

# Safeguarding American Food Supply and Preventing Foodborne Illness



## Who We Are

We are dedicated public health professionals who ensure the safety of the food supply and work to mitigate the spread of foodborne illness. The Food Products Inspectorate (FPI) oversees the Office of Human Food Inspectorate (OHFI) and the Office of Animal Food Inspectorate (OAFI) with a combined field staff of more than 800 people across 15 field divisions.



Office of Inspections and Investigations

## Our Mission

Ensure FDA regulated human and animal food products are safe by conducting rigorous, science-based, comprehensive inspections and investigations while verifying compliance with prevention and risk-based food safety standards.

## Our Public Impact

- Identify potential hazards in manufactured human and animal food and produce, to reduce the likelihood of food safety harms to the American public.
- Investigate the root causes of food safety issues and verify implementation of corrective measures to reduce future occurrences.
- Respond swiftly to foodborne disease outbreaks to mitigate harm.

## Our Frontline Activities

- Conduct rigorous, science-based inspections and investigations of domestic and international food facilities and assess compliance with U.S. Federal regulations.
- Inspect a diverse range of food commodities including infant formula, animal food products, dietary supplements, produce and cell cultured foods.
- Routinely collect samples of food products to test for compliance with regulations and standards.
- Investigate complaints of injury, illness, or death that may have been caused by an FDA-regulated human or animal food product.
- Collaborate with partners across the food industry, federal, state, local, tribal and territorial agencies, trade organizations, and government agencies around the world to uphold and provide guidance on food safety regulations.
- Monitor effective removal of recalled products from commerce.

