





Office of Food Safety Protecting Public Health and Preventing Foodborne Illness







National Food Policy Conference

March 15, 2019

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Deputy Under Secretary for Food Safety

Cell-Cultured Food Products From Cell Lines of Livestock and Poultry





Consumer Education

SAFE HANDLING INSTRUCTIONS

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria (that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen. Thaw in refrigerator or microwave.



Keep raw meat or poultry separate from other foods. Wash cutting surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.

Consumer Education

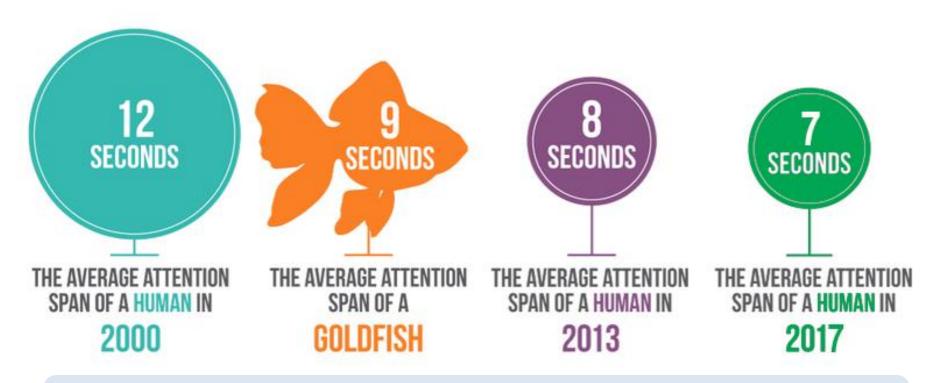




Cross Contamination



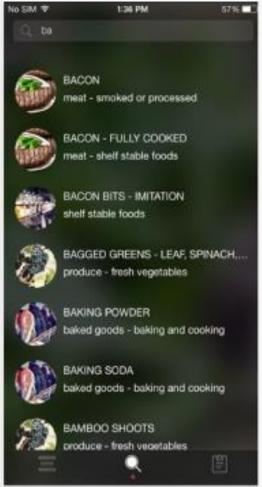
Reaching Consumers



We must be device-friendly, provide useful information, and capture the audience's interest quickly!

Food Safety Resources







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Science-Based Policy and Modernization





Salmonella Control

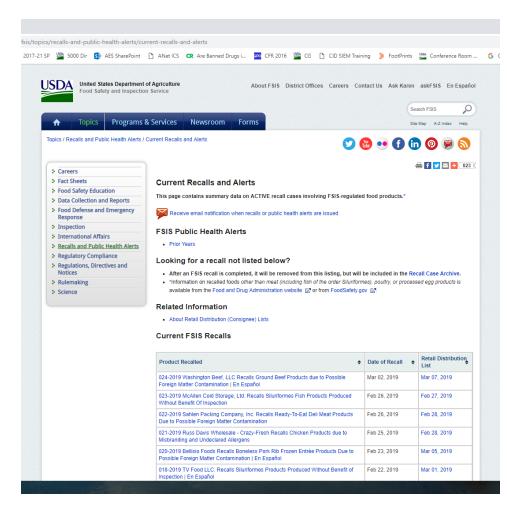




Expanding
non-O157
Sampling/Testing in
Raw Beef Products



United States Department of Agriculture



Recall Policy





Guidelines for Industry Response to Customer Complaints



WWW.REGULATIONS.GOV

USDA/FSIS
1400 Independence Ave., S.W.
Mailstop 3758
Room 6065
Washington, D.C. 20250-3700



Antibiotic Resistance and Veterinary Drug Residue Testing





Do right and feed everyone...safely!

