

FDSCTE 5320 - Food Regulations Spring 2020

The Ohio State University
Department of Food Science and Technology

Instructors: Melvin Pascall, Ph.D. 225 Parker Hall. 614-292-0287.
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Office hours: M & W 3-5pm. (Dr. Pascall)
Credits: 2
Class time: Tu, Th 4:10 - 6:00pm.
Classroom: 118 Parker Food Science
Prerequisites: FDSCTE 2400 or permission of lecturer

Text Book:

Food Law and Regulations for Non-Lawyers: A US Perspective. 2015. Marc C. Sanchez. Springer International Publishing. For an e-copy of the book go to the following website:

http://download.springer.com/static/pdf/548/bok%253A978-3-319-12472-8.pdf?originUrl=http%3A%2F%2Flink.springer.com%2Fbook%2F10.1007%2F978-3-319-12472-8&token2=exp=1456433854~acl=%2Fstatic%2Fpdf%2F548%2Fbok%25253A978-3-319-12472-8.pdf%3ForiginUrl%3Dhttp%253A%252F%252Flink.springer.com%252Fbook%252F10.1007%252F978-3-319-12472-8*~hmac=87016f29c95f2f250aaed9a52d30faf29c44a0c2d163e8a769d3715d3f27c552

Food Law and Regulations: Law, Science, Policy and Practice. 2017. 2nd Ed. Neil D. Fortin. Wiley, Hoboken, NJ.

Recommended (Available on the web):

Federal, Food Drug and Cosmetic Act as amended, and Related Laws. U.S. Government Printing Office, Washington, D.C. (Available on the web and on reserve)

Code of Federal Regulations, Title 21, Parts 1-99, Parts 100-169 and Parts 170-199.
(<http://vm.cfsan.fda.gov/~dms/opa-toc.html>)

Learning Objectives: Students completing FDSCTE 5320 should:

- Be familiar with the Code of Federal Regulations and be able to determine which regulations are applicable to a given food product.
- Be able to identify the laws and regulations that pertain to a given processes and to design the process so that these regulations are met.
- Be able to identify the laws regarding the use of ingredients and additives required for the production of a product and be able to formulate a product in compliance with these regulations.
- Be able to recommend a HACCP plan for a product that will comply with the appropriate regulations for that type of product.
- Be able to design a nutritional and content label that complies with the NLEA and other appropriate regulations for a given class of products.
- Be able to review an advertising plan to ensure that it is in compliance with the appropriate regulations regarding product labeling and representation.
- Be able to understand the relationship between food laws and food safety.

Term Paper Assignment:

The class would be divided into groups of approximately three or four students. Each group would be given one topic on an aspect of food safety. The group should meet at their convenience, discuss this topic and each student must write his or her own report. The group should select one person to give a 5 to 6 minutes Power Point presentation to the class.

Examples of food safety topics are:

- A. Summarize three FDA inspector's 483 reports produced during 2018 (found on FDA's website).
- B. The company's guidelines for preparation of a FDA/USDA visit.
- C. Discuss three recent recalls (During the year 2015-2018).
- D. Discuss the reasons why FDA adapted the juice and seafood HACCP plan.
- E. More topics will be given during the class.

The final term paper must be typed, **single spaced, 12-point Times New Roman, 1 inch margin and should contain from 3 to 5 pages.** Each page should have not less than 46 lines of text. It should contain a cover-page with your name, class title and the topic of your paper. **This cover-page is not counted as one of the 3 to 5 pages.** If published articles are cited, they should appear in the main body of the term paper in quotation marks and the citation must be shown in the list of references at the end of the report. **All tables and figures must be placed in an appendix and do not count towards the 3-page minimum limit. This term paper will be due on April 9, 2020.** You will be given a sample term paper that should be used as a guide in writing your assignment. **Points will be deducted from reports that do not follow these guidelines.**

Grading:

Quizzes	10%
Final exam	60%
Term paper	25%
Class participation	5%

Grading Scale

A: 93%	300-280	C+: 77%	239-230
A: 90%	279-270	C: 73%	229-220
B+: 87%	269-260	C-: 70%	219-210
B: 83%	259-250	D+: 67%	209-200
B-: 80%	249-240	D: 63%	199-190
		E: <63%	Below 189

Academic Misconduct:

This course requires group participation and cooperation. The project will be a group report and as such will require working together. You are expected to marshal all the resources you can towards solving your problem and thus, consultation with others is expected and this will not constitute academic misconduct. Plagiarism and falsification of information will be dealt with following the academic misconduct rules of The Ohio State University. Please familiarize yourself with the university's rules relating to plagiarism and do not become a victim of it.

Disability Services:

If you need an accommodation based on impact of a disability, you should contact the instructor to arrange an appointment as soon as possible. At the appointment we can discuss the course format, anticipate your needs and explore potential accommodations. We rely on the Office for Disability Service for assistance in verifying the need for accommodations and developing accommodation strategies. If you have not previously contacted the Office for Disability Services, we encourage you to do so.

The H1N1 or ILI pandemic flu:

This threat has prompted us to look at our preparations for "Continuity of Instruction", or our ability to offer courses or provide course material in the event of any emergency, including the flu. More will be discussed during the class in the event the issue comes up.

FST 5320 FOOD REGULATIONS

<u>Date 2020</u>	<u>Topic</u>
	Wk1. History & Evolution of Modern Food Laws & Regs Scope of the Food Drug & Cosmetic Act
2/27 TH	Introduction to Food Regulations
	WK2. Scope of the Food Drug & Cosmetic Act
3/3 TU	Federal Food Drug & Cosmetic Act Definition of Foods, Drugs and Cosmetics Federal Trade Commission Act
3/5 TH	Federal Meat Inspection & Poultry Products Act Fair Packaging & Labeling Act Infant Formula Act
3/9 – 3/13	WK3. Spring Break
	WK4. Nature, structure and function of FDA, USDA
3/17 TU	Federal Agencies - Safe-Guarding the Food Supply FDA – Structure, District Offices and Residue Posts USDA – Structure
3/19 TH	USDA and Meat Inspection; HACCP Quiz #1
	WK5. Food Safety & Quality
3/24 TU	Ingredients Current GMP Impact of the Homeland Security/bioterrorism laws
	WK5. Food Labeling; Compliance, Investigation & Enforcement
3/26 TH	NLEA – labeling
3/26 TH	Promotion; Advertising; Misbranding; Misrepresentation
	WK6. Prohibited Acts, Penalties
3/31 TU	Adulteration; Notice of Inspection & Inspection; 483 Observations Quiz #2
3/31 TU	Warning Letters; Seizures; Prosecution; Consent agreements
4/2 TH	Guest Lecturer (FDA) Case Studies; Guest Lecturer (Columbus Public Health)
	Wk7. Consumer Relations and Food Safety
4/7 TU	Case Studies; Guest Lecturer (Randy McKay) Importance of Consumer Complaints, Tort, Warranties Quiz #3
4/9 TH	Term Paper Due Recalls Crisis Management Oral Presentations
	Wk8. Class Summary
4/14 TU	Oral Presentations
4/16TH	Oral Presentations Course summary
4/16 TH	Midterm Examination (4:10 PM – 6:00 PM)
4/28 TU	Final Examination (8:00 PM – 9:45 PM)