

Federal responsibility for the regulation of food safety in the U.S. primarily falls under the FDA and the USDA-FSIS. However, a number of other agencies, such as the Centers for Disease Control (CDC) and the Environmental Protection Agency (EPA), to name a few, are involved with the safety of our food supply.



Food and Drug Administration

Oversees 80% of our food supply, including:

- All domestic and imported food sold across state lines, including shell eggs, but NOT meat and poultry
- Seafood, except catfish
- Game meats (such as venison)
- Shell eggs and egg containing products outside of the USDA-FSIS control; egg washing, sorting, and packing
- Bottled water
- Wine beverages with less than 7% alcohol

Enforces food safety regulations through:

- Establishment of production standards
- Inspection of food production establishments and warehouses
- Collection and analyses of samples for food safety hazards
- Review and monitoring of animal drugs and animal feeds used in food-producing animals
- Development of model codes, guidelines and interpretations and collaboration with states in implementing regulations
- Requisitions and mandates to recall unsafe food
- Education and outreach to industry and consumers on safety handling practices



The Food, Drug, and Cosmetic Act (FD&C Act) of 1938 tightened controls over food and drugs, and enhanced the government's ability to enforce the law. This law, as amended, is still in force today. It's been amended over 100 times! The latest amendment, known as the Food Safety Modernization Act is the most significant amendment of U.S. food law in history.

FDA Food Safety Regulations and Model Codes from Farm to Fork



Farms

- Produce Safety Rule* (21 CFR Part 112)
- Egg Safety Rule (21 CFR Part 115 and 118)



Food Manufacturing and Processing

- Facility Registration (Section 415, FD&C Act)
- Low Acid Canned Foods (21 CFR Part 113)
- Acidified Foods* (21 CFR Part 114)
- Preventive Controls with updated GMPs* (21 CFR Part 117)
- Juice HACCP* (21 CFR Part 120)
- Seafood HACCP* (21 CFR Part 123)



Retail Food Establishments

- FDA Food Code*
- Inspection and licensing of restaurants and grocery stores are typically handled by local and county health departments. However, the FDA serves as a technical consultant to state and local agencies by publishing the FDA Food Code. Most states adopt these model provisions.

*Training offered through NC State Extension

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U.S. Department of Agriculture – Food Safety Inspection Service



- Domestic and imported meat and poultry (excluding game meat)
- Products such as meat- or poultry-containing stews, pizzas, and frozen foods
- Processed egg products, generally liquid, frozen, and dried pasteurized egg products
- Catfish



USDA – FSIS Food Safety Regulations:

Through a series of three Acts, Congress empowers the USDA-FSIS to inspect all meat, poultry, and processed egg products in interstate commerce for safety and correct packaging/labeling, including:

Federal Meat Inspection Act

- Requires the USDA to inspect all food animals when slaughtered and processed
- Ensures foreign products are processed under equivalent U.S. standards

Poultry Products Inspection Act

- Provides for inspection of poultry and poultry products
- Regulates processing and distribution of poultry to prevent the sale of misbranded or adulterated products
- Ensures foreign products are processed under equivalent U.S. standards

Eggs Products Inspection Act

- Provides for the inspection of certain egg products, qualities and uniform standards for eggs.
- Regulates the processing and distribution of eggs and egg products.

HACCP (Hazard Analysis and Critical Control Point) *

- USDA-FSIS requires that all established meat and poultry plants implement an approved HACCP system (9 CFR 417)
- All plants must have a written sanitation program (9 CFR 416)
- A state-federal cooperative inspection program exists that requires state inspections to be “at least equal to” the federal program

For more information:

FDA – www.fda.gov

USDA – www.fsis.usda.gov

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