



Chicago Section
Institute of Food Technologists



the First Section

April Meeting Recap

Update on the Food Safety & Modernization Act: William Weissinger, Deputy District Director of the US Food and Drug Administration's Chicago District Office

On Tuesday night of April 8 we had the opportunity to listen to William Weissinger, Deputy District Director of the US FDA speak on Updates on the Food Safety & Modernization Act. The evening had a somber tone as we were in remembrance of Sue Monkton, who was an Executive Committee Member for the Chicago Section IFT that had unexpectedly passed away a few weeks ago. Members of Sue's family were present at the dinner meeting. The dinner meeting was held at Waterford Banquets in Elmhurst, IL, as a joint meeting with American Association of Candy Technologists (AACT). Mr. Weissinger gave an interesting presentation which was followed by an excellent question and answer session.

Mr. Weissinger began with the main themes of the law, which includes: Prevention, Inspections, Compliance and Response, Import Safety and Enhanced Partnerships. Emphasis of this legislation is on prevention; while prevention is not new, Congress has given FDA explicit authority to use the tool more broadly so then to strengthen accountability for prevention.

Enhanced partnerships is in the forms of: reliance on inspections by other agencies that meet standards, state/local and international capacity building, improve foodborne illness surveillance, national agriculture and food defense strategy and use of a consortium of laboratory networks which collectively allows for it to be easier to find recall information.

Further discussion on the provisions of the law and their significance in addition to some proposed rules and preventative controls was further discussed.

The Five Proposed Rules Establish Food Safety Framework were provided as: Produce Safety Standards (Jan. 2013), Preventive Controls for Human Food (Jan. 2013), Foreign Supplier Verification Program (Jul. 2013), Preventive Controls for Animal Food (Oct. 2013) and Accredited Third Party Certification (Jul. 2013).

Preventive controls for human food was discussed, specifically a summary of requirements, an overview of who is covered, a recap of Hazard Analysis and Risk-Based Preventive Controls, preventive controls that are required, the verification that was required, the need for updated Good Manufacturing Practices, Exemptions and Modified Requirements.



Chicago Section
Institute of Food Technologists



the First Section

Mr. Weissinger gave strong assurance that outreach and technical assistance will continue through public meetings, presentations, listening sessions, through alliances and guidance documents. Partnerships will be essential.

I look forward to seeing everyone at the May dinner meeting!

May Event: ***The 52nd Fred W. Tanner Lecture: Does the Processing of Foods Impact Cancer Risk?***

2014 Recipient: Dr. John W. Erdman, Professor Emeritus, University of Illinois

Date: Monday, May 12, 2014

Location: Café LaCave, 2777 S Mannheim Road, Des Plaines, IL 60018

(847) 827-7818.

www.cafelacaverestaurant.com

John Budin

Program Committee Chair, and Chair Elect CSIFT

10-April-2014