



# CFSAN Update

Comments by

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IFT Food Policy Impact

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**U.S. Food and Drug Administration**  
Protecting and Promoting Public Health

[www.fda.gov](http://www.fda.gov)

# **A Look Back at 2015**

# FOOD POLITICS

Jason Huffman, Helena Bottemiller Evich, and Jenny Hopkinson of Politico Pro Agriculture have published their [end-of-year assessment](#) of game-changing events in food and agriculture policy last year. Here's their list:

- Avian flu blew up the U.S. egg industry.
- The Trans-Pacific Partnership deal got done.
- The battle over the Dietary Guidelines turned even nastier.
- **The FDA banned most uses of trans fat.**
- **The FDA said a genetically engineered fish is safe to eat.**
- The EPA released its final Waters of the U.S. rule, inciting the wrath of multiple industries, states and lawmakers.
- **A federal judge sent peanut company executives to jail for decades for their part in a giant salmonella outbreak.**
- **The FDA released major rules to promote the safety of produce and imports.**
- **The FDA doubled down on added sugars on food labels, proposing daily values for the listings.**





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# **CFSAN 2016 Priorities**



# Enhance Operational Excellence

- Recruit/Appoint Senior Leaders:
  - Director, Office of Dietary Supplement Programs
  - Director, Office of Analytics and Outreach
  - CFSAN Senior Science Advisor
- Succession planning



# **FDA Food Safety Modernization Act (FSMA)**



# FSMA 2016 Goals

- Publish final rules:
  - Sanitary Transport
  - Intentional Adulteration
- Education, outreach and technical assistance on the FSMA final rules
  - For industry
  - For FDA HQ and Field employees
  - For state and tribal partners



# Technical Assistance Network

- Questions will be tracked and trended using the Knowledge Management System
- Repeat questions will be addressed in FAQs or guidance documents posted on [www.fda.gov/fsma](http://www.fda.gov/fsma)
- Future efforts will include a Public Knowledge Base





# **Food Safety Beyond FSMA**



# Foodborne Pathogens

- Review comments from the Food Advisory Committee on *Listeria monocytogenes* in ready-to-eat foods and update compliance programs, as needed.
- Finalize a report on the pilot sampling program of raw milk cheese aged for a minimum of 60 days, sprouts, and avocados to determine microbial levels, including the presence of pathogens.
- Continue work with Delaware, Maryland, and Virginia on mitigation steps to reduce outbreaks of *Salmonella* Newport in vegetable crops.



# Chemical Contaminants

- Updating the 2002 Risk Analysis Framework document
- Updating, “Toxicological Principles for the Safety Assessment of Direct Food Additives and Color Additives Used in Food” (also known as the “The Redbook”)
- Modernizing the Total Diet Study, including re-evaluating the sampling plan
- Working with other federal agencies, various stakeholders, and scientists from all sectors to understand and address the risks associated with arsenic in food



# International Programs

- Codex Alimentarius
- Public Health and Trade
- Capacity Building
  - APEC Partnership Training Institute Network
  - Global Food Safety Partnership/World Bank
- Systems Recognition
- FSMA International Outreach and Communications





# Research Priorities

- Development and validation of analytical methods for a wide variety of targets
  - Allergens, food pathogens, food additives, dietary supplements, seafood toxins, industrial chemicals in CFSAN-regulated food and cosmetic products, and many others
- Toxicology
  - Development of *in vitro* and *in vivo* screening models for hepatotoxicity, renal toxicity, cardiotoxicity and neural toxicity
- Contribution to risk assessment, policy development, compliance programs, international standards development, ex. CODEX



# Nutrition

*(the “N” in CFSA)*



# Nutrition Priorities

- Publish final rule on gluten-free labeling of fermented and hydrolyzed foods
- Develop final rules updating the Nutrition Facts Label and Serving Size
- Review comments on the use of the term “natural” in the labeling of human food products
- Publish final menu labeling guidance
- Continue efforts to promote broad, gradual reduction of added sodium in the food supply



# Greater Opportunities....

- Focus science on public health impacts.
- Work more closely with our government partners, industry and academic researchers to solve scientific challenges.
- Help the industry evolve to give consumers the foods they want.





# Vision



# Food Safety, Nutrition & Health





## **Enabled by Our Ability to:**

- Do robust science that supports CFSAN's regulatory and public health mission
- Hire, and retain, the best and the brightest talent available
- Communicate effectively with consumers to frame the risks and benefits of any food or product



# Conclusion

CFSAN had an enormously productive year last year and we are on track to do the same again this year.