

Supporting Question 3:	What did the US Government do with the evidence from the Hygienic Table Trials (Wiley) and the Neil-Reynolds Report (Sinclair)?
Source 3C:	Excerpts from the Federal Meat Inspection Act passed in 1906.
Fifty-Ninth Congress. (1906, June 30). Federal Meat Inspection Act of 1906- P.L. 59-382. Wayback Machine. Retrieved February 2, 2017, from https://web.archive.org/web/20170202024233/http://legisworks.org/congress/59/session-1/publaw-382.pdf .	

ADAPTED EXCERPTS FROM THE FEDERAL MEAT INSPECTION ACT OF 1906:

- **Examination Before Slaughter-** To prevent the use in interstate or foreign commerce of meat and meat food products which are unfit for human food, the Secretary of Agriculture, may examine and inspect all cattle, sheep, swine and goats before are allowed to enter into any slaughtering, packing, meat-canning, rendering, or similar slaughtering house. The meat and meat food products found to show symptoms of disease shall be set apart and slaughtered separately, and when slaughtered the carcasses of the bad cattle, sheep, swine, or goats shall be subject to careful examination and inspection.
- **Examination After Slaughter-** A post-mortem examination and inspection shall be conducted of the carcasses and parts of all cattle, sheep, swine, and goats to be prepared for human consumption at any slaughtering establishment for transportation or sale through interstate or foreign commerce. The carcasses of all animals found to be fit for human food shall be marked, stamped, tagged, or labeled as " Inspected and passed;" Inspectors shall label, mark, stamp, or tag as "Inspected and condemned," all carcasses and parts found to be unfit for human food; those shall be destroyed for food purposes by the establishment in the presence of an inspector.
 - The above rules shall also apply to all products which, after having been issued from any slaughtering house or similar establishment, shall be returned to the same or to any similar establishment where inspection is maintained.
- **Examination of Products Intended for Interstate or Foreign Commerce and Labeling-** There shall be an examination and inspection of all meat food products prepared for interstate or foreign commerce in any slaughtering or similar establishment. For this purpose, inspectors shall always have full access to the establishment, day or night, whether the establishment is open or not.

- Inspectors shall mark, stamp, tag, or label as "Inspected and passed" all products found to be sound, healthful, and wholesome, and which contain no dyes, chemicals, preservatives, or ingredients which render such meat or meat food products unsound, unhealthful, unwholesome, or unfit for human food.
- Inspectors shall label, mark, stamp, or tag as "Inspected and condemned" all products found unsound, unhealthful, and unwholesome or unfit for human food, and all such condemned meat food products shall be destroyed for food purposes.
- When any inspected meat or meat food product is prepared for interstate commerce and is packed in any container, a label shall be attached under the supervision of an inspector, saying that the contents have been "inspected and passed" under the provisions of this Act.
- **Sanitary Inspection of establishments** - The Secretary of Agriculture shall ensure inspection, by experts in sanitation or by other competent inspectors, of all establishments in which cattle, sheep, swine, and goats are slaughtered and meat and meat food products are prepared for interstate or foreign commerce, and **prescribe** the rules and regulations of sanitation under which such establishments shall be maintained.

Vocabulary

interstate: crossing state lines

post-mortem: Latin for "after death"

prescribe: state authoritatively or as a rule that (an action or procedure) should be carried out