

network

No agency is an island, as USDA is learning with collaborative programs seeking to strengthen the nation's food safety efforts.

Think of the Agriculture Department as the left hand, the Centers for Disease Control and Prevention as the right, and it becomes pretty clear, pretty quickly why the two agencies historically have encountered difficulty connecting all the dots necessary to obtain an accurate picture of food-borne disease in the United States.

As FSIS Under Secretary Richard Raymond notes, only one in 10 cases of food-borne disease is successfully traced back to its point of origin, making it difficult to link food illness estimates to specific food types. Are those 14.4 cases of salmonella per 100,000 Americans largely the result of adulterated meat? Lettuce? Tomato? It isn't always clear.

Which is why Raymond and USDA are allying themselves more closely with the Food and Drug Administration and CDC.

The primary vehicle for obtaining more meaningful data is the Foodborne Diseases Active Surveillance Network. Also known as FoodNet, the program is part of CDC's Emerging Infections Program, and essentially marks a collaboration among CDC, FDA, USDA and 10 EIP sites throughout the United States. At the program's heart is lab-based "active" surveillance performed at some 650 clinical laboratories scattered among the 10 sites; each of the labs is routinely contacted by collaborating FoodNet investigators, who collect information on all laboratory confirmed cases of diarrheal illness and then transfer it electronically to CDC.



The program tracks the incidence of numerous food-borne pathogens, including salmonella, E. coli, campylobacter and listeria, the objective being to:

- ▶ determine the extent of food-borne illness in the United States;
- ▶ monitor trends in the occurrence of specific food-borne illness over time;
- ▶ attribute the occurrence of food-borne illness to specific foods and settings;
- ▶ and develop and assess interventions to reduce the occurrence of food-borne illness.

The program differs significantly from current so-called "passive systems," which rely on local health officials to report disease outbreaks to state health departments. The other half of recent partnering efforts is the emergent Food Emergency Response Network, a system

of state and federal laboratories working with FDA, USDA, CDC and the Environmental Protection Agency to prevent or mitigate attacks on the nation's food supply through surveillance testing.

Key to the initiative is strengthening laboratory capability and capacity to contend with sudden surges in demand for testing.

It's terrain that Raymond knows well. During his tenure with Nebraska's Department of Public Health, he was involved in developing and maintaining a laboratory testing system capable of handling surge capacity. The system worked, Raymond maintains, because it was thoroughly integrated. Now he has the opportunity to put that experience to work in a far vaster arena.

WHEN IT COMES TO FOOD SAFETY,

Weber's difference is in the details.

At Weber, the pursuit of hygienic design perfection is more than a goal – it is an obsession.

Since introducing the industry's first "all stainless" slicer more than 25 years ago, every Weber innovation has been carefully scrutinized to make certain that it helps deliver greater food safety, as well as efficient and effective throughput to the processors we serve.



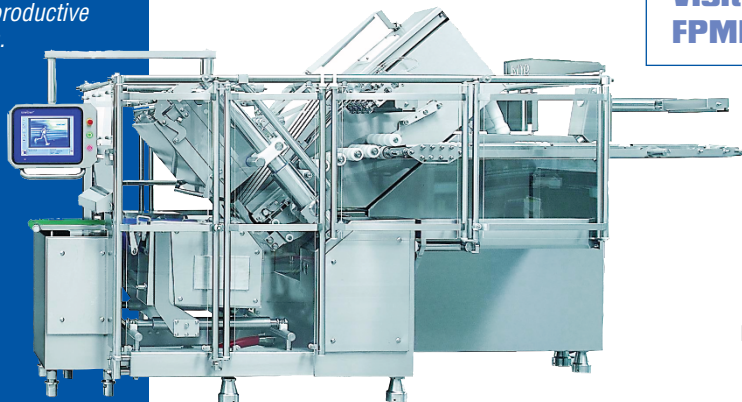
When no commercially available fasteners were good enough to pass the tests of Weber engineers, we created and manufactured our own.

Easy access... thorough cleaning in half the time... perfectly machined radii and corners... efficient autoloading... the list of Weber innovations and design improvements goes on and on and on.

So here is a promise you can count on: We will continue to "Add the Value" by maintaining our commitment to hygienic operation and sanitation ease. For just like the tiny fasteners we created because none on the market were good enough to insure food safety and the reputations of our customers, no detail is too small to escape our obsessive pursuit of design perfection.



Everything we know about hygienic design is now incorporated in the Weber 904, the world's most powerful and productive Slicing System.



**Visit Weber Oct. 29 - Nov. 2, 2006
FPME, Booth #8332, Chicago, IL**

weber[®]

The High Tech Company

1-800-505-9591

WEBER INC. 10701 N. Ambassador Drive
Kansas City, Missouri 64153
Phone: (816) 891-0072 Fax: (816) 891-0074
www.weberslicer.com
e-mail: usasales@weberslicer.com