



# Would You Like Your Hamburger With E. Coli or Without?

For more than 100 years, USDA has been working to keep us safe from deadly diseases caused by contaminated meat.

Now meat and poultry interests want to allow meat processors to avoid federal inspections. They just convinced the U.S. House to open new loopholes that could keep federal inspectors out of thousands of meat processing plants.

Having weaker inspections is the wrong move for American consumers, particularly when food safety is more important than ever. USDA just announced that a meat processing plant is recalling its hamburger products because they may be contaminated with E.coli. You can check out [www.fsis.usda.gov/Fsis\\_Recalls](http://www.fsis.usda.gov/Fsis_Recalls) to learn more.

We should be working to strengthen federal inspection of meat and poultry—not going backward.

**Please call your Senators at (202) 224-3121.  
Tell them to keep our meat *federally* inspected.**

**Protect Food Safety. Keep Federal Inspections.**

Paid for by American Federation of Government Employees and Consumer Federation of America.

## **Organizations in Coalition:**

**Consumer Federation of America • Food & Water Watch • S.T.O.P. – Safe Tables Our Priority  
AFGE • AFL-CIO • United Food & Commercial Workers**