

FDA Staff Manual Guides, Volume I – Organizations and Functions

Department of Health and Human Services

Food and Drug Administration

Human Foods Program

Office of Laboratory Operations and Applied Science

Office of Applied Microbiology and Technology

Division of Food Processing Science and Technology

Effective Date: May 13, 2024

1. Division of Food Processing Science and Technology (DCRMBC).

- A. Conducts microbiological and chemical food safety, nutrition, and food defense research as to relates to production, processing, packaging, handling, storage, and preparation of FDA regulated food products.
- B. Investigates the public health risks associated with processing and packaging technologies that are used to produce and hold foods.
- C. Operates an ISO 17025 accredited Proficiency Testing program that provides samples for method validation studies and to certify analysts in cooperative programs and ISO accredited food laboratories.
- D. Provides scientific information and technical support related to food safety.
- E. Responds to regional, national, and international foodborne outbreaks and emergency/threat situations.
- F. Maintains scientific capability and currency with emerging technologies and the scientific community at large.
- G. Implements a robust Laboratory Quality Assurance and Quality Control programs consistent with those of the Food and Drug Administration.

2. Chemistry and Process Engineering Branch (DCRMBC1).

- A. Investigates the public health risks associated with processing and packaging technologies that are used to produce foods.

- B. Investigates package seal integrity evaluation methods and how defects are formed during processing.
- C. Determines the factors that influence migration of food packaging contaminants and constituents including nanoparticles.
- D. Investigates the impact of processing on formation, mitigation and detection of chemical hazards such as toxic elements, process contaminants and natural toxins in food.
- E. Investigates the effectiveness of preventive controls on reducing allergen and gluten cross-contact risk during food processing, handling, storage and preparation.
- F. Evaluates and develops improved methods for detecting and quantifying allergens and gluten in food and in the food processing environment.
- G. Investigates the impact of food processing and formulation on nutrient content and nutrient availability and accessibility.
- H. Develops and evaluates methods for measuring nutrient content and availability in food.
- I. Applies engineering principles and physics concepts to food and food processes with emphasis on identifying critical factors and process simulation, including mathematical models to describe processes and the impact on mitigating hazards.

3. Microbiology and Food Technology Branch (DCRMBC2).

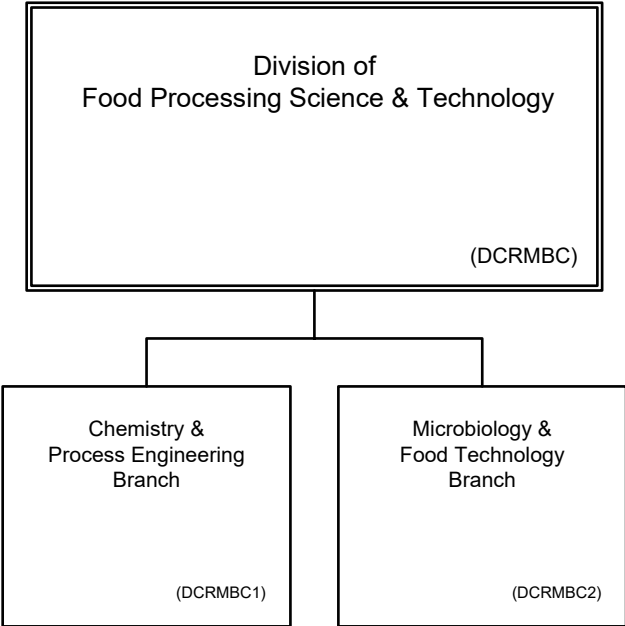
- A. Investigates the characteristics and mechanisms of survival of vegetative and spore forming bacterial pathogens and their toxins in foods and food production environments.
- B. Evaluates the effectiveness of preventive controls and sanitation procedures to limit survival and risk of transfer of microbial pathogens in foods.
- C. Measures the kinetics of microbial destruction/inhibition by food processing systems.
- D. Develops mathematical models for predicting growth and survival of microbial pathogens in food.
- E. Utilizes molecular techniques and whole genome sequencing to examine process effects, relationships between environmental conditions and pathogen prevalence, and detection of pathogens in foods, on food processing surfaces, and in production and processing environments.

F. Develops and evaluates effective detection methods for foodborne pathogens.

4. Authority and Effective Date.

The functional statements for the Division of Food Processing Science and Technology were approved by the Secretary of Health and Human Services on March 5, 2024, and effective on May 13, 2024.

Department of Health and Human Services
Food and Drug Administration
Human Foods Program
Office of Laboratory Operations and Applied Science
Office of Applied Microbiology and Technology
Division of Food Processing Science and Technology



Staff Manual Guide 1232A.423

Organizations and Functions

Effective Date: May 13, 2024

The following is the Department of Health and Human Services, Food and Drug Administration, Human Foods Program, Office of Laboratory Operations and Applied Science, Office of Applied Microbiology and Technology, Division of Food Processing Science and Technology organization structure depicting all the organizational structures reporting to the Director:

Chemistry and Process Engineering Branch (DCRMBC1)

Microbiology and Food Technology Branch (DCRMBC2)