

Center of Food Safety and Applied Nutrition (CFSAN)

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CFSAN Mission

CFSAN, in conjunction with the Agency's field staff, is responsible for promoting and protecting the public's health by ensuring that the nation's food supply is safe, sanitary, wholesome, and honestly labeled, and that cosmetic products are safe and properly labeled.

CFSAN Products

Products: All foods except those regulated by FSIS, food additives, food packaging, dietary supplements, colors, cosmetics, infant formula, and bottled water

- food defense
- food illness and contaminants
- research
- ingredients: labels, allergens



CFSAN Science and Research

Strategic Plan Goals (2015-2018)

- Develop and evaluate intervention and preventive control strategies for microbial and chemical hazards in CFSAN-regulated products
- Develop and implement screening methods for use in field laboratories to improve the capacity for detection of chemical contaminants
- Advance scientific leadership in bioinformatics to further the agency's regulatory and public health decision making
- Integrate and apply modern toxicological approaches to support regulatory and public health decision making on chemical hazards in foods, dietary supplements, and cosmetics
- Advance diet and health research that contributes to the development of science-based policies and communication strategies
- Engage our COEs and stakeholders to enhance FDA's science and research resources to maximize public health benefit

Overview of Research Program

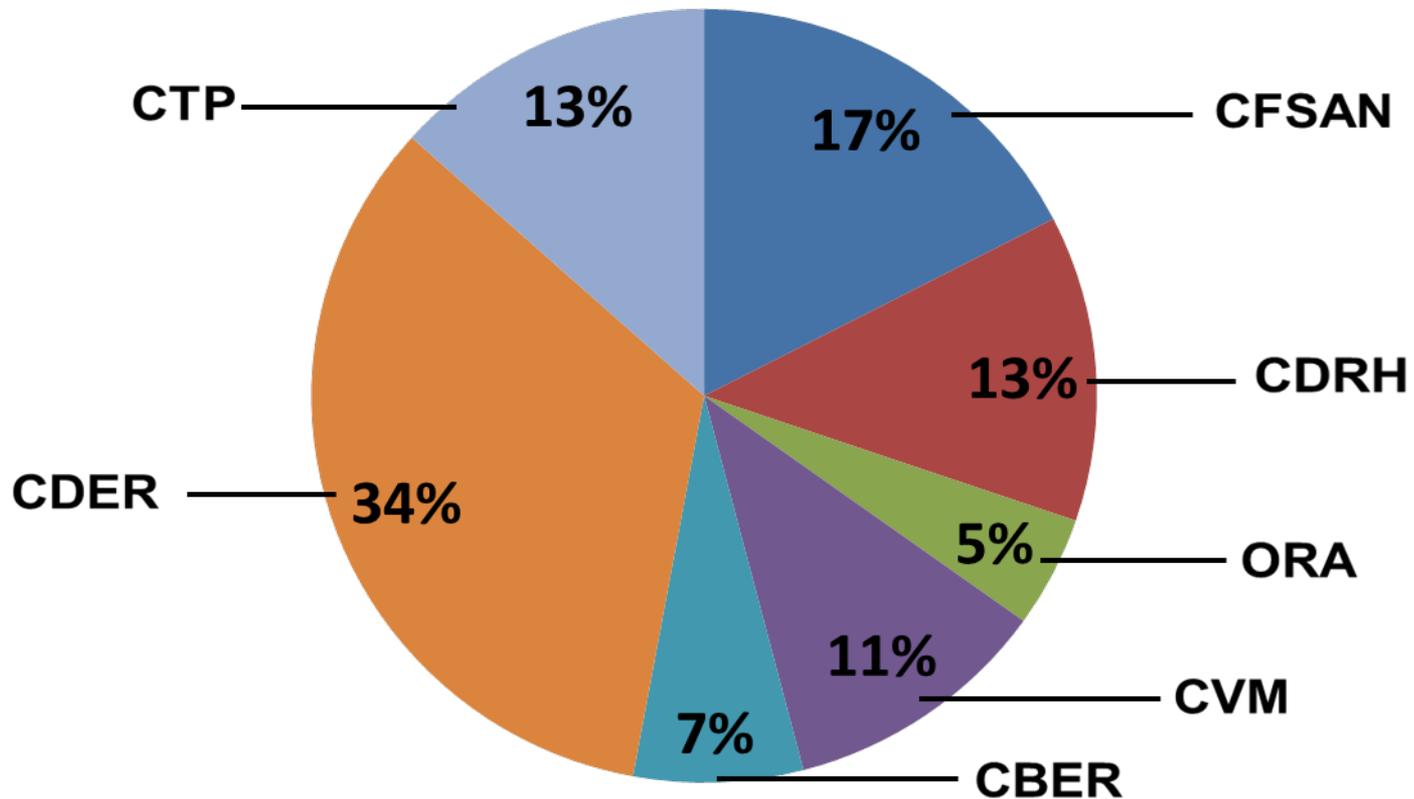
- CFSAN conducts research to support its science-based regulatory mission
- Research generates information critical for implementing a modern food and cosmetics safety system
- The research program provides the methods, data, and analysis needed to support:
 - development of new regulations & guidance
 - enforcement of existing regulations

Structure of Research Program

Seven offices and four Centers of Excellence

- Office of Analytics and Outreach
- Office of Applied Research and Safety Assessment
- Office of Center Director (JIFSAN)
- Office of Cosmetics and Colors
- Office of Dietary Safety Program (UMiss)
- Office of Food Safety (Western Cntr, Illinois IT)
- Office of Regulatory Science

NCTR Supports FDA Product Centers



Current Collaboration with NCTR

- Develop an intelligent recognition system for storage pest fragments contaminating food products (CFSAN/ORA)
- Detection of microbial contaminants including pathogenic mycobacteria in tattoo inks detecting and enumerating *Listeria monocytogenes* using RAPID-B
- Build a database of hepatotoxicity of herbal/dietary supplements
- Evaluating conventional methods for thermal and chemical inactivation of the bioterrorism agent ricin contaminating pilot-scale milk pasteurization equipment
- Detection of toxigenic *Bacillus cereus* from dried foods, animal feed and dietary supplements using whole genome sequencing, multilocus sequence analysis and end point PCR
- Determination of the effect of particle size and composition on the release of nanoparticles from model polymer nanocomposites

