



Law Update Webinar: Food Safety and FDA Enforcement

**Eric F. Greenberg
Principal Attorney
Eric F. Greenberg, P.C.
Chicago, IL**

TODAY'S AGENDA

**NEW LAW ABOUT FOOD SAFETY:
THE FDA FOOD SAFETY MODERNIZATION ACT
OF 2011**

**GENERAL RECOGNITION OF SAFETY:
RECENT DEVELOPMENTS**

**FDA ENFORCEMENT STATISTICS:
WHAT CAN THEY TELL US?**

RECENT LABELING TRENDS AND ISSUES

YOUR QUESTIONS



ERIC F. GREENBERG, P.C.
A professional corporation

ERIC F. GREENBERG, P.C.



ERIC F. GREENBERG, P.C.

A professional corporation

Food and Drug Law
Packaging Law
Commercial Litigation

Our lawyers advise and represent food, drug, dietary supplement, cosmetic and medical device manufacturers, and packaging manufacturers, converters and designers in all aspects of regulatory compliance and defense.

Firm is a Member of *International Network of Boutique Law Firms*

A Chicago-based law firm serving clients worldwide.

Eric Greenberg

JD, Cornell Law School 1983; BA, Northwestern University 1980

Author: *Guide to Packaging Law, 2d Edition (2007)*

General Counsel, Institute of Packaging Professionals

Member of Trial Bar, US District Ct, Northern District of Illinois

www.ericfgreenbergpc.com



ERIC F. GREENBERG, P.C.

A professional corporation

**NEW LAW ABOUT FOOD SAFETY:
THE FDA FOOD SAFETY
MODERNIZATION ACT
OF 2011**

www.ericfgreenbergpc.com

10 Quick Facts About the FSMA

1. Affects FDA and FDA-regulated foods, not USDA (That is, not meat and poultry)
2. Theme is prevention of food contamination problems
3. Food makers must put in place preventive controls “HACCP-type” control programs
4. FDA to set new rules for safe production of fruits and vegetables



10 Quick Facts About the FSMA

1. Affects FDA and FDA-regulated foods, not USDA (that is, not meat and poultry)
2. Theme is prevention of food contamination problems
3. Food makers must put in place “HACCP- Type” risk control programs
4. FDA to set new rules for safe production of fruits and vegetables

Gives FDA new enforcement powers:

5. To order food recalls *if* it suspects danger to health
6. To detain foods *if* it suspects adulterated or misbranded
7. To inspect documents *if* it suspects danger to health
8. To suspend registrations *if* it suspects danger to health
9. FDA ordered to inspect more, and set inspection priorities by degree of risk
10. Imported foods will have to be certified as complying with GMPs



The Food Safety Modernization Act

Many of the sections require FDA to make regulations before they are effective, and they have gotten a start on making them

BUT

FDA's new powers to order recalls, see food company records, and suspend registrations are already effective



ERIC F. GREENBERG, P.C.
A professional corporation

The Food Safety Modernization Act

The biggest, most widespread effect will be from the preventive controls requirement
(PROPOSED REGULATION PUBLISHED – Comments due SEPTEMBER 16, 2013)

Affects most food producers including

- Farms where foods are processed

Doesn't affect

- Exempted small operators
- Previously required
 - Juice manufacturers
 - Seafood processors



ERIC F. GREENBERG, P.C.
A professional corporation

The Food Safety Modernization Act

Under this requirement:

Food processors are required to evaluate their process

Put in place a plan that identifies risks

Put controls in place against those risks

Practice the controls every time, and

Keep records

AND MAYBE:

audit or require GMPs from their PACKAGING MAKERS



ERIC F. GREENBERG, P.C.
A professional corporation

The Food Safety Modernization Act

Is it REALLY a big deal?



ERIC F. GREENBERG, P.C.
A professional corporation

The Food Safety Modernization Act

Will food get any safer?

Would we be better off without any food regulation?

**After all, we already had a thorough regulatory regime and
pomegranate seeds still made people sick recently.**

**Without food regulation by FDA, there would still be other
controls in place.**



ERIC F. GREENBERG, P.C.
A professional corporation



ERIC F. GREENBERG, P.C.

A professional corporation

GENERAL RECOGNITION OF SAFETY: RECENT DEVELOPMENTS

www.ericfgreenbergpc.com

“Generally Recognized As Safe”

also known as

General Recognition of Safety

General Recognition of Safety

- “Food additives” are defined by law as substances that are added to or migrate to food that are NOT Generally Recognized As Safe (“GRAS”)
- This applies to food ingredients, AND packaging components
- GRAS status is established through either scientific procedures, *or* common use in food before 1958.
- GRAS substances are both
 - (1) demonstrably safe, *and*
 - (2) recognized as such by the relevant scientific community.

General Recognition of Safety

Because the law defines GRAS in terms of the opinion of relevant experts, and NOT in terms of any FDA approval, concurrence, license, or review, companies are free to make their own independent determinations that their use of a substance in food is GRAS

The question today is,
do GRAS substances require
more regulatory intervention
to assure safety?

A tale of two recent studies

Government Accountability Office

and

PEW Health Group

Government Accountability Office

- An oversight agency of US government
- Feb 2010 report recommending these steps to “strengthen FDA’s oversight of GRAS determinations:
 1. Require any company that conducts a GRAS determination to provide FDA with notice, and make it public;
 2. Minimize the potential for conflicts of interest in companies’ GRAS determinations;
 3. Monitor the appropriateness of companies’ GRAS determinations through random audits or some other means, including issuing guidance on how to document GRAS determinations;
 4. Finalize the [1997] rule that governs the voluntary notification program;
 5. Conduct reconsiderations of the safety of GRAS substances in a more systematic manner; and
 6. Ensure safety of engineered nanomaterials.

Pew Health Group

Food Additives Project

- A private “think tank”
- 2012 report raised these “concerns”:
 1. FDA is unaware of a large number of chemical uses in food and, therefore, cannot ensure that safety decisions regarding these uses were properly made.
 2. Food manufacturers are not required to notify FDA of relevant health and safety studies, thereby placing FDA in the difficult position of tracking safety information for more than 10,000 chemicals with limited resources and information.
 3. The agency’s expedited approach to reviewing safety decisions since 1995 occurs with little public engagement.
 4. FDA lacks the resources and information needed to identify and prevent potential health problems or to set priorities for systematic reevaluation of safety decisions made during the past half-century.

Question: Is the safety risk great enough to warrant more regulatory involvement?

- What is the risk?
- FEMA review processes resulted in 11 substances being removed from the association's list of GRAS flavoring substances.
- 11 out of 2,600

Food legal compliance IS the primary responsibility of the regulated businesses, not FDA

The law is structured that way

FDA consistently reminds companies of that fact in inspections, Warning Letters, etc....

The question today is,
do GRAS substances require
more regulatory intervention
to assure safety?

Aren't there other assurances of
safety?

Other protections besides FDA review of GRAS substances

- Civil tort suits for injury
- Criminal liability for injury
- Adverse publicity

The question today is,
do GRAS substances require
more regulatory intervention
to assure safety?

My answer: No, when balancing the
benefits of regulatory intervention
against the costs in light of the perceived
problems, the record does not support
more regulatory intervention.



ERIC F. GREENBERG, P.C.

A professional corporation

FDA ENFORCEMENT STATISTICS: WHAT CAN THEY TELL US?

www.ericfgreenbergpc.com

FDA Enforcement Statistics — Fiscal Year 2012

Seizures	8
Injunctions	17
Warning Letters	4,882
Recall Events	4,075

Source: U.S. Food and Drug Administration.

Graphic courtesy of PACKAGING WORLD MAGAZINE

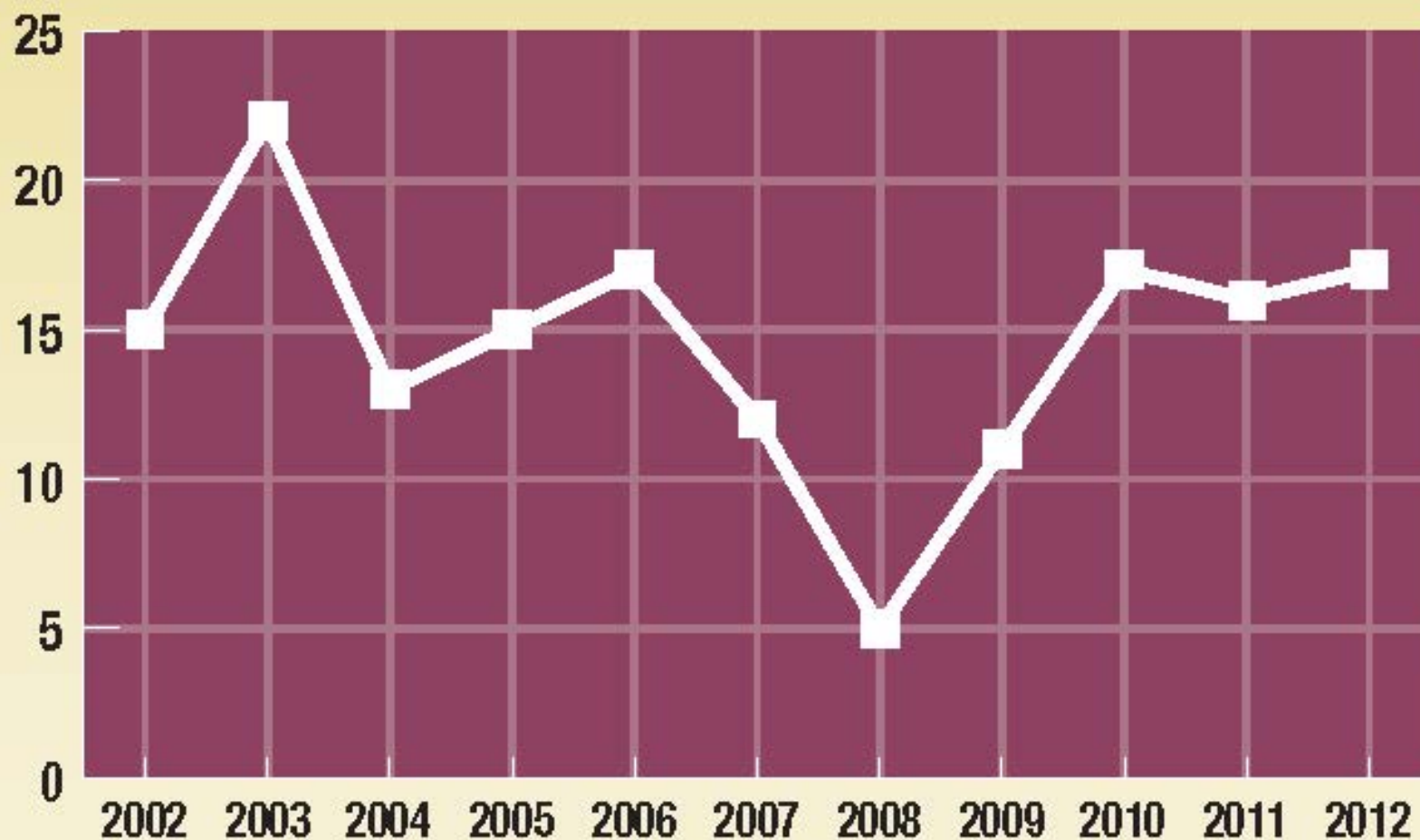
FDA Seizures — Fiscal Years 2002-2012



Source: U.S. Food and Drug Administration.

Graphic courtesy of PACKAGING WORLD MAGAZINE

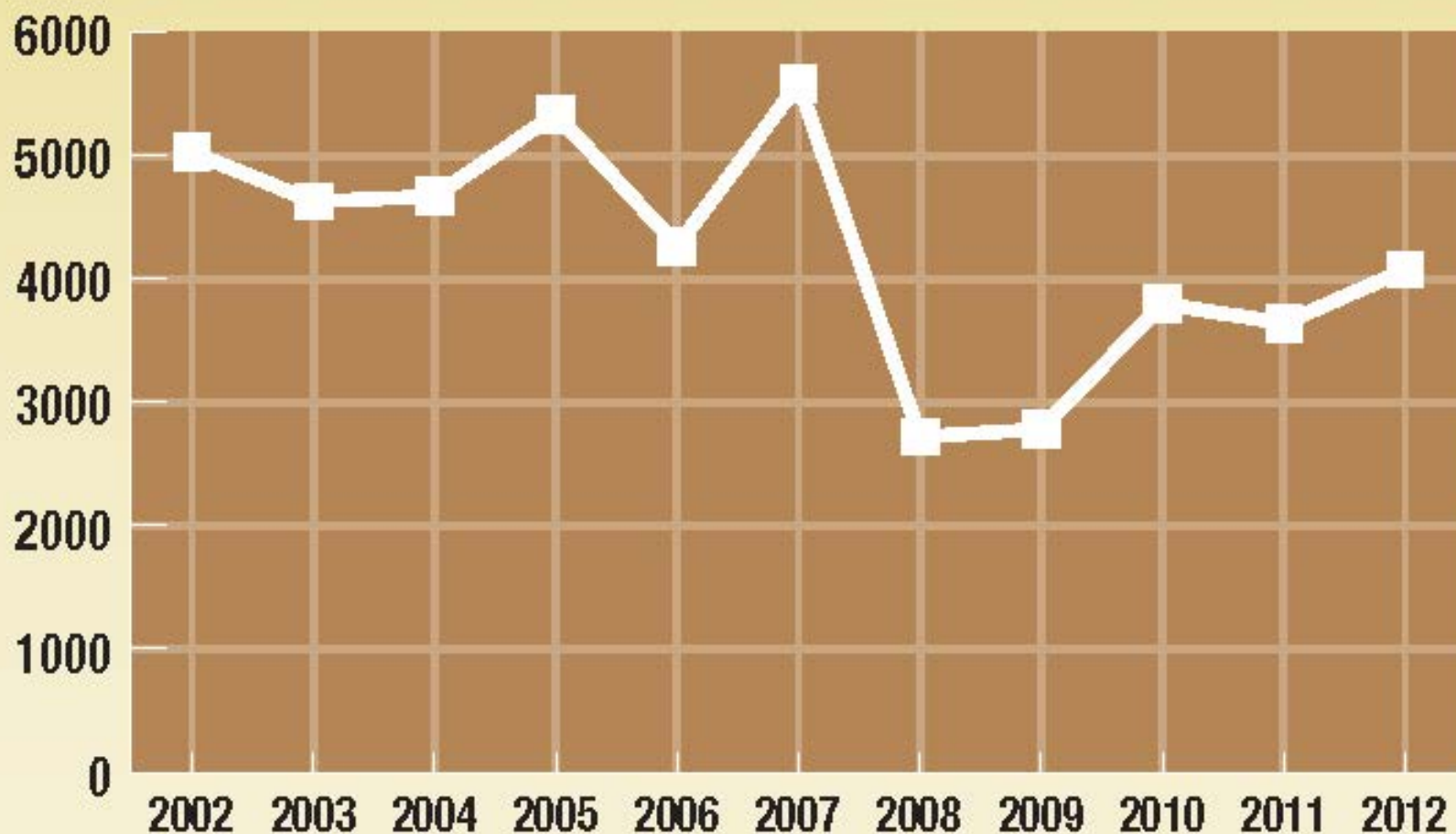
FDA Injunctions — Fiscal Years 2002-2012



Source: U.S. Food and Drug Administration.

Graphic courtesy of PACKAGING WORLD MAGAZINE

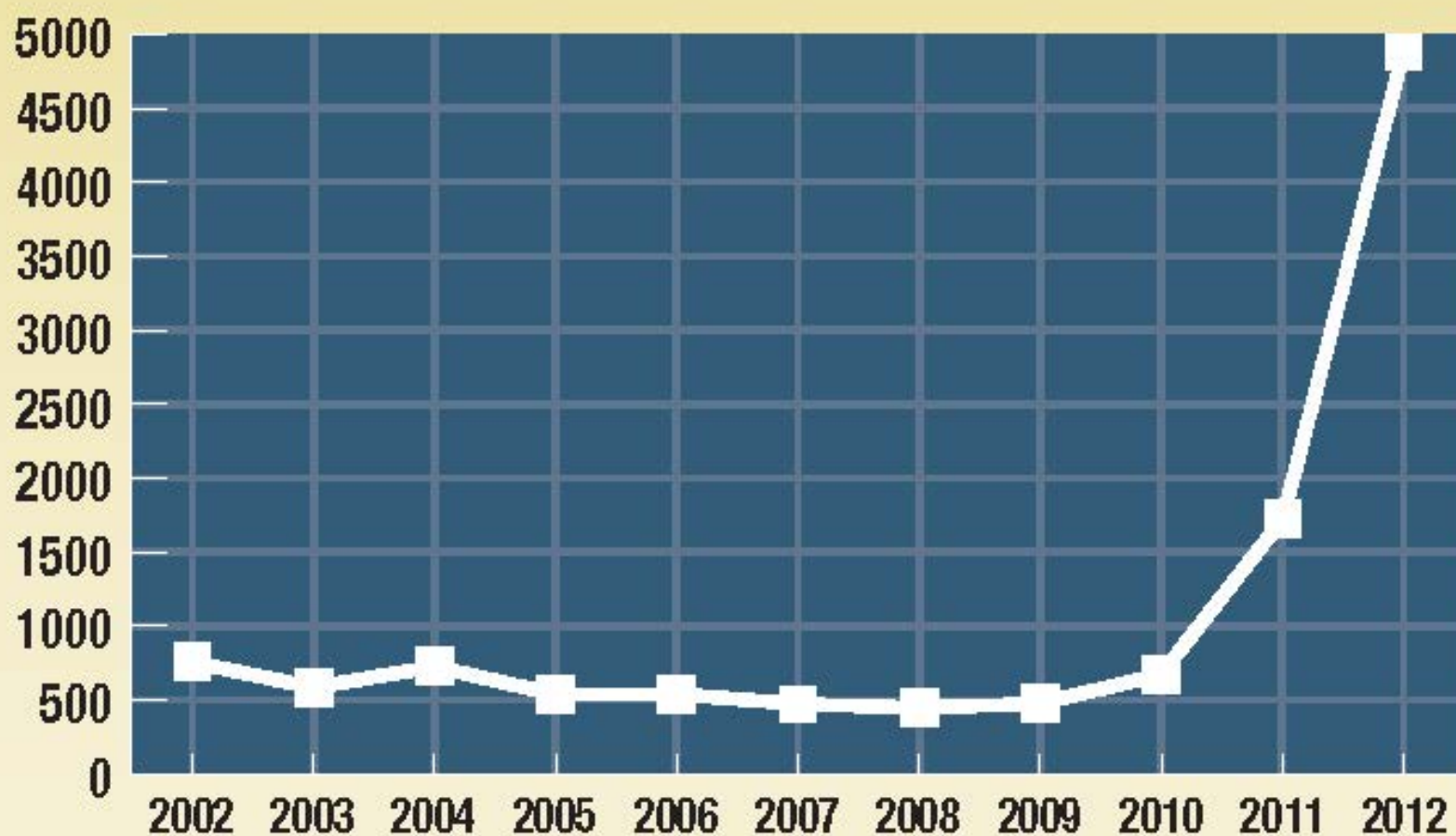
FDA Recall Events — Fiscal Years 2002-2012



Source: U.S. Food and Drug Administration.

Graphic courtesy of PACKAGING WORLD MAGAZINE

FDA Warning Letters — Fiscal Years 2002-2012



Source: U.S. Food and Drug Administration.



ERIC F. GREENBERG, P.C.

A professional corporation

RECENT LABELING TRENDS AND ISSUES

www.ericfgreenbergpc.com

Recent labeling trends and issues

- Gluten claims
- “Natural” and other claims for civil suits
- Energy drinks –
 - beverages or dietary supplements?
 - dangerous?
- POM’s life not completely wonderful





ERIC F. GREENBERG, P.C.

A professional corporation

YOUR QUESTIONS

**Food and Drug Law
Packaging Law
Commercial Litigation**

www.ericfgreenbergpc.com



ERIC F. GREENBERG, P.C.

A professional corporation

**Food and Drug Law
Packaging Law
Commercial Litigation**

Thank you.

Eric F. Greenberg, P.C.
70 West Madison Street, Suite 3500
Chicago, IL 60602-4224
312.977.4647
greenberg@efg-law.com

www.ericfgreenbergpc.com