

Food Safety: CDC's Contributions to Policy

CDC is currently providing advice and consultation to regulatory partners on food safety policy issues, including:

Agency	Food Safety policies and ongoing CDC support
FDA	Supporting Food Safety Modernization Act (2011) through better tracking of and assistance with multistate foodborne outbreaks and more precise estimates of foodborne illnesses and deaths
USDA/FSIS	Identifying the most hazardous types of non-O157:H7 Shiga toxin-producing <i>E. coli</i>
FDA	Preparing new draft guidance on the judicious use of antimicrobial agents on the farm
FDA	Providing information about the many CDC and state investigations linking foodborne outbreaks to fresh produce
FDA	Participating in a new risk identification process into the hazards of spices, after two outbreaks of <i>Salmonella</i> infections were linked to imported white and black pepper

During the past 15 years, CDC data contributed to improvements in food safety practices through policy change and regulatory actions, which were led by the US Department of Health and Human Services (HHS)/Food and Drug Administration (FDA) and the US Department of Agriculture (USDA)/Food Safety Inspection Service (FSIS).

Year of regulation (Agency)	Food safety regulation	CDC data or investigation supporting the regulation
2009–2010 (FDA)	Required all egg farms with 3,000 or more laying hens to follow new mandatory regulations: FDA Egg Safety Final Rule	CDC/state investigations showed link between shell eggs and <i>Salmonella</i> serotype <i>Enteritidis</i>
2007 (FDA)	Added cut tomatoes as potentially hazardous foods to FDA Food Code that should be refrigerated: Supplement to the 2005 FDA Food Code	CDC/state investigations showed hazards of cut tomatoes (e.g., sliced or chopped)
2005 (FDA)	Withdrew approval of Enrofloxacin (a ciprofloxacin-like antibiotic) for use in poultry: FDA Withdrawal of Approval for Enrofloxacin use in Poultry	CDC data showed increase in antibiotic-resistant human infections originating from poultry
2003 (USDA/FSIS)	Identified steps for USDA inspectors to follow to ensure ready-to-eat meats free of contamination: USDA/FSIS Rule Designed to Reduce <i>Listeria monocytogenes</i> in Ready-To-Eat Meat and Poultry Products	CDC/state investigations linked outbreaks of listeriosis to deli turkey meat
2002 (USDA/FSIS)	Directed meat grinding industry to include <i>E. coli</i> O157:H7 in grinding safety plans: USDA/FSIS New Measures to Address <i>E. coli</i> O157:H7 Contamination	FoodNet data showed no decrease in the incidence of <i>E. coli</i> since 1996; increase in outbreaks of ground beef-associated <i>E. coli</i> O157:H7 infection
2001 (FDA)	Required all juice processors to implement HACCP plans: FDA Procedures for the Safe and Sanitary Processing and Importing of Juice	CDC/state investigations linked outbreaks of infection to raw (unpasteurized) fruit juices
1998 (FDA)	Required labels of raw, unpasteurized juice to include the words raw juice: FDA Labeling of Juice Products	CDC/state investigations linked outbreaks of infection to raw, unpasteurized fruit juices
1996 (USDA/FSIS)	Declared <i>E. coli</i> O157:H7 an adulterant in ground beef; Hazard Analysis and Critical Control Point (HACCP)/Pathogen Reduction Regulation changed how meat and poultry are inspected throughout the country: USDA/FSIS HACCP Final Rule	CDC data linked large number of <i>E. coli</i> O157:H7 outbreaks to beef; concern about pathogens in raw meat and poultry