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.

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.

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

**Oversees:**
- 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](http://www.fda.gov)

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