

Regulatory Resources

CDC Database of U.S. Foodborne Disease Outbreaks – [see here](#)

The Food and Drug Administration (FDA) is responsible for protecting and promoting public health through the regulation and supervision of food safety including: dietary supplements, bottled water, food additives, other food products (although the U.S. Department of Agriculture plays a lead role in regulating aspects of some meat, poultry, and egg products)

- **FDA Guidance Documents & Regulatory Information by Topic** (for Food and Dietary Supplements) [See here](#)
- **HACCP Principles and Application Guidelines** NATIONAL ADVISORY COMMITTEE ON MICROBIOLOGICAL CRITERIA FOR FOODS (1997) – [see here](#)
- **Center for Food Safety and Applied Nutrition (CFSAN) and FDA - Guide to Minimize Microbial Food Safety Hazards for Fresh Fruits and Vegetables** – [see here](#)

The Food Safety Modernization Act (FSMA) of 2011, under the FDA, is the most sweeping reform of our food safety laws in more than 70 years. It aims to ensure the U.S. food supply is safe by shifting the focus from responding to contamination to preventing it.

- **FSMA Rules and Guidance** – [see here](#)
- **SCS FSMA Preventive Controls Rule FACTS and FAQs** – [see here](#)
- **FSMA Produce Rule - Produce Safety Alliance** - for growers to meet regulatory requirements [see here](#)
- **FSMA Final Rule for Mitigation Strategies to Protect Food Against Intentional Adulteration** – [see here](#)
- **FSMA Technical Assistance Network (TAN)** central source of information for questions related to the FSMA rules, programs, and implementation strategies. [See here](#)

The USDA is the primary agency responsible for **regulating** meat, including beef, pork, lamb, and poultry. When it comes to **regulating** meat, there are two services for which **USDA** is generally known: meat inspections and meat grading. Safety inspections are mandatory in meat-packing and meat-processing plants.

- **Food Safety and Inspection Service (FSIS, USDA)** [see here](#)