

The Inspector General's Office within the U.S. Department of Agriculture has recently circulated a [report on the residue program for cattle](#) . The report offers a stunning look into the lack of quality control at many cattle processing plants and raises serious questions about food safety. Rep. Slaughter, who has been a longtime advocate for food safety and has drafted legislation that would limit the excessive use of antibiotics in farm livestock, today issued the following statement:

“The implications of this audit are huge. Americans expect our government to protect the public health. Overuse of antibiotics on farms leads directly to antibiotic resistant pathogens. In addition, antibiotic and other residues in meat can cause potentially severe health consequences. I am pleased to see that the OIG is taking this issue seriously, and I expect that the Department of Agriculture, the Food and Drug Administration and the Environmental Protection Agency will take swift and aggressive action to improve oversight of meat safety.”

One of the conclusions of the IG report: “Based on our review, we found that the national residue program is not accomplishing its mission of monitoring the food supply for harmful residues. Together, FSIS, FDA, and EPA have not established thresholds for many dangerous substances (e.g., copper or dioxin), which has resulted in meat with these substances being distributed in commerce. Additionally, FSIS does not attempt to recall meat, even when its tests have confirmed the excessive presence of veterinary drugs.”