

TOPIC: U.S. FOOD SAFETY SYSTEMS

Food Safety: Regulation & Oversight

◆ _____ governmental organizations work together to ensure food safety.

Environmental Protection Agency (_____):

- Establishes safe _____ use and residue limits.
- Establishes water _____ standards.

United States Department of Agriculture (_____):

- Food Safety & Inspection Services (FSIS).
- Regulates and inspects _____, poultry, & eggs.

Food and Drug Administration (_____):

- Regulates most food standards and labeling.
- Enforces _____ pesticide limits on produce.

Center for Disease Control (_____):

- Monitors & investigates foodborne illness _____.



Farm/ food origin.



Processing
& production.



Store.



Consumption.

EXAMPLE

For each statement, write a “T” if the statement is true and an “F” if the statement is false. Modify each false statement to make it true.

| | |
|---|---|
| 1 | The role of the CDC is to establish guidelines on the allowed levels of pesticides. _____ |
| 2 | The FSIS is a unit of the USDA. _____ |
| 3 | The Food and Drug Administration oversees the safety of produce. _____ |
| 4 | The role of the EPA is to monitor outbreaks of foodborne illness. _____ |

PRACTICE

Which governmental organization is responsible for ensuring the safety and quality of meat products?

a) CDC.

b) EPA.

c) FDA.

d) USDA.

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Food Product Dating

- ◆ Food product dating labels are not _____.* (except baby _____).
 - _____ level regulations around fresh foods → _____.
- ◆ Product dates help ensure freshness; do not ensure _____.



“Sell by”: when the _____ remove it from the shelf.

After sell-by date: often _____.*

“Best by / before”: when it has the highest _____ & flavor.

After best-by date: often _____.*

“Expiration / use-by”: last day food should be consumed.

After use-by: _____ be safe for low-risk foods.

- ◆ Using signs of food _____ instead of date: __ safety & __ food waste.
 - Exception: _____ - always strictly follow dates.
- ◆ When in doubt: _____!

PRACTICE

Which food or foods are required by the FDA to have a best-by, sell-by, or use-by date?

- | | |
|--|------------------|
| a) All meats, dairy, & eggs. | c) Canned goods. |
| b) All fresh foods that require refrigeration. | d) Baby formula. |

PRACTICE

Which is the best way to ensure food is safe to eat?

- a) Consume food before the sell-by date.
- b) Consume food before the use-by date.
- c) Consume food before the best-by date.
- d) Ensure food has been handled and stored properly, and check for signs of spoilage.

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PRACTICE

A block of Parmesan cheese (a hard cheese) will often be good for several months past its sell-by date, provided that it is appropriately handled. Which option below do you think best explains why that is?

- a) Hard cheeses have very low water content and high acidity, so are at low risk for microbial growth.
- b) The sell-by date is only used by stores; foods are still generally good for months after their sell-by dates.
- c) Hard cheeses are kept refrigerated, and refrigerated foods tend to be safe long after the sell-by date.
- d) Having a sell-by date indicates it's at low risk for spoilage; foods that are at risk of spoilage will have a use-by date.