

# FOOD SAFETY-INDUSTRY-GOVERNMENT COOPERATION UNITED STATES

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IFTPS  
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- 1812 - First Canning operation in the United States-New York
- 1821 - William Underwood Co.-Boston
- 1862 - USDA Established, Division of Chemistry
- 1865 - William L. Underwood and MIT
- 1899 - First documented Botulinum Outbreak

- 1901 - Canning of ripe olives – California
- 1906 - Federal Meat Inspection Act, Original Food and Drug Act
  - First documented commercially canned botulism outbreak
- 1907 - National Cannery Association (NCA) founded
- 1913 - Botulism: Home canned green beans – E.C. Dickson

- 1914 - NCA Research laboratory:  
Washington DC - W.D. Bigelow
- 1918 - First California olive associated  
botulism outbreak
- 1919 - NCA - Seattle Laboratory opened
  - 3 additional California olive associated botulism  
outbreaks

- 1920 - 4 more California olive associated botulism outbreaks
  - Industry, Bureau of Chemistry, California State Board of Health, discussion
  - Botulism Commission (Meyer, Dickson, Geiger) formed, funded by industry
  - Recall of olives - requested by Bureau of Chemistry, conducted by industry
  - State of California issues processes for olives
  - J. R. Esty sent from NCA-Washington DC to work in Dr. Meyer's Laboratory, UC

- 1920

- Bulletin 16-L Heat Penetration in Processed Foods published by NCA
- Examination of canned salmon in Seattle upon member request

- 1921 - 3 botulism outbreaks in California spinach,  
1 botulism outbreak in California olives
- 1922 - 3 botulism outbreaks in California spinach
  - California issues processes for spinach as well as olives
- 1924 - 3 botulism outbreaks in California olives

- 1925 - State of California passes Cannery Inspection Act
  - Covers commercial canning of vegetables, olives, animal foods, specialties
  - Inspection funded by industry



- 1926 - NCA Research Laboratory-  
San Francisco-Dr. Esty
- 1927 - Cannery Inspection Act  
amended to include fish, funded by industry,  
Fish & Game and NCA
  - Bureau of Chemistry splits in two-  
Food Drug & Insecticide Administration,  
Bureau of Chemistry & Soils

- 1930 - First Edition of Bulletin 26-L published by NCA
  - Acidified Foods regulated by California Cannery Inspection Act
    - Food Drug & Insecticide Administration becomes Food and Drug Administration

- 1937 - Industry and FDA agree on Salmon Control Plan
  - Allows representative from NCA to examine product for adulteration
  - Provide examination results to be available for FDA
- 1938 - Passage of revised Food and Drug Act
- 1940/41 - Funding of Cannery Inspection by only California processors

- 1963 - 1 botulism outbreak-Canadian liver paste, 1 botulism outbreak California tuna
  - Can seam examination requirement added to Cannery Inspection Act
  - 7 botulism outbreaks, smoked fish
- 1964-1969 - 29 home canned foods outbreaks, 67 cases and 5 deaths
  - 3 botulism cases possibly from commercially packed meats, smoked fish

- 1971 - July: 1 botulism outbreak  
Bon Vivant soup
  - August: Campbell Soup-spoilage, no illness
  - November 12: Federal Register publication-  
Manufacturing and Processing of Canned Foods -  
Proposed Statement of Policy – Submitted by NCA

- 1972 - FDA publishes tentative final rule
- 1973 - FDA publishes part 128B –

Thermally Processed Low-Acid Foods Packaged in Hermetically Sealed Containers-Manufacture and Processing

They do not publish the emergency permit portion (Section 404) because of complexities regarding application of the section

- 1973 -

- 3 incidences of spoilage in canned mushroom-  
C.botulinum isolations
- FDA inspections of facilities document that some processes are not established by qualified process authorities or are of questionable adequacy
- FDA use of outside resource to assist in review of processes-contracted with outside experts, such as Dr. I. Pflug to evaluate filings to determine process adequacy

- 1974 - FDA publishes Emergency Permit Control and Thermally Processed Low Acid Foods Packaged in Hermetically Sealed Containers-miscellaneous amendments
- 1976 - FDA publishes Pickled, Fermented and Acidified Foods in response to a petition filed by Pickle Packers International
- 1978 - *C. botulinum* outbreak from canned Salmon-England



- 1979 - FDA publishes Acidified Foods and Low Acid Canned Foods in Hermetically Sealed Containers - final rule
- 1982 - C.botulinum outbreak canned Salmon-Belgium
  - Salmon control plan revised to add additional requirements to container integrity sections
- 2007 - C. botulinum in chili sauce

# Summary

- Long history of cooperation between industry, government and academia
  - Cooperation: Working together toward a common goal involves trust, communication, compromise
  - Cooperation still ongoing in today's activities involving new regulatory requirements
- Future Potential Concerns
  - Cottage Industry
  - Home canning,
  - Restaurant prepared foods