



Website Links

[Animal and Plant Health Inspection Service](#) (APHIS) is responsible for protecting and promoting U.S. agricultural health, administering the Animal Welfare Act, and carrying out wildlife damage management activities. The APHIS mission is an integral part of U.S. Department of Agriculture's (USDA) efforts to provide the Nation with safe and affordable food. Without APHIS protecting America's animal and plant resources from agricultural pests and diseases, threats to our food supply and to our Nation's economy would be enormous.

[Conference for Food Protection](#) (CFP) brings together representatives from the food industry, government, academia, and consumer organizations to identify and address emerging problems of food safety and to formulate recommendations.

[Critical Infrastructure Protection](#) "Critical infrastructure" is defined by federal law as "systems and assets, whether physical or virtual, so vital to the United States that the incapacity or destruction of such systems and assets would have a debilitating impact on security, national economic security, national public health or safety, or any combination of those matters." The Department has identified 18 critical infrastructure sectors, as diverse as food and agriculture, emergency services, transportation and information technology. More about critical infrastructure sectors or to go directly to DHS Critical Infrastructure website:
<http://www.dhs.gov/files/programs/critical.shtm>.

[Food and Drug Law Institute](#) (FDLI) provides a forum regarding laws, regulations and policies related to food, drugs, medical devices, and other health care technologies. FDLI's mission relates to the regulatory programs of the Food and Drug Administration (FDA) as well as the U.S. Department of Agriculture, (especially the Food Safety and Inspection Service), Federal Trade Commission, Department of Justice, Environmental Protection Agency, and other federal and state government agencies as they pertain to human and veterinary drugs, biologics and biotechnology products, medical devices, food, and cosmetics.

[Food Marketing Institute](#) (FMI) conducts programs in research, education, industry relations and public affairs on behalf of its 1,500 member companies — food retailers and wholesalers — in the United States and around the world. The bond uniting FMI members is a commitment to maintaining and improving a system to distribute grocery products that is responsive to the changing needs and wants of customers and, at the same time, is sensitive to social, economic and governmental concerns. FMI also helps the industry develop systems and practices to move food from the producer to the consumer in the most efficient possible manner. Food Safety Programs focus on four areas to prevent foodborne illnesses— ensure that suppliers minimize contamination; help retailers develop science-based controls at the store level; train employees how to safely store, handle and prepare foods; and teach consumers the most basic and effective measures to safeguard products. Food Security initiatives educate retailers how to protect the food supply.

[Food Safety and Inspection Service](#) (FSIS) is the public health agency in the U.S. Department of Agriculture responsible for ensuring that the nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and correctly labeled and packaged. It provides guidelines that all segments of the population, including meat, poultry, and egg products plants can use to ensure that the products they produce and consume remain safe and secure.

[Institute for Agriculture and Trade Policy](#) (IATP) is comprised of individuals concerned with the current plight of the small farm in the U.S. Seeks to educate voters about federal farm legislation; conducts research and disseminates information on government farm policies; provides funds for lobbying on farm issues. Promotes adoption of U.S. farm policies that will benefit the international farming community as well as domestic farmers. Follows issues relating to pesticides, chlorine, dioxin and food safety. Surveys food security issues globally.

[National Alliance for Food Safety and Security](#) (NAFSS) is an association that works to improve the safety and security of food supply to ensure the public's health and to enhance national and international food system. Meets the emerging food safety needs of the industry in the areas of food production, processing, transportation, retail and food service. Initiates food safety projects. Addresses global issues on food safety. Conducts research to enhance the safety of food products in the food service, retail environment and market distribution.

[National Food Service Security Council](#) (NFSSC) was formed to bring together security personnel of the major chain restaurants and to provide opportunities for education and information sharing concerning safety and security issues.

[National Restaurant Association](#) (NRA) is the leading business association for the restaurant industry. Together with the National Restaurant Association Educational Foundation, the Association's mission is to represent, educate and promote a rapidly growing industry that is comprised of 900,000 restaurant and foodservice outlets employing 12.2 million people.

[NSF, International](#), a not-for-profit, non-governmental organization, is the world leader in standards development, product certification, education, and risk-management for public health and safety. For 60 years, NSF has been committed to public health, safety, and protection of the environment. While focusing on food, water, indoor air, and the environment, NSF develops national standards, provides learning opportunities through its Center for Public Health Education, and provides third-party conformity assessment services while representing the interests of all stakeholders.

[U.S. Department of Agriculture](#) (USDA) works to improve and maintain farm income and to develop and expand markets abroad for agricultural products. USDA helps to curb and cure poverty, hunger and malnutrition. They are responsible for the safety of meat, poultry, and egg products. The Department, through inspection and grading services, safeguards and ensures standards of quality in the daily food supply. USDA is the steward of our nation's 192 million acres of national forests and rangelands. They are also a research leader in everything from human nutrition to new crop technologies that allow us to grow more food and fiber using less water and pesticides.

[U.S. Food and Drug Administration](#) (FDA) is responsible for protecting the public health by assuring the safety, efficacy, and security of human and veterinary drugs, biological products, medical devices, our nation's food supply, cosmetics, and products that emit radiation. The FDA

is also responsible for advancing the public health by helping to speed innovations that make medicines and foods more effective, safer, and more affordable; and helping the public get the accurate, science-based information they need to use medicines and foods to improve their health. Although food safety and security are different aspects of food protection, they are inherently connected. FDA, has established a 10-Point Program for ensuring the safety and security of the food supply.