

U.S.A.100 Years of Safe Quality

Food Safety from Farm to Table ©

All United States agricultural farm products exported to China meet the same U.S. safe quality standards as those sold in the United States, backed up by a team approach committed to food safety from farm to table.

High levels of Public Confidence

The U.S. food safety system is based on strong, flexible, and science-based federal and state laws and industry's responsibility to produce safe foods.

A 100 Year-old Legal Foundation

U.S. safe quality standards are built on a foundation of three landmark laws:

1906 Pure Food and Drug Act (PFDA)

1938 Federal Food, Drug and Cosmetic Act (FDCA)

1996 Food Quality Protection Act (FQPA)

Pure Food and Drug Act (PFDA)

“The purity and honesty of the food and medicines of the people are guaranteed.”

Over 100 years ago, the Pure Food and Drug Act outlawed adulterated or fraudulently labeled products, and authorized the regulation of food and pharmaceuticals by the U.S. government.

The Pure Food and Drug Act prohibited the use of any harmful drug, chemical or preservative in prepared medicines and food.

The new law was met with approval by all segments of society. To historians it is one of the highlights of the Progressive era in American history.

In 1906, The New York Times wrote that because of the Pure Food and Drug Act, “the purity and honesty of the food and medicines of the people are guaranteed.” New York Times, July 1, 1906.

Federal Food, Drug and Cosmetic Act (FDCA)

Strict Inspection, Tough Enforcement

In 1938 The principles of the 1906 law were moved forward when the U.S. Congress updated food safety regulations for food and drugs with the Federal Food, Drug and Cosmetic Act (FDCA), legislating strict inspection and tough enforcement.

The law's purpose is to protect the public by preventing the manufacture, sale or distribution of harmful or deceptive food and drug products.

Today, the Federal Food, Drug and Cosmetic Act is still the major force regulating food safety for U.S. food and drugs.

Federal Food, Drug and Cosmetic Act (FDCA)

- * authorizes mandatory standards for foods,
- *allows food manufacturing and processing facilities to be inspected by the Food and Drug Administration (FDA),
- * requires food ingredients to be listed on labels, and
- * prohibits the sale of food prepared under unsanitary conditions.

Food Quality Protection Act (FQPA)

Pesticides

In 1996, Congress extended food safety protection even further with the Food Quality Protection Act (FQPA) to regulate pesticide exposure, including drinking water.

It charges the Environmental Protection Agency (EPA) to ensure that all pesticides meet updated, health-based safety standards.

The Food Quality Protection Act (FQPA) is designed to protect all people from the cumulative effect of pesticides and agricultural chemicals, especially the most vulnerable segment of the population, infants and children.

It was passed unanimously by the U.S. Congress and is considered a landmark in pesticide legislation because of its strengthened protection for infants and children.