



INSTITUTE FOR AGRICULTURE AND TRADE POLICY

# **TTIP and U.S. poultry exports: the acid rinse “solution”**

TTIP and agriculture webinar

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Legend:

- None or minimal chicken slaughter
- Less than 1 billion pounds
- 1 billion to 5 billion pounds
- More than 5 billion pounds
- Location of plant in the pilot project

# U.S. export ambition and the trade policy approach to public health and labor rights

- National Chicken Council: export \$600 m. annually to EU
- WTO TBT agreement: no import rejections due to Processing and Production Methods
- WTO SPS agreement: accept imports with international food standards . . Or else!!
- TTIP TBT and SPS: “Beyond the WTO”

# Role of Peroxyacetic Acid (PA) “solution” in U.S. trade related SPS strategy

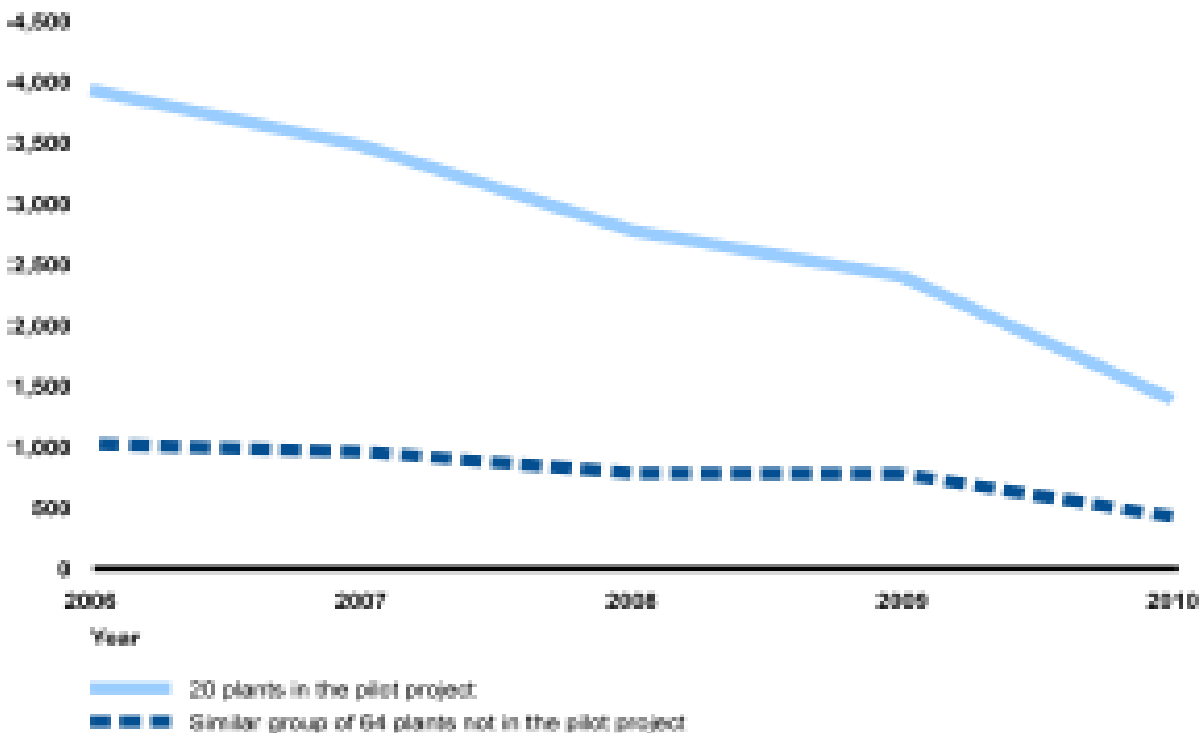
- USDA: contamination of meat and poultry by pathogens is inevitable
- USDA: PA reduces pathogens to a WTO “acceptable” level for human consumption
- USDA HIMP rule: privatize poultry inspection and increase poultry production line speed
- PA pathogen reduction makes HIMP & poultry exports possible, not inevitable

# GAO report on HIMP:

<http://www.gao.gov/assets/660/657144.pdf>

**Figure 1: Total Number of Samples Collected at the 20 Young Chicken Plants in the Pilot Project and the Similar Group of 64 Young Chicken Plants Not in the Pilot Project, 2006-2010**

Total number of samples



Source: GAO analysis of FSS data.



# Trade and public health problems with HACCP Inspection Models Project (HIMP)

- GAO: USDA data fails to show food safety improvements under HIMP
- EC to Australia: will reject privately inspected exports due to EU conflict of interest law
- “non-discriminatory” government inspection programs are not TBT or SPS illegal
- US must convince EU that PA rinse produces pathogen levels “equivalent” to EU acceptable levels

# Increasing U.S. poultry exports to EU: 3 keys for a “successful” TTIP

1. EU accepts privately inspected US poultry exports as SPS “equivalent” to EU poultry
2. EU accepts US Sanitary Operating Procedures as “equivalent” to EU SOPs
3. EU member states accept EFSA scientific opinion on peroxyacetic acid as the sole authoritative poultry hygiene criterion

# Alternatives to a U.S.-EU poultry trade war and industry dependence on acid “solutions”

- Farm to Fork pathogen reduction
- Reduce poultry production line speeds
- Terminate private inspection
- Technologically and legally empower U.S. government inspectors
- Goal: zero tolerance for pathogens, e.g. zero Salmonella in U.S. organic chicken (CU, 2010)
- Don't export U.S. production and SPS practices through TTIP

# Some information sources

- [http://www.foodandwaterwatch.org/blog\\_categories/privatized-poultry-inspection/blogs/](http://www.foodandwaterwatch.org/blog_categories/privatized-poultry-inspection/blogs/)
- [http://www.iatp.org/files/2013\\_12\\_05\\_HIMP\\_RodLeonard.pdf](http://www.iatp.org/files/2013_12_05_HIMP_RodLeonard.pdf)
- [http://ec.europa.eu/food/fvo/rep\\_details\\_en.cfm?rep\\_id=3174](http://ec.europa.eu/food/fvo/rep_details_en.cfm?rep_id=3174)
- [http://notinmyfood.org/press\\_release/consumer-groups-urge-usda-to-strengthen-oversight-of-poultry](http://notinmyfood.org/press_release/consumer-groups-urge-usda-to-strengthen-oversight-of-poultry)
- <http://consumersunion.org/wp-content/uploads/2013/02/Ag-comments-0710.pdf>
- <http://www.ugacfs.org/producesafety/Pages/Basics/Peroxyaceticacid.html>