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American Frozen Food Institute Urges FDA to Let Companies Take Food Safety Lead at Panel Discussion

McLean, VA – The American Frozen Food Institute (AFFI) today detailed the frozen food industry’s on-going commitment to strengthening food safety, telling a panel organized by the U.S. Food and Drug Administration (FDA) that new rules to control potential food facility hazards should be risk-based and provide food producers with the flexibility to use their considerable expertise to develop safety plans tailored to meet specific conditions at individual facilities.

AFFI was invited by the FDA to participate on a panel of experts at a public meeting held to help guide FDA’s efforts to implement the *Food Safety Modernization Act* (FSMA) and develop new food safety facility preventive control rules.

AFFI Director of Regulatory and International Affairs John Allan detailed AFFI’s work leading industry coalitions dedicated to advancing food safety, including efforts to update Current Good Manufacturing Practices and control *Listeria monocytogenes*, which have seen industry effectively work hand-in-hand with the FDA.

In light of the frozen food industry’s demonstrated commitment to furthering food safety, Allan urged the FDA to develop food facility preventive safety controls that are non-prescriptive, science and risk-based, and that utilize the industry’s wealth of knowledge and experience.

Allan stressed that food producers be permitted to determine how best to control potential hazards, urging FDA to let producers modify and improve food safety programs and controls as they see fit, based on the unique conditions within a facility.

In addition, Allan noted that AFFI represents all sectors of the frozen food industry, including warehouse and distribution facilities that store products not at risk of contamination or product adulteration, further underlining the need for FDA to adopt flexible, risk-based preventive controls.

“Ensuring the safety of the food we produce remains the number one priority of the frozen food industry,” said AFFI President and CEO Craig R. Naasz. “We look forward to continuing our strong working relationship with FDA to develop new food

safety preventive control rules that increase protections for consumers and offer realistic, effective and flexible options for food producers.”

A complete copy of AFFI’s panel submission is available [here](#).

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The American Frozen Food Institute is the national trade association promoting and representing the interests of all segments of the frozen food industry. AFFI works to foster industry development and growth, and advocates before legislative and regulatory entities on the industry’s behalf. More information can be found at www.affi.org.