

A Practical Guide to Researching U.S. Food Laws & Regulations

Webinar for the FDLP Academy

March 24, 2026

Julia Ezzo

Government Information, Packaging, &
Political Science Librarian

Michigan State University

julia@msu.edu

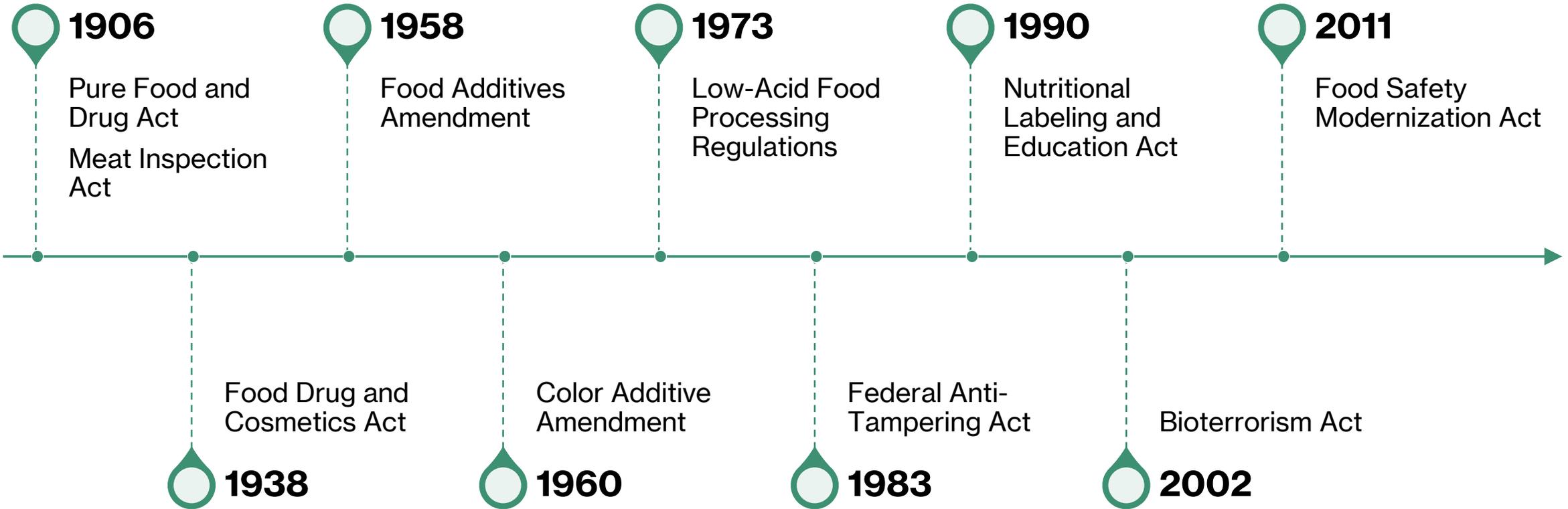




WHY DOES FOOD LAW MATTER?

"Old sausage that had been rejected, and that was moldy and white – it would be doused with borax and glycerine, and dumped into the hoppers, and made over again for home consumption. There would be meat that had tumbled out on the floor, in the dirt and sawdust, where the workers had tramped and spit uncounted billions of consumption germs....and the meat would be shoveled from the filthy floor, and would go into the hoppers with dirt and dust and floor filth."

Excerpt from Upton Sinclair's *The Jungle*





**KEY AGENCIES:
JURISDICTIONS AT A GLANCE**

Environmental Protection Agency (EPA)

Drinking water; pesticide residue

Food & Drug Administration (FDA)

Food but not meat. Bottled water. Seafood. All fish but not catfish. Wild game (exotic meat), eggs in the shell and egg containing products that don't meet the USDA's "egg product" definition,. Beverages with less than 7% alcohol and malt beverages if less than .5% alcohol

Federal Trade Commission (FTC)

Advertising

U.S. Department of Agriculture (USDA)

Raw vegetables grading; raw fruit grading; meats; poultry; eggs processing and grading



FINDING RESOURCES

Statutes

- U.S. Code
 - Official, authoritative version available through [govinfo.gov](https://www.govinfo.gov)
 - [Congress.gov](https://www.congress.gov) is great for viewing proposed bills, legislative histories, and tracking amendments.

H.R.2751 - FDA Food Safety Modernization Act

111th Congress (2009-2010)

LAWHide Overview **Sponsor:** [Rep. Sutton, Betty \[D-OH-13\]](#) (Introduced 06/08/2009)**Committees:** House - Energy and Commerce; Ways and Means**Latest Action:** 01/04/2011 Became [Public Law No: 111-353](#). ([All Actions](#))**Roll Call Votes:** There have been [2 roll call votes](#)**Notes:** [H.R.2751](#) was introduced and first passed the House as the Consumer Assistance to Recycle and Save Act.**Tracker:** 

[Introduced](#) > [Passed House](#) > [Passed Senate](#) > [Resolving Differences](#) > [To President](#) > **[Became Law](#)**

More on This Bill[CBO Cost Estimates \[2\]](#)**Subject — Policy Area:**

Transportation and Public Works

[View subjects >>](#)**Related CRS Products:**[CRS Reports on H.R.2751](#)**Summary (4)**

Text (7)

Actions (31)

Titles (6)

Amendments (2)

Cosponsors (59)

Committees (2)

Related Bills (10)

Summary: H.R.2751 — 111th Congress (2009-2010)[All Information](#) (Except Text)

There are 4 summaries for H.R.2751.

Public Law (01/04/2011)

[Bill summaries](#) are authored by [CRS](#).**Shown Here:****Public Law No: 111-353 (01/04/2011)**

(This measure has not been amended since it was passed by the Senate on November 30, 2010. The summary of that version is repeated here.)



October 16, 2024

Federal Inspection of Meat, Poultry, and Egg Products

On July 19, 2024, the U.S. Centers for Disease Control and Prevention (CDC), the U.S. Department of Agriculture’s (USDA’s) Food Safety and Inspection Service (FSIS), and state public health regulatory officials announced an investigation into a multistate outbreak of *Listeria*, also known as listeriosis or listeria infection. As part of that investigation, an unopened Boar’s Head brand liverwurst product collected from a retail store tested positive for *Listeria monocytogenes*, the species of bacteria that causes *Listeria*. That product’s manufacturer, Boar’s Head Provisions Co., Inc., issued a voluntary recall on July 26, 2024, of over 200,000 pounds of liverwurst products produced at its plant in Jarratt, VA. Four days later, Boar’s Head expanded its recall by including 7 million pounds of additional ready-to-eat meat and poultry products. On September 13, 2024, Boar’s Head announced an indefinite closure of the Jarratt establishment. By September 30, 2024, 10 people had died and 59 others across 19 states were hospitalized, representing the largest foodborne listeria outbreak since an incident in 2011 involving cantaloupes in Colorado.

Listeria can survive and grow in refrigerated conditions and has a high resistance to common preservative methods, such as the addition of salt, smoke, or acids to food. It also

Inspection Activities

All meat, poultry, and egg products must undergo federal inspection before entering commerce. Federal oversight begins when an animal enters the regulated establishment. Inspectors are to verify that all livestock offered for slaughter are handled humanely, including during on-site transportation and unloading, and that each animal is free from disease or injury that may render it unfit for human consumption. Following slaughter, carcasses deemed “sound, healthful, wholesome, and otherwise unadulterated” by the inspectors are stamped with the official mark of inspection.

FSIS requires establishments to use the science-based Hazard Analysis and Critical Control Points (HACCP; 9 C.F.R. Part 417) system to identify possible points of contamination and implement measures to control those points. This method of preventative control is to reduce or eliminate microbial pathogens on raw products that may cause foodborne illness. Establishments must also implement sanitation performance standards (SPS; 9 C.F.R. §§416.1-416.5) and sanitation standard operating procedures (SSOPs; 9 C.F.R. §§416.11-416.17).

One or more inspectors must be present during slaughter. In

Append “amendments” or “FSMA” to your search for the latest version.

- 21 U.S.C. 342 amendments
- 21 U.S.C. 343 FSMA

Regulations

- [Code of Federal Regulations](#)
- [Electronic Code of Federal Regulations](#)
- [Federal Register](#)
- [Regulations.gov](#)



Code of Federal Regulations

A point in time eCFR system



eCFR

READER AIDS

Welcome to the eCFR! Check out our [Getting Started](#) guide to make the most of the site.

Enter a search term or CFR reference (eg. fishing or 1 CFR 1.1)



Titles

Last Amended

Recent Changes

Title 1 :: General Provisions

Dec 29, 2022



FEDERAL REGISTER

The Daily Journal of the United States Government



Wednesday, March 18th



Current Issue

107 documents from 39 agencies (296 Pages)

88 Notices 4 Presidential Documents 7 Proposed Rules 8 Rules



Public Inspection

Special Filing

updated on 8:45 AM on Wednesday, March 18, 2026

0 documents from 0 agencies

Regular Filing

updated on 8:45 AM on Wednesday, March 18, 2026

124 documents from 36 agencies

109 Notices 6 Proposed Rules 9 Rules

 [Search Federal Register Documents](#)

SUPPORT

Make a difference. Submit your comments and let your voice be heard.

Search for docket and documents on agency actions

Or view all recently added

Dockets

Documents

Comments

Submit Your Deregulatory Recommendations

Impacted by an existing rule or regulation? Share your ideas for deregulation by completing this form.

[Submit Deregulation Idea](#)



Explore

Comments Due Soon

Today	4
Next 3 Days	47
Next 7 Days	105



Federal Register Rules

Listing of FSIS Federal Register Rules organized by year.

[View Federal Register Rules →](#)



Federal Register Notices

Listing of FSIS Federal Register Notices organized by year.

[View Federal Register Notices →](#)

fsis.usda.gov/policy/federal-register-rulemaking

FSMA Rules & Guidance for Industry

Food Safety Modernization Act (FSMA)

[Frequently Asked
Questions on FSMA](#)

FSMA Rules & Guidance
for Industry

[What's New in FSMA](#)

[FSMA Training](#)

[FSMA Technical
Assistance Network \(TAN\)](#)

Rules and Guidance for Industry related to the FDA Food Safety Modernization Act (FSMA).

- [Rules](#)
- [Guidance for Industry & Others](#)

Rules

Title	Issued Date
Proposed Rule: Requirements for Additional Traceability Records for Certain Foods: Compliance Date Extension Docket Number: FDA-2014-N-0053	2025//08
Final Rule: Pre-Harvest Agricultural Water Docket Number: FDA-2021-N-0471	2024/05
Final Rule: Requirements for Additional Traceability Records for Certain Foods Docket Number: FDA-2014-N-0053	2022/11
Final Rule: Laboratory Accreditation for Analyses of Foods (LAAF) Docket Number: FDA-2019-N-3325	2021/12

Statute sets the authority

CFR/eCFR gives the enforceable details

Federal Register preambles provide the 'why' and context

Regulations.gov tracks the process and lets you participate.

Case law

- Subscription databases: Westlaw, Lexis, HeinOnline, Bloomberg Law
- Free: [CourtListener](#), Google Scholar, [Justia](#)

Warning Letters

View more

Showing 1 to 10 of 3,377 entries

Export Excel Show 10 entries

Posted Date	Letter Issue Date	Company Name	Issuing Office
+ 03/17/2026	03/12/2026	Patcos Cosmetics Pvt. Ltd.	Center for Drug Evaluation and Research (CDER)
+ 03/17/2026	09/03/2025	Avertix Medical, Inc.	Center for Devices and Radiological Health
+ 03/17/2026	03/11/2026	Flowchem Pharma Private Limited	Center for Drug Evaluation and Research (CDER)
+ 03/17/2026	03/09/2026	Vedic Lifesciences Pvt. Ltd.	Center for Drug Evaluation and Research (CDER)
+ 03/17/2026	02/10/2026	A TO Z Distributor Inc	Office of Inspections and Investigations
+ 03/17/2026	01/16/2026	Feng Foods Trading Inc.	Office of Inspections and Investigations
+ 03/17/2026	12/01/2025	Apothecary Pharma, LLC	Center for Drug Evaluation and Research (CDER)
+ 03/17/2026	03/11/2026	OraLabs, Inc.	Center for Drug Evaluation and Research (CDER)

Tips

- Use targeted strings: “Federal Food, Drug, and Cosmetic Act” OR “FD&C Act” OR “21 U.S.C. 331” + “adulterated” OR “misbranded” OR “preventive controls” + circuit/year
- Add terms like “warning letter” or “consent decree” for enforcement context

Guidance Documents

- [Fsis.usda.gov](https://www.fsis.usda.gov) > Policy > FSIS Guidelines
- [Fda.gov](https://www.fda.gov) > Food > Guidance & Regulation (Food and Dietary Supplements)

Guidelines

NUMBER	TITLE	DATE
FSIS-GD-2019-0008	FOODBORNE PATHOGEN TEST KITS VALIDATED BY INDEPENDENT ORGANIZATIONS	JANUARY 2026
FSIS-GD-2025-0006	FSIS GUIDELINE FOR LABEL APPROVAL	DECEMBER 2025
FSIS-GD-2025-0005	APPLYING FOR USDA FSIS INSPECTION	SEPTEMBER 2025
FSIS-GD-2005-0003	FOOD STANDARDS AND LABELING POLICY BOOK	SEPTEMBER 2025
FSIS-GD-2025-0004	HACCP MODEL FOR READY-TO-EAT FERMENTED, SALT-CURED, AND DRIED PRODUCTS (NOT HEAT TREATED-SHELF STABLE)	AUGUST 2025
FSIS-GD-2025-0003	HACCP MODEL FOR PASTEURIZED LIQUID EGG (FULLY COOKED - NOT SHELF STABLE CATEGORY)	JUNE 2025
	HACCP MODEL FOR DRIED EGG PRODUCTS (HEAT TREATED SHELF STABLE PROCESSING)	

<https://www.fsis.usda.gov/policy/fsis-guidelines>

Recommended Workflow



- Statutes (USC)



- Regulations (CFR + Federal Register preamble)



- Case law/enforcement examples



- Guidance & FAQs

“guidance” OR “Q&A”
filetype:pdf “preventive
controls” site:fda.gov

“directive” “recall”
“pathogen” site:fsis.usda.gov

Questions?

Thank you!

Email: julia@msu.edu

