ENSURING A SAFE FOOD SUPPLY:

A CONCISE GUIDE TO THE U.S. FOOD REGULATORY SYSTEM



COMPILED BY: IFIC Your source for reliable, science-based food safety and nutrition information and consumer insights QUESTIONS? 202/296-6540 www.foodinsight.org

MAIN AGENCIES RESPONSIBLE FOR FOOD REGULATION



UNITED STATES DEPARTMENT OF **FSIS** Agriculture:

FOOD SAFETY AND INSPECTION SERVICE

<u>Contact</u>: phone 202/720-9113 <u>http://www.fsis.usda.gov</u>

Mission:

• Ensure that the nation's commercial supply of meat, poultry, and processed egg products is safe, wholesome, and correctly labeled.

Food Regulatory Responsibilities:

- Enforces food safety laws governing domestic and imported raw and processed meat and poultry products, and processed egg products and establishes regulatory requirements to implement these laws.
- Inspects meat and poultry slaughter and processing plants and egg processing plants, and imports.
- Requires HACCP* systems at meat and poultry plants.
 Requires meat and poultry plants to conduct microbial testing and sets microbial criteria for certain foods.
- Develops labeling requirements for meat, poultry and processed egg products and verifies accuracy of labeling.
- Educates consumers about safe food handling, food labeling, and food defense.
 Operates meat and poultry hotline: 1-888-MPHotline
 www.askkaren.gov

DEPARTMENT OF HEALTH AND HUMAN SERVICES (DHHS): FOOD AND DRUG ADMINISTRATION

<u>Contact</u>: phone 888/INFO-FDA (888/463-6332) <u>http://www.fda.gov</u>

Food Safety Centers/Offices Missions:

- <u>Center for Food Safety and Applied Nutrition (CFSAN)</u>: Ensures food supply is safe, sanitary, wholesome, and honestly labeled. http://www.foodsafety.gov/list.html (800/723-3366)
- Office of Regulatory Affairs: Protects consumers and enhances public health by maximizing compliance of FDA regulated products and minimizing risk associated with those products http://www.fda.gov/ora/

Food Regulatory Responsibilities:

- Enforces food safety laws governing domestic and imported food, *except* meat, poultry, and processed egg products.
- Regulates about 80 percent of U.S. food supply, including produce, dairy products, seafood, processed foods, shell eggs, and animal feed and pet food.
- Develops policies and regulations for nutrition labeling and standards for foods, dietary supplements, infant formula and medical foods.
 - Approves food and animal feed additives and affirms their Generally Recognized As Safe status.
 - Inspects food production establishments and food warehouses.
 - Requires HACCP* systems at processing plants for seafood and juice.
 - Sets microbial criteria for certain foods.
 - Develops Good Manufacturing Practices (GMPs) and Good Agricultural Practices (GAPs) and other production standards.
 - Educates consumers about safe food handling practices, cooking, food labeling and food defense systems.

ENVIRONMENTAL PROTECTION AGENCY (EPA)

Office of Prevention, Pesticides and Toxic Substances (OPPTS) <u>Contact</u>: phone 703/305-7090 <u>http://www.epa.gov/pesticides/</u>

Mission: To protect human health and the environment.

Food Safety Responsibilities:

- Ensures that pesticides used in food production are safe.
- Establishes tolerances, the maximum amount of pesticide residue that may remain on or in treated crops, animals and animal products.
- Ensures proper use of pest management techniques used on crops.
- Establishes regulations and standards for safe drinking water.



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OTHER AGENCIES Contact Food Regulatory Responsibilities Agency Department of Agriculture Agricultural Marketing 202/720-8998 Provides standardization, grading, certification, auditing, and inspection for six Service (AMS) commodity programs. Administers the National Organic Program. www.ams.usda.gov Conducts research to ensure high quality, safe food and other agricultural products, Agricultural Research 202/720-3656 Service (ARS) www.ars.usda.gov and to assess the nutritional needs of Americans. Animal and Plant Health Determines and implements standards for the care and treatment of animals. 202/720-2511 Inspection Service (APHIS) www.aphis.usda.gov Safeguards agriculture and natural resources from risks associated with the entry, establishment, or spread of animal and plant pests and noxious weeds. Develops and promotes dietary guidance that links scientific research to the nutrition Center for Nutrition 703/305-7600 Policy and Promotion (CNPP) www.cnpp.usda.gov needs of consumers. Administers the *Dietary Guidelines for Americans*, which include food safety recommendations. Food and Nutrition 703/305-2281 Provides children and needy families better access to food and a more healthful diet Service (FNS) www.fns.usda.gov/ through food assistance programs and comprehensive nutrition education efforts. Administers National School Lunch Program. fns/ 301/504-5719 Maintains a database of computer software, audiovisuals, posters, games, teachers' National Agricultural Library (NAL) USDA/FDA Food www.nal.usda.gov/ guides and other educational materials on preventing foodborne illness. Helps Safety Information Center fnic educators, food service trainers, and consumers locate educational materials on preventing foodborne illness. **Other Agencies** Centers for Disease Control Conducts surveillance of foodborne illness and investigates multi-state outbreaks in 404/639-3534 and Prevention (CDC) cooperation with FDA or USDA (depending on the product) and state agencies where (800/311-3435) DHHS the outbreaks have occurred. Conducts National Health and Nutrition Examination www.cdc.gov Survey (NHANES) on the health and nutrition of the U.S. population. Regulates the manufacture and distribution of food additives and drugs that will be Center for Veterinary 240/276-9300 Medicine (CVM) www.fda.gov/cvm/ given to animals. FDA / DHHS Department of Homeland 202/282-8000 Coordinates partnerships among federal agencies, state and local leadership, and private industry to protect the nation's food and agriculture supply from terrorist Security www.dhs.gov/ index.shtm attacks, major disasters, and other emergencies. Enforces a variety of laws that protect consumers from unfair, deceptive, or fraudulent Federal Trade 202/326-2222 practices, including deceptive and unsubstantiated advertising. Commission www.ftc.gov Provides a voluntary Seafood Inspection Program that inspects and certifies fishing 301/713-2334 National Oceanic and Atmosvessels, seafood processing plants, and retail facilities according to federal sanitation pheric Administration (NOAA). www.nmfs.noaa.gov standards. Works cooperatively with FDA's Office of Seafood, and uses FDA criteria National Marine Fisheries Serto evaluate seafood products and processes. vice (NMFS) Department of Commerce



STATE REGULATORY AGENCIES

These entities – including state departments of health and agriculture – work with FDA, USDA, and other federal agencies to implement food safety standards for all foods produced within state borders. The laws and standards they enforce are encouraged to coincide with either federal laws or uniform model codes such as those created by the Association of Food and Drug Officials. State agencies inspect restaurants, grocery stores and other retail food establishments, as well as dairy farms and milk processing plants, grain mills, and food manufacturing plants within local jurisdictions. In addition, they can halt the sale (embargo) of unsafe food products made or distributed within state borders. Food products that cross state lines (interstate shipment) are subject to federal jurisdiction.

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International Food Information Council

ISSUE RESPONSIBILITY BY FEDERAL AGENCY

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ADDITIONAL RESOURCES:

CONTACT IFIC FOR MORE INFORMATION

International Food Information Council U.S. House of Representatives Foundation Phone: 202/296-6540 http://www.foodinsight.org/

Gateway to Government Food Safety Information http://www.foodsafety.gov/

Partnership for Food Safety Education Phone: 202/220-0651 http://www.fightbac.org/

Council for Agricultural Science and Technology (CAST) Phone: 515/292-2125 http://www.cast-science.org/

Children's Food and Beverage Advertising Initiative (Better Business Bureau) http://www.bbb.org/us/childrens-foodbeverage-initiative/

Congressional Resources

Senate Committee on Agriculture, Nutrition & Forestry Phone: 202/224-2035 http://agriculture.senate.gov/

Senate Committee on Appropriations Phone: 202/224-7363 http://appropriations.senate.gov

Senate Committee on Health, Education, Labor and Pensions Phone: 202/224-5375 http://help.senate.gov

Committee on Aariculture Phone: 202/225-2171 http://agriculture.house.gov/index.shtml

U.S. House of Representatives Committee on Appropriations Phone: 202/225-2771 http://appropriations.house.gov/

U.S. House of Representatives Committee on Energy & Commerce Phone: 202/225-2927 http://energycommerce.house.gov/

Industry Groups Food Marketing Institute (FMI) Phone: 202/452-8444 http://www.fmi.org/

Grocery Manufacturers Association (GMA) Phone 202/639-5900 http://www.gmaonline.org/

National Restaurant Association (NRA) phone 202/331-5900 http://www.restaurant.org/

Consumer Advocates Center for Science in the Public Interest (CSPI) Phone 202/332-9110 http://www.cspinet.org/

Consumer Federation of America Phone: 202/387-6121 http://www.consumerfed.org

National Consumers League Phone: 202/835-3323 http://www.nclnet.org/





ABOUT IFIC AND IFIC FOUNDATION

Based in Washington, D.C., the International Food Information Council (IFIC) and its educational arm, the IFIC Foundation, communicate science-based information on food safety and nutrition to health and nutrition professionals, educators, journalists, government officials and others. Both are supported primarily by the broad-based food, beverage and agricultural industries. They have established partnerships with a wide range of professional organizations, academic institutions and government agencies to develop and disseminate science-based information. www.foodinsight.org