# American Spice Trade Association (ASTA)

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## Congratulations on Celebrating 100 Years

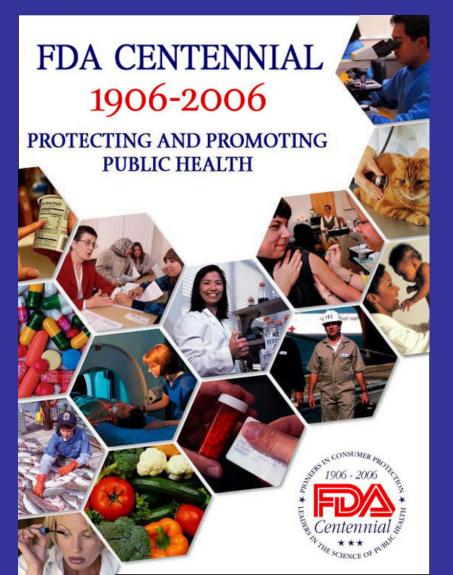




#### American Spice Trade Association

ASTA, the voice of the U.S. spice industry, works to ensure clean safe spice and address public policy on behalf of the global industry.

### FDA Celebrated 100 Years in 2006



### **Topics**

- CFSAN Reorganization
- Societal Changes
- Food Safety/Priorities
- Dealing with the Unforeseen
- Food Protection Strategy
- Import Safety

### **CFSAN Reorganization**

 Provides an organizational structure that will better meet the programmatic and management needs of the Center.

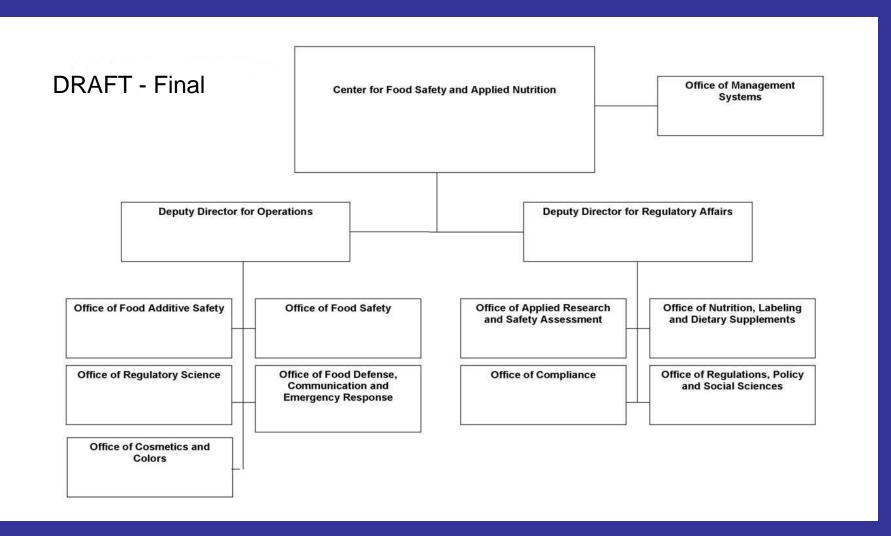
### **CFSAN Reorganization**

- Last major reorganization was in 1992 and was designed for an organization of 1400-1500 employees.
- Staff levels peaked in 2002 with 1059 employees.
- Staff levels are currently in the neighborhood of 760 employees.
- Needed a structure that better reflected an organization of 750-900 employees.

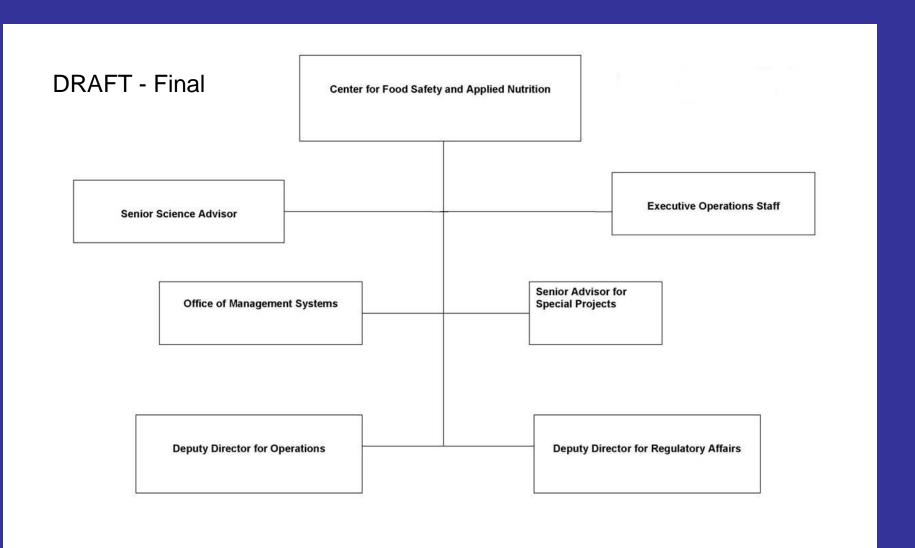
### **CFSAN Reorganization**

- Better alignment and consolidation of similar functions to avoid duplication of effort in multiple offices
- Focuses the Center for addressing the pressing public health issues while maintaining the appropriate balance for achieving core safety and public health functions
- Reduces the number of management layers; strives for no more than three management layers within each Office

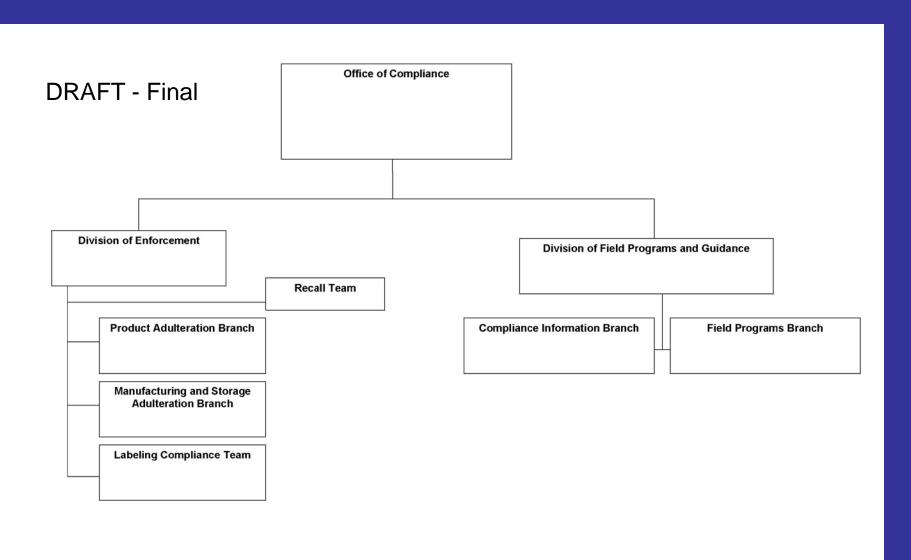
### **CFSAN**



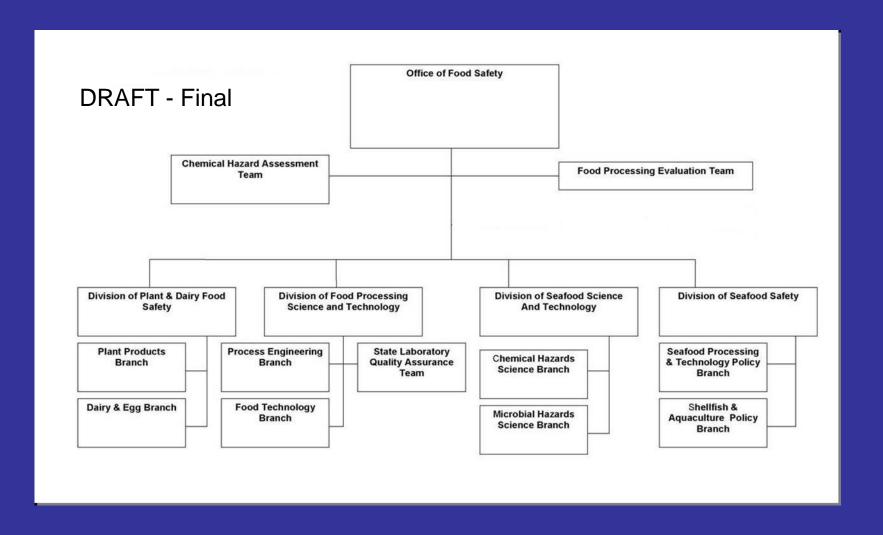
### Office of the Center Director



### Office of Compliance



### Office of Food Safety



"We are entering have entered an era of Globalization at a time when we are undergoing profound societal changes"

- Scientific Knowledge
  - Greater understanding of foodborne pathogens
  - More and more sensitive detection methods

- Technology
  - Processing technology
  - –Transportation
  - -Packaging
    - Extended shelf-life

- Human Demographics and Behavior
  - Age
  - Increased reliance on medicines
  - Purchasing and eating habits
  - Migrations to urban centers
  - More food prepared/consumed outside the home

20%-25% of the Population is At Risk









### Changes in the U.S. Population

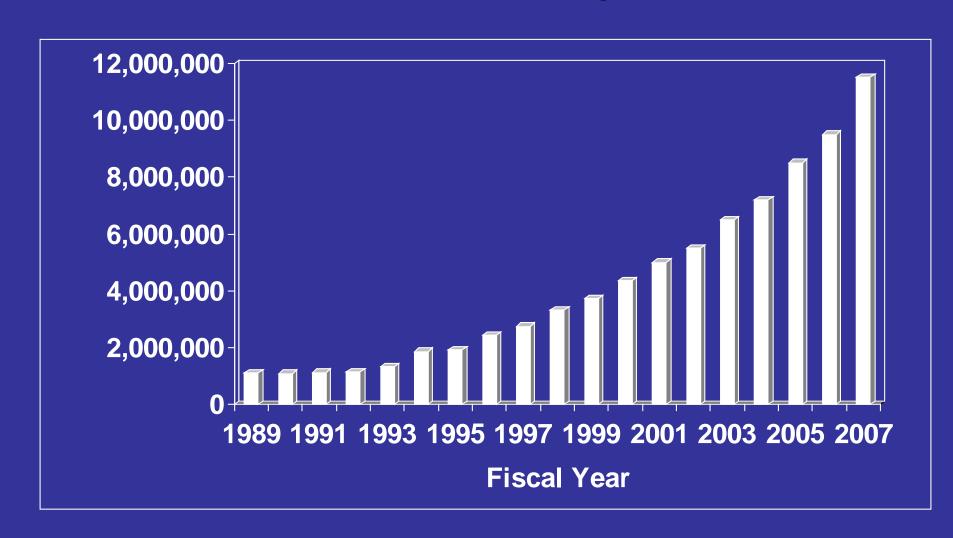
- 17% of population is 60 or older
  - 4% of the population is 80 or older
- 64% of the adult population is overweight
- 5% of infants and young children and 2% of adults have food allergies
- 44% of the non-institutionalized population reports taking one or more prescription medications during the last month



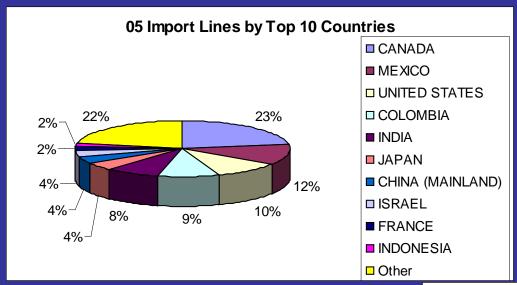
### Consumers are eating different foods

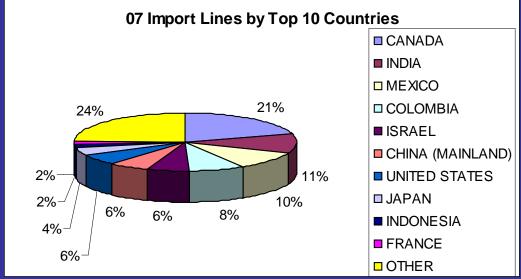


# FDA Import Entries Foods Only



## Percentage of Import Lines Spices, Flavors & Salts





#### Prevention

#### **IMPORTS**

- Know your supplier
- Check your supplier
- Check your supplier again

Cryptosporidium parvum

Androstenedione

**Permanent Tattoos** 

Cyclospora

Salmonella Enteritidis

Norovirus

Chloramphenicol

Furans

Campylobacter

Hepatitis A

Salmonella spp.

Methyl mercury

**Prions** 

# Full and Growing Plate of Competing Priorities Full and Growing Plate of PCBs PCBs

Listeria monoctogenes

Giardia lamblia
Obesity

Dioxins

Perchlorates



Allergens

Yersinia enterocolitica

Nanotechnology

E. coli O157:H7

Vibrio vulnificus

Enterobacter sakazakii

## Priorities – Making the Tough Decisions

- Setting our priorities: criteria
  - Immediate public health impact
  - Long-term public health impact
  - Theoretical or potential public health impact
  - No public health impact

## Priorities – Making the Tough Decisions

- CFSAN Priorities
  - Ensuring Food Safety
  - Ensuring Food Defense
  - Improving Nutrition
  - Improving Dietary Supplement Safety
  - Ensuring Cosmetic Safety

## Priorities – Making the Tough Decisions

- Setting our priorities: criteria
  - Immediate public health impact
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### Dealing with the Unforeseen

In addition to successfully accomplishing our goals, FDA dealt with more than six major food and product emergencies.

- Spinach/E.Coli 0157:H7 (Sept. Oct. 2006)
- Peanut Butter/Salmonella Tennessee (Feb. March 2007)
- Taco Bell/Taco John/E.Coli 0157:H7 (TB- Dec. March 2007 & TJ Dec. – January 2007)
- Melamine Contaminated Pet Food/Animal Feed (March May 2007)
- Canned Hot Dog Chile Sauce/Clostridium Botulism (July-September 2007)
- Vegetable Snack Food/Salmonella Wandsworth (June-August 2007)

### Salmonella Outbreak – Vegetable Snacks

- June 27 FDA learned of the illnesses from the Centers for Disease Control and Prevention.
- June 28 FDA warned consumers not to eat Veggie Booty flavor of snack food.
- Warning was based on 68 reports of illness across 17 states, beginning in March 2007.
   Almost all the illnesses occurred in children under 10 years old and four were hospitalized.

### Salmonella Outbreak – Vegetable Snacks

- FDA's investigation began at the manufacturing facility.
- Product samples were collected and analyzed by the FDA.
- Single, uncommon PFGE pattern
- Linked to contaminated ingredients.

### Food Protection Strategy

FDA developed a comprehensive risk-based food protection strategy

- Focused on the most important safety considerations affecting food products throughout their entire product life cycle – from production through consumption.
- Encompassing both food defense and food safety, integrating the concepts of prevention, intervention and response.

### **Import Safety**

- In July 2007, an Executive Order issued to establish an interagency working group on import safety.
- Working Group to identify actions and appropriate steps that can be pursued, within existing resources, to promote the safety of imported products.

### **Import Safety**

- On September 10, the Working Group issued a Strategic Framework.
- On October 1, the Working Group held a public meeting.
- Mid-November follow-up on the action plan.

### Comments/Questions?