

DIRECT FROM CDC ENVIRONMENTAL HEALTH SERVICES

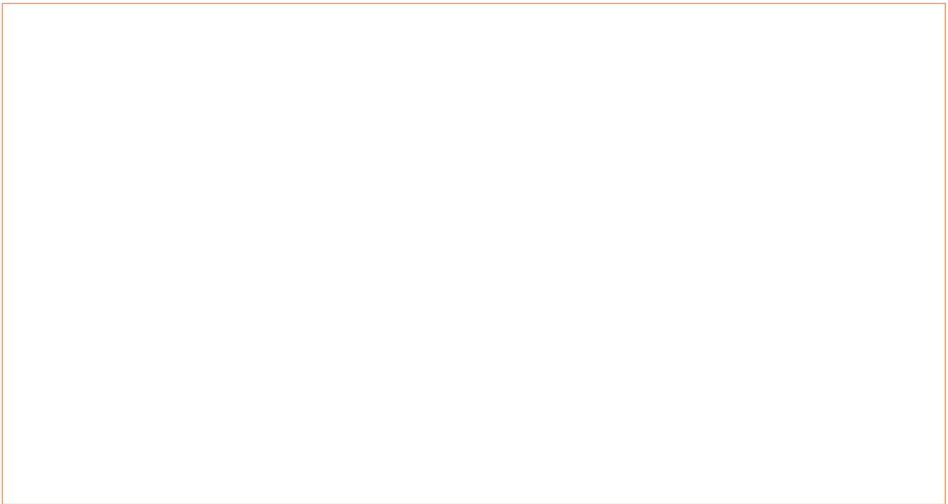
Maggie Byrne
Centers for Disease Control
and Prevention

Terron Laird
National Environmental
Health Association

Brooke Benchoer, MS, APR
Association of Food and Drug Officials

Jonathan Wolfe, MBA
Association of State and
Territorial Health Officials

David McSweeney, HSD, REHS, CP-FS
Conference for Food Protection



During the past few years, the food and drug industry has been a hot topic in the news. From the discovery of melamine in infant formula to the recall of contaminated ground beef, the industry has been in the spotlight. The Centers for Disease Control and Prevention (CDC) has been instrumental in many of these efforts, working with state and local health departments to ensure the safety of the food supply.

The CDC's Environmental Health Services (EHS) division has been at the forefront of these efforts, providing technical assistance and guidance to state and local health departments. This includes conducting inspections, sampling, and testing of food products, as well as providing training and education to food service workers and the general public.

One of the key areas of focus for EHS is the regulation of food service establishments. This includes ensuring that these establishments are following proper food handling and safety practices, such as proper storage, cooking, and serving of food. EHS also works to identify and address any violations of these regulations, and to provide guidance on how to correct them.

In addition to food service establishments, EHS also works to regulate the sale and distribution of food products. This includes ensuring that food products are properly labeled and that they meet the requirements of the Food and Drug Administration (FDA). EHS also works to identify and address any issues with food products that may be unsafe or of low quality.

The CDC's EHS division is committed to ensuring the safety and security of the food supply. This includes working closely with state and local health departments, as well as the FDA and other federal agencies, to identify and address any issues that may arise. EHS also provides ongoing support and guidance to state and local health departments, helping them to ensure that they are following the latest best practices in food safety and inspection.

Food Code

The Food Code is a set of minimum requirements for food service establishments, developed by the FDA. It covers a wide range of topics, including food handling, food storage, food service, and food safety. The Food Code is used by state and local health departments to regulate food service establishments, and it is updated periodically to reflect the latest best practices in food safety and inspection.

