Question for written answer E-002942/2015 to the Commission

**Rule 130** 

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Subject: Animal inspections as part of the negotiations of the TTIP

'It's not whether or not people are going to eat shit – they are. It's just how much.' These aren't the words of any random scaremonger, but rather those of a health inspector working for the US Department of Agriculture, when asked about the new HACCP Inspection Models Project (HIMP), which is based on the Hazard Analysis and Critical Control Points (HACCP) system.

The Department in question has recently made cutbacks in the swine processing inspection system (after having taken the same measures with poultry) by making the processing plants themselves responsible for carrying out inspections, thereby drastically reducing the number of federal inspectors operating in slaughterhouses and increasing the speed of the processing lines by 20 %. This has resulted in abscesses, lesions, nails and hair passing by undetected!

As part of the negotiations of the TTIP, how does the Commission intend to ensure that the health of EU citizens is protected?

If the free trade agreement is ratified, will European entities still be able to reject products?

It is clear that the inspections currently being carried out need to be drastically improved – what measures does the Commission intend to put in place in order to ensure that this happens, and how much will these measures cost?

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