High-speed pork inspection plants have had a number of health and safety violations. According to one report, 3 out of the 4 pork samples contaminated with feces, bile, and toenails were from these high-speed slaughterhouses.* These plants are part of a federal pilot project that cuts corners and lets food plants increase line speeds and replace nearly half of federal inspectors with their own employees.

Now USDA is implementing this dangerous plan nationwide and increasing the profits for meat companies at the expense of workers and the American public. Contaminated pork is associated with food poisoning bacteria such as E. coli, Salmonella, and trichinosis.

*https://www.foodandwaterwatch.org/insight/translating-new-swine-inspection-system

Call your members of Congress at 833-394-7292 and urge them to halt this dirty pork rule.

Visit www.afge.org/dirtypork for details.