretary about such bodies, auditors, and agents. 13 "(h) LIMITATIONS.— 14 "(1) NO EFFECT ON SECTION 704 INSPEC-15 TIONS.—The audits performed under this section shall not be considered inspections under section 16 17 70418 "(2) NO EFFECT ON INSPECTION AUTHOR-19 ITY.—Nothing in this section affects the authority of 20 the Secretary to inspect any eligible entity pursuant to this Act.". 21 22 SEC. 309. FOREIGN OFFICES OF THE FOOD AND DRUG AD-23 **MINISTRATION.** (a) IN GENERAL.—The Secretary shall by October 1, 24

25 2010, establish an office of the Food and Drug Adminis-

tration in not less than 5 foreign countries selected by the 1 Secretary, to provide assistance to the appropriate govern-2 mental entities of such countries with respect to measures 3 to provide for the safety of articles of food and other prod-4 uets regulated by the Food and Drug Administration ex-5 ported by such country to the United States, including by 6 7 directly conducting risk-based inspections of such articles 8 and supporting such inspections by such governmental en-9 tity.

(b) CONSULTATION.—In establishing the foreign offices described in subsection (a), the Secretary shall consult with the Secretary of State and the United States
Trade Representative.

14 (c) REPORT.—Not later than October 1, 2011, the Secretary shall submit to Congress a report on the basis 15 for the selection by the Secretary of the foreign countries 16 in which the Secretary established offices under subsection 17 (a), the progress which such offices have made with re-18 spect to assisting the governments of such countries in 19 providing for the safety of articles of food and other prod-20 uets regulated by the Food and Drug Administration ex-21 22 ported to the United States, and the plans of the Secretary for establishing additional foreign offices of the Food and 23 Drug Administration, as appropriate. 24

TITLE IV—MISCELLANEOUS **PROVISIONS**

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3 SEC. 401. FUNDING FOR FOOD SAFETY.

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(a) IN GENERAL.—There are authorized to be appro-4 priated to carry out the activities of the Center for Food 5 Safety and Applied Nutrition, the Center for Veterinary 6 Medicine, and related field activities in the Office of Regu-7 8 latory Affairs of the Food and Drug Administration—

9 (1) \$825,000,000 for fiscal year 2010; and

10 (2) such sums as may be necessary for fiscal 11 years 2011 through 2014.

12 (b) INCREASED NUMBER OF FIELD STAFF.—To 13 earry out the activities of the Center for Food Safety and 14 Applied Nutrition, the Center for Veterinary Medicine, 15 and related field activities of the Office of Regulatory Affairs of the Food and Drug Administration, the Secretary 16 of Health and Human Services shall increase the field 17 staff of such Centers and Office with a goal of not fewer 18 19 than-

20	(1) 3,800 staff members in fiscal year 2010;
21	(2) 4,000 staff members in fiscal year 2011;
22	(3) 4,200 staff members in fiscal year 2012;
23	(4) 4,600 staff members in fiscal year 2013;
24	and
25	(5) 5,000 staff members in fiscal year 2014.

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1	SEC. 402. JURISDICTION; AUTHORITIES.
2	Nothing in this Act, or an amendment made by this
3	Act, shall be construed to—
4	(1) alter the jurisdiction between the Secretary
5	of Agriculture and the Secretary of Health and
6	Human Services, under applicable statutes and regu-
7	lations;
8	(2) limit the authority of the Secretary of
9	Health and Human Services to issue regulations re-
10	lated to the safety of food under—
11	(A) the Federal Food, Drug, and Cosmetic
12	Act (21 U.S.C. 301 et seq.) as in effect on the
13	day before the date of enactment of this Act; or
14	(B) the Public Health Service Act (42
15	U.S.C. 301 et seq.) as in effect on the day be-
16	fore the date of enactment of this Act; or
17	(3) impede, minimize, or affect the authority of
18	the Secretary of Agriculture to prevent, control, or
19	mitigate a plant or animal health emergency, or a
20	food emergency involving products regulated under
21	the Federal Meat Inspection Act, the Poultry Prod-
22	ucts Inspection Act, or the Egg Products Inspection
23	Act.

1SECTION 1. SHORT TITLE; REFERENCES; TABLE OF CON-2TENTS.

3 (a) SHORT TITLE.—This Act may be cited as the
4 "FDA Food Safety Modernization Act".

5 (b) REFERENCES.—Except as otherwise specified, 6 whenever in this Act an amendment is expressed in terms 7 of an amendment to a section or other provision, the ref-8 erence shall be considered to be made to a section or other 9 provision of the Federal Food, Drug, and Cosmetic Act (21 10 U.S.C. 301 et seq.).

- 11 (c) TABLE OF CONTENTS.—The table of contents for
- 12 this Act is as follows:

Sec. 1. Short title; references; table of contents.

TITLE I—IMPROVING CAPACITY TO PREVENT FOOD SAFETY PROBLEMS

- Sec. 101. Inspections of records.
- Sec. 102. Registration of food facilities.
- Sec. 103. Hazard analysis and risk-based preventive controls.
- Sec. 104. Performance standards.
- Sec. 105. Standards for produce safety.
- Sec. 106. Protection against intentional adulteration.
- Sec. 107. Authority to collect fees.
- Sec. 108. National agriculture and food defense strategy.
- Sec. 109. Food and Agriculture Coordinating Councils.
- Sec. 110. Building domestic capacity.
- Sec. 111. Sanitary transportation of food.
- Sec. 112. Food allergy and anaphylaxis management.

TITLE II—IMPROVING CAPACITY TO DETECT AND RESPOND TO FOOD SAFETY PROBLEMS

- Sec. 201. Targeting of inspection resources for domestic facilities, foreign facilities, and ports of entry; annual report.
- Sec. 202. Recognition of laboratory accreditation for analyses of foods.
- Sec. 203. Integrated consortium of laboratory networks.
- Sec. 204. Enhancing traceback and recordkeeping.
- Sec. 205. Pilot project to enhance traceback and recordkeeping with respect to processed food.
- Sec. 206. Surveillance.
- Sec. 207. Mandatory recall authority.

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- Sec. 208. Administrative detention of food.
- Sec. 209. Decontamination and disposal standards and plans.
- Sec. 210. Improving the training of State, local, territorial, and tribal food safety officials.
- Sec. 211. Grants to enhance food safety.

TITLE III—IMPROVING THE SAFETY OF IMPORTED FOOD

- Sec. 301. Foreign supplier verification program.
- Sec. 302. Voluntary qualified importer program.
- Sec. 303. Authority to require import certifications for food.
- Sec. 304. Prior notice of imported food shipments.
- Sec. 305. Review of a regulatory authority of a foreign country.
- Sec. 306. Building capacity of foreign governments with respect to food.
- Sec. 307. Inspection of foreign food facilities.
- Sec. 308. Accreditation of third-party auditors and audit agents.
- Sec. 309. Foreign offices of the Food and Drug Administration.
- Sec. 310. Smuggled food.

TITLE IV—MISCELLANEOUS PROVISIONS

- Sec. 401. Funding for food safety.
- Sec. 402. Whistleblower protections.
- Sec. 403. Jurisdiction; authorities.
- Sec. 404. Compliance with international agreements.

TITLE I—IMPROVING CAPACITY TO PREVENT FOOD SAFETY PROBLEMS

4 SEC. 101. INSPECTIONS OF RECORDS.

5 (a) IN GENERAL.—Section 414(a) (21 U.S.C. 350c(a))

- 6 is amended—
- 7 (1) by striking the heading and all that follows
 8 through "of food is" and inserting the following:
 9 "RECORDS INSPECTION.—
- 10 "(1) ADULTERATED FOOD.—If the Secretary has
 11 a reasonable belief that an article of food, and any
 12 other article of food that the Secretary reasonably be13 lieves is likely to be affected in a similar manner, is";

1	(2) by inserting ", and to any other article of
2	food that the Secretary reasonably believes is likely to
3	be affected in a similar manner," after "relating to
4	such article";
5	(3) by striking the last sentence; and
6	(4) by inserting at the end the following:
7	"(2) Use of or exposure to food of con-
8	CERN.—If the Secretary believes that there is a rea-
9	sonable probability that the use of or exposure to an
10	article of food, and any other article of food that the
11	Secretary reasonably believes is likely to be affected in
12	a similar manner, will cause serious adverse health
13	consequences or death to humans or animals, each
14	person (excluding farms and restaurants) who manu-
15	factures, processes, packs, distributes, receives, holds,
16	or imports such article shall, at the request of an offi-
17	cer or employee duly designated by the Secretary, per-
18	mit such officer or employee, upon presentation of ap-
19	propriate credentials and a written notice to such
20	person, at reasonable times and within reasonable
21	limits and in a reasonable manner, to have access to
22	and copy all records relating to such article and to
23	any other article of food that the Secretary reasonably
24	believes is likely to be affected in a similar manner,
25	that are needed to assist the Secretary in determining

1	whether there is a reasonable probability that the use
2	of or exposure to the food will cause serious adverse
3	health consequences or death to humans or animals.
4	"(3) APPLICATION.—The requirement under
5	paragraphs (1) and (2) applies to all records relating
6	to the manufacture, processing, packing, distribution,
7	receipt, holding, or importation of such article main-
8	tained by or on behalf of such person in any format
9	(including paper and electronic formats) and at any
10	location.".
11	(b) Conforming Amendment.—Section 704(a)(1)(B)
12	(21 U.S.C. 374(a)(1)(B)) is amended by striking "section
13	414 when" and all that follows through "subject to" and
14	inserting "section 414, when the standard for records in-
15	spection under paragraph (1) or (2) of section 414(a) ap-
16	plies, subject to".
17	SEC. 102. REGISTRATION OF FOOD FACILITIES.

18 (a) UPDATING OF FOOD CATEGORY REGULATIONS; BI19 ENNIAL REGISTRATION RENEWAL.—Section 415(a) (21
20 U.S.C. 350d(a)) is amended—

21 (1) in paragraph (2), by—

(A) striking "conducts business and" and
inserting "conducts business, the e-mail address
for the contact person of the facility or, in the

1	case of a foreign facility, the United States agent
2	for the facility, and"; and
3	(B) inserting ", or any other food categories
4	as determined appropriate by the Secretary, in-
5	cluding by guidance" after "Code of Federal
6	Regulations";
7	(2) by redesignating paragraphs (3) and (4) as
8	paragraphs (4) and (5), respectively; and
9	(3) by inserting after paragraph (2) the fol-
10	lowing:
11	"(3) BIENNIAL REGISTRATION RENEWAL.—Dur-
12	ing the period beginning on October 1 and ending on
13	December 31 of each even-numbered year, a registrant
14	that has submitted a registration under paragraph
15	(1) shall submit to the Secretary a renewal registra-
16	tion containing the information described in para-
17	graph (2). The Secretary shall provide for an abbre-
18	viated registration renewal process for any registrant
19	that has not had any changes to such information
20	since the registrant submitted the preceding registra-
21	tion or registration renewal for the facility involved.".
22	(b) Suspension of Registration.—
23	(1) IN GENERAL.—Section 415 (21 U.S.C. 350d)
24	is amended—

1	(A) in subsection (a)(2), by inserting after
2	the first sentence the following: "The registration
3	shall contain an assurance that the Secretary
4	will be permitted to inspect such facility at the
5	times and in the manner permitted by this
6	Act.";
7	(B) by redesignating subsections (b) and (c)
8	as subsections (c) and (d), respectively; and
9	(C) by inserting after subsection (a) the fol-
10	lowing:
11	"(b) Suspension of Registration.—
12	"(1) IN GENERAL.—If the Secretary determines
13	that food manufactured, processed, packed, or held by
14	a facility registered under this section has a reason-
15	able probability of causing serious adverse health con-
16	sequences or death to humans or animals, the Sec-
17	retary may by order suspend the registration of the
18	facility under this section in accordance with this
19	subsection.
20	"(2) HEARING ON SUSPENSION.—The Secretary
21	shall provide the registrant subject to an order under
22	paragraph (1) with an opportunity for an informal
23	hearing, to be held as soon as possible but not later
24	than 2 business days after the issuance of the order
25	or such other time period, as agreed upon by the Sec-

1	retary and the registrant, on the actions required for
2	reinstatement of registration and why the registration
3	that is subject to suspension should be reinstated. The
4	Secretary shall reinstate a registration if the Sec-
5	retary determines, based on evidence presented, that
6	adequate grounds do not exist to continue the suspen-
7	sion of the registration.
8	"(3) Post-hearing corrective action plan;
9	VACATING OF ORDER.—
10	"(A) Corrective action plan.—If, after
11	providing opportunity for an informal hearing
12	under paragraph (2), the Secretary determines
13	that the suspension of registration remains nec-
14	essary, the Secretary shall require the registrant
15	to submit a corrective action plan to demonstrate
16	how the registrant plans to correct the conditions
17	found by the Secretary. The Secretary shall re-
18	view such plan in a timely manner.
19	"(B) VACATING OF ORDER.—Upon a deter-
20	mination by the Secretary that adequate grounds
21	do not exist to continue the suspension actions
22	required by the order, or that such actions should
23	be modified, the Secretary shall vacate the order
24	or modify the order.

1	"(4) EFFECT OF SUSPENSION.—If the registra-
2	tion of a facility is suspended under this subsection,
3	such facility shall not import food or offer to import
4	food into the United States, or otherwise introduce
5	food into interstate or intrastate commerce in the
6	United States.
7	"(5) REGULATIONS.—The Secretary shall pro-
8	mulgate regulations that describe the standards the
9	Commissioner will use in making a determination to
10	suspend a registration, and the format the Commis-
11	sioner will use to explain to the registrant the condi-
12	tions found at the facility. The Secretary may pro-
13	mulgate such regulations on an interim final basis.
14	"(6) APPLICATION DATE.—Facilities shall be
15	subject to the requirements of this subsection begin-
16	ning on the earlier of—
17	"(A) the date on which the Secretary issues
18	regulations under paragraph (5); or
19	((B) 180 days after the date of enactment
20	of the FDA Food Safety Modernization Act.
21	"(7) NO DELEGATION.—The authority conferred
22	by this subsection to issue an order to suspend a reg-
23	istration or vacate an order of suspension shall not
24	be delegated to any officer or employee other than the
25	Commissioner.".

1	(2) Imported food.—Section 801(l) (21 U.S.C.
2	381(l)) is amended by inserting ''(or for which a reg-
3	istration has been suspended under such section)"
4	after "section 415".
5	(c) Conforming Amendments.—
6	(1) Section 301(d) (21 U.S.C. 331(d)) is amend-
7	ed by inserting "415," after "404,".
8	(2) Section $415(d)$, as redesignated by subsection
9	(b), is amended by adding at the end before the period
10	"for a facility to be registered, except with respect to
11	the reinstatement of a registration that is suspended
12	under subsection (b)".
13	SEC. 103. HAZARD ANALYSIS AND RISK-BASED PREVENTIVE
13 14	SEC. 103. HAZARD ANALYSIS AND RISK-BASED PREVENTIVE CONTROLS.
_	
14 15	CONTROLS.
14 15	CONTROLS. (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.)
14 15 16	CONTROLS. (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.) is amended by adding at the end the following:
14 15 16 17	CONTROLS. (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.) is amended by adding at the end the following: "SEC. 418. HAZARD ANALYSIS AND RISK-BASED PREVEN-
14 15 16 17 18	CONTROLS. (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.) is amended by adding at the end the following: "SEC. 418. HAZARD ANALYSIS AND RISK-BASED PREVEN- TIVE CONTROLS.
14 15 16 17 18 19	CONTROLS. (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.) is amended by adding at the end the following: "SEC. 418. HAZARD ANALYSIS AND RISK-BASED PREVEN- TIVE CONTROLS. "(a) IN GENERAL.—The owner, operator, or agent in
 14 15 16 17 18 19 20 	CONTROLS. (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.) is amended by adding at the end the following: "SEC. 418. HAZARD ANALYSIS AND RISK-BASED PREVEN- TIVE CONTROLS. "(a) IN GENERAL.—The owner, operator, or agent in charge of a facility shall, in accordance with this section,
 14 15 16 17 18 19 20 21 	CONTROLS. (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.) is amended by adding at the end the following: "SEC. 418. HAZARD ANALYSIS AND RISK-BASED PREVEN- TIVE CONTROLS. "(a) IN GENERAL.—The owner, operator, or agent in charge of a facility shall, in accordance with this section, evaluate the hazards that could affect food manufactured,
 14 15 16 17 18 19 20 21 22 22 	CONTROLS. (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.) is amended by adding at the end the following: "SEC. 418. HAZARD ANALYSIS AND RISK-BASED PREVEN- TIVE CONTROLS. "(a) IN GENERAL.—The owner, operator, or agent in charge of a facility shall, in accordance with this section, evaluate the hazards that could affect food manufactured, processed, packed, or held by such facility, identify and im-

1	or misbranded under section $403(w)$, monitor the perform-
2	ance of those controls, and maintain records of this moni-
3	toring as a matter of routine practice.
4	"(b) HAZARD ANALYSIS.—The owner, operator, or
5	agent in charge of a facility shall—
6	"(1) identify and evaluate known or reasonably
7	foreseeable hazards that may be associated with the
8	facility, including—
9	"(A) biological, chemical, physical, and ra-
10	diological hazards, natural toxins, pesticides,
11	drug residues, decomposition, parasites, aller-
12	gens, and unapproved food and color additives;
13	and
14	``(B) hazards that occur naturally, may be
15	unintentionally introduced, or may be inten-
16	tionally introduced, including by acts of ter-
17	rorism; and
18	"(2) develop a written analysis of the hazards.
19	"(c) Preventive Controls.—The owner, operator, or
20	agent in charge of a facility shall identify and implement
21	preventive controls, including at critical control points, if
22	any, to provide assurances that—
23	"(1) hazards identified in the hazard analysis
24	conducted under subsection (b) will be significantly
25	minimized or prevented; and

1 "(2) the food manufactured, processed, packed, or 2 held by such facility will not be adulterated under section 402 or misbranded under section 403(w). 3 "(d) MONITORING OF EFFECTIVENESS.—The owner, 4 5 operator, or agent in charge of a facility shall monitor the 6 effectiveness of the preventive controls implemented under 7 subsection (c) to provide assurances that the outcomes de-8 scribed in subsection (c) shall be achieved. 9 "(e) CORRECTIVE ACTIONS.—The owner, operator, or 10 agent in charge of a facility shall establish procedures that a facility will implement if the preventive controls imple-11 12 mented under subsection (c) are found to be ineffective through monitoring under subsection (d). 13 "(f) VERIFICATION.—The owner, operator, or agent in 14 15 charge of a facility shall verify that— "(1) the preventive controls implemented under 16 17 subsection (c) are adequate to control the hazards

18 *identified under subsection (b);*

19 "(2) the owner, operator, or agent is conducting
20 monitoring in accordance with subsection (d);

21 "(3) the owner, operator, or agent is making ap22 propriate decisions about corrective actions taken
23 under subsection (e);

24 "(4) the preventive controls implemented under
25 subsection (c) are effectively and significantly mini-

mizing or preventing the occurrence of identified haz ards, including through the use of environmental and
 product testing programs and other appropriate
 means; and

5 "(5) there is documented, periodic reanalysis of 6 the plan under subsection (i) to ensure that the plan 7 is still relevant to the raw materials, conditions and 8 processes in the facility, and new and emerging 9 threats.

"(q) RECORDKEEPING.—The owner, operator, or agent 10 11 in charge of a facility shall maintain, for not less than 2 12 years, records documenting the monitoring of the preventive controls implemented under subsection (c), instances of non-13 conformance material to food safety, the results of testing 14 15 and other appropriate means of verification under subsection (f)(4), instances when corrective actions were imple-16 mented, and the efficacy of preventive controls and correc-17 tive actions. 18

19 "(h) WRITTEN PLAN AND DOCUMENTATION.—The
20 owner, operator, or agent in charge of a facility shall pre21 pare a written plan that documents and describes the proce22 dures used by the facility to comply with the requirements
23 of this section, including analyzing the hazards under sub24 section (b) and identifying the preventive controls adopted
25 under subsection (c) to address those hazards. Such written

plan, together with the documentation described in sub section (g), shall be made promptly available to a duly au thorized representative of the Secretary upon oral or written
 request.

5 "(i) REQUIREMENT TO REANALYZE.—The owner, operator, or agent in charge of a facility shall conduct a rea-6 7 nalysis under subsection (b) whenever a significant change 8 is made in the activities conducted at a facility operated 9 by such owner, operator, or agent if the change creates a 10 reasonable potential for a new hazard or a significant increase in a previously identified hazard or not less fre-11 quently than once every 3 years, whichever is earlier. Such 12 13 reanalysis shall be completed and additional preventive controls needed to address the hazard identified, if any, 14 15 shall be implemented before the change in activities at the facility is operative. Such owner, operator, or agent shall 16 revise the written plan required under subsection (h) if such 17 a significant change is made or document the basis for the 18 19 conclusion that no additional or revised preventive controls 20 are needed. The Secretary may require a reanalysis under 21 this section to respond to new hazards and developments 22 in scientific understanding.

23 "(j) DEEMED COMPLIANCE OF SEAFOOD, JUICE, AND
24 LOW-ACID CANNED FOOD FACILITIES SUBJECT TO
25 HACCP.—The owner, operator, or agent in charge of a fa-

cility required to comply with 1 of the following standards
 and regulations with respect to such facility shall be deemed
 to be in compliance with this section, with respect to such
 facility:

5 "(1) The Seafood Hazard Analysis Critical Con6 trol Points Program of the Food and Drug Adminis7 tration.

8 "(2) The Juice Hazard Analysis Critical Control
9 Points Program of the Food and Drug Administra10 tion.

"(3) The Thermally Processed Low-Acid Foods
Packaged in Hermetically Sealed Containers standards of the Food and Drug Administration (or any
successor standards).

15 "(k) EXCEPTION FOR FACILITIES SUBJECT TO SEC16 TION 419.—This section shall not apply to a facility that
17 is subject to section 419.

18 "(1) Authority With Respect to Certain Facili-TIES.—The Secretary may, by regulation, exempt or modify 19 20 the requirements for compliance under this section with re-21 spect to facilities that are solely engaged in the production 22 of food for animals other than man, the storage of raw agri-23 cultural commodities (other than fruits and vegetables) in-24 tended for further distribution or processing, or the storage of packaged foods that are not exposed to the environment. 25

1	"(m) DEFINITIONS.—For purposes of this section:
2	"(1) Critical control point.—The term 'crit-
3	ical control point' means a point, step, or procedure
4	in a food process at which control can be applied and
5	is essential to prevent or eliminate a food safety haz-
6	ard or reduce such hazard to an acceptable level.
7	"(2) FACILITY.—The term 'facility' means a do-
8	mestic facility or a foreign facility that is required to
9	register under section 415.
10	"(3) Preventive controls.—The term 'preven-
11	tive controls' means those risk-based, reasonably ap-
12	propriate procedures, practices, and processes that a
13	person knowledgeable about the safe manufacturing,
14	processing, packing, or holding of food would employ
15	to significantly minimize or prevent the hazards iden-
16	tified under the hazard analysis conducted under sub-
17	section (a) and that are consistent with the current
18	scientific understanding of safe food manufacturing,
19	processing, packing, or holding at the time of the
20	analysis. Those procedures, practices, and processes
21	may include the following:
22	"(A) Sanitation procedures for food contact
23	surfaces and utensils and food-contact surfaces of
24	equipment.

1	"(B) Supervisor, manager, and employee
2	hygiene training.
3	"(C) An environmental monitoring pro-
4	gram to verify the effectiveness of pathogen con-
5	trols in processes where a food is exposed to a po-
6	tential contaminant in the environment.
7	"(D) A food allergen control program.
8	"(E) A recall plan.
9	"(F) Good Manufacturing Practices
10	(GMPs).
11	"(G) Supplier verification activities.".
12	(b) Regulations.—
13	(1) IN GENERAL.—Not later than 18 months
14	after the date of enactment of this Act, the Secretary
15	of Health and Human Services (referred to in this
16	Act as the "Secretary") shall promulgate regulations
17	to establish science-based minimum standards for con-
18	ducting a hazard analysis, documenting hazards, im-
19	plementing preventive controls, and documenting the
20	implementation of the preventive controls under sec-
21	tion 418 of the Federal Food, Drug, and Cosmetic Act
22	(as added by subsection (a)).
23	(2) CONTENT.—The regulations promulgated
24	under paragraph (1) shall provide sufficient flexi-

bility to be applicable in all situations, including in
 the operations of small businesses.

3 (3) RULE OF CONSTRUCTION.—Nothing in this
4 subsection shall be construed to provide the Secretary
5 with the authority to apply specific technologies,
6 practices, or critical controls to an individual facil7 ity.

8 (4) REVIEW.—In promulgating the regulations 9 under paragraph (1), the Secretary shall review requ-10 latory hazard analysis and preventive control pro-11 grams in existence on the date of enactment of this 12 Act to ensure that the program under such section 13 418 is consistent, to the extent practicable, with ap-14 domestic and internationally-recognized plicable 15 standards in existence on such date.

16 (c) GUIDANCE DOCUMENT.—The Secretary shall issue
17 a guidance document related to hazard analysis and pre18 ventive controls related to the regulations promulgated
19 under section 418 of the Federal Food, Drug, and Cosmetic
20 Act (as added by subsection (a)).

21 (d) PROHIBITED ACTS.—Section 301 (21 U.S.C. 331)
22 is amended by adding at the end the following:

23 "(uu) The operation of a facility that manufacturers,
24 processes, packs, or holds food for sale in the United States

if the owner, operator, or agent in charge of such facility
 is not in compliance with section 418.".

3 (e) NO EFFECT ON HACCP AUTHORITIES.—Nothing 4 in the amendments made by this section limits the author-5 ity of the Secretary under the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 301 et seq.) or the Public Health Serv-6 7 ice Act (42 U.S.C. 201 et seq.) to revise, issue, or enforce 8 product and category-specific regulations, such as the Sea-9 food Hazard Analysis Critical Controls Points Program, 10 the Juice Hazard Analysis Critical Control Program, and the Thermally Processed Low-Acid Foods Packaged in Her-11 metically Sealed Containers standards. 12

(f) DIETARY SUPPLEMENTS.—Nothing in the amendments made by this section shall apply to any dietary supplement that is in compliance with the requirements of sections 402(g)(2) and 761 of the Federal Food, Drug, and
Cosmetic Act (21 U.S.C. 342(g)(2), 379aa-1).

18 (q) NO EFFECT ON ALCOHOL-RELATED FACILITIES.— 19 (1) IN GENERAL.—Nothing in the amendments 20 made by this section shall apply to a facility that— 21 (A) under the Federal Alcohol Administra-22 tion Act (27 U.S.C. 201 et seq.) or chapter 51 of 23 subtitle E of the Internal Revenue Code of 1986 24 (26 U.S.C. 5291 et seq.) is required to obtain a 25 permit or to register with the Secretary of the

1	Treasury as a condition of doing business in the
2	United States; and
3	(B) is required to register as a facility
4	under section 415 of the Federal Food, Drug,
5	and Cosmetic Act (21 U.S.C. 350d) because such
6	facility is engaged in manufacturing, processing,
7	packing, or holding 1 or more alcoholic bev-
8	erages,
9	with respect to the activities of such facility that re-
10	late to the manufacturing, processing, packing, or
11	holding of alcoholic beverages.
12	(2) Limited receipt and distribution of
13	NON-ALCOHOL FOOD.—Paragraph (1) shall not apply
14	to a facility engaged in the receipt or distribution of
15	any non-alcohol food, except that such paragraph
16	shall apply to a facility described in such paragraph
17	that receives and distributes non-alcohol food, pro-
18	vided such food is received and distributed—
19	(A) in a prepackaged form that prevents
20	any direct human contact with such food; and
21	(B) in amounts that constitute not more
22	than 5 percent of the overall sales of such facil-
23	ity, as determined by the Secretary of the Treas-
24	ury.

1	(3) RULE OF CONSTRUCTION.—Except as pro-
2	vided in paragraphs (1) and (2), this subsection shall
3	not be construed to exempt any food, other than dis-
4	tilled spirits, wine, and malt beverages, as defined in
5	section 211 of the Federal Alcohol Administration Act
6	(27 U.S.C. 211), from the requirements of this Act
7	(including the amendments made by this Act).
8	(h) Effective Date.—
9	(1) GENERAL RULE.—The amendments made by
10	this section shall take effect 18 months after the date
11	of enactment of this Act.
12	(2) Exceptions.—Notwithstanding paragraph
13	(1)—
14	(A) the amendments made by this section
15	shall apply to a small business (as defined by the
16	Secretary for purposes of this section, not later
17	than 90 days after the date of enactment of this
18	Act) after the date that is 2 years after the date
19	of enactment of this Act; and
20	(B) the amendments made by this section
21	shall apply to a very small business (as defined
22	by the Secretary for purposes of this section, not
23	later than 90 days after the date of enactment of
24	this Act) after the date that is 3 years after the
25	date of enactment of this Act.

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1 SEC. 104. PERFORMANCE STANDARDS.

2 The Secretary shall, not less frequently than every 2 years, review and evaluate relevant health data and other 3 relevant information, including from toxicological and epi-4 5 demiological studies and analyses, to determine the most significant foodborne contaminants. Based on such review 6 7 and evaluation, and when appropriate to reduce the risk 8 of serious illness or death to humans or animals or to pre-9 vent adulteration of the food under section 402 of the Federal Food, Drug, or Cosmetic Act (21 U.S.C. 342) or to pre-10 11 vent the spread of communicable disease under section 361 of the Public Health Service Act (42 U.S.C. 264), the Sec-12 retary shall issue contaminant-specific and science-based 13 quidance documents, action levels, or regulations. Such 14 quidance, action levels, or regulations shall apply to prod-15 ucts or product classes and shall not be written to be facil-16 17 ity-specific.

18 SEC. 105. STANDARDS FOR PRODUCE SAFETY.

(a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.),
as amended by section 103, is amended by adding at the
end the following:

22 "SEC. 419. STANDARDS FOR PRODUCE SAFETY.

23 "(a) PROPOSED RULEMAKING.—

24 "(1) IN GENERAL.—Not later than 1 year after
25 the date of enactment of the FDA Food Safety Mod26 ernization Act, the Secretary, in coordination with

1	the Secretary of Agriculture and representatives of
2	State departments of agriculture (including with re-
3	gard to the national organic program established
4	under the Organic Foods Production Act of 1990 (7
5	U.S.C. 6501 et seq.)), shall publish a notice of pro-
6	posed rulemaking to establish science-based minimum
7	standards for the safe production and harvesting of
8	those types of fruits and vegetables that are raw agri-
9	cultural commodities for which the Secretary has de-
10	termined that such standards minimize the risk of se-
11	rious adverse health consequences or death.
12	"(2) Public input.—During the comment pe-
13	riod on the notice of proposed rulemaking under
14	paragraph (1), the Secretary shall conduct not less
15	than 3 public meetings in diverse geographical areas
16	of the United States to provide persons in different
17	regions an opportunity to comment.
18	"(3) CONTENT.—The proposed rulemaking under
19	paragraph (1) shall—
20	"(A) provide sufficient flexibility to be ap-
21	plicable to various types of entities engaged in
22	the production and harvesting of raw agricul-
23	tural commodities, including small businesses
24	and entities that sell directly to consumers, and

1	be appropriate to the scale and diversity of the
2	production and harvesting of such commodities;
3	"(B) include, with respect to growing, har-
4	vesting, sorting, packing, and storage operations,
5	minimum standards related to soil amendments,
6	hygiene, packaging, temperature controls, animal
7	encroachment, and water;
8	"(C) consider hazards that occur naturally,
9	may be unintentionally introduced, or may be
10	intentionally introduced, including by acts of
11	terrorism;
12	"(D) take into consideration, consistent
13	with ensuring enforceable public health protec-
14	tion, conservation and environmental practice
15	standards and policies established by Federal
16	natural resource conservation, wildlife conserva-
17	tion, and environmental agencies; and
18	"(E) in the case of production that is cer-
19	tified organic, not include any requirements that
20	conflict with or duplicate the requirements of the
21	national organic program established under the
22	Organic Foods Production Act of 1990 (7 U.S.C.
23	6501 et seq.), while providing for public health
24	protection consistent with the requirements of
25	this Act.

1	"(4) PRIORITIZATION.—The Secretary shall
2	prioritize the implementation of the regulations for
3	specific fruits and vegetables that are raw agricul-
4	tural commodities that have been associated with
5	foodborne illness outbreaks.
6	"(b) Final Regulation.—
7	"(1) IN GENERAL.—Not later than 1 year after
8	the close of the comment period for the proposed rule-
9	making under subsection (a), the Secretary shall
10	adopt a final regulation to provide for minimum
11	standards for those types of fruits and vegetables that
12	are raw agricultural commodities for which the Sec-
13	retary has determined that such standards minimize
14	the risk of serious adverse health consequences or
15	death.
16	"(2) FINAL REGULATION.—The final regulation
17	shall—
18	"(A) provide a reasonable period of time for
19	compliance, taking into account the needs of
20	small businesses for additional time to comply;
21	(B) provide for coordination of education
22	and enforcement activities by State and local of-
23	ficials, as designated by the Governors of the re-
24	spective States; and

1	"(C) include a description of the variance
2	process under subsection (c) and the types of per-
3	missible variances the Secretary may grant.
4	"(c) Criteria.—
5	"(1) IN GENERAL.—The regulations adopted
6	under subsection (b) shall—
7	((A) set forth those procedures, processes,
8	and practices as the Secretary determines to be
9	reasonably necessary to prevent the introduction
10	of known or reasonably foreseeable biological,
11	chemical, and physical hazards, including haz-
12	ards that occur naturally, may be unintention-
13	ally introduced, or may be intentionally intro-
14	duced, including by acts of terrorism, into fruits
15	and vegetables that are raw agricultural com-
16	modities and to provide reasonable assurances
17	that the produce is not adulterated under section
18	402; and
19	"(B) permit States and foreign countries
20	from which food is imported into the United
21	States, subject to paragraph (2), to request from
22	the Secretary variances from the requirements of
23	the regulations, where upon approval of the Sec-
24	retary, the variance is considered permissible
25	under the requirements of the regulations adopt-

1 ed under subsection (b)(2)(C) and where the 2 State or foreign country determines that the variance is necessary in light of local growing 3 4 conditions and that the procedures, processes, 5 and practices to be followed under the variance 6 are reasonably likely to ensure that the produce 7 is not adulterated under section 402 to the same 8 extent as the requirements of the regulation 9 adopted under subsection (b). 10 "(2) APPROVAL OF VARIANCES.—A State or for-11 eign country from which food is imported into the 12 United States shall request a variance from the Sec-13 retary in writing. The Secretary may deny such a re-14 quest as not reasonably likely to ensure that the 15 produce is not adulterated under section 402 to the 16 same extent as the requirements of the regulation 17 adopted under subsection (b). 18 "(d) ENFORCEMENT.—The Secretary may coordinate with the Secretary of Agriculture and, as appropriate, shall 19 20 contract and coordinate with the agency or department des-21 ignated by the Governor of each State to perform activities

22 to ensure compliance with this section.

23 "(e) GUIDANCE.—

24 "(1) IN GENERAL.—Not later than 1 year after
25 the date of enactment of the FDA Food Safety Mod-

ernization Act, the Secretary shall publish, after consultation with the Secretary of Agriculture, representatives of State departments of agriculture, farmer representatives, and various types of entities engaged in the production and harvesting of fruits and vegeta-

bles that are raw agricultural commodities, including
small businesses, updated good agricultural practices
and guidance for the safe production and harvesting
of specific types of fresh produce.

10 "(2) PUBLIC MEETINGS.—The Secretary shall 11 conduct not fewer than 3 public meetings in diverse 12 geographical areas of the United States as part of an 13 effort to conduct education and outreach regarding 14 the guidance described in paragraph (1) for persons 15 in different regions who are involved in the produc-16 tion and harvesting of fruits and vegetables that are 17 raw agricultural commodities, including persons that 18 sell directly to consumers and farmer representatives. 19 "(f) Exception for Facilities Subject to Sec-TION 418.—This section shall not apply to a facility that 20 21 is subject to section 418.".

(b) PROHIBITED ACTS.—Section 301 (21 U.S.C. 331),
as amended by section 103, is amended by adding at the
end the following:

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"(vv) The failure to comply with the requirements
 under section 419.".

3 (c) NO EFFECT ON HACCP AUTHORITIES.—Nothing 4 in the amendments made by this section limits the author-5 ity of the Secretary under the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 301 et seq.) or the Public Health Serv-6 7 ice Act (42 U.S.C. 201 et seq.) to revise, issue, or enforce 8 product and category-specific regulations, such as the Sea-9 food Hazard Analysis Critical Controls Points Program, 10 the Juice Hazard Analysis Critical Control Program, and the Thermally Processed Low-Acid Foods Packaged in Her-11 12 metically Sealed Containers standards.

13 SEC. 106. PROTECTION AGAINST INTENTIONAL ADULTERA14 TION.

(a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.),
as amended by section 105, is amended by adding at the
end the following:

18 "SEC. 420. PROTECTION AGAINST INTENTIONAL ADULTERA-

19 **TION.**

20 "(a) IN GENERAL.—Not later than 2 years after the
21 date of enactment of the FDA Food Safety Modernization
22 Act, the Secretary, in consultation with the Secretary of
23 Homeland Security and the Secretary of Agriculture, shall
24 promulgate regulations to protect against the intentional
25 adulteration of food subject to this Act.

1	"(b) Applicability.—Regulations under subsection
2	(a) shall apply only to food—
3	"(1) for which the Secretary has identified clear
4	vulnerabilities (including short shelf-life or suscepti-
5	bility to intentional contamination at critical control
6	points);
7	"(2) in bulk or batch form, prior to being pack-
8	aged for the final consumer; and
9	"(3) for which there is a high risk of intentional
10	contamination, as determined by the Secretary, that
11	could cause serious adverse health consequences or
12	death to humans or animals.
13	"(c) Determinations.—In making the determination
14	under subsection (b)(3), the Secretary shall—
15	"(1) conduct vulnerability assessments of the food
16	system;
17	"(2) consider the best available understanding of
18	uncertainties, risks, costs, and benefits associated with
19	guarding against intentional adulteration at vulner-
20	able points; and
21	"(3) determine the types of science-based mitiga-
22	tion strategies or measures that are necessary to pro-
23	tect against the intentional adulteration of food.
24	"(d) CONTENT OF REGULATIONS.—Regulations under
25	subsection (a) shall—

1	"(1) specify how a person shall assess whether
2	the person is required to implement mitigation strate-
3	gies or measures intended to protect against the in-
4	tentional adulteration of food; and
5	"(2) specify appropriate science-based mitigation
6	strategies or measures to prepare and protect the food
7	supply chain at specific vulnerable points, as appro-
8	priate.
9	"(e) EXCEPTION.—This section shall not apply to
10	farms, except for those that produce milk.
11	"(f) DEFINITION.—For purposes of this section, the
12	term 'farm' has the meaning given that term in section
13	1.227 of title 21, Code of Federal Regulations (or any suc-
14	cessor regulation).".
15	(b) Guidance Documents.—
16	(1) IN GENERAL.—Not later than 1 year after
17	the date of enactment of this Act, the Secretary of
18	Health and Human Services, in consultation with the
19	Secretary of Homeland Security and the Secretary of
20	Agriculture, shall issue guidance documents related to
21	protection $against$ the intentional adulteration of
22	food, including mitigation strategies or measures to
23	guard against such adulteration as required under
24	section 420 of the Federal Food, Drug, and Cosmetic
25	Act, as added by subsection (a).

1	(2) CONTENT.—The guidance documents issued
2	under paragraph (1) shall—
3	(A) include a model assessment for a person
4	to use under subsection $(d)(1)$ of section 420 of
5	the Federal Food, Drug, and Cosmetic Act, as
6	added by subsection (a);
7	(B) include examples of mitigation strate-
8	gies or measures described in subsection $(d)(2)$ of
9	such section; and
10	(C) specify situations in which the examples
11	of mitigation strategies or measures described in
12	subsection $(d)(2)$ of such section are appropriate.
13	(3) Limited distribution.—In the interest of
14	national security, the Secretary of Health and
15	Human Services, in consultation with the Secretary
16	of Homeland Security, may determine the time and
17	manner in which the guidance documents issued
18	under paragraph (1) are made public, including by
19	releasing such documents to targeted audiences.
20	(c) PERIODIC REVIEW.—The Secretary of Health and
21	Human Services shall periodically review and, as appro-
22	priate, update the regulations under subsection (a) and the
23	guidance documents under subsection (b).

1	(d) Prohibited Acts.—Section 301 (21 U.S.C. 331
2	et seq.), as amended by section 105, is amended by adding
3	at the end the following:
4	"(ww) The failure to comply with section 420.".
5	SEC. 107. AUTHORITY TO COLLECT FEES.
6	(a) Fees for Reinspection, Recall, and Importa-
7	TION ACTIVITIES.—Subchapter C of chapter VII (21 U.S.C.
8	379f et seq.) is amended by adding at the end the following:
9	"PART 6—FEES RELATED TO FOOD
10	"SEC. 743. AUTHORITY TO COLLECT AND USE FEES.
11	"(a) IN GENERAL.—
12	"(1) PURPOSE AND AUTHORITY.—For fiscal year
13	2010 and each subsequent fiscal year, the Secretary
14	shall, in accordance with this section, assess and col-
15	lect fees from—
16	"(A) the responsible party for each domestic
17	facility (as defined in section 415(b)) and the
18	United States agent for each foreign facility sub-
19	ject to a reinspection in such fiscal year, to cover
20	reinspection-related costs for such year;
21	``(B) the responsible party for a domestic
22	facility (as defined in section $415(b)$) and an
23	importer who does not comply with a recall
24	order under section 423 or under section 412(f)
25	in such fiscal year, to cover food recall activities

1	associated with such order performed by the Sec-
2	retary, including technical assistance, follow-up
3	effectiveness checks, and public notifications, for
4	such year;
5	(C) each importer participating in the vol-
6	untary qualified importer program under section
7	806 in such year, to cover the administrative
8	costs of such program for such year; and
9	(D) each importer subject to a reinspection
10	in such fiscal year, to cover reinspection-related
11	costs for such year.
12	"(2) DEFINITIONS.—For purposes of this sec-
13	tion—
14	"(A) the term 'reinspection' means—
15	"(i) with respect to domestic facilities
16	(as defined in section 415(b)), 1 or more in-
17	spections conducted under section 704 subse-
18	quent to an inspection conducted under
19	such provision which identified noncompli-
20	ance materially related to a food safety re-
21	
<i>4</i> 1	quirement of this Act, specifically to deter-
22	quirement of this Act, specifically to deter- mine whether compliance has been achieved
22	mine whether compliance has been achieved

1	801 subsequent to an examination con-
2	ducted under such provision which identi-
3	fied noncompliance materially related to a
4	food safety requirement of this Act, specifi-
5	cally to determine whether compliance has
6	been achieved to the Secretary's satisfaction;
7	(B) the term 'reinspection-related costs'
8	means all expenses, including administrative ex-
9	penses, incurred in connection with—
10	"(i) arranging, conducting, and evalu-
11	ating the results of reinspections; and
12	"(ii) assessing and collecting reinspec-
13	tion fees under this section; and
14	(C) the term 'responsible party' has the
15	meaning given such term in section $417(a)(1)$.
16	"(b) Establishment of Fees.—
17	"(1) IN GENERAL.—Subject to subsections (c)
18	and (d), the Secretary shall establish the fees to be col-
19	lected under this section for each fiscal year specified
20	in subsection $(a)(1)$, based on the methodology de-
21	scribed under paragraph (2), and shall publish such
22	fees in a Federal Register notice not later than 60
23	days before the start of each such year.
24	"(2) Fee methodology.—

1	"(A) FEES.—Fees amounts established for
2	collection—
3	"(i) under subparagraph (A) of sub-
4	section $(a)(1)$ for a fiscal year shall be based
5	on the Secretary's estimate of 100 percent of
6	the costs of the reinspection-related activi-
7	ties (including by type or level of reinspec-
8	tion activity, as the Secretary determines
9	applicable) described in such subparagraph
10	(A) for such year;
11	((ii) under subparagraph (B) of sub-
12	section $(a)(1)$ for a fiscal year shall be based
13	on the Secretary's estimate of 100 percent of
14	the costs of the activities described in such
15	subparagraph (B) for such year;
16	((iii) under subparagraph (C) of sub-
17	section (a)(1) for a fiscal year shall be based
18	on the Secretary's estimate of 100 percent of
19	the costs of the activities described in such
20	subparagraph (C) for such year; and
21	"(iv) under subparagraph (D) of sub-
22	section $(a)(1)$ for a fiscal year shall be based
23	on the Secretary's estimate of 100 percent of
24	the costs of the activities described in such
25	subparagraph (D) for such year.

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1	"(B) Other considerations.—
2	"(i) Voluntary qualified importer
3	PROGRAM.—
4	"(I) PARTICIPATION.—In estab-
5	lishing the fee amounts under subpara-
6	graph (A)(iii) for a fiscal year, the
7	Secretary shall provide for the number
8	of importers who have submitted to the
9	Secretary a notice under section 806(e)
10	informing the Secretary of the intent of
11	such importer to participate in the
12	program under section 806 in such fis-
13	cal year.
14	"(II) Recoupment.—In estab-
15	lishing the fee amounts under subpara-
16	graph (A)(iii) for the first 5 fiscal
17	years after the date of enactment of
18	this section, the Secretary shall include
19	in such fee a reasonable surcharge that
20	provides a recoupment of the costs ex-
21	pended by the Secretary to establish
22	and implement the first year of the
23	program under section 806.
24	"(ii) Crediting of fees.—In estab-
25	lishing the fee amounts under subparagraph

(A) for a fiscal year, the Secretary shall
provide for the crediting of fees from the
previous year to the next year if the Sec-
retary overestimated the amount of fees
needed to carry out such activities, and con-
sider the need to account for any adjust-
ment of fees and such other factors as the
Secretary determines appropriate.
"(iii) Published guidelines.—Not
later than June 30, 2010, the Secretary
shall publish in the Federal Register a pro-
posed set of guidelines in consideration of
the burden of fee amounts on small business.
Such consideration may include reduced fee
amounts for small businesses. The Secretary
shall provide for a period of public com-
ment on such guidelines. The Secretary
shall adjust the fee schedule for small busi-
nesses subject to such fees only through no-
tice and comment rulemaking.
"(3) Use of fees.—The Secretary shall make
all of the fees collected pursuant to clause (i), (ii),
(iii), and (iv) of paragraph (2)(A) available solely to
pay for the costs referred to in such clause (i), (ii),
(iii), and (iv) of paragraph (2)(A), respectively.

1 "(c) LIMITATIONS.—

2	"(1) IN GENERAL.—Fees under subsection (a)
3	shall be refunded for a fiscal year beginning after fis-
4	cal year 2010 unless the amount of the total appro-
5	priations for food safety activities at the Food and
6	Drug Administration for such fiscal year (excluding
7	the amount of fees appropriated for such fiscal year)
8	is equal to or greater than the amount of appropria-
9	tions for food safety activities at the Food and Drug
10	Administration for fiscal year 2009 (excluding the
11	amount of fees appropriated for such fiscal year),
12	multiplied by the adjustment factor under paragraph
13	(3).
13 14	(3). "(2) Authority.—If—
14	"(2) AUTHORITY.—If—
14 15	"(2) AUTHORITY.—If— "(A) the Secretary does not assess fees under
14 15 16	"(2) AUTHORITY.—If— "(A) the Secretary does not assess fees under subsection (a) for a portion of a fiscal year be-
14 15 16 17	"(2) AUTHORITY.—If— "(A) the Secretary does not assess fees under subsection (a) for a portion of a fiscal year be- cause paragraph (1) applies; and
14 15 16 17 18	"(2) AUTHORITY.—If— "(A) the Secretary does not assess fees under subsection (a) for a portion of a fiscal year be- cause paragraph (1) applies; and "(B) at a later date in such fiscal year,
14 15 16 17 18 19	"(2) AUTHORITY.—If— "(A) the Secretary does not assess fees under subsection (a) for a portion of a fiscal year be- cause paragraph (1) applies; and "(B) at a later date in such fiscal year, such paragraph (1) ceases to apply,
14 15 16 17 18 19 20	"(2) AUTHORITY.—If— "(A) the Secretary does not assess fees under subsection (a) for a portion of a fiscal year be- cause paragraph (1) applies; and "(B) at a later date in such fiscal year, such paragraph (1) ceases to apply, the Secretary may assess and collect such fees under
14 15 16 17 18 19 20 21	"(2) AUTHORITY.—If— "(A) the Secretary does not assess fees under subsection (a) for a portion of a fiscal year be- cause paragraph (1) applies; and "(B) at a later date in such fiscal year, such paragraph (1) ceases to apply, the Secretary may assess and collect such fees under subsection (a), without any modification to the rate

1	"(A) IN GENERAL.—The adjustment factor
2	described in paragraph (1) shall be the total per-
3	centage change that occurred in the Consumer
4	Price Index for all urban consumers (all items;
5	United States city average) for the 12-month pe-
6	riod ending June 30 preceding the fiscal year,
7	but in no case shall such adjustment factor be
8	negative.
9	"(B) Compounded basis.—The adjustment
10	under subparagraph (A) made each fiscal year
11	shall be added on a compounded basis to the sum
12	of all adjustments made each fiscal year after fis-
13	cal year 2009.
14	"(4) Limitation on amount of certain
15	FEES.—
16	"(A) IN GENERAL.—Notwithstanding any
17	other provision of this section and subject to sub-
18	paragraph (B), the Secretary may not collect fees
19	in a fiscal year such that the amount collected—
20	$\raimin(i)$ under subparagraph (B) of sub-
21	section (a)(1) exceeds \$20,000,000; and
22	"(ii) under subparagraphs (A) and (D)
23	of subsection $(a)(1)$ exceeds \$25,000,000
24	combined.

"(B) EXCEPTION.—If a domestic facility 1 2 (as defined in section 415(b)) or an importer be-3 comes subject to a fee described in subparagraph 4 (A), (B), or (D) of subsection (a)(1) after the 5 maximum amount of fees has been collected by 6 the Secretary under subparagraph (A), the Sec-7 retary may collect a fee from such facility or im-8 porter.

9 "(d) CREDITING AND AVAILABILITY OF FEES.—Fees authorized under subsection (a) shall be collected and avail-10 11 able for obligation only to the extent and in the amount provided in appropriations Acts. Such fees are authorized 12 to remain available until expended. Such sums as may be 13 necessary may be transferred from the Food and Drug Ad-14 15 ministration salaries and expenses account without fiscal year limitation to such appropriation account for salaries 16 17 and expenses with such fiscal year limitation. The sums 18 transferred shall be available solely for the purpose of paying the operating expenses of the Food and Drug Adminis-19 20 tration employees and contractors performing activities as-21 sociated with these food safety fees.

22 "(e) COLLECTION OF FEES.—

23 "(1) IN GENERAL.—The Secretary shall specify
24 in the Federal Register notice described in subsection

(b)(1) the time and manner in which fees assessed
 under this section shall be collected.

3 "(2) COLLECTION OF UNPAID FEES.—In any
4 case where the Secretary does not receive payment of
5 a fee assessed under this section within 30 days after
6 it is due, such fee shall be treated as a claim of the
7 United States Government subject to provisions of
8 subchapter II of chapter 37 of title 31, United States
9 Code.

10 "(f) ANNUAL REPORT TO CONGRESS.—Not later than 120 days after each fiscal year for which fees are assessed 11 12 under this section, the Secretary shall submit a report to the Committee on Health. Education. Labor. and Pensions 13 of the Senate and the Committee on Energy and Commerce 14 15 of the House of Representatives, to include a description of fees assessed and collected for each such year and a sum-16 many description of the entities paying such fees and the 17 types of business in which such entities engage. 18

19 "(g) AUTHORIZATION OF APPROPRIATIONS.—For fis-20 cal year 2010 and each fiscal year thereafter, there is au-21 thorized to be appropriated for fees under this section an 22 amount equal to the total revenue amount determined under 23 subsection (b) for the fiscal year, as adjusted or otherwise 24 affected under the other provisions of this section.".

1	(b) Export	Certification	Fees	FOR	FOODS	AND
2	Animal Feed.—					

3	(1) AUTHORITY FOR EXPORT CERTIFICATIONS
4	FOR FOOD, INCLUDING ANIMAL FEED.—Section
5	801(e)(4)(A) (21 U.S.C. 381(e)(4)(A)) is amended—
6	(A) in the matter preceding clause (i), by
7	striking "a drug" and inserting "a food, drug";
8	(B) in clause (i) by striking "exported
9	drug" and inserting "exported food, drug"; and
10	(C) in clause (ii) by striking "the drug"
11	each place it appears and inserting "the food,
12	drug".
13	(2) Clarification of certification.—Section
14	801(e)(4) (21 U.S.C. 381(e)(4)) is amended by insert-
15	ing after subparagraph (B) the following new sub-
16	paragraph:
17	"(C) For purposes of this paragraph, a cer-
18	tification by the Secretary shall be made on such
19	basis, and in such form (including a publicly
20	available listing) as the Secretary determines ap-
21	propriate.".
22	SEC. 108. NATIONAL AGRICULTURE AND FOOD DEFENSE
23	STRATEGY.
24	(a) Development and Submission of Strategy.—

1	(1) IN GENERAL.—Not later than 1 year after
2	the date of enactment of this Act, the Secretary of
3	Health and Human Services and the Secretary of Ag-
4	riculture, in coordination with the Secretary of
5	Homeland Security, shall prepare and submit to the
6	relevant committees of Congress, and make publicly
7	available on the Internet Web sites of the Department
8	of Health and Human Services and the Department
9	of Agriculture, the National Agriculture and Food De-
10	fense Strategy.
11	(2) Implementation plan.—The strategy shall
12	include an implementation plan for use by the Secre-
13	taries described under paragraph (1) in carrying out
14	the strategy.
15	(3) RESEARCH.—The strategy shall include a co-
16	ordinated research agenda for use by the Secretaries
17	described under paragraph (1) in conducting research
18	to support the goals and activities described in para-
19	graphs (1) and (2) of subsection (b).
20	(4) REVISIONS.—Not later than 4 years after the
21	date on which the strategy is submitted to the relevant
22	committees of Congress under paragraph (1), and not
23	less frequently than every 4 years thereafter, the Sec-
24	retary of Health and Human Services and the Sec-
25	retary of Agriculture, in coordination with the Sec-

retary of Homeland Security, shall revise and submit
to the relevant committees of Congress the strategy.
(5) Consistency with existing plans.—The
strategy described in paragraph (1) shall be consistent

6	(A) the National Incident Management Sys-
7	tem;
8	(B) the National Response Framework;
9	(C) the National Infrastructure Protection
10	Plan;
11	(D) the National Preparedness Goals; and
12	(E) other relevant national strategies.

13 (b) COMPONENTS.—

with—

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14 (1) IN GENERAL.—The strategy shall include a
15 description of the process to be used by the Depart16 ment of Health and Human Services, the Department
17 of Agriculture, and the Department of Homeland Se18 curity—

19 (A) to achieve each goal described in para20 graph (2); and

(B) to evaluate the progress made by Federal, State, local, and tribal governments towards the achievement of each goal described in
paragraph (2).

1	(2) GOALS.—The strategy shall include a de-
2	scription of the process to be used by the Department
3	of Health and Human Services, the Department of
4	Agriculture, and the Department of Homeland Secu-
5	rity to achieve the following goals:
6	(A) Preparedness goal.—Enhance the
7	preparedness of the agriculture and food system
8	by—
9	(i) conducting vulnerability assess-
10	ments of the agriculture and food system;
11	(ii) mitigating vulnerabilities of the
12	system;
13	(iii) improving communication and
14	training relating to the system;
15	(iv) developing and conducting exer-
16	cises to test decontamination and disposal
17	plans;
18	(v) developing modeling tools to im-
19	prove event consequence assessment and de-
20	cision support; and
21	(vi) preparing risk communication
22	tools and enhancing public awareness
23	through outreach.

1	(B) DETECTION GOAL.—Improve agri-
2	culture and food system detection capabilities
3	by—
4	(i) identifying contamination in food
5	products at the earliest possible time; and
6	(ii) conducting surveillance to prevent
7	the spread of diseases.
8	(C) Emergency response goal.—Ensure
9	an efficient response to agriculture and food
10	emergencies by—
11	(i) immediately investigating animal
12	disease outbreaks and suspected food con-
13	tamination;
14	(ii) preventing additional human ill-
15	nesses;
16	(iii) organizing, training, and equip-
17	ping animal, plant, and food emergency re-
18	sponse teams of—
19	(I) the Federal Government; and
20	(II) State, local, and tribal gov-
21	ernments;
22	(iv) designing, developing, and evalu-
23	ating training and exercises carried out
24	under agriculture and food defense plans;
25	and

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1	(v) ensuring consistent and organized
2	risk communication to the public by—
3	(I) the Federal Government;
4	(II) State, local, and tribal gov-
5	ernments; and
6	(III) the private sector.
7	(D) Recovery goal.—Secure agriculture
8	and food production after an agriculture or food
9	emergency by—
10	(i) working with the private sector to
11	develop business recovery plans to rapidly
12	resume agriculture, food production, and
13	international trade;
14	(ii) conducting exercises of the plans
15	described in subparagraph (C) with the goal (C)
16	of long-term recovery results;
17	(iii) rapidly removing, and effectively
18	disposing of—
19	(I) contaminated agriculture and
20	food products; and
21	(II) infected plants and animals;
22	and
23	(iv) decontaminating and restoring
24	areas affected by an agriculture or food
25	emergency.

1 (c) LIMITED DISTRIBUTION.—In the interest of na-2 tional security, the Secretary of Health and Human Services and the Secretary of Agriculture, in coordination with 3 4 the Secretary of Homeland Security, may determine the manner and format in which the National Agriculture and 5 Food Defense strategy established under this section is made 6 7 publicly available on the Internet Web sites of the Depart-8 ment of Health and Human Services, the Department of 9 Homeland Security, and the Department of Agriculture, as described in subsection (a)(1). 10

11 SEC. 109. FOOD AND AGRICULTURE COORDINATING COUN12 CILS.

13 The Secretary of Homeland Security, in coordination 14 with the Secretary of Health and Human Services and the 15 Secretary of Agriculture, shall within 180 days of enactment of this Act, and annually thereafter, submit to the 16 17 relevant committees of Congress, and make publicly available on the Internet Web site of the Department of Home-18 land Security, a report on the activities of the Food and 19 Agriculture Government Coordinating Council and the 20 21 Food and Agriculture Sector Coordinating Council, includ-22 ing the progress of such Councils on—

23 (1) facilitating partnerships between public and
24 private entities to help coordinate and enhance the

protection of the agriculture and food system of the
United States;
(2) providing for the regular and timely inter-
change of information between each council relating
to the security of the agriculture and food system (in-
cluding intelligence information);
(3) identifying best practices and methods for
improving the coordination among Federal, State,
local, and private sector preparedness and response
plans for agriculture and food defense; and
(4) recommending methods by which to protect
the economy and the public health of the United
States from the effects of—
(A) animal or plant disease outbreaks;
(B) food contamination; and
(C) natural disasters affecting agriculture
and food.
SEC. 110. BUILDING DOMESTIC CAPACITY.
(a) IN GENERAL.—
(1) INITIAL REPORT.—The Secretary shall, not
later than 2 years after the date of enactment of this
Act, submit to Congress a comprehensive report that
identifies programs and practices that are intended to
promote the safety and supply chain security of food
and to prevent outbreaks of foodborne illness and

1	other food-related hazards that can be addressed
2	through preventive activities. Such report shall in-
3	clude a description of the following:
4	(A) Analysis of the need for further regula-
5	tions or guidance to industry.
6	(B) Outreach to food industry sectors, in-
7	cluding through the Food and Agriculture Co-
8	ordinating Councils referred to in section 109, to
9	identify potential sources of emerging threats to
10	the safety and security of the food supply and
11	preventive strategies to address those threats.
12	(C) Systems to ensure the prompt distribu-
13	tion to the food industry of information and
14	technical assistance concerning preventive strate-
15	gies.
16	(D) Communication systems to ensure that
17	information about specific threats to the safety
18	and security of the food supply are rapidly and
19	effectively disseminated.
20	(E) Surveillance systems and laboratory
21	networks to rapidly detect and respond to
22	foodborne illness outbreaks and other food-related
23	hazards, including how such systems and net-
24	works are integrated.

1	(F) Outreach, education, and training pro-
2	vided to States and local governments to build
3	State and local food safety and food defense ca-
4	pabilities, including progress implementing
5	strategies developed under sections 108 and 206.
6	(G) The estimated resources needed to effec-
7	tively implement the programs and practices
8	identified in the report developed in this section
9	over a 5-year period.
10	(H) The impact of requirements under this
11	Act (including amendments made by this Act)
12	on certified organic farms and facilities (as de-
13	fined in section 415 (21 U.S.C. 350d).
14	(2) BIENNIAL REPORTS.—On a biennial basis
15	following the submission of the report under para-
16	graph (1), the Secretary shall submit to Congress a
17	report that—
18	(A) reviews previous food safety programs
19	and practices;
20	(B) outlines the success of those programs
21	and practices;
22	(C) identifies future programs and prac-
23	tices; and

(D) includes information related to any
 matter described in subparagraphs (A) through
 (H) of paragraph (1), as necessary.

4 (b) RISK-BASED ACTIVITIES.—The report developed under subsection (a)(1) shall describe methods that seek to 5 ensure that resources available to the Secretary for food 6 7 safety-related activities are directed at those actions most 8 likely to reduce risks from food, including the use of preven-9 tive strategies and allocation of inspection resources. The Secretary shall promptly undertake those risk-based actions 10 that are identified during the development of the report as 11 likely to contribute to the safety and security of the food 12 13 supply.

14 (c) CAPABILITY FOR LABORATORY ANALYSES; RE-15 SEARCH.—The report developed under subsection (a)(1)shall provide a description of methods to increase capacity 16 to undertake analyses of food samples promptly after collec-17 18 tion, to identify new and rapid analytical techniques, in-19 cluding commercially-available techniques that can be employed at ports of entry and by Food Emergency Response 20 21 Network laboratories, and to provide for well-equipped and 22 staffed laboratory facilities.

23 (d) INFORMATION TECHNOLOGY.—The report devel24 oped under subsection (a)(1) shall include a description of
25 such information technology systems as may be needed to

1 identify risks and receive data from multiple sources, in-2 cluding foreign governments, State, local, and tribal govern-3 ments, other Federal agencies, the food industry, labora-4 tories, laboratory networks, and consumers. The informa-5 tion technology systems that the Secretary describes shall also provide for the integration of the facility registration 6 7 system under section 415 of the Federal Food, Drug, and 8 Cosmetic Act (21 U.S.C. 350d), and the prior notice system 9 under section 801(m) of such Act (21 U.S.C. 381(m)) with other information technology systems that are used by the 10 11 Federal Government for the processing of food offered for 12 import into the United States.

(e) AUTOMATED RISK ASSESSMENT.—The report developed under subsection (a)(1) shall include a description
of progress toward developing and improving an automated
risk assessment system for food safety surveillance and allocation of resources.

18 (f) TRACEBACK AND SURVEILLANCE REPORT.—The 19 Secretary shall include in the report developed under subsection (a)(1) an analysis of the Food and Drug Adminis-20 21 tration's performance in foodborne illness outbreaks during 22 the 5-year period preceding the date of enactment of this 23 Act involving fruits and vegetables that are raw agricul-24 tural commodities (as defined in section 201(r) (21 U.S.C. 321(r)) and recommendations for enhanced surveillance, 25

outbreak response, and traceability. Such findings and rec ommendations shall address communication and coordina tion with the public, industry, and State and local govern ments, as such communication and coordination relates to
 outbreak identification and traceback.

(g) BIENNIAL FOOD SAFETY AND FOOD DEFENSE RE-6 7 SEARCH PLAN.—The Secretary and the Secretary of Agri-8 culture shall, on a biennial basis, submit to Congress a joint 9 food safety and food defense research plan which may in-10 clude studying the long-term health effects of foodborne illness. Such biennial plan shall include a list and description 11 of projects conducted during the previous 2-year period and 12 the plan for projects to be conducted during the subsequent 13 2-year period. 14

15 SEC. 111. SANITARY TRANSPORTATION OF FOOD.

Not later than 1 year after the date of enactment of
this Act, the Secretary shall promulgate regulations described in section 416(b) of the Federal Food, Drug, and
Cosmetic Act (21 U.S.C. 350e(b)).

20 SEC. 112. FOOD ALLERGY AND ANAPHYLAXIS MANAGE-21MENT.

- 22 (a) DEFINITIONS.—In this section:
- 23 (1) EARLY CHILDHOOD EDUCATION PROGRAM.—
 24 The term "early childhood education program"
 25 means—

1	(A) a Head Start program or an Early
2	Head Start program carried out under the Head
3	Start Act (42 U.S.C. 9831 et seq.);
4	(B) a State licensed or regulated child care
5	program or school; or
6	(C) a State prekindergarten program that
7	serves children from birth through kindergarten.
8	(2) ESEA DEFINITIONS.—The terms 'local edu-
9	cational agency", "secondary school", "elementary
10	school", and "parent" have the meanings given the
11	terms in section 9101 of the Elementary and Sec-
12	ondary Education Act of 1965 (20 U.S.C. 7801).
13	(3) School.—The term "school" includes pub-
14	lic—
15	(A) kindergartens;
16	(B) elementary schools; and
17	(C) secondary schools.
18	(4) Secretary.—The term "Secretary" means
19	the Secretary of Health and Human Services.
20	(b) Establishment of Voluntary Food Allergy
21	and Anaphylaxis Management Guidelines.—
22	(1) Establishment.—
23	(A) IN GENERAL.—Not later than 1 year
24	after the date of enactment of this Act, the Sec-

1	retary, in consultation with the Secretary of
2	Education, shall—
3	(i) develop guidelines to be used on a
4	voluntary basis to develop plans for indi-
5	viduals to manage the risk of food allergy
6	and anaphylaxis in schools and early child-
7	hood education programs; and
8	(ii) make such guidelines available to
9	local educational agencies, schools, early
10	childhood education programs, and other
11	interested entities and individuals to be im-
12	plemented on a voluntary basis only.
13	(B) Applicability of ferpa.—Each plan
14	described in subparagraph (A) that is developed
15	for an individual shall be considered an edu-
16	cation record for the purpose of section 444 of the
17	General Education Provisions Act (commonly re-
18	ferred to as the "Family Educational Rights and
19	Privacy Act of 1974") (20 U.S.C. 1232g).
20	(2) CONTENTS.—The voluntary guidelines devel-
21	oped by the Secretary under paragraph (1) shall ad-
22	dress each of the following and may be updated as the
23	Secretary determines necessary:

1	(A) Parental obligation to provide the
2	school or early childhood education program,
3	prior to the start of every school year, with—
4	(i) documentation from their child's
5	physician or nurse—
6	(I) supporting a diagnosis of food
7	allergy, and any risk of anaphylaxis, if
8	applicable;
9	(II) identifying any food to which
10	the child is allergic;
11	(III) describing, if appropriate,
12	any prior history of anaphylaxis;
13	(IV) listing any medication pre-
14	scribed for the child for the treatment
15	of anaphylaxis;
16	(V) detailing emergency treatment
17	procedures in the event of a reaction;
18	(VI) listing the signs and symp-
19	toms of a reaction; and
20	(VII) assessing the child's readi-
21	ness for self-administration of prescrip-
22	tion medication; and
23	(ii) a list of substitute meals that may
24	be offered to the child by school or early

1	childhood education program food service
2	personnel.
3	(B) The creation and maintenance of an in-
4	dividual plan for food allergy management, in
5	consultation with the parent, tailored to the
6	needs of each child with a documented risk for
7	anaphylaxis, including any procedures for the
8	self-administration of medication by such chil-
9	dren in instances where—
10	(i) the children are capable of self-ad-
11	ministering medication; and
12	(ii) such administration is not prohib-
13	ited by State law.
14	(C) Communication strategies between indi-
15	vidual schools or early childhood education pro-
16	grams and providers of emergency medical serv-
17	ices, including appropriate instructions for
18	emergency medical response.
19	(D) Strategies to reduce the risk of exposure
20	to anaphylactic causative agents in classrooms
21	and common school or early childhood education
22	program areas such as cafeterias.
23	(E) The dissemination of general informa-
24	tion on life-threatening food allergies to school or

1	early childhood education program staff, parents,
2	and children.
3	(F) Food allergy management training of
4	school or early childhood education program per-
5	sonnel who regularly come into contact with chil-
6	dren with life-threatening food allergies.
7	(G) The authorization and training of
8	school or early childhood education program per-
9	sonnel to administer epinephrine when the nurse
10	is not immediately available.
11	(H) The timely accessibility of epinephrine
12	by school or early childhood education program
13	personnel when the nurse is not immediately
14	available.
15	(I) The creation of a plan contained in each
16	individual plan for food allergy management
17	that addresses the appropriate response to an in-
18	cident of anaphylaxis of a child while such child
19	is engaged in extracurricular programs of a
20	school or early childhood education program,
21	such as non-academic outings and field trips,
22	before- and after-school programs or before- and
23	after-early child education program programs,
24	and school-sponsored or early childhood edu-

1	cation program-sponsored programs held on
2	weekends.
3	(J) Maintenance of information for each
4	administration of epinephrine to a child at risk
5	for anaphylaxis and prompt notification to par-
6	ents.
7	(K) Other elements the Secretary determines
8	necessary for the management of food allergies
9	and anaphylaxis in schools and early childhood
10	education programs.
11	(3) Relation to state law.—Nothing in this
12	section or the guidelines developed by the Secretary
13	under paragraph (1) shall be construed to preempt
14	State law, including any State law regarding whether
15	students at risk for anaphylaxis may self-administer
16	medication.
17	(c) School-based Food Allergy Management
18	GRANTS.—
19	(1) IN GENERAL.—The Secretary may award
20	grants to local educational agencies to assist such
21	agencies with implementing voluntary food allergy
22	and anaphylaxis management guidelines described in
23	subsection (b).
24	(2) Application.—

1	(A) IN GENERAL.—To be eligible to receive
2	a grant under this subsection, a local edu-
3	cational agency shall submit an application to
4	the Secretary at such time, in such manner, and
5	including such information as the Secretary may
6	reasonably require.
7	(B) CONTENTS.—Each application sub-
8	mitted under subparagraph (A) shall include—
9	(i) an assurance that the local edu-
10	cational agency has developed plans in ac-
11	cordance with the food allergy and anaphy-
12	laxis management guidelines described in
13	subsection (b);
14	(ii) a description of the activities to be
15	funded by the grant in carrying out the
16	food allergy and anaphylaxis management
17	guidelines, including—
18	(I) how the guidelines will be car-
19	ried out at individual schools served by
20	the local educational agency;
21	(II) how the local educational
22	agency will inform parents and stu-
23	dents of the guidelines in place;
24	(III) how school nurses, teachers,
25	administrators, and other school-based

1	staff will be made aware of, and given
2	training on, when applicable, the
3	guidelines in place; and
4	(IV) any other activities that the
5	Secretary determines appropriate;
6	(iii) an itemization of how grant funds
7	received under this subsection will be ex-
8	pended;
9	(iv) a description of how adoption of
10	the guidelines and implementation of grant
11	activities will be monitored; and
12	(v) an agreement by the local edu-
13	cational agency to report information re-
14	quired by the Secretary to conduct evalua-
15	tions under this subsection.
16	(3) USE OF FUNDS.—Each local educational
17	agency that receives a grant under this subsection
18	may use the grant funds for the following:
19	(A) Purchase of materials and supplies, in-
20	cluding limited medical supplies such as epi-
21	nephrine and disposable wet wipes, to support
22	carrying out the food allergy and anaphylaxis
23	management guidelines described in subsection
24	<i>(b)</i> .

1	(B) In partnership with local health depart-
2	ments, school nurse, teacher, and personnel
3	training for food allergy management.
4	(C) Programs that educate students as to
5	the presence of, and policies and procedures in
6	place related to, food allergies and anaphylactic
7	shock.
8	(D) Outreach to parents.
9	(E) Any other activities consistent with the
10	guidelines described in subsection (b).
11	(4) DURATION OF AWARDS.—The Secretary may
12	award grants under this subsection for a period of not
13	more than 2 years. In the event the Secretary con-
14	ducts a program evaluation under this subsection,
15	funding in the second year of the grant, where appli-
16	cable, shall be contingent on a successful program
17	evaluation by the Secretary after the first year.
18	(5) Limitation on grant funding.—The Sec-
19	retary may not provide grant funding to a local edu-
20	cational agency under this subsection after such local
21	educational agency has received 2 years of grant
22	funding under this subsection.
23	(6) Maximum amount of annual awards.—A
24	grant awarded under this subsection may not be

made in an amount that is more than \$50,000 annu ally.

3 (7) PRIORITY.—In awarding grants under this
4 subsection, the Secretary shall give priority to local
5 educational agencies with the highest percentages of
6 children who are counted under section 1124(c) of the
7 Elementary and Secondary Education Act of 1965
8 (20 U.S.C. 6333(c)).
9 (8) MATCHING FUNDS.—

10 (A) IN GENERAL.—The Secretary may not 11 award a grant under this subsection unless the 12 local educational agency agrees that, with respect 13 to the costs to be incurred by such local edu-14 cational agency in carrying out the grant activi-15 ties, the local educational agency shall make 16 available (directly or through donations from 17 public or private entities) non-Federal funds to-18 ward such costs in an amount equal to not less 19 than 25 percent of the amount of the grant.

20 (B) DETERMINATION OF AMOUNT OF NON21 FEDERAL CONTRIBUTION.—Non-Federal funds
22 required under subparagraph (A) may be cash or
23 in kind, including plant, equipment, or services.
24 Amounts provided by the Federal Government,
25 and any portion of any service subsidized by the

1	Federal Government, may not be included in de-
2	termining the amount of such non-Federal funds.
3	(9) Administrative funds.—A local edu-
4	cational agency that receives a grant under this sub-
5	section may use not more than 2 percent of the grant
6	amount for administrative costs related to carrying
7	out this subsection.
8	(10) Progress and evaluations.—At the com-
9	pletion of the grant period referred to in paragraph
10	(4), a local educational agency shall provide the Sec-
11	retary with information on how grant funds were
12	spent and the status of implementation of the food al-
13	lergy and anaphylaxis management guidelines de-
14	scribed in subsection (b).
15	(11) Supplement, not supplant.—Grant
16	funds received under this subsection shall be used to
17	supplement, and not supplant, non-Federal funds and
18	any other Federal funds available to carry out the ac-
19	tivities described in this subsection.
20	(12) AUTHORIZATION OF APPROPRIATIONS.—
21	There is authorized to be appropriated to carry out
22	this subsection \$30,000,000 for fiscal year 2010 and
23	such sums as may be necessary for each of the 4 suc-
24	ceeding fiscal years.
25	(d) Voluntary Nature of Guidelines.—

1	(1) IN GENERAL.—The food allergy and anaphy-
2	laxis management guidelines developed by the Sec-
3	retary under subsection (b) are voluntary. Nothing in
4	this section or the guidelines developed by the Sec-
5	retary under subsection (b) shall be construed to re-
6	quire a local educational agency to implement such
7	guidelines.
8	(2) EXCEPTION.—Notwithstanding paragraph
9	(1), the Secretary may enforce an agreement by a
10	local educational agency to implement food allergy
11	and anaphylaxis management guidelines as a condi-
12	tion of the receipt of a grant under subsection (c).
13	TITLE II—IMPROVING CAPACITY
14	TO DETECT AND RESPOND TO
15	FOOD SAFETY PROBLEMS
16	SEC. 201. TARGETING OF INSPECTION RESOURCES FOR DO-
17	MESTIC FACILITIES, FOREIGN FACILITIES,
18	AND PORTS OF ENTRY; ANNUAL REPORT.
19	(a) TARGETING OF INSPECTION RESOURCES FOR DO-
20	MESTIC FACILITIES, FOREIGN FACILITIES, AND PORTS OF
21	ENTRY.—Chapter IV (21 U.S.C. 341 et seq.), as amended
22	by section 106, is amended by adding at the end the fol-
23	lowing:

1	"SEC. 421. TARGETING OF INSPECTION RESOURCES FOR
2	DOMESTIC FACILITIES, FOREIGN FACILITIES,
3	AND PORTS OF ENTRY; ANNUAL REPORT.
4	"(a) Identification and Inspection of Facili-
5	TIES.—
6	"(1) IDENTIFICATION.—The Secretary shall allo-
7	cate resources to inspect facilities according to the
8	risk profile of the facilities, which shall be based on
9	the following factors:
10	"(A) The risk profile of the food manufac-
11	tured, processed, packed, or held at the facility.
12	"(B) The facility's compliance history, in-
13	cluding with regard to food recalls, outbreaks,
14	and violations of food safety standards.
15	(C) The rigor and effectiveness of the fa-
16	cility's hazard analysis and risk-based preven-
17	tive controls.
18	``(D) Whether the food manufactured, proc-
19	essed, packed, handled, prepared, treated, distrib-
20	uted, or stored at the facility meets the criteria
21	for priority under section $801(h)(1)$.
22	``(E) Whether the facility has received a cer-
23	tificate as described in section 809(b).
24	``(F) Any other criteria deemed necessary
25	and appropriate by the Secretary for purposes of
26	allocating inspection resources.

2	"(A) IN GENERAL.—Beginning on the date
3	of enactment of the FDA Food Safety Moderniza-
4	tion Act, the Secretary shall increase the fre-
5	quency of inspection of all facilities.
6	"(B) HIGH-RISK FACILITIES.—The Sec-
7	retary shall increase the frequency of inspection
8	of facilities identified under paragraph (1) as
9	high-risk facilities such that—
10	"(i) for the first 2 years after the date
11	of enactment of the FDA Food Safety Mod-
12	ernization Act, each high-risk facility is in-
13	spected not less often than once every 2
14	years; and
15	"(ii) for each succeeding year, each
16	high-risk facility is inspected not less often
17	than once each year.
18	"(C) Non-High-Risk facilities.—The Sec-
19	retary shall ensure that each facility that is not
20	identified under paragraph (1) as a high-risk fa-
21	cility is inspected not less often than once every
22	4 years.
23	"(b) Identification and Inspection at Ports of
24	ENTRY.—The Secretary, in consultation with the Secretary
25	of Homeland Security, shall allocate resources to inspect ar-

1	ticles of food imported into the United States according to
2	the risk profile of the article of food, which shall be based
3	on the following factors:
4	"(1) The risk profile of the food imported.
5	"(2) The risk profile of the countries or regions
6	of origin and countries of transport of the food im-
7	ported.
8	"(3) The compliance history of the importer, in-
9	cluding with regard to food recalls, outbreaks, and
10	violations of food safety standards.
11	"(4) The rigor and effectiveness of the foreign
12	supplier verification program under section 805.
13	"(5) Whether the food importer participates in
14	the voluntary qualified importer program under sec-
15	<i>tion 806.</i>
16	"(6) Whether the food meets the criteria for pri-
17	$ority \ under \ section \ 801(h)(1).$
18	"(7) Whether the food is from a facility that has
19	received a certificate as described in section 809(b).
20	"(8) Any other criteria deemed appropriate by
21	the Secretary for purposes of allocating inspection re-
22	sources.
23	"(c) COORDINATION.—The Secretary shall improve co-
24	ordination and cooperation with the Secretary of Agri-
25	culture to target food inspection resources.

1	"(d) FACILITY.—For purposes of this section, the term
2	'facility' means a domestic facility or a foreign facility that
3	is required to register under section 415.".
4	(b) Annual Report.—Section 1003 (21 U.S.C. 393)
5	is amended by adding at the end the following:
6	"(h) Annual Report Regarding Food.—Not later
7	than February 1 of each year, the Secretary shall submit
8	to Congress a report regarding—
9	"(1) information about food facilities includ-
10	ing—
11	"(A) the appropriations used to inspect fa-
12	cilities registered pursuant to section 415 in the
13	previous fiscal year;
14	``(B) the average cost of both a non-high-
15	risk food facility inspection and a high-risk food
16	facility inspection, if such a difference exists, in
17	the previous fiscal year;
18	(C) the number of domestic facilities and
19	the number of foreign facilities registered pursu-
20	ant to section 415 that the Secretary inspected in
21	the previous fiscal year;
22	(D) the number of domestic facilities and
23	the number of foreign facilities registered pursu-
24	ant to section 415 that were scheduled for inspec-

1	tion in the previous fiscal year and which the
2	Secretary did not inspect in such year;
3	"(E) the number of high-risk facilities iden-
4	tified pursuant to section 421 that the Secretary
5	inspected in the previous fiscal year; and
6	``(F) the number of high-risk facilities iden-
7	tified pursuant to section 421 that were sched-
8	uled for inspection in the previous fiscal year
9	and which the Secretary did not inspect in such
10	year.
11	"(2) information about food imports including—
12	"(A) the number of lines of food imported
13	into the United States that the Secretary phys-
14	ically inspected or sampled in the previous fiscal
15	year;
16	"(B) the number of lines of food imported
17	into the United States that the Secretary did not
18	physically inspect or sample in the previous fis-
19	cal year; and
20	(C) the average cost of physically inspect-
21	ing or sampling a food line subject to this Act
22	that is imported or offered for import into the
23	United States; and
24	"(3) information on the foreign offices of the
25	Food and Drug Administration including—

1	"(A) the number of foreign offices estab-
2	lished; and
3	``(B) the number of personnel permanently
4	stationed in each foreign office.
5	"(i) PUBLIC AVAILABILITY OF ANNUAL FOOD RE-
6	PORTS.—The Secretary shall make the reports required
7	under subsection (h) available to the public on the Internet
8	Web site of the Food and Drug Administration.".
9	SEC. 202. RECOGNITION OF LABORATORY ACCREDITATION
10	FOR ANALYSES OF FOODS.
11	(a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.),
12	as amended by section 201, is amended by adding at the
13	end the following:
15	ena ine jouowing:
13	"SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION
14	"SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION
14 15	"SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION FOR ANALYSES OF FOODS.
14 15 16	"SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION FOR ANALYSES OF FOODS. "(a) RECOGNITION OF LABORATORY ACCREDITA-
14 15 16 17	"SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION FOR ANALYSES OF FOODS. "(a) RECOGNITION OF LABORATORY ACCREDITA- TION.—
14 15 16 17 18	"SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION FOR ANALYSES OF FOODS. "(a) RECOGNITION OF LABORATORY ACCREDITA- TION.— "(1) IN GENERAL.—Not later than 2 years after
14 15 16 17 18 19	 "SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION FOR ANALYSES OF FOODS. "(a) RECOGNITION OF LABORATORY ACCREDITA- TION.— "(1) IN GENERAL.—Not later than 2 years after the date of enactment of the FDA Food Safety Mod-
 14 15 16 17 18 19 20 	 "SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION FOR ANALYSES OF FOODS. "(a) RECOGNITION OF LABORATORY ACCREDITA- TION.— "(1) IN GENERAL.—Not later than 2 years after the date of enactment of the FDA Food Safety Mod- ernization Act, the Secretary shall—
 14 15 16 17 18 19 20 21 	"SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION FOR ANALYSES OF FOODS. "(a) RECOGNITION OF LABORATORY ACCREDITA- TION.— "(1) IN GENERAL.—Not later than 2 years after the date of enactment of the FDA Food Safety Mod- ernization Act, the Secretary shall— "(A) provide for the recognition of accredi-
 14 15 16 17 18 19 20 21 22 	 "SEC. 422. RECOGNITION OF LABORATORY ACCREDITATION FOR ANALYSES OF FOODS. "(a) RECOGNITION OF LABORATORY ACCREDITA- TION.— "(1) IN GENERAL.—Not later than 2 years after the date of enactment of the FDA Food Safety Mod- ernization Act, the Secretary shall— "(A) provide for the recognition of accredi- tation bodies that accredit laboratories, includ-

1	duct sampling and analytical testing of food
2	products; and
3	``(B) establish a publicly available registry
4	of accreditation bodies, including the name of,
5	contact information for, and other information
6	deemed necessary by the Secretary about such
7	bodies.
8	"(2) FOREIGN LABORATORIES.—Accreditation
9	bodies recognized by the Secretary under paragraph
10	(1) may accredit laboratories that operate outside the
11	United States, so long as such laboratories meet the

accreditation standards applicable to domestic laboratories accredited under this section.

"(3) MODEL ACCREDITATION STANDARDS.—The Secretary shall develop model standards that an ac-creditation body shall require laboratories to meet in order to be included in the registry provided for under paragraph (1). In developing the model stand-ards, the Secretary shall look to existing standards for quidance. The model standards shall include methods to ensure that—

"(A) appropriate sampling and rapid analytical procedures and commercially available
techniques are followed and reports of analyses
are certified as true and accurate;

1	"(B) internal quality systems are estab-
2	lished and maintained;
3	``(C) procedures exist to evaluate and re-
4	spond promptly to complaints regarding anal-
5	yses and other activities for which the laboratory
6	is recognized;
7	``(D) individuals who conduct the sampling
8	and analyses are qualified by training and expe-
9	rience to do so; and
10	((E) any other criteria determined appro-
11	priate by the Secretary.
12	"(4) Review of Accreditation.—To ensure
13	compliance with the requirements of this section, the
14	Secretary shall—
15	"(A) periodically, or at least every 5 years,
16	reevaluate accreditation bodies recognized under
17	paragraph (1); and
18	((B) promptly revoke the recognition of any
19	accreditation body found not to be in compliance
20	with the requirements of this section, specifying,
21	as appropriate, any terms and conditions nec-
22	essary for laboratories accredited by such body to
23	continue to perform testing as described in this
24	section.
25	"(b) Testing Procedures.—

1	"(1) IN GENERAL.—Food testing shall be con-
2	ducted by Federal laboratories or non-Federal labora-
3	tories that have been accredited by an accreditation
4	body on the registry established by the Secretary
5	under subsection $(a)(1)(B)$ whenever such testing is
6	conducted—
7	"(A) by or on behalf of an owner or con-
8	signee
9	"(i) in response to a specific testing re-
10	quirement under this Act or implementing
11	regulations, when applied to address an
12	identified or suspected food safety problem;
13	and
14	"(ii) as required by the Secretary, as
15	the Secretary deems appropriate, to address
16	an identified or suspected food safety prob-
17	lem; and
18	"(B) on behalf of an owner or consignee—
19	"(i) in support of admission of an ar-
20	ticle of food under section 801(a); and
21	"(ii) under an Import Alert that re-
22	quires successful consecutive tests.
23	"(2) RESULTS OF TESTING.—The results of any
24	such testing shall be sent directly to the Food and
25	Drug Administration, except the Secretary may by

regulation exempt test results that do not have to be
 so submitted if the Secretary determines that such re sults do not contribute to the protection of public
 health. Test results required to be submitted may be
 submitted to the Food and Drug Administration
 through electronic means.

7 "(c) REVIEW BY SECRETARY.—If food sampling and 8 testing performed by a laboratory run and operated by a 9 State or locality that is accredited by an accreditation body 10 on the registry established by the Secretary under subsection (a) result in a State recalling a food, the Secretary shall 11 12 review the sampling and testing results for the purpose of determining the need for a national recall or other compli-13 ance and enforcement activities. 14

15 "(d) NO LIMIT ON SECRETARIAL AUTHORITY.—Noth16 ing in this section shall be construed to limit the ability
17 of the Secretary to review and act upon information from
18 food testing, including determining the sufficiency of such
19 information and testing.".

(b) FOOD EMERGENCY RESPONSE NETWORK.—The
21 Secretary, in coordination with the Secretary of Agri22 culture, the Secretary of Homeland Security, and State,
23 local, and tribal governments shall, not later than 180 days
24 after the date of enactment of this Act, and biennially there25 after, submit to the relevant committees of Congress, and

make publicly available on the Internet Web site of the De partment of Health and Human Services, a report on the
 progress in implementing a national food emergency re sponse laboratory network that—

5 (1) provides ongoing surveillance, rapid detec6 tion, and surge capacity for large-scale food-related
7 emergencies, including intentional adulteration of the
8 food supply;

9 (2) coordinates the food laboratory capacities of 10 State, local, and private food laboratories, including 11 the sharing of data between State laboratories to de-12 velop national situational awareness;

(3) provides accessible, timely, accurate, and
consistent food laboratory services throughout the
United States;

16 (4) develops and implements a methods reposi17 tory for use by Federal, State, and local officials;

18 (5) responds to food-related emergencies; and

(6) is integrated with relevant laboratory networks administered by other Federal agencies.

21 SEC. 203. INTEGRATED CONSORTIUM OF LABORATORY NET22 WORKS.

(a) IN GENERAL.—The Secretary of Homeland Security, in coordination with the Secretary of Health and
Human Services, the Secretary of Agriculture, and the Ad-

1	ministrator of the Environmental Protection Agency, shall
2	maintain an agreement through which relevant laboratory
3	network members, as determined by the Secretary of Home-
4	land Security, shall—
5	(1) agree on common laboratory methods in
6	order to facilitate the sharing of knowledge and infor-
7	mation relating to animal health, agriculture, and
8	human health;
9	(2) identify means by which each laboratory net-
10	work member could work cooperatively—
11	(A) to optimize national laboratory pre-
12	paredness; and
13	(B) to provide surge capacity during emer-
14	gencies; and
15	(3) engage in ongoing dialogue and build rela-
16	tionships that will support a more effective and inte-
17	grated response during emergencies.
18	(b) Reporting Requirement.—The Secretary of
19	Homeland Security shall, on a biennial basis, submit to
20	the relevant committees of Congress, and make publicly
21	available on the Internet Web site of the Department of
22	Homeland Security, a report on the progress of the inte-
23	grated consortium of laboratory networks, as established
24	under subsection (a), in carrying out this section.

1 SEC. 204. ENHANCING TRACEBACK AND RECORDKEEPING.

(a) IN GENERAL.—The Secretary, in consultation with
the Secretary of Agriculture and representatives of State departments of health and agriculture, shall improve the capacity of the Secretary to effectively and rapidly track and
trace, in the event of an outbreak, fruits and vegetables that
are raw agricultural commodities.

8 (b) PILOT PROJECTS.—

9 (1) IN GENERAL.—Not later than 9 months after 10 the date of enactment of this Act, the Secretary shall 11 establish at least 3 pilot projects in coordination with 12 the produce industry to explore and evaluate methods 13 for rapidly and effectively tracking and tracing fruits 14 and vegetables that are raw agricultural commodities 15 so that, if an outbreak occurs involving such a fruit 16 or vegetable, the Secretary may quickly identify, as 17 soon as practicable, the source of the outbreak and the 18 recipients of the contaminated food.

(2) CONTENT.—The Secretary shall select participants from the produce industry to run projects
which overall shall include at least 3 different types
of fruits or vegetables that have been the subject of
outbreaks during the 5-year period preceding the date
of enactment of this Act, and shall be selected in order
to develop and demonstrate—

1	(A) methods that are applicable and appro-
2	priate for small businesses; and
3	(B) technologies, including existing tech-
4	nologies, that enhance traceback and trace for-
5	ward.
6	(c) REPORT.—Not later than 18 months after the date
7	of enactment of this Act, the Secretary shall report to Con-
8	gress on the findings of the pilot projects under subsection
9	(b) together with recommendations for establishing more ef-
10	fective traceback and trace forward procedures for fruits
11	and vegetables that are raw agricultural commodities.
12	(d) TRACEBACK PERFORMANCE REQUIREMENTS.—
13	(1) IN GENERAL.—Not later than 3 years after
14	the date of enactment of this Act, the Secretary shall
15	publish a notice of proposed rulemaking to establish
16	standards for the type of information, format, and
17	timeframe for persons to submit records to aid the
18	Secretary in effectively and rapidly tracking and
19	tracing, in the event of a foodborne illness outbreak,
20	fruits and vegetables that are raw agricultural com-
21	modities. In promulgating the regulations under this
22	paragraph, the Secretary shall consider—
23	(A) the impact of such regulations on farms
24	and small businesses;

	200
1	(B) the findings in the report submitted
2	under subsection (c); and
3	(C) existing international trade obligations.
4	(2) Limitations.—
5	(A) TYPE OF RECORDS.—The Secretary
6	shall not require an entity that is subject to the
7	requirements of section 419 of the Federal Food,
8	Drug, and Cosmetic Act (as added by section
9	105), but which is not a facility (as such term
10	is defined by section 415 of such Act), to submit
11	to the Secretary distribution records under this
12	section other than distribution records that are
13	kept in the normal course of business and that
14	show the immediate subsequent recipient, other
15	than a consumer.
16	(B) MAINTENANCE OF RECORDS.—Nothing
17	in this section shall be construed as giving the
18	Secretary the authority to prescribe specific tech-
19	nologies for the maintenance of records.
20	(e) PUBLIC INPUT.—During the comment period in the
21	notice of proposed rulemaking under subsection (d), the Sec-
22	retary shall conduct not less than 3 public meetings in di-
23	verse geographical areas of the United States to provide per-
24	sons in different regions an opportunity to comment.

(f) RAW AGRICULTURAL COMMODITY.—In this section,
 the term "raw agricultural commodity" has the meaning
 given that term in section 201(r) of the Federal Food, Drug,
 and Cosmetic Act (21 U.S.C. 321(r)).

5 SEC. 205. PILOT PROJECT TO ENHANCE TRACEBACK AND 6 RECORDKEEPING WITH RESPECT TO PROC7 ESSED FOOD.

8 (a) IN GENERAL.—As soon as practicable after the 9 date of enactment of this Act, the Secretary shall establish 10 a pilot project to explore and evaluate methods for rapidly 11 and effectively tracking and tracing processed food so that, 12 if an outbreak occurs involving such a processed food, the 13 Secretary may quickly identify the source of the outbreak 14 and the recipients of the contaminated food.

(b) CONSULTATION.—In establishing the pilot project
under subsection (a), the Secretary shall consult with food
processors and relevant businesses of varying size.

(c) CONTENT.—The Secretary shall select participants
from the processed food industry to run a project which
overall shall include 1 or more different types of processed
food that have been the subject of outbreaks during the 5year period preceding the date of enactment of this Act and
shall be selected in order to develop and demonstrate—

24 (1) methods that are applicable and appropriate
25 for small businesses; and

(2) technologies, including existing technologies,
 that enhance traceback and trace forward.

3 (d) REPORT.—The Secretary shall report to Congress 4 on the findings of the pilot project under this section, to-5 gether with recommendations for establishing more effective 6 traceback and trace forward procedures for processed food. (e) PROCESSED FOOD.—In this section, the term 7 8 "processed food" has the meaning given such term in section 9 201(qq) of the Federal Food, Drug, and Cosmetic Act (21 10 U.S.C. 321(qq)).

11 SEC. 206. SURVEILLANCE.

(a) DEFINITION OF FOODBORNE ILLNESS OUTBREAK.—In this section, the term "foodborne illness outbreak" means the occurrence of 2 or more cases of a similar
illness resulting from the ingestion of a food.

(b) FOODBORNE ILLNESS SURVEILLANCE SYSTEMS.—
(1) IN GENERAL.—The Secretary, acting through
the Director of the Centers for Disease Control and
Prevention, shall enhance foodborne illness surveillance systems to improve the collection, analysis, reporting, and usefulness of data on foodborne illnesses
by—

23 (A) coordinating Federal, State and local
24 foodborne illness surveillance systems, including
25 complaint systems, and increasing participation

1	in national networks of public health and food
2	regulatory agencies and laboratories;
3	(B) facilitating sharing of findings on a
4	more timely basis among governmental agencies,
5	including the Food and Drug Administration,
6	the Department of Agriculture, and State and
7	local agencies, and with the public;
8	(C) developing improved epidemiological
9	tools for obtaining quality exposure data and
10	microbiological methods for classifying cases;
11	(D) augmenting such systems to improve at-
12	tribution of a foodborne illness outbreak to a spe-
13	cific food;
14	(E) expanding capacity of such systems, in-
15	cluding working toward automatic electronic
16	searches, for implementation of identification
17	practices, including fingerprinting strategies, for
18	foodborne infectious agents, in order to identify
19	new or rarely documented causes of foodborne ill-
20	ness and submit standardized information to a
21	centralized database;
22	(F) allowing timely public access to aggre-
23	gated, de-identified surveillance data;
24	(G) at least annually, publishing current
25	reports on findings from such systems;

1	(H) establishing a flexible mechanism for
2	rapidly initiating scientific research by aca-
3	demic institutions;
4	(I) integrating foodborne illness surveillance
5	systems and data with other biosurveillance and
6	public health situational awareness capabilities
7	at the Federal, State, and local levels; and
8	(J) other activities as determined appro-
9	priate by the Secretary.
10	(2) PARTNERSHIPS.—The Secretary shall sup-
11	port and maintain a diverse working group of experts
12	and stakeholders from Federal, State, and local food
13	safety and health agencies, the food and food testing
14	industries, consumer organizations, and academia.
15	Such working group shall provide the Secretary,
16	through at least annual meetings of the working
17	group and an annual public report, advice and rec-
18	ommendations on an ongoing and regular basis re-
19	garding the improvement of foodborne illness surveil-
20	lance and implementation of this section, including
21	advice and recommendations on—
22	(A) the priority needs of regulatory agen-
23	cies, the food industry, and consumers for infor-
24	mation and analysis on foodborne illness and its

causes;

25

1	(B) opportunities to improve the effective-
2	ness of initiatives at the Federal, State, and
3	local levels, including coordination and integra-
4	tion of activities among Federal agencies, and
5	between the Federal, State, and local levels of
6	government;
7	(C) improvement in the timeliness and
8	depth of access by regulatory and health agen-
9	cies, the food industry, academic researchers, and
10	consumers to foodborne illness aggregated, de-
11	identified surveillance data collected by govern-
12	ment agencies at all levels, including data com-
13	piled by the Centers for Disease Control and Pre-
14	vention;
15	(D) key barriers to improvement in
16	foodborne illness surveillance and its utility for
17	preventing foodborne illness at Federal, State,
18	and local levels;
19	(E) the capabilities needed for establishing
20	automatic electronic searches of surveillance
21	data; and
22	(F) specific actions to reduce barriers to im-
23	provement, implement the working group's rec-
24	ommendations, and achieve the purposes of this

24 (E) Share information on a timely basis
25 among public health and food regulatory agen-

dence of foodborne illness.

1	cies, with the food industry, with health care
2	providers, and with the public.
3	(F) Strengthen the capacity of State and
4	local agencies to achieve the goals described in
5	section 108.
6	(2) REVIEW.—In developing of the strategies re-
7	quired by paragraph (1), the Secretary shall, not
8	later than 1 year after the date of enactment of the
9	FDA Food Safety Modernization Act, complete a re-
10	view of State and local capacities, and needs for en-
11	hancement, which may include a survey with respect
12	to—
13	(A) staffing levels and expertise available to
14	perform food safety and defense functions;
15	(B) laboratory capacity to support surveil-
16	lance, outbreak response, inspection, and enforce-
17	ment activities;
18	(C) information systems to support data
19	management and sharing of food safety and de-
20	fense information among State and local agen-
21	cies and with counterparts at the Federal level;
22	and
23	(D) other State and local activities and
24	needs as determined appropriate by the Sec-
25	retary.

(d) FOOD SAFETY CAPACITY BUILDING GRANTS.—Sec tion 317R(b) of the Public Health Service Act (42 U.S.C.
 247b-20(b)) is amended—

4 (1) by striking "2002" and inserting "2010";
5 and

6 (2) by striking "2003 through 2006" and insert7 ing "2011 through 2014".

8 SEC. 207. MANDATORY RECALL AUTHORITY.

9 (a) IN GENERAL.—Chapter IV (21 U.S.C. 341 et seq.),
10 as amended by section 202, is amended by adding at the
11 end the following:

12 "SEC. 423. MANDATORY RECALL AUTHORITY.

13 "(a) VOLUNTARY PROCEDURES.—If the Secretary determines, based on information gathered through the report-14 15 able food registry under section 417 or through any other means, that there is a reasonable probability that an article 16 of food (other than infant formula) is adulterated under sec-17 tion 402 or misbranded under section 403(w) and the use 18 of or exposure to such article will cause serious adverse 19 health consequences or death to humans or animals, the Sec-20 21 retary shall provide the responsible party (as defined in sec-22 tion 417) with an opportunity to cease distribution and re-23 call such article.

24 "(b) PREHEARING ORDER TO CEASE DISTRIBUTION
25 AND GIVE NOTICE.—If the responsible party refuses to or

1	does not voluntarily cease distribution or recall such article
2	within the time and in the manner prescribed by the Sec-
3	retary (if so prescribed), the Secretary may, by order re-
4	quire, as the Secretary deems necessary, such person to-
5	"(1) immediately cease distribution of such arti-
6	cle; and
7	"(2) as applicable, immediately notify all per-
8	sons—
9	"(A) manufacturing, processing, packing,
10	transporting, distributing, receiving, holding, or
11	importing and selling such article; and
12	((B) to which such article has been distrib-
13	uted, transported, or sold, to immediately cease
14	distribution of such article.
15	"(c) Hearing on Order.—The Secretary shall pro-
16	vide the responsible party subject to an order under sub-
17	section (b) with an opportunity for an informal hearing,
18	to be held as soon as possible, but not later than 2 days
19	after the issuance of the order, on the actions required by
20	the order and on why the article that is the subject of the
21	order should not be recalled.
22	"(d) Post-hearing Recall Order and Modifica-
23	TION OF ORDER.—
24	"(1) Amendment of order.—If, after pro-

25 viding opportunity for an informal hearing under

1	subsection (c), the Secretary determines that removal
2	of the article from commerce is necessary, the Sec-
3	retary shall, as appropriate—
4	"(A) amend the order to require recall of
5	such article or other appropriate action;
6	((B) specify a timetable in which the recall
7	shall occur;
8	"(C) require periodic reports to the Sec-
9	retary describing the progress of the recall; and
10	(D) provide notice to consumers to whom
11	such article was, or may have been, distributed.
12	"(2) VACATING OF ORDER.—If, after such hear-
13	ing, the Secretary determines that adequate grounds
14	do not exist to continue the actions required by the
15	order, or that such actions should be modified, the
16	Secretary shall vacate the order or modify the order.
17	"(e) COOPERATION AND CONSULTATION.—The Sec-
18	retary shall work with State and local public health officials
19	in carrying out this section, as appropriate.
20	"(f) Public Notification.—In conducting a recall
21	under this section, the Secretary shall—
22	"(1) ensure that a press release is published re-
23	garding the recall, as well as alerts and public no-
24	tices, as appropriate, in order to provide notifica-
25	tion—

1	"(A) of the recall to consumers and retailers
2	to whom such article was, or may have been, dis-
3	tributed; and
4	"(B) that includes, at a minimum—
5	((i) the name of the article of food sub-
6	ject to the recall; and
7	"(ii) a description of the risk associ-
8	ated with such article;
9	"(2) consult the policies of the Department of Ag-
10	riculture regarding providing to the public a list of
11	retail consignees receiving products involved in a
12	Class I recall and shall consider providing such a list
13	to the public, as determined appropriate by the Sec-
14	retary; and
15	"(3) if available, publish on the Internet Web
16	site of the Food and Drug Administration an image
17	of the article that is the subject of the press release de-
18	scribed in (1).
19	"(g) No Delegation.—The authority conferred by
20	this section to order a recall or vacate a recall order shall
21	not be delegated to any officer or employee other than the
22	Commissioner.
23	"(h) EFFECT.—Nothing in this section shall affect the
24	authority of the Secretary to request or participate in a
25	voluntary recall.".

(b) SEARCH ENGINE.—Not later than 90 days after
 the date of enactment of this Act, the Secretary shall modify
 the Internet Web site of the Food and Drug Administration
 to include a search engine that—

5 (1) is consumer-friendly, as determined by the
6 Secretary; and

7 (2) provides a means by which an individual
8 may locate relevant information regarding each arti9 cle of food subject to a recall under section 420 of the
10 Federal Food, Drug, and Cosmetic Act and the status
11 of such recall (such as whether a recall is ongoing or
12 has been completed).

(c) CIVIL PENALTY.—Section 303(f)(2)(A) (21 U.S.C.
333(f)(2)(A)) is amended by inserting "or any person who
does not comply with a recall order under section 423" after
"section 402(a)(2)(B)".

17 (d) PROHIBITED ACTS.—Section 301 (21 U.S.C. 331
18 et seq.), as amended by section 106, is amended by adding
19 at the end the following:

20 "(xx) The refusal or failure to follow an order under
21 section 423.".

22 SEC. 208. ADMINISTRATIVE DETENTION OF FOOD.

23 (a) IN GENERAL.—Section 304(h)(1)(A) (21 U.S.C.
24 334(h)(1)(A)) is amended by—

1 (1) striking "credible evidence or information in-2 dicating" and inserting "reason to believe"; and (2) striking "presents a threat of serious adverse" 3 4 health consequences or death to humans or animals" and inserting "is adulterated or misbranded". 5 6 (b) REGULATIONS.—Not later than 120 days after the 7 date of enactment of this Act, the Secretary shall issue an 8 interim final rule amending subpart K of part 1 of title 9 21, Code of Federal Regulations, to implement the amend-10 ment made by this section. 11 (c) EFFECTIVE DATE.—The amendment made by this 12 section shall take effect 180 days after the date of enactment 13 of this Act. 14 SEC. 209. DECONTAMINATION AND DISPOSAL STANDARDS 15 AND PLANS. 16 (a) IN GENERAL.—The Administrator of the Environmental Protection Agency (referred to in this section as the 17 "Administrator"), in coordination with the Secretary of 18 Health and Human Services, Secretary of Homeland Secu-19 rity, and Secretary of Agriculture, shall provide support 20 21 for, and technical assistance to, State, local, and tribal gov-22 ernments in preparing for, assessing, decontaminating, and 23 recovering from an agriculture or food emergency.

24 (b) DEVELOPMENT OF STANDARDS.—In carrying out
25 subsection (a), the Administrator, in coordination with the

Secretary of Health and Human Services, Secretary of
 Homeland Security, Secretary of Agriculture, and State,
 local, and tribal governments, shall develop and disseminate
 specific standards and protocols to undertake clean-up,
 clearance, and recovery activities following the decon tamination and disposal of specific threat agents and for eign animal diseases.

8 (c) DEVELOPMENT OF MODEL PLANS.—In carrying 9 out subsection (a), the Administrator, the Secretary of 10 Health and Human Services, and the Secretary of Agri-11 culture shall jointly develop and disseminate model plans 12 for—

(1) the decontamination of individuals, equipment, and facilities following an intentional contamination of agriculture or food; and

(2) the disposal of large quantities of animals,
plants, or food products that have been infected or
contaminated by specific threat agents and foreign
animal diseases.

20 (d) EXERCISES.—In carrying out subsection (a), the 21 Administrator, in coordination with the entities described 22 under subsection (b), shall conduct exercises at least annu-23 ally to evaluate and identify weaknesses in the decon-24 tamination and disposal model plans described in sub-25 section (c). Such exercises shall be carried out, to the maximum extent practicable, as part of the national exercise
 program under section 648(b)(1) of the Post-Katrina Emer gency Management Reform Act of 2006 (6 U.S.C.
 748(b)(1)).

(e) MODIFICATIONS.—Based on the exercises described
in subsection (d), the Administrator, in coordination with
the entities described in subsection (b), shall review and
modify as necessary the plans described in subsection (c)
not less frequently than biennially.

10 (f) PRIORITIZATION.—The Administrator, in coordi-11 nation with the entities described in subsection (b), shall 12 develop standards and plans under subsections (b) and (c) 13 in an identified order of priority that takes into account—

14 (1) highest-risk biological, chemical, and radio15 logical threat agents;

16 (2) agents that could cause the greatest economic
17 devastation to the agriculture and food system; and

18 (3) agents that are most difficult to clean or re-19 mediate.

20 SEC. 210. IMPROVING THE TRAINING OF STATE, LOCAL,21TERRITORIAL, AND TRIBAL FOOD SAFETY OF-22FICIALS.

Chapter X (21 U.S.C.391 et seq.) is amended by adding at the end the following:

1	"SEC. 1011. IMPROVING THE TRAINING OF STATE, LOCAL,
2	TERRITORIAL, AND TRIBAL FOOD SAFETY OF-
3	FICIALS.
4	"(a) TRAINING.—The Secretary shall set standards
5	and administer training and education programs for the
6	employees of State, local, territorial, and tribal food safety
7	officials relating to the regulatory responsibilities and poli-
8	cies established by this Act, including programs for—
9	"(1) scientific training;
10	"(2) training to improve the skill of officers and
11	employees authorized to conduct inspections under
12	sections 702 and 704;
13	"(3) training to achieve advanced product or
14	process specialization in such inspections;
15	"(4) training that addresses best practices;
16	"(5) training in administrative process and pro-
17	cedure and integrity issues;
18	"(6) training in appropriate sampling and lab-
19	oratory analysis methodology; and
20	"(7) training in building enforcement actions
21	following inspections, examinations, testing, and in-
22	vestigations.
23	"(b) Partnerships With State and Local Offi-
24	CIALS.—
25	"(1) IN GENERAL.—The Secretary, pursuant to a
26	contract or memorandum of understanding between

1	the Secretary and the head of a State, local, terri-
2	torial, or tribal department or agency, is authorized
3	and encouraged to conduct examinations, testing, and
4	investigations for the purposes of determining compli-
5	ance with the food safety provisions of this Act
6	through the officers and employees of such State, local,
7	territorial, or tribal department or agency.
8	"(2) CONTENT.—A contract or memorandum de-
9	scribed under paragraph (1) shall include provisions
10	to ensure adequate training of such officers and em-
11	ployees to conduct such examinations, testing, and in-
12	vestigations. The contract or memorandum shall con-
13	tain provisions regarding reimbursement. Such provi-
14	sions may, at the sole discretion of the head of the
15	other department or agency, require reimbursement,
16	in whole or in part, from the Secretary for the exami-
17	nations, testing, or investigations performed pursuant
18	to this section by the officers or employees of the
19	State, territorial, or tribal department or agency.
20	"(3) Effect.—Nothing in this subsection shall
21	be construed to limit the authority of the Secretary
22	under section 702.
23	"(c) EXTENSION SERVICE.—The Secretary shall ensure
24	coordination with the extension activities of the National
25	Institute of Food and Agriculture of the Department of Ag-

1 riculture in advising producers and small processors 2 transitioning into new practices required as a result of the enactment of the FDA Food Safety Modernization Act and 3 4 assisting regulated industry with compliance with such Act. 5 "(d) AUTHORIZATION OF APPROPRIATIONS.—There 6 are authorized to be appropriated such sums as may be nec-7 essary to carry out this section for fiscal years 2011 through 8 2015.".

9 SEC. 211. GRANTS TO ENHANCE FOOD SAFETY.

10 Section 1009 of the Federal Food, Drug, and Cosmetic
11 Act (21 U.S.C. 399) is amended to read as follows:

12 "SEC. 1009. GRANTS TO ENHANCE FOOD SAFETY.

"(a) IN GENERAL.—The Secretary is authorized to
make grants to States, localities, territories, and Indian
tribes (as defined in section 4(e) of the Indian Self-Determination and Education Assistance Act (25 U.S.C.
450b(e))) to—

18 "(1) undertake examinations, inspections, and
19 investigations, and related food safety activities under
20 section 702;

21 "(2) train to the standards of the Secretary for
22 the examination, inspection, and investigation of food
23 manufacturing, processing, packing, holding, dis24 tribution, and importation, including as such exam-

ination, inspection, and investigation relate to retail
food establishments;
"(3) build the capacity of the laboratories of such
State, locality, territory, or Indian tribe for food safe-
ty;
"(4) build the infrastructure and capacity of the
food safety programs of such State, locality, territory,
or Indian tribe to meet the standards as outlined in
the grant application; and
"(5) take appropriate action to protect the public
health in response to—
"(A) a notification under section 1008, in-
cluding planning and otherwise preparing to
take such action; or
"(B) a recall of food under this Act.
"(b) Application.—
"(1) IN GENERAL.—To be eligible to receive a
grant under this section, a State, locality, territory,
or Indian tribe shall submit an application to the
Secretary at such time, in such manner, and includ-
ing such information as the Secretary may reason-
ably require.
"(2) CONTENTS.—Each application submitted
under paragraph (1) shall include—

1	"(A) an assurance that the State, locality,
2	territory, or Indian tribe has developed plans to
3	engage in the types of activities described in sub-
4	section (a);
5	(B) a description of the types of activities
6	to be funded by the grant;
7	``(C) an itemization of how grant funds re-
8	ceived under this section will be expended;
9	(D) a description of how grant activities
10	will be monitored; and
11	``(E) an agreement by the State, locality,
12	territory, or Indian tribe to report information
13	required by the Secretary to conduct evaluations
14	under this section.
15	"(c) LIMITATIONS.—The funds provided under sub-
16	section (a) shall be available to a State, locality, territory,
17	or Indian tribe only to the extent such State, locality, terri-
18	tory, or Indian tribe funds its food safety programs inde-
19	pendently of any grant under this section in each year of
20	the grant at a level equal to the level of such funding in
21	the previous year, increased by the Consumer Price Index.
22	"(d) Additional Authority.—The Secretary may—
23	"(1) award a grant under this section in each
24	subsequent fiscal year without reapplication for a pe-
25	riod of not more than 3 years, provided the require-

ments of subsection (c) are met for the previous fiscal
 year; and

3 "(2) award a grant under this section in a fiscal
4 year for which the requirement of subsection (c) has
5 not been met only if such requirement was not met
6 because such funding was diverted for response to 1
7 or more natural disasters or in other extenuating cir8 cumstances that the Secretary may determine appro9 priate.

10 "(e) DURATION OF AWARDS.—The Secretary may 11 award grants to an individual grant recipient under this 12 section for a period of not more than 3 years. In the event 13 the Secretary conducts a program evaluation, funding in 14 the second year or third year of the grant, where applicable, 15 shall be contingent on a successful program evaluation by 16 the Secretary after the first year.

17 "(f) PROGRESS AND EVALUATION.—A grant recipient
18 shall at the end of each year provide the Secretary with
19 information on how grant funds were spent and the status
20 of the efforts by such recipient to enhance food safety.

21 "(g) SUPPLEMENT NOT SUPPLANT.—Grant funds re22 ceived under this section shall be used to supplement, and
23 not supplant, non-Federal funds and any other Federal
24 funds available to carry out the activities described in this
25 section.

"(h) AUTHORIZATION OF APPROPRIATIONS.—For the 1 purpose of making grants under this section, there are au-2 3 thorized to be appropriated such sums as may be necessary for fiscal years 2011 through 2015.". 4 TITLE III—IMPROVING THE 5 SAFETY OF IMPORTED FOOD 6 7 SEC. 301. FOREIGN SUPPLIER VERIFICATION PROGRAM. 8 (a) IN GENERAL.—Chapter VIII (21 U.S.C. 381 et 9 seq.) is amended by adding at the end the following: 10 **"SEC. 805. FOREIGN SUPPLIER VERIFICATION PROGRAM.** "(a) IN GENERAL.— 11 12 "(1) VERIFICATION REQUIREMENT.—Each im-13 porter shall perform risk-based foreign supplier 14 verification activities for the purpose of verifying that 15 the food imported by the importer or its agent is— "(A) produced in compliance with the re-16 17 quirements of section 418 or 419, as appropriate: 18 and 19 "(B) is not adulterated under section 402 or 20 misbranded under section 403(w). "(2) Importer defined.—For purposes of this 21 22 section, the term 'importer' means, with respect to an 23 article of food—

1	"(A) the United States owner or consignee
2	of the article of food at the time of entry of such
3	article into the United States; or
4	"(B) in the case when there is no United
5	States owner or consignee as described in sub-
6	paragraph (A), the United States agent or rep-
7	resentative of a foreign owner or consignee of the
8	article of food at the time of entry of such article
9	into the United States.
10	"(b) GUIDANCE.—Not later than 1 year after the date
11	of enactment of the FDA Food Safety Modernization Act,
12	the Secretary shall issue guidance to assist importers in de-
13	veloping foreign supplier verification programs.
14	"(c) Regulations.—
15	"(1) IN GENERAL.—Not later than 1 year after
16	the date of enactment of the FDA Food Safety Mod-
17	ernization Act, the Secretary shall promulgate regula-
18	tions to provide for the content of the foreign supplier
19	verification program established under subsection (a).
20	Such regulations shall, as appropriate, include a
21	process for verification by an importer, with respect
22	to each foreign supplier from which it obtains food,
23	that the imported food is produced in compliance
24	with the requirements of section 418 or 419, as appro-

1	priate, and is not adulterated under section 402 or
2	misbranded under section $403(w)$.
3	"(2) VERIFICATION.—The regulations under
4	paragraph (1) shall require that the foreign supplier
5	verification program of each importer be adequate to
6	provide assurances that each foreign supplier to the
7	importer produces the imported food employing proc-
8	esses and procedures, including risk-based reasonably
9	appropriate preventive controls, equivalent in pre-
10	venting adulteration and reducing hazards to those
11	required by section 418 or section 419, as appro-
12	priate.

"(3) ACTIVITIES.—Verification activities under a
foreign supplier verification program under this section may include monitoring records for shipments,
lot-by-lot certification of compliance, annual on-site
inspections, checking the hazard analysis and riskbased preventive control plan of the foreign supplier,
and periodically testing and sampling shipments.

"(d) RECORD MAINTENANCE AND ACCESS.—Records of
an importer related to a foreign supplier verification program shall be maintained for a period of not less than 2
years and shall be made available promptly to a duly authorized representative of the Secretary upon request.

"(e) DEEMED COMPLIANCE OF SEAFOOD, JUICE, AND
 LOW-ACID CANNED FOOD FACILITIES IN COMPLIANCE
 WITH HACCP.—The owner, operator, or agent in charge
 of a facility required to comply with 1 of the following
 standards and regulations with respect to such facility shall
 be deemed to be in compliance with this section with respect
 to such facility:

8 "(1) The Seafood Hazard Analysis Critical Con9 trol Points Program of the Food and Drug Adminis10 tration.

"(2) The Juice Hazard Analysis Critical Control
Points Program of the Food and Drug Administration.

14 "(3) The Thermally Processed Low-Acid Foods
15 Packaged in Hermetically Sealed Containers stand16 ards of the Food and Drug Administration (or any
17 successor standards).

18 "(f) PUBLICATION OF LIST OF PARTICIPANTS.—The 19 Secretary shall publish and maintain on the Internet Web 20 site of the Food and Drug Administration a current list 21 that includes the name of, location of, and other informa-22 tion deemed necessary by the Secretary about, importers 23 participating under this section.". (b) PROHIBITED ACT.—Section 301 (21 U.S.C. 331),
 2 as amended by section 207, is amended by adding at the
 3 end the following:

4 "(yy) The importation or offering for importation of
5 a food if the importer (as defined in section 805) does not
6 have in place a foreign supplier verification program in
7 compliance with such section 805.".

8 (c) IMPORTS.—Section 801(a) (21 U.S.C. 381(a)) is
9 amended by adding "or the importer (as defined in section
10 805) is in violation of such section 805" after "or in viola11 tion of section 505".

12 (d) EFFECTIVE DATE.—The amendments made by this
13 section shall take effect 2 years after the date of enactment
14 of this Act.

15 SEC. 302. VOLUNTARY QUALIFIED IMPORTER PROGRAM.

16 Chapter VIII (21 U.S.C. 381 et seq.), as amended by
17 section 301, is amended by adding at the end the following:
18 "SEC. 806. VOLUNTARY QUALIFIED IMPORTER PROGRAM.

19 "(a) IN GENERAL.—Beginning not later than 1 year
20 after the date of enactment of the FDA Food Safety Mod21 ernization Act, the Secretary shall—

22 "(1) establish a program, in consultation with
23 the Secretary of Homeland Security, to provide for
24 the expedited review and importation of food offered

1	for importation by importers who have voluntarily
2	agreed to participate in such program; and
3	"(2) issue a guidance document related to par-
4	ticipation and compliance with such program.
5	"(b) Voluntary Participation.—An importer may
6	request the Secretary to provide for the expedited review
7	and importation of designated foods in accordance with the
8	program procedures established by the Secretary.
9	"(c) ELIGIBILITY.—Eligibility shall be limited to an
10	importer offering food for importation from a facility that
11	has a certification described in section 809(b). In reviewing
12	the applications and making determinations on such re-
13	quests, the Secretary shall consider the risk of the food to
14	be imported based on factors, such as the following:
15	"(1) The nature of the food to be imported.
16	"(2) The compliance history of the foreign sup-
17	plier.
18	"(3) The capability of the regulatory system of
19	the country of export to ensure compliance with
20	United States food safety standards.
21	"(4) The compliance of the importer with the re-
22	quirements of section 805.
23	"(5) The recordkeeping, testing, inspections and
24	audits of facilities, traceability of articles of food,

temperature controls, and sourcing practices of the
 importer.

3 "(6) The potential risk for intentional adultera4 tion of the food.

5 "(7) Any other factor that the Secretary deter6 mines appropriate.

7 "(d) REVIEW AND REVOCATION.—Any importer quali-8 fied by the Secretary in accordance with the eligibility cri-9 teria set forth in this section shall be reevaluated not less often than once every 3 years and the Secretary shall 10 promptly revoke the qualified importer status of any im-11 porter found not to be in compliance with such criteria. 12 13 "(e) NOTICE OF INTENT TO PARTICIPATE.—An importer that intends to participate in the program under this 14 15 section in a fiscal year shall submit a notice to the Secretary of such intent at time and in a manner established 16 17 by the Secretary.

18 "(f) FALSE STATEMENTS.—Any statement or represen19 tation made by an importer to the Secretary shall be subject
20 to section 1001 of title 18, United States Code.

21 "(g) DEFINITION.—For purposes of this section, the
22 term 'importer' means the person that brings food, or causes
23 food to be brought, from a foreign country into the customs
24 territory of the United States.".

1SEC. 303. AUTHORITY TO REQUIRE IMPORT CERTIFI-2CATIONS FOR FOOD.

3 (a) IN GENERAL.—Section 801(a) (21 U.S.C. 381(a)) is amended by inserting after the third sentence the fol-4 5 lowing: "With respect to an article of food, if importation of such food is subject to, but not compliant with, the re-6 7 quirement under subsection (q) that such food be accom-8 panied by a certification or other assurance that the food 9 meets some or all applicable requirements of this Act, then such article shall be refused admission.". 10

(b) ADDITION OF CERTIFICATION REQUIREMENT.—
12 Section 801 (21 U.S.C. 381) is amended by adding at the
13 end the following new subsection:

14 "(q) CERTIFICATIONS CONCERNING IMPORTED
15 FOODS.—

16 "(1) IN GENERAL.—The Secretary, based on pub-17 lic health considerations, including risks associated 18 with the food or its place of origin, may require as 19 a condition of granting admission to an article of 20 food imported or offered for import into the United 21 States, that an entity specified in paragraph (2) pro-22 vide a certification or such other assurances as the 23 Secretary determines appropriate that the article of 24 food complies with some or all applicable requirements of this Act, as specified by the Secretary. Such 25 26 certification or assurances may be provided in the

1	form of shipment-specific certificates, a listing of cer-
2	tified entities, or in such other form as the Secretary
3	may specify. Such certification shall be used for des-
4	ignated food imported from countries with which the
5	Food and Drug Administration has an agreement to
6	establish a certification program.
7	"(2) Certifying entities.—For purposes of
8	paragraph (1), entities that shall provide the certifi-
9	cation or assurances described in such paragraph
10	are—
11	"(A) an agency or a representative of the
12	government of the country from which the article
13	of food at issue originated, as designated by such
14	government or the Secretary; or
15	"(B) such other persons or entities accred-
16	ited pursuant to section 809 to provide such cer-
17	tification or assurance.
18	"(3) Renewal and refusal of certifi-
19	CATIONS.—The Secretary may—
20	"(A) require that any certification or other
21	assurance provided by an entity specified in
22	paragraph (2) be renewed by such entity at such
23	times as the Secretary determines appropriate;
24	and

1 "(B) refuse to accept any certification or 2 assurance if the Secretary determines that such certification or assurance is not valid or reliable. 3 "(4) ELECTRONIC SUBMISSION.—The Secretary 4 5 shall provide for the electronic submission of certifi-6 cations under this subsection. 7 "(5) FALSE STATEMENTS.—Any statement or 8 representation made by an entity described in para-9 graph (2) to the Secretary shall be subject to section 10 1001 of title 18. United States Code.". 11 (c) Conforming Technical Amendment.—Section 12 801(b) (21 U.S.C. 381(b)) is amended in the second sentence by striking "with respect to an article included within the 13 provision of the fourth sentence of subsection (a)" and in-14 15 serting "with respect to an article described in subsection (a) relating to the requirements of sections 760 or 761,". 16 17 (d) NO LIMIT ON AUTHORITY.—Nothing in the amend-18 ments made by this section shall limit the authority of the 19 Secretary to conduct inspections of imported food or to take such other steps as the Secretary deems appropriate to de-20 21 termine the admissibility of imported food.

22 SEC. 304. PRIOR NOTICE OF IMPORTED FOOD SHIPMENTS.
23 (a) IN GENERAL.—Section 801(m)(1) (21 U.S.C.
24 381(m)(1)) is amended by inserting "any country to which

the article has been refused entry;" after "the country from
 which the article is shipped;".

3 (b) REGULATIONS.—Not later than 120 days after the
4 date of enactment of this Act, the Secretary shall issue an
5 interim final rule amending subpart I of part 1 of title
6 21, Code of Federal Regulations, to implement the amend7 ment made by this section.

8 (c) EFFECTIVE DATE.—The amendment made by this
9 section shall take effect 180 days after the date of enactment
10 of this Act.

11 SEC. 305. REVIEW OF A REGULATORY AUTHORITY OF A FOR12 EIGN COUNTRY.

13 Chapter VIII (21 U.S.C. 381 et seq.), as amended by
14 section 302, is amended by adding at the end the following:
15 "SEC. 807. REVIEW OF A REGULATORY AUTHORITY OF A
16 FOREIGN COUNTRY.

17 "The Secretary may review information from a country outlining the statutes, regulations, standards, and con-18 trols of such country, and conduct on-site audits in such 19 20 country to verify the implementation of those statutes, regu-21 lations, standards, and controls. Based on such review, the 22 Secretary shall determine whether such country can provide 23 reasonable assurances that the food supply of the country 24 meets or exceeds the safety of food manufactured, processed, packed, or held in the United States.". 25

1SEC. 306. BUILDING CAPACITY OF FOREIGN GOVERNMENTS2WITH RESPECT TO FOOD.

3 (a) IN GENERAL.—The Secretary shall, not later than
4 2 years of the date of enactment of this Act, develop a com5 prehensive plan to expand the technical, scientific, and reg6 ulatory capacity of foreign governments, and their respec7 tive food industries, from which foods are exported to the
8 United States.

9 (b) CONSULTATION.—In developing the plan under subsection (a), the Secretary shall consult with the Sec-10 retary of Agriculture, Secretary of State, Secretary of the 11 Treasury, the United States Trade Representative, and the 12 13 Secretary of Commerce, representatives of the food industry, appropriate foreign government officials, nongovernmental 14 organizations that represent the interests of consumers, and 15 other stakeholders. 16

17 (c) PLAN.—The plan developed under subsection (a)18 shall include, as appropriate, the following:

19 (1) Recommendations for bilateral and multilat20 eral arrangements and agreements, including provi21 sions to provide for responsibility of exporting coun22 tries to ensure the safety of food.

23 (2) Provisions for secure electronic data sharing.
24 (3) Provisions for mutual recognition of inspec25 tion reports.

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1	(4) Training of foreign governments and food
2	producers on United States requirements for safe food.
3	(5) Recommendations on whether and how to
4	harmonize requirements under the Codex
5	Alimentarius.
6	(6) Provisions for the multilateral acceptance of
7	laboratory methods and detection techniques.
8	(d) Rule of Construction.—Nothing in this section
9	shall be construed to affect the regulation of dietary supple-
10	ments under the Dietary Supplement Health and Edu-
11	cation Act of 1994 (Public Law 103–417).
12	SEC. 307. INSPECTION OF FOREIGN FOOD FACILITIES.
13	Chapter VIII (21 U.S.C. 381 et seq.), as amended by
14	section 305, is amended by inserting at the end the fol-
15	lowing:
16	"SEC. 808. INSPECTION OF FOREIGN FOOD FACILITIES.
17	"(a) INSPECTION.—The Secretary—
18	"(1) may enter into arrangements and agree-
19	ments with foreign governments to facilitate the in-
20	spection of foreign facilities registered under section
21	415; and
22	"(2) shall direct resources to inspections of for-
23	eign facilities, suppliers, and food types, especially
24	such facilities, suppliers, and food types that present
25	a high risk (as identified by the Secretary), to help

ensure the safety and security of the food supply of
 the United States.

3 "(b) EFFECT OF INABILITY TO INSPECT.—Notwith-4 standing any other provision of law, food shall be refused admission into the United States if it is from a foreign 5 facility registered under section 415 of which the owner, op-6 7 erator, or agent in charge of the facility, or the government 8 of the foreign country, refuses to permit entry of United 9 States inspectors, upon request, to inspect such facility. For 10 purposes of this subsection, such an owner, operator, or 11 agent in charge shall be considered to have refused an inspection if such owner, operator, or agent in charge refuses 12 such a request to inspect a facility more than 2 business 13 days after such request is submitted.". 14

15 SEC. 308. ACCREDITATION OF THIRD-PARTY AUDITORS AND 16 AUDIT AGENTS.

17 Chapter VIII (21 U.S.C. 381 et seq.), as amended by
18 section 307, is amended by adding at the end the following:
19 "SEC. 809. ACCREDITATION OF THIRD-PARTY AUDITORS
20 AND AUDIT AGENTS.

21 "(a) DEFINITIONS.—In this section:

22 "(1) ACCREDITED AUDIT AGENT.—The term 'ac23 credited audit agent' means an audit agent accredited
24 by an accreditation body under this section.

1	"(2) AUDIT AGENT.—The term 'audit agent'
2	means an individual who is qualified to conduct food
3	safety audits, and who may be an employee or an
4	agent of a third-party auditor.
5	"(3) Accreditation body.—The term 'accredi-
6	tation body' means a recognized authority that per-
7	forms accreditation of third-party auditors and audit
8	agents.
9	"(4) Accredited third-party auditor.—The
10	term 'accredited third-party auditor' means a third-
11	party auditor accredited by an accreditation body
12	under this section.
13	"(5) Consultative Audit.—The term 'consult-
14	ative audit' means an audit of an eligible entity—
15	"(A) to determine whether such entity is in
16	compliance with the provisions of this Act and
17	with applicable industry standards and prac-
18	tices; and
19	"(B) the results of which are for internal fa-
20	cility purposes only.
21	"(6) ELIGIBLE ENTITY.—The term 'eligible enti-
22	ty' means a foreign entity, including a foreign facil-
23	ity registered under section 415, in the food import
24	supply chain that chooses to be audited by an accred-
25	ited third-party auditor or audit agent.

1	"(7) REGULATORY AUDIT.—The term 'regulatory
2	audit' means an audit of an eligible entity—
3	"(A) to determine whether such entity is in
4	compliance with the provisions of this Act; and
5	"(B) the results of which determine—
6	"(i) whether an entity is eligible to re-
7	ceive a certification under section $801(q)$;
8	and
9	"(ii) whether the entity is eligible to
10	participate in the voluntary qualified im-
11	porter program under section 806.
12	"(8) THIRD-PARTY AUDITOR.—The term 'third-
13	party auditor' means a foreign government, foreign
14	cooperative, or any other qualified third party, as the
15	Secretary determines appropriate, that conducts au-
16	dits of eligible entities to certify that such eligible en-
17	tities meet the applicable requirements of this section.
18	"(b) Accreditation System.—
19	"(1) Accreditation bodies.—
20	"(A) Recognition of accreditation bod-
21	IES.—
22	"(i) In general.—Not later than 2
23	years after the date of enactment of the
24	FDA Food Safety Modernization Act, the
25	Secretary shall establish a system for the

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1	recognition of accreditation bodies that ac-
2	credit third-party auditors and audit
3	agents to certify that eligible entities meet
4	the applicable requirements of this Act.
5	"(ii) Direct accreditation.—If, by
6	the date that is 1 year after the date of es-
7	tablishment of the system described in
8	clause (i), the Secretary has not identified
9	and recognized an accreditation body to
10	meet the requirements of this section, the
11	Secretary may directly accredit third-party
12	auditors and audit agents.
13	"(B) NOTIFICATION.—Each accreditation
14	body recognized by the Secretary shall submit to
15	the Secretary a list of all accredited third-party
16	auditors and audit agents accredited by such
17	body.
18	"(C) Revocation of recognition as an
19	ACCREDITATION BODY.—The Secretary shall
20	promptly revoke the recognition of any accredita-
21	tion body found not to be in compliance with the
22	requirements of this section.
23	"(2) Model accreditation standards.—The
24	Secretary shall develop model standards, including
25	audit report requirements, and each recognized ac-

1	creditation body shall ensure that third-party audi-
2	tors and audit agents meet such standards in order
3	to qualify as an accredited third-party auditor or
4	audit agent under this section. In developing the
5	model standards, the Secretary shall look to standards
6	in place on the date of the enactment of this section
7	for guidance, to avoid unnecessary duplication of ef-
8	forts and costs.
9	"(c) Third-party Auditors and Audit Agen-
10	CIES.—
11	"(1) Requirements for accreditation as a
12	THIRD-PARTY AUDITOR OR AUDIT AGENT.—
13	"(A) FOREIGN GOVERNMENTS.—Prior to ac-
14	crediting a foreign government as an accredited
15	third-party auditor, the accreditation body (or,
16	in the case of direct accreditation under sub-
17	section (b)(1)(A)(ii), the Secretary) shall perform
18	such reviews and audits of food safety programs,
19	systems, and standards of the government as the
20	Secretary deems necessary to determine that the
21	foreign government is capable of adequately en-
22	suring that eligible entities certified by such gov-
23	ernment meet the requirements of this Act with
24	respect to food manufactured, processed, packed,
25	or held for import into the United States.

1	"(B) Foreign cooperatives and other
2	THIRD PARTIES.—Prior to accrediting a foreign
3	cooperative that aggregates the products of grow-
4	ers or processors, or any other third party that
5	the Secretary determines appropriate to be an
6	accredited third-party auditor or audit agent,
7	the accreditation body (or, in the case of direct
8	accreditation under subsection $(b)(1)(A)(ii)$, the
9	Secretary) shall perform such reviews and audits
10	of the training and qualifications of auditors
11	used by that cooperative or party and conduct
12	such reviews of internal systems and such other
13	investigation of the cooperative or party as the
14	Secretary deems necessary to determine that each
15	eligible entity certified by the cooperative or
16	party has systems and standards in use to en-
17	sure that such entity meets the requirements of
18	this Act.
19	"(2) Requirement to issue certification of
20	ELIGIBLE ENTITIES.—
21	"(A) IN GENERAL.—An accreditation body
22	(or, in the case of direct accreditation under sub-
23	section $(b)(1)(A)(ii)$, the Secretary) may not ac-
24	credit a third-party auditor or audit agent un-
25	less such third-party auditor or audit agent

1	agrees to issue a written and electronic certifi-
2	cation to accompany each food shipment for im-
3	port into the United States from an eligible enti-
4	ty certified by the third-party auditor or audit
5	agent, subject to requirements set forth by the
6	Secretary. Such written certification may be in-
7	cluded with other documentation regarding such
8	food shipment. The Secretary shall consider such
9	certificates when targeting inspection resources
10	under section 421.
11	"(B) PURPOSE OF CERTIFICATION.—The
12	Secretary shall use evidence of certification pro-
13	vided by accredited third-party auditors and
14	audit agents to—
15	"(i) determine the eligibility of an im-
16	porter to receive a certification under sec-
17	tion $801(q)$; and
18	"(ii) determine the eligibility of an im-
19	porter to participate in the voluntary quali-
20	fied importer program under section 806.
21	"(3) Audit report requirements.—
22	"(A) Requirements in general.—As a
23	condition of accreditation, an accredited third-
24	party auditor or audit agent shall prepare the
25	audit report for an audit, in a form and manner

1	designated by the Secretary, which shall in-
2	clude—
3	"(i) the identity of the persons at the
4	audited eligible entity responsible for com-
5	pliance with food safety requirements;
6	"(ii) the dates of the audit;
7	"(iii) the scope of the audit; and
8	"(iv) any other information required
9	by the Secretary that relate to or may influ-
10	ence an assessment of compliance with this
11	Act.
12	"(B) SUBMISSION OF REPORTS TO THE SEC-
13	RETARY.—
14	"(i) IN GENERAL.—Following any ac-
15	creditation of a third-party auditor or
16	audit agent, the Secretary may, at any
17	time, require the accredited third-party
18	auditor or audit agent to submit to the Sec-
19	retary an onsite audit report and such other
20	reports or documents required as part of the
21	audit process, for any eligible entity cer-
22	tified by the third-party auditor or audit
23	agent. Such report may include documenta-
24	tion that the eligible entity is in compliance

- with any applicable registration require-1 2 ments. *"(ii)* LIMITATION.—The requirement 3 4 under clause (i) shall not include any re-5 port or other documents resulting from a 6 consultative audit by the accredited third-7 party auditor or audit agent, except that 8 the Secretary may access the results of a 9 consultative audit in accordance with sec-10 tion 414. 11 "(4) Requirements of Audit Agents.— "(A) RISKS TO PUBLIC HEALTH.—If, at 12 13 any time during an audit, an accredited audit 14 agent discovers a condition that could cause or 15 contribute to a serious risk to the public health, the audit agent shall immediately notify the Sec-16 17 retary of— "(i) the identification of the eligible en-18 19 tity subject to the audit; and 20 "(*ii*) such condition. "(B) TYPES OF AUDITS.—An accredited 21 22 audit agent may perform consultative and requ-23 latory audits of eligible entities. "(C) LIMITATIONS.—An accredited audit 24
- 25 agent may not perform a regulatory audit of an

1	eligible entity if such agent has performed a con-
2	sultative audit or a regulatory audit of such eli-
3	gible entity during the previous 24-month pe-
4	riod.
5	"(5) Conflicts of interest.—
6	"(A) THIRD-PARTY AUDITORS.—An accred-
7	ited third-party auditor shall—
8	((i) not be owned, managed, or con-
9	trolled by any person that owns or operates
10	an eligible entity to be certified by such
11	auditor;
12	"(ii) in carrying out audits of eligible
13	entities under this section, have procedures
14	to ensure against the use of any officer or
15	employee of such auditor that has a finan-
16	cial conflict of interest regarding an eligible
17	entity to be certified by such auditor; and
18	"(iii) annually make available to the
19	Secretary disclosures of the extent to which
20	such auditor and the officers and employees
21	of such auditor have maintained compliance
22	with clauses (i) and (ii) relating to finan-
23	cial conflicts of interest.
24	"(B) AUDIT AGENTS.—An accredited audit
25	agent shall—

- "(i) not own or operate an eligible en-1 2 tity to be certified by such agent; "(*ii*) in carrying out audits of eligible 3 4 entities under this section, have procedures 5 to ensure that such agent does not have a fi-6 nancial conflict of interest regarding an eli-7 gible entity to be certified by such agent; 8 and 9 "(iii) annually make available to the 10 Secretary disclosures of the extent to which 11 such agent has maintained compliance with clauses (i) and (ii) relating to financial 12 13 conflicts of interest. 14 "(C) REGULATIONS.—The Secretary shall 15 promulgate regulations not later than 18 months 16 after the date of enactment of the FDA Food 17 Safety Modernization Act to ensure that there 18 are protections against conflicts of interest be-
- tween an accredited third-party auditor or audit
 agent and the eligible entity to be certified by
 such auditor or audit agent. Such regulations
 shall include—

23 "(i) requiring that audits performed
24 under this section be unannounced;

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1	"(ii) a structure to decrease the poten-
2	tial for conflicts of interest, including tim-
3	ing and public disclosure, for fees paid by
4	eligible entities to accredited third-party
5	auditors or audit agents; and
6	"(iii) appropriate limits on financial
7	affiliations between an accredited third-
8	party auditor or audit agent and any per-
9	son that owns or operates an eligible entity
10	to be certified by such auditor or audit
11	agent.
12	"(6) WITHDRAWAL OF ACCREDITATION.—The
13	Secretary shall withdraw accreditation from an ac-
14	credited third-party auditor or audit agent—
15	"(A) if food from an eligible entity certified
16	by such third-party auditor or audit agent is
17	linked to an outbreak of human or animal ill-
18	ness;
19	``(B) following a performance audit and
20	finding by the Secretary that the third-party
21	auditor or audit agent no longer meets the re-
22	quirements for accreditation; or
23	``(C) following a refusal to allow United
24	States officials to conduct such audits and inves-
25	tigations as may be necessary to ensure contin-

1	ued compliance with the requirements set forth
2	in this section.
3	"(7) NEUTRALIZING COSTS.—The Secretary shall
4	establish a method, similar to the method used by the
5	Department of Agriculture, by which accredited third-
6	party auditors and audit agents reimburse the Food
7	and Drug Administration for the work performed to
8	establish and administer the accreditation system
9	under this section. The Secretary shall make oper-
10	ating this program revenue-neutral and shall not gen-
11	erate surplus revenue from such a reimbursement
12	mechanism.
13	"(d) Recertification of Eligible Entities.—An
14	eligible entity shall apply for annual recertification by an
15	accredited third-party auditor or audit agent if such enti-
16	ty—
17	"(1) intends to participate in voluntary quali-
18	fied importer program under section 806; or
19	"(2) must provide to the Secretary a certification
20	under section $801(q)$ for any food from such entity.
21	"(e) FALSE STATEMENTS.—Any statement or rep-

22 resentation made—

23 "(1) by an employee or agent of an eligible enti24 ty to an accredited third-party auditor or audit
25 agent; or

1	"(2) by an accredited third-party auditor or an
2	audit agent to the Secretary,
3	shall be subject to section 1001 of title 18, United States
4	Code.
5	"(f) MONITORING.—To ensure compliance with the re-
6	quirements of this section, the Secretary shall—
7	"(1) periodically, or at least once every 4 years,
8	reevaluate the accreditation bodies described in sub-
9	section (b)(1);
10	"(2) periodically, or at least once every 4 years,
11	audit the performance of each accredited third-party
12	auditor and audit agent, through the review of audit
13	reports by such auditors and audit agents, the com-
14	pliance history as available of eligible entities cer-
15	tified by such auditors and audit agents, and any
16	other measures deemed necessary by the Secretary;
17	"(3) at any time, conduct an onsite audit of any
18	eligible entity certified by an accredited third-party
19	auditor or audit agent, with or without the auditor
20	or audit agent present; and
21	"(4) take any other measures deemed necessary
22	by the Secretary.
23	"(g) PUBLICLY AVAILABLE REGISTRY.—The Secretary
24	shall establish a publicly available registry of accreditation
25	bodies and of accredited third-party auditors and audit

1	agents, including the name of, contact information for, and	
2	other information deemed necessary by the Secretary about	
3	such bodies, auditors, and agents.	
4	"(h) Limitations.—	
5	"(1) No effect on section 704 inspections.—	
6	The audits performed under this section shall not be	
7	considered inspections under section 704.	
8	"(2) No effect on inspection authority.—	
9	Nothing in this section affects the authority of the	
10	Secretary to inspect any eligible entity pursuant to	
11	this Act.".	
11		
12	SEC. 309. FOREIGN OFFICES OF THE FOOD AND DRUG AD-	
12	SEC. 309. FOREIGN OFFICES OF THE FOOD AND DRUG AD-	
12 13 14	SEC. 309. FOREIGN OFFICES OF THE FOOD AND DRUG AD- MINISTRATION.	
12 13 14	SEC. 309. FOREIGN OFFICES OF THE FOOD AND DRUG AD- MINISTRATION. (a) IN GENERAL.—The Secretary shall establish offices	
12 13 14 15	SEC. 309. FOREIGN OFFICES OF THE FOOD AND DRUG AD- MINISTRATION. (a) IN GENERAL.—The Secretary shall establish offices of the Food and Drug Administration in foreign countries selected by the Secretary, to provide assistance to the appro-	
12 13 14 15 16 17	SEC. 309. FOREIGN OFFICES OF THE FOOD AND DRUG AD- MINISTRATION. (a) IN GENERAL.—The Secretary shall establish offices of the Food and Drug Administration in foreign countries selected by the Secretary, to provide assistance to the appro-	
12 13 14 15 16 17	SEC. 309. FOREIGN OFFICES OF THE FOOD AND DRUG AD- MINISTRATION. (a) IN GENERAL.—The Secretary shall establish offices of the Food and Drug Administration in foreign countries selected by the Secretary, to provide assistance to the appro- priate governmental entities of such countries with respect	
12 13 14 15 16 17 18	SEC. 309. FOREIGN OFFICES OF THE FOOD AND DRUG AD- MINISTRATION. (a) IN GENERAL.—The Secretary shall establish offices of the Food and Drug Administration in foreign countries selected by the Secretary, to provide assistance to the appro- priate governmental entities of such countries with respect to measures to provide for the safety of articles of food and	

22 ticles and supporting such inspections by such govern-23 mental entity.

(b) CONSULTATION.—In establishing the foreign offices
described in subsection (a), the Secretary shall consult with

the Secretary of State and the United States Trade Rep resentative.

3 (c) REPORT.—Not later than October 1, 2011, the Secretary shall submit to Congress a report on the basis for 4 5 the selection by the Secretary of the foreign countries in which the Secretary established offices, the progress which 6 such offices have made with respect to assisting the govern-7 8 ments of such countries in providing for the safety of arti-9 cles of food and other products regulated by the Food and 10 Drug Administration exported to the United States, and the plans of the Secretary for establishing additional foreign 11 offices of the Food and Drug Administration, as appro-12 13 priate.

14 SEC. 310. SMUGGLED FOOD.

(a) IN GENERAL.—Not later than 180 days after the
enactment of this Act, the Secretary shall, in consultation
with the Secretary of Homeland Security, the Commissioner
of Customs and Border Patrol, and the Assistant Secretary
for Immigration and Customs Enforcement, develop and
implement a strategy to better identify smuggled food and
prevent entry of such food into the United States.

(b) NOTIFICATION TO HOMELAND SECURITY.—Not
later than 10 days after the Secretary identifies a smuggled
food that the Secretary believes would cause serious adverse
health consequences or death to humans or animals, the Sec-

retary shall provide to the Secretary of Homeland Security
 a notification under section 417(k) of the Federal Food,
 Drug, and Cosmetic Act (21 U.S.C. 350f(k)) describing the
 smuggled food and, if available, the names of the individ uals or entities that attempted to import such food into the
 United States.

7 (c) PUBLIC NOTIFICATION.—If the Secretary—

8 (1) identifies a smuggled food;

9 (2) reasonably believes exposure to the food
10 would cause serious adverse health consequences or
11 death to humans or animals; and

(3) reasonably believes that the food has entered
domestic commerce and is likely to be consumed,

14 the Secretary shall promptly issue a press release describing
15 that food and shall use other emergency communication or
16 recall networks, as appropriate, to warn consumers and
17 vendors about the potential threat.

(d) DEFINITION.—In this subsection, the term "smuggled food" means any food that a person introduces into
the United States through fraudulent means or with the intent to defraud or mislead.

TITLE IV—MISCELLANEOUS PROVISIONS

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3 SEC. 401. FUNDING FOR FOOD SAFETY.

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4 (a) IN GENERAL.—There are authorized to be appro5 priated to carry out the activities of the Center for Food
6 Safety and Applied Nutrition, the Center for Veterinary
7 Medicine, and related field activities in the Office of Regu8 latory Affairs of the Food and Drug Administration—

9 (1) \$825,000,000 for fiscal year 2010; and

10 (2) such sums as may be necessary for fiscal
11 years 2011 through 2014.

12 (b) INCREASED NUMBER OF FIELD STAFF.—

13 (1) IN GENERAL.—To carry out the activities of 14 the Center for Food Safety and Applied Nutrition, the 15 Center for Veterinary Medicine, and related field ac-16 tivities of the Office of Regulatory Affairs of the Food 17 and Drug Administration, the Secretary of Health 18 and Human Services shall increase the field staff of 19 such Centers and Office with a goal of not fewer 20 than—

21	(A) 3,800 staff members in fiscal year 2010;
22	(B) 4,000 staff members in fiscal year 2011;
23	(C) 4,200 staff members in fiscal year 2012;
24	(D) 4,600 staff members in fiscal year 2013;
25	and

1	(E) 5,000 staff members in fiscal year 2014.
2	(2) Field staff for food defense.—The goal
3	under paragraph (1) shall include an increase of 150
4	employees by fiscal year 2011 to—
5	(A) provide additional detection of and re-
6	sponse to food defense threats; and
7	(B) detect, track, and remove smuggled food
8	(as defined in section 310) from commerce.
9	SEC. 402. WHISTLEBLOWER PROTECTIONS.
10	Chapter X of the Federal Food, Drug, and Cosmetic
11	Act (21 U.S.C. 391 et seq.), as amended by section 210,
12	is further amended by adding at the end the following:
13	"SEC. 1012. WHISTLEBLOWER PROTECTIONS.
14	"(a) IN GENERAL.—No entity engaged in the manu-
15	facture, processing, packing, transporting, distribution, re-
16	ception, holding, or importation of food may discharge an
17	employee or otherwise discriminate against an employee
18	with respect to compensation, terms, conditions, or privi-
19	leges of employment because the employee, whether at the
20	employee's initiative or in the ordinary course of the em-
21	ployee's duties (or any person acting pursuant to a request
22	of the employee)—
23	"(1) provided, caused to be provided, or is about

23 (1) provided, caused to be provided, or is about
24 to provide or cause to be provided to the employer, the
25 Federal Government, or the attorney general of a

1	State information relating to any violation of, or any
2	act or omission the employee reasonably believes to be
3	a violation of any provision of this Act or any order,
4	rule, regulation, standard, or ban under this Act, or
5	any order, rule, regulation, standard, or ban under
6	this Act;
7	"(2) testified or is about to testify in a pro-
8	ceeding concerning such violation;
9	"(3) assisted or participated or is about to assist
10	or participate in such a proceeding; or
11	"(4) objected to, or refused to participate in, any
12	activity, policy, practice, or assigned task that the
13	employee (or other such person) reasonably believed to
14	be in violation of any provision of this Act, or any
15	order, rule, regulation, standard, or ban under this
16	Act.
17	"(b) Process.—
18	"(1) IN GENERAL.—A person who believes that
19	he or she has been discharged or otherwise discrimi-
20	nated against by any person in violation of sub-
21	section (a) may, not later than 180 days after the
22	date on which such violation occurs, file (or have any
23	person file on his or her behalf) a complaint with the
24	Secretary of Labor (referred to in this section as the
25	'Secretary') alleging such discharge or discrimination

1	and identifying the person responsible for such act.
2	Upon receipt of such a complaint, the Secretary shall
3	notify, in writing, the person named in the complaint
4	of the filing of the complaint, of the allegations con-
5	tained in the complaint, of the substance of evidence
6	supporting the complaint, and of the opportunities
7	that will be afforded to such person under paragraph
8	(2).
9	"(2) Investigation.—
10	"(A) IN GENERAL.—Not later than 60 days
11	after the date of receipt of a complaint filed
12	under paragraph (1) and after affording the
13	complainant and the person named in the com-
14	plaint an opportunity to submit to the Secretary
15	a written response to the complaint and an op-
16	portunity to meet with a representative of the
17	Secretary to present statements from witnesses,
18	the Secretary shall initiate an investigation and
19	determine whether there is reasonable cause to
20	believe that the complaint has merit and notify,
21	in writing, the complainant and the person al-
22	leged to have committed a violation of subsection
23	(a) of the Secretary's findings.
24	"(B) Reasonable cause found; prelimi-
25	NARY ORDER.—If the Secretary concludes that

1	there is reasonable cause to believe that a viola-
2	tion of subsection (a) has occurred, the Secretary
3	shall accompany the Secretary's findings with a
4	preliminary order providing the relief prescribed
5	by paragraph $(3)(B)$. Not later than 30 days
6	after the date of notification of findings under
7	this paragraph, the person alleged to have com-
8	mitted the violation or the complainant may file
9	objections to the findings or preliminary order,
10	or both, and request a hearing on the record. The
11	filing of such objections shall not operate to stay
12	any reinstatement remedy contained in the pre-
13	liminary order. Any such hearing shall be con-
14	ducted expeditiously. If a hearing is not re-
15	quested in such 30-day period, the preliminary
16	order shall be deemed a final order that is not
17	subject to judicial review.
18	"(C) DISMISSAL OF COMPLAINT.—
19	"(i) Standard for complainant.—
20	The Secretary shall dismiss a complaint
21	filed under this subsection and shall not
22	conduct an investigation otherwise required
23	under subparagraph (A) unless the com-
24	plainant makes a prima facie showing that
25	any behavior described in paragraphs (1)

1	through (4) of subsection (a) was a contrib-
2	uting factor in the unfavorable personnel
3	action alleged in the complaint.
4	"(ii) Standard for employer.—Not-
5	withstanding a finding by the Secretary
6	that the complainant has made the showing
7	required under clause (i), no investigation
8	otherwise required under subparagraph (A)
9	shall be conducted if the employer dem-
10	onstrates, by clear and convincing evidence,
11	that the employer would have taken the
12	same unfavorable personnel action in the
13	absence of that behavior.
14	"(iii) VIOLATION STANDARD.—The Sec-
15	retary may determine that a violation of
16	subsection (a) has occurred only if the com-
17	plainant demonstrates that any behavior
18	described in paragraphs (1) through (4) of
19	subsection (a) was a contributing factor in
20	the unfavorable personnel action alleged in
21	the complaint.
22	"(iv) Relief standard.—Relief may
23	not be ordered under subparagraph (A) if
24	the employer demonstrates by clear and con-
25	vincing evidence that the employer would

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1	have taken the same unfavorable personnel
2	action in the absence of that behavior.
3	"(3) FINAL ORDER.—
4	"(A) IN GENERAL.—Not later than 120
5	days after the date of conclusion of any hearing
6	under paragraph (2), the Secretary shall issue a
7	final order providing the relief prescribed by this
8	paragraph or denying the complaint. At any
9	time before issuance of a final order, a pro-
10	ceeding under this subsection may be terminated
11	on the basis of a settlement agreement entered
12	into by the Secretary, the complainant, and the
13	person alleged to have committed the violation.
14	"(B) Content of order.—If, in response
15	to a complaint filed under paragraph (1), the
16	Secretary determines that a violation of sub-
17	section (a) has occurred, the Secretary shall
18	order the person who committed such violation—
19	"(i) to take affirmative action to abate
20	the violation;
21	"(ii) to reinstate the complainant to
22	his or her former position together with
23	compensation (including back pay) and re-
24	store the terms, conditions, and privileges
25	associated with his or her employment; and

1	"(iii) to provide compensatory dam-
2	ages to the complainant.
3	"(C) PENALTY.—If such an order is issued
4	under this paragraph, the Secretary, at the re-
5	quest of the complainant, shall assess against the
6	person against whom the order is issued a sum
7	equal to the aggregate amount of all costs and
8	expenses (including attorneys' and expert witness
9	fees) reasonably incurred, as determined by the
10	Secretary, by the complainant for, or in connec-
11	tion with, the bringing of the complaint upon
12	which the order was issued.
13	"(D) BAD FAITH CLAIM.—If the Secretary
14	finds that a complaint under paragraph (1) is
15	frivolous or has been brought in bad faith, the
16	Secretary may award to the prevailing employer
17	a reasonable attorneys' fee, not exceeding \$1,000,
18	to be paid by the complainant.
19	"(4) Action in court.—
20	"(A) IN GENERAL.—If the Secretary has not
21	issued a final decision within 210 days after the
22	filing of the complaint, or within 90 days after
23	receiving a written determination, the complain-
24	ant may bring an action at law or equity for de

novo review in the appropriate district court of

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1	the United States with jurisdiction, which shall
2	have jurisdiction over such an action without re-
3	gard to the amount in controversy, and which
4	action shall, at the request of either party to such
5	action, be tried by the court with a jury. The
6	proceedings shall be governed by the same legal
7	burdens of proof specified in paragraph (2)(C).
8	"(B) Relief.—The court shall have juris-
9	diction to grant all relief necessary to make the
10	employee whole, including injunctive relief and
11	compensatory damages, including—
12	``(i) reinstatement with the same se-
13	niority status that the employee would have
14	had, but for the discharge or discrimina-
15	tion;
16	"(ii) the amount of back pay, with in-
17	terest; and
18	"(iii) compensation for any special
19	damages sustained as a result of the dis-
20	charge or discrimination, including litiga-
21	tion costs, expert witness fees, and reason-
22	able attorney's fees.
23	"(5) <i>Review.</i> —
24	"(A) IN GENERAL.—Unless the complainant
25	brings an action under paragraph (4), any per-

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1	son adversely affected or aggrieved by a final
2	order issued under paragraph (3) may obtain re-
3	view of the order in the United States Court of
4	Appeals for the circuit in which the violation,
5	with respect to which the order was issued, alleg-
6	edly occurred or the circuit in which the com-
7	plainant resided on the date of such violation.
8	The petition for review must be filed not later
9	than 60 days after the date of the issuance of the
10	final order of the Secretary. Review shall con-
11	form to chapter 7 of title 5, United States Code.
12	The commencement of proceedings under this
13	subparagraph shall not, unless ordered by the
14	court, operate as a stay of the order.
15	"(B) NO JUDICIAL REVIEW.—An order of
16	the Secretary with respect to which review could
17	have been obtained under subparagraph (A) shall
18	not be subject to judicial review in any criminal
19	or other civil proceeding.
20	"(6) FAILURE TO COMPLY WITH ORDER.—When-
21	ever any person has failed to comply with an order
22	issued under paragraph (3), the Secretary may file a
23	civil action in the United States district court for the
24	district in which the violation was found to occur, or

in the United States district court for the District of

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1	Columbia, to enforce such order. In actions brought
2	under this paragraph, the district courts shall have
3	jurisdiction to grant all appropriate relief including,
4	but not limited to, injunctive relief and compensatory
5	damages.
6	"(7) Civil action to require compliance.—
7	"(A) IN GENERAL.—A person on whose be-
8	half an order was issued under paragraph (3)
9	may commence a civil action against the person
10	to whom such order was issued to require com-
11	pliance with such order. The appropriate United
12	States district court shall have jurisdiction,
13	without regard to the amount in controversy or
14	the citizenship of the parties, to enforce such
15	order.
16	"(B) AWARD.—The court, in issuing any
17	final order under this paragraph, may award
18	costs of litigation (including reasonable attor-
19	neys' and expert witness fees) to any party
20	whenever the court determines such award is ap-
21	propriate.
22	"(c) Effect of Section.—
23	"(1) Other laws.—Nothing in this section pre-
24	empts or diminishes any other safeguards against dis-
25	crimination, demotion, discharge, suspension, threats,

harassment, reprimand, retaliation, or any other
 manner of discrimination provided by Federal or
 State law.

4 "(2) RIGHTS OF EMPLOYEES.—Nothing in this
5 section shall be construed to diminish the rights,
6 privileges, or remedies of any employee under any
7 Federal or State law or under any collective bar8 gaining agreement. The rights and remedies in this
9 section may not be waived by any agreement, policy,
10 form, or condition of employment.

"(d) ENFORCEMENT.—Any nondiscretionary duty imposed by this section shall be enforceable in a mandamus
proceeding brought under section 1361 of title 28, United
States Code.

15 "(e) LIMITATION.—Subsection (a) shall not apply with respect to an employee of an entity engaged in the manufac-16 ture, processing, packing, transporting, distribution, recep-17 18 tion, holding, or importation of food who, acting without 19 direction from such entity (or such entity's agent), deliberately causes a violation of any requirement relating to 20 21 any violation or alleged violation of any order, rule, regula-22 tion, standard, or ban under this Act.".

23 SEC. 403. JURISDICTION; AUTHORITIES.

Nothing in this Act, or an amendment made by this
Act, shall be construed to—

1	(1) alter the jurisdiction between the Secretary of
2	Agriculture and the Secretary of Health and Human
3	Services, under applicable statutes, regulations, or
4	agreements regarding products eligible for voluntary
5	inspection under the Agricultural Marketing Act (7
6	U.S.C. 1621 et seq.);
7	(2) alter the jurisdiction between the Adminis-
8	tration of the Alcohol and Tobacco Tax and Trade
9	Bureau and the Secretary of Health and Human
10	Services, under applicable statutes and regulations;
11	(3) limit the authority of the Secretary of Health
12	and Human Services to issue regulations related to
13	the safety of food under—
14	(A) the Federal Food, Drug, and Cosmetic
15	Act (21 U.S.C. 301 et seq.) as in effect on the
16	day before the date of enactment of this Act; or
17	(B) the Public Health Service Act (42)
18	U.S.C. 301 et seq.) as in effect on the day before
19	the date of enactment of this Act; or
20	(4) impede, minimize, or affect the authority of
21	the Secretary of Agriculture to prevent, control, or
22	mitigate a plant or animal health emergency, or a
23	food emergency or foodborne illness outbreak involving
24	products regulated under the Federal Meat Inspection
25	Act, the Poultry Products Inspection Act, the Egg

Products Inspection Act, or agreements regarding vol untary inspection under the Agricultural Marketing
 Act (7 U.S.C. 1621 et seq.).

4 SEC. 404. COMPLIANCE WITH INTERNATIONAL AGREE-5 MENTS.

6 Nothing in this Act (or an amendment made by this 7 Act) shall be construed in a manner inconsistent with the 8 agreement establishing the World Trade Organization or 9 any other treaty or international agreement to which the 10 United States is a party.

11SEC. 405. UPDATING GUIDANCE RELATING TO FISH AND12FISHERIES PRODUCTS HAZARDS AND CON-13TROLS.

14 The Secretary shall, not later than 180 days after the 15 date of enactment of this Act, update the Fish and Fisheries 16 Products Hazards and Control Guidance to take into ac-17 count advances in technology that have occurred since the 18 previous publication of such Guidance by the Secretary.

19 SEC. 406. FOOD TRANSPORTATION STUDY.

20 The Secretary of Health and Human Services, acting 21 through the Commissioner of Food and Drugs, shall conduct 22 a study of the transportation of food for consumption in 23 the United States, including transportation by air, that in-24 cludes an examination of the unique needs of rural and 25 frontier areas with regard to the delivery of safe food.

Calendar No. 247

111TH CONGRESS S. 510

A BILL

To amend the Federal Food, Drug, and Cosmetic Act with respect to the safety of the food supply.

December 18, 2009

Reported with an amendment