



Food Safety Systems in North America

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Cary Frye - VP of Regulatory Affairs
International Dairy Foods Association
Washington, DC USA
www.idfa.org



Food Safety Systems in North America

- Government Systems
- Industry Systems



US Food Safety System

- Only safe and wholesome foods may be marketed
- Regulatory decision-making for food safety is science-based
- Government has enforcement responsibility
- Manufacturers, distributors, importers are expected to comply and are liable if they do not
- Regulatory process is transparent and accessible to the public

Ensure high levels of public confidence in food supply



Government Systems

- **FDA** - Protecting consumers against impure, unsafe, and fraudulently labeled food
- **USDA /APHIS** - protect against plant and animal pests and diseases
- **EPA** - Protecting public health and the environment from risks posed by pesticides and contaminants
- No food or feed item may be marketed legally in the U.S. if it contains a food additive or drug residue not permitted by FDA or a pesticide residue without an EPA approval or in excess of an established tolerance



U.S. Food and Drug Administration



United States Department of Agriculture



Government Systems

- Federal Food Drug and Cosmetic Act - 1938
 - Food adulteration
 - Addition of **poisonous substances to foods was prohibited** except where unavoidable
 - **Safe tolerances** were authorized for residues of such substances, for example pesticides
 - Specific authority was provided for factory **inspections**
 - **Food standards** were required to be set up when needed "to promote honesty and fair dealing in the interest of consumers"



Government Systems

- Public Health Service Act
 - Mandatory Pasteurization
- Federal Milk Import Act
 - Raw and pasteurized milk or cream
 - Animal health requirements
 - Farm sanitation
 - Plant Sanitation
 - Microbiological specifications
- Bioterrorism Act of 2002
 - Registration of facilities
 - Prior notice of imports
 - Records Maintenance



Government Systems

- **Food Regulations** – Code of Federal Regulations (CFR) Title 21 Food & Drugs, Title 7 Agriculture
 - Good Manufacturing Practices
 - Food Additive Approvals
- *"Everything" Added to Food in the United States (EAFUS).*
<http://www.cfsan.fda.gov/~dms/ea fus.html>
 - Animal Drug Approvals
 - Standards of Identity
 - Food Labeling



<http://www.access.gpo.gov/cqi-bin/cfrassemble.cqi?title=200321>



Government Systems

- Pasteurized Grade "A" Milk Ordinance Milk and Milk Products
- Scope: milk and milk products – excludes butter, cheese and ice cream
 - Animal health
 - Farm inspections
 - Processing plant inspections
 - Sampling and testing of products and water supply
 - Pasteurization equipment inspections and sealing
- Provisions for Imported Milk & Milk Products
 - Equivalency determinations
 - Join NCIMS
 - Extension of state program to conduct required inspections

National
Conference on
Interstate
Milk
Shipments



Government Systems

- **Role of Codex international standards in the U.S.**
 - U.S. government is and active participant in Codex Standards process
 - The United States has a mechanism in place to review any Codex standard and consider whether or not there should be a corresponding change in the comparable U.S. standard for human or animal foods
 - Used as a basis for considering new standards or proposed changes to the existing U.S. standards
 - At this time, the United States has not changed U.S. standards as a result of a final action taken by Codex.



Industry Systems

- **Compliance with legislation**
 - Quality assurance system
 - Monitoring, sampling and testing
 - Certificates of analysis
 - Audits and inspections
- **Hazard Analysis and Critical Control Systems**



Industry Systems

- **Farm**
 - Animal care programs
 - Organic farming practices
 - Pesticide and herbicide management
 - Environmental Compliance



Industry Systems

- **Food Security - Farm to Consumer**
 - Assessment of potential vulnerabilities where intentional contamination could be introduced
 - Improve weak links
 - Awareness on all levels
 - Food security management
 - Physical security
 - Employees
 - Computer systems
 - Raw materials and packaging
 - Milk transportation
 - Processing operations
 - Security strategies and internal security system audits





*Food Safety & Security
from the farm to the table*

