



Who regulates our foods?

A webinar series to untangle the complexities of food safety regulatory authority in North Carolina

**Wednesdays - August 4 through September 1, 2021
12:00 to 1:00pm**

Food businesses, such as restaurants, retailers, food processors, and farms, must understand which local, state, and/or federal agency has jurisdiction over their foods in order to comply with required food safety regulations. NC State Extension is partnering with our state and local agencies (NCDA&CS and NCDHHS) to deliver a webinar series to answer your questions regarding who regulates our foods. The answer can often be confusing. Join us and learn from the experts in our regulatory agencies! We welcome your questions and look forward to a great discussion. **The series will be held every Wednesday in August (including September 1) from 12:00 to 1:00pm.**

[REGISTER FOR THE SERIES!](#)

<https://ncsu.zoom.us/meeting/register/tJwsfumqqTijE9YLdskMFV8uOldIWzaG7BT6>

Wednesday, August 4: The Big Picture

Don't know where to begin? The webinar series will kick off with an introduction and overview of the food safety regulatory structure in North Carolina. A representative from each agency will be introducing their agency's roles and responsibilities, followed by Q&A. Subsequent webinars will dive deeper into a specific agency's responsibilities with an opportunity for discussion with participants.

Wednesday, August 11, NCDA&CS Food Program

Do you want to make, package, and sell foods? Interested in value-added processing for your fresh produce? What about a home-inspected kitchen, a shared-use facility, or a commercial facility? The Food Program oversees many processed, packaged food products for sell within the state, and actively partners with the Food and Drug Administration (FDA) to enforce state-adopted federal regulations.

Wednesday, August 18, NCDA&CS Produce Safety Program

Are you growing, harvesting, packing, and/or holding fresh produce to sell? The Produce Safety Program provides support to North Carolina fresh produce farmers through education and outreach to build knowledge of the Produce Safety Rule (PSR) through collaborations, including NC State University and NCDA&CS Research Stations. It is also tasked with conducting produce safety inspections to determine compliance with the Produce Safety Rule.

Wednesday, August 25, NCDA&CS Meat and Poultry Inspection Division

Are you processing or handling meat and/or poultry? Want to learn more about a meat handler's license? The Meat and Poultry Inspection Division ensures that meat and poultry operations subject to North Carolina state inspection produce safe, wholesome, and properly labeled meat and poultry products.

Wednesday, September 1, NCDHHS Food Protection Program

Are you operating a restaurant or retail establishment? How about a catering business? What is meant by direct-to-consumer sales? The Food Protection Program, which includes county health departments, enforce standards for direct-to-consumer sales, such as restaurants, food stands, mobile food units, meat markets, hotels, bed and breakfasts, and summer camps.