

FOOD SAFETY REGULATIONS

STATE AND LOCAL REGULATIONS

- Agencies that are responsible for enforcing food and safety requirements may be under the department of environmental health, public health, agriculture
- This will include the food safety standards and regulations that would apply to type of operation

PERMIT TO OPERATE

- Operating a food establishment begins with obtaining a permit to operate from the local authority
- When permit is obtained, post it in a prominent location where it can be seen
- Not transferable from one person to another, from one food establishment to another, from one food operation to another

PERMIT TO OPERATE

- Minimum number of inspections or audits that must be performed each year is described in food code
- Depend on:
 - Overall sanitation history
 - Number of meals served
 - Number of potentially hazardous food on the menu
 - Number of critical violation observed

PERMIT TO OPERATE

- Low risk facilities are usually inspected once a year
- High risk facilities may be inspected 4 times or more per year
- Always cooperate with health department personnel
- Whenever possible, accompany the inspector during an inspection or audit

PERMIT TO OPERATE

- A routine inspection or audit consist if three phases:
 - ❖ Phase 1:pre-inspection conference
 - ❖ Phase 2:the inspection itself
 - ❖ Phase 3:post-inspection conference

PERMIT TO OPERATE

- Inspection will focus on:
 - ✓ Foods and supplies
 - ✓ Personal hygiene and employee health
 - ✓ Temperature of food and food holding equipment
 - ✓ Cleaning and sanitizing procedures
 - ✓ Equipment and utensils
 - ✓ Water supply and waste disposal
 - ✓ Pest control

PERMIT TO OPERATE

- If a **critical violation** such as temperature abuse or cross contamination is discovered during inspection, corrective action must be taken immediately
- Food managers should conduct self-inspection
- Look for signs of contamination or conditions that might be hazardous to food safety

FEDERAL AGENCIES

- Food and Drug Administration (FDA)
- U.S. Department of Agriculture (USDA)
- Environmental Protection Agency (EPA)
- National Marine Fisheries Service (NMFS)
- Centers of Disease Control and Prevention (CDC)
- Occupational Safety and Health Administration (OSHA)
- Consumer Product Safety Commission (CPSC)
- Federal Trade Commission (FTC)
- وزارة الاقتصاد الوطني – جمعية حماية المستهلك
- مؤسسة المواصفات والمقاييس الفلسطينية

FDA

- Agency of the US department of health and human service
- **The leading food and drug regulatory agency in the world**
- Regulate the processing, manufacturing, interstate sale of many food items
- All foods must comply with FDA food safety regulations
- Seeks to protect the public's health by preventing food adulteration and misbranding

FDA

- **Adulterated food:** food that contains filth , is decomposed or otherwise unfit, is produced in unsanitary conditions, or contains poisons or harmful substances damaging to health
- **Misbranded food:** falsely or misleading package or labeled, represent as a specific food product or contain ingredients not included on the label but does not meet national standards, packaged in a way as to be misleading

FDA

- Goal of the FDA is a safe, pure, wholesome, sanitary and honestly packaged and labeled food
- Control the sanitation related to shellfish production
- Set standards with respect to composition, quality, labeling, safety of the foods and food additives
- FDA can request food recall

FDA

Food recall : remove products from the marketplace to keep consumers safe
It is a voluntarily process

Sometimes if possible, should contact with customers already purchased the recalled foods

Class I food recall	Foods that may cause serious adverse health consequences
Class II food recall	Foods that would result in a temporary or reversible health problem
Class III food recall	Foods that are not likely to cause danger to health

USDA

- Has many agencies engaged in food protection
- Agricultural Marketing Service (AMS) conduct programs that aid in the marketing of agricultural products
- Develop quality standards and offers **voluntary grading services** for red meat, poultry, eggs, dairy products, fruits and vegetables

USDA

- Food Safety and Inspection Service (FSIS) inspect domestic and imported meats, poultry, processed meat and poultry products
- Employees inspect meat to ensure clean, wholesome, disease free meat supply
- Inspections are made at places of meat slaughter and at meat processing facilities
- Poultry is inspected live prior to slaughter, during removal of internal organs, during or after packaging

CDC

- Federal agency that is responsible for protecting public health through the prevention and control of disease
- **Support food borne disease investigation** and prepares annual summaries and statistics on outbreaks including all those transmitted through food and water

FOOD LAW

- Food Additives Amendment: has a two fold purpose: 1) to protect the public health by requiring proof of safety before a substance may be added to the food, 2) to advance food technology and improve the food supply by permitting the use of substances which are safe at the level of intended use
- Substance must be proven to be free from harm
- Limits that can be used in food must be defined

FOOD LAW

- 3000 approved food additives
- **Generally recognized as safe substances** (can be used in food for years with no apparent ill effect) include: spices, natural seasoning, flavoring materials, fruit and beverage acids, packing powder chemicals
- Color Additive Amendments: to control the use of natural and synthetic color additives
- Must be safe under normal conditions of use and must not cause cancer

FOOD LAW

- **Federal Meat Inspection:**

- This law is for inspection of meat, slaughtering conditions and meat processing facilities
- To ensure a clean, wholesome, free from disease and properly presented meat

FOOD LAW

- **Federal Poultry Products Inspection Act:**
- This law is for inspection of poultry, slaughtering conditions and poultry processing facilities
- To ensure a clean, wholesome, free from disease and properly presented poultry

FOOD LAW

- **Nutrition Labeling and Education Act:**

- Responsibility of FDA & USDA
- Provide information on specific nutritional guidelines and defines what need to be on nutritional label
- Label provide information on protein, fat, CHO, mineral content, help consumers make informed choices when selecting food

Nutrition Facts	
Serving Size 172 g	
Amount Per Serving	
Calories 200	Calories from Fat 8
% Daily Value*	
Total Fat 1g	1%
Saturated Fat 0g	1%
Trans Fat	
Cholesterol 0mg	0%
Sodium 7mg	0%
Total Carbohydrate 36g	12%
Dietary Fiber 11g	45%
Sugars 6g	
Protein 13g	
Vitamin A 1%	Vitamin C 1%
Calcium 4%	Iron 24%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

NutritionData.com