

To: Our Clients and Friends

June 7, 2010

Food, Dietary Supplement and Cosmetic Regulatory and Policy Bulletin



Top News

Senators Harkin and Hatch Introduce Dietary Supplement Legislation

On May 25, 2010, Senators Tom Harkin (D-IA) and Orrin Hatch (R-UT) introduced the [Dietary Supplement Full Implementation and Enforcement Act of 2010](#), legislation that “will help the Food and Drug Administration (FDA) protect consumers from unsafe dietary supplements and boost FDA accountability.” Among other things, the bill would give FDA \$20 million to effectively enforce the Dietary Supplement Health and Education Act (DSHEA).

FDA Deputy Commissioner and GAO Testify on Dietary Supplements before Senate Special Aging Committee

On May 26, 2010, the Senate Special Commission on Aging held a hearing on [Dietary Supplements: What Seniors Need To Know](#). Dr. Joshua M. Sharfstein, Principal Deputy Commissioner of FDA, [testified about FDA’s role in the regulation of dietary supplements](#) and the findings of a recent [GAO study on botanical dietary supplements](#). His testimony covered the areas of ensuring safety, claims, current good manufacturing practices, adverse event reporting, and new dietary ingredients. He indicated that FDA is prioritizing “spiked” supplements because those products have the potential for a greater impact on consumer health. [GAO also offered testimony](#) on its investigation into the manufacture and marketing of herbal dietary supplements commonly used by the elderly. GAO referenced its 2009 report that concluded [FDA Should Take Further Actions to Improve Oversight and Consumer Understanding](#). The [Federal Trade Commission](#) also submitted a [statement to Congress on the matter](#).

FSIS to Hold Public Meetings on Proposed HACCP Guidance

[FSIS announced it will hold a series of public meetings to discuss and receive public input on the Agency’s draft proposed guidance concerning Hazard Analysis and Critical Control Points \(HACCP\) Validation](#). FSIS made a preliminary draft of the validation guidance available in March in order to hear from the public earlier in the guidance development process, as requested by a number of stakeholders. The guidance does not create any new requirements on establishments, but rather clarifies existing requirements and provides direction on how processors, especially small processors, can meet them. The first meeting will be **June 14, 2010**. Comments on the preliminary draft are due **June 19, 2010**.

FDA Advances Plan to Train Foreign Regulators and Food Producers

Waters Corporation, a laboratory equipment manufacturer, has agreed to invest \$4 million in a training center for foreign government officials and food manufacturers. The International Food Safety Training Laboratory (IFSTL) will be located at the University of Maryland and run by the Joint Institute for Food Safety and Applied Nutrition (JIFSAN), a collaboration between University of Maryland and FDA. IFSTL will provide valuable food safety training to ensure that food manufacturers in other countries understand and implement FDA requirements for food imported into the United States.

New York Times Article Highlights Strains of E. Coli that are “Largely Ignored”

The [New York Times](#) recently wrote another expose on E. Coli, highlighting the fact that, although there is large focus on E. coli O157:H7, six rarer strains (called the “big six” by public health experts) of E. coli are largely ignored and remain unregulated. An April E. coli outbreak resulted from romaine lettuce tainted with one of these lesser strains.

Rep. Dingell Presses Senate for Action on Food Safety Bill

In the wake of two new salmonella-related recalls, Representative John Dingell (D-MI) issued a statement on June 1, 2010: *“It is unfortunate that we find ourselves reading of more foodborne illness outbreaks that have touched the lives of American consumers. This double whammy should open our eyes to the dangers that exist when it comes to our food supply.... Strong, bipartisan legislation to address these concerns passed the House almost ten months ago. Similar legislation rests in the Senate. I urge my Senate colleagues to acknowledge this important threat and make legislation addressing it a priority. Until the Senate acts, American families will continue to be at risk.”* In spite of repeated assurances that the Senate will take up food safety legislation soon, consideration of the Food Safety Modernization Act (S. 510) has been postponed. Sister legislation passed in the House of Representatives nearly a year ago.

Court Finds Free Speech Trumps FDA Requirements in Selenium Health Claims Case

A U.S. District Court found that the disclaimers FDA requires for selenium claims violate the First Amendment and ordered the agency to amend its requirements for dietary supplement producers who wish to include selenium health claims on its labels.

Health Canada Concludes that BPA in Food Packaging Not a Health Threat

After conducting a review of Bisphenol A (BPA), [Health Canada’s Food Directorate has concluded](#) that “the current dietary exposure to BPA through food packaging uses is not expected to pose a health risk to the general population, including newborns and infants.” Health Canada’s web site further explains the evaluation and conclusions.

Scientists Urge FDA to Complete Its Fish Recommendations Update

In an [open letter dated May 26, 2010](#) scientists from New York and London, among other signatories, are calling upon FDA Commissioner Dr. Margaret Hamburg to “update the FDA’s 2004 advice about fish consumption for fertile and pregnant women,” citing new scientific information since the report was last updated in 2004 and a need to protect the developing nervous systems of fetuses.

FTC Proposes to Compel Major Food Manufacturers to Provide Child Marketing Data

The [Federal Trade Commission \(FTC\)](#) announced that it is [seeking comments on a proposal to compel information from major food and beverage manufacturers, distributors, and marketers, as well as quick-service restaurant companies](#). The orders seek data about the companies’ spending and marketing activities targeting children and adolescents, as well as nutritional information for food and beverage products that the companies market to these consumers. In July 2008, the FTC published a report entitled *Marketing Food to Children and Adolescents: A Review of Industry Expenditures, Activities, and Self-Regulation*. The report analyzed 2006 expenditures and marketing activities directed to children. The Commission intends to use 2009 marketing and nutritional data collected to analyze changes in food marketing to children that have occurred over time, and plans to issue a follow-up report. The [Federal Register Notice](#) was published on May 25, 2010 and comments are due to the Commission on or before June 24, 2010.

FDA Webcast Addresses Proper Health and Hygiene to Prevent Foodborne Illness

On May 27, 2010, FDA held a satellite broadcast and webcast to educate state and local health inspectors, food industry employees, consumers, and others about ways to improve health and hygiene in a retail and foodservice setting in order to prevent foodborne illnesses. Experts from FDA, the Centers for Disease Control and Prevention, state and local health agencies, and the foodservice industry showcased several best practices that have been used to reinforce food safety expectations. The Center for Food Safety and Nutrition (CFSAN) provides [additional information](#).

Court Approves Beehive Botanicals Consent Decree

In a suit between Beehive Botanicals and the U.S. Attorney for the Western District of Wisconsin (on behalf of FDA) alleging that Beehive Botanicals' products are "drugs" because their labeling (including information on Beehive's websites) established that the products were intended to be used in the cure, mitigation, treatment, and prevention of disease, [the court recently approved a consent decree of condemnation and injunction](#). In the Decree, Beehive Botanicals agreed to forfeit certain bee-derived products to the United States. The consent decree also prevents Beehive from manufacturing processing, promoting, or labeling any product as a new drug, unless done in accordance with federal law. Beehive must also hire an independent expert consultant to inspect its product labeling and certify to FDA that corrections have been made.

Briefly Noted

[FoodSafety.org publishes guide on keeping foods safe during a hurricane.](#)

[USDA Names Members to the National Advisory Committee on Microbiological Criteria for Foods.](#)

[FSIS Posts Quarterly Report on Salmonella Testing.](#)

[USA Today reports on officials' efforts to protect seafood from Gulf from effects of the oil spill.](#)

[Washington D.C. Council approves soda tax.](#)

[Kellogg agrees to advertising restrictions to resolve FTC investigation.](#)

[International Dairy Foods Association responds to Codex recommendations.](#)

[New York Times Op-Ed: Crying Over Raw Milk.](#)

Recent Recalls

[Kent Nutrition Group specific bags of Kent Feeds 20 Lamb DQ45 Medicated](#) due to excess copper (June 2, 2010).

[Better Made Snack Foods Potato Sticks](#) due to undeclared dairy (May 30, 2010).

[OrganicGirl Baby Spinach](#) due to potential salmonella contamination (May 27, 2010).

[Wally's Nut House Tailgate Crunch Mix](#) due to undeclared soy, milk, and/or wheat (May 27, 2010).

[So Shing Hing dried melon](#) due to undeclared sulfites (May 24, 2010).

[Herb and honey dried apricots](#) due to undeclared sulfites (May 17, 2010).

Recently Posted Warning Letters

FDA warned [Milky Way Farm](#) that they are violating the Public Health Service Act by causing to be delivered, selling, or otherwise delivering raw milk for human consumption.

FDA warned [Aurora Ridge Dairy, LLC](#), [Len-acres](#), and the dairy of [David L. Miller](#) that FDA inspectors found that each of the firm's dairies offered an animal for sale for slaughter as food that was adulterated because its tissues contained drug residues above the FDA-allowed amounts. Additionally, FDA found that the firms held animals under conditions that are so inadequate that medicated animals bearing potentially harmful drug residues are likely to enter the food supply.

FDA warned [Healthy World Distributing, LLC and Healing Celebrations, LLC](#), [Universal Formulas, Inc.](#), and [AmericanLifestyle.com](#) that FDA deemed that the firms' web sites and labeling for certain products marketed those products in a manner intended to diagnose, mitigate, prevent, treat or cure the H1N1 Flu Virus in people. Because these products are not approved drugs, they are being marketed in violation of the Federal Food, Drug, and Cosmetic Act.

FDA warned [Solar Farms, Inc.](#) that inspectors documented serious deviations from current good manufacturing practice (CGMP) regulations for manufacturing, packing, or holding human food that caused the products being held and repackaged in the firm's facility to be adulterated.

FDA warned [Liquid Manufacturing, LLC](#) that an FDA inspection instigated by a consumer complaint found that the firm's manufacturing facility had significant deviations from regulations relating to the processing of acidified foods, current good manufacturing practices (CGMPs) and the emergency permit control regulation.

FDA warned [Service Smoked Fish Corp.](#), [Societe Nouvelle Averio Maroc](#), and [MICA by the Sea](#) that FDA inspectors found serious violations of the seafood Hazard Analysis and Critical Control Point (HACCP) regulation.

FDA warned [Estrella Food Products, Inc.](#) that FDA inspectors documented serious repeat deviations from the regulations that cause the products manufactured in your facility to be adulterated and also found repeat deviations from the labeling regulations that cause some products to be misbranded.

New Regulatory Notices

FSIS Issues Notice of Activity of CODEX Commission

In the [June 4, 2010 Federal Register](#), FSIS issued a notice to inform the public of the sanitary and phytosanitary standard-setting activities of the Codex Alimentarius Commission (Codex). This notice, which covers the time periods from June 1, 2009, to May 31, 2010, and June 1, 2010, to May 31, 2011, seeks comments on standards under consideration and recommendations for new standards.

FDA Seeks Volunteers for Pilot Program for Substances GRAS for Food for Animals

In the [June 4, 2010 Federal Register](#), FDA announced that it is seeking participants for a voluntary pilot program whereby persons submit to FDA notices of claims that a particular use of a substance in food for animals is exempt from the statutory premarket approval requirements based on the notifier's determination that such use is generally recognized as safe (GRAS). FDA intends to evaluate these notices and will inform each participant (notifier) in writing either that the notice provides a sufficient basis for the GRAS determination or that FDA has identified questions as to whether the intended use of the substance is GRAS. Interested parties may submit written requests to participate in the pilot program **beginning on June 4, 2010** (no closure date provided).

FDA Announces Withdrawal Without Prejudice of General Mills Food Additive Petition

In the [June 2, 2010 Federal Register](#), FDA announced the withdrawal, without prejudice to a future filing, of a food additive petition (FAP 7M4770; filed by General Mills, Inc.) proposing that the food additive regulations be amended to provide for the safe use of ultraviolet radiation for the reduction of pathogens and other microorganisms in aqueous sugar solutions and potable water intended for use in food production.

FDA Announces Submission of Information Collection Activities to OMB for Review and Clearance Concerning Prior Notice of Imported Food and Cosmetics Regulations

In the May 28, 2010 Federal Register FDA announced that proposed collection of information has been submitted to the Office of Management and Budget (OMB) for review and clearance under the Paperwork Reduction Act of 1995. The information collection concerns the [Registration of Food Facilities](#) and [Prior Notice of Imported Food](#) Under the Public Health Security and Bioterrorism Preparedness and Response Act of 2002, as well as [Cosmetic Labeling Regulations](#). Interested parties must submit comments by **June 28, 2010** on all three matters.

FTC Seeks Comments on Orders to Compel Marketing Data from Food Companies

In a [May 25, 2010 Federal Register notice](#), the Federal Trade Commission (FTC) announced that it is seeking comments on a proposal to compel information from major food and beverage manufacturers, distributors, and marketers, as well as

quick-service restaurant companies. The orders seek data about the companies' spending and marketing activities targeting children and adolescents, as well as nutritional information for food and beverage products that the companies market to these consumers. Comments are due to the Commission on or before **June 24, 2010**.

FSIS Policy Updates

FSIS recently published the following revised export requirements and plant lists:

- [Russia \(Pork\) Plant List](#) (Jun 4, 2010)
- [Egypt](#) (Jun 3, 2010)
- [European Union](#) (Jun 3, 2010)
- [Uruguay](#) (Jun 2, 2010)
- [Australia Plant List](#) (Jun 1, 2010)
- [Saudi Arabia](#) (May 28, 2010)
- [Mexico Plant List](#) (May 28, 2010)
- [China, People's Republic of](#) (May 28, 2010)
- [Cayman Islands](#) (May 27, 2010)

FSIS recently published new notices

- [FSIS Notice 27-10](#) *Salmonella Subtyping Results in Raw Products*
- [FSIS Notice 28-10](#) *Nationwide Market Hogs Microbiological Baseline Data Collection Program - Update*

Regulatory Notices with Open Comment Periods

FDA Seeks Comments on Information Collection Provisions for Fish Processors

In the [April 9, 2010 Federal Register](#), FDA announced a notice of information collection that also solicits comments on the information collection provisions of FDA's regulations requiring reporting and recordkeeping for processors and importers of fish and fishery products. Written or electronic information and comments must be submitted by **June 8, 2010**.

FDA Seeks Comments on Requests for Exemption from Food Additive Listing Regs

In the [April 9, 2010 Federal Register](#), FDA announced a notice of information collection that also solicits comments on requests for exemption from the food additive listing regulation requirements that are submitted under part 170 (21 CFR part 170). Written or electronic information and comments must be submitted by **June 8, 2010**.

FDA Seeks Comments on Collection of Information on Food Code Implementation

In the [April 14, 2010 Federal Register](#), FDA announced it is soliciting comments on the collection of information from local, State, and tribal governmental agencies concerning their adoption of, or plans to adopt, all or portions of the FDA Food Code or its equivalent by regulation, law, or ordinance. Written or electronic information and comments must be submitted by **June 14, 2010**.

FSIS Extends Comment Period for HACCP Systems Validation Documents

In March, FSIS made available three documents on the validation of HACCP systems on its Web site at http://www.fsis.usda.gov/PDF/HACCP_Validation_Ltrs.pdf (PDF Only). The comment period has been extended to **June 19, 2010**. Interested parties should submit their comments to DraftValidationGuideComments@fsis.usda.gov, or mail comments to the Docket Clerk, USDA, FSIS, George Washington Carver Center, Room 2-2127, 5601 Sunnyside Ave., Beltsville, MD 20705. The agency will review comments received and decide how it will proceed with respect to the validation of HACCP systems.

FDA Requests Comments and Data to Inform Risk Profile for Pathogens in Spices

In the [April 20, 2010 Federal Register](#), FDA issued a request for comments and scientific data and information that would assist the agency in its plans to conduct a risk profile for pathogens and filth in spices. The purpose of the risk profile is to ascertain the current state of knowledge about spices contaminated with microbiological pathogens and/or filth, and the effectiveness of current and potential new interventions to reduce or prevent illnesses from contaminated spices. Interested parties must submit electronic or written comments and scientific data and information by **June 21, 2010**.

FSIS Proposing to Permit the Use of Air Inflation of Meat Carcasses and Parts

In the [May 24, 2010 Federal Register](#), USDA's Food Safety and Inspection Service (FSIS) proposed to revise the Federal meat inspection regulations to permit establishments that slaughter livestock or prepare livestock carcasses and parts to inflate carcasses and parts with air if they develop, implement, and maintain written controls to ensure that the procedure does not cause insanitary conditions or adulterate product. FSIS is proposing to require that establishments incorporate these controls into their Hazard Analysis and Critical Control Point (HACCP) plans or Sanitation standard operating procedures (Sanitation SOPs) or other prerequisite programs. In addition, FSIS is proposing to amend its regulations to remove the approved methods for inflating livestock carcasses and parts by air and to remove the requirement that establishments submit requests to FSIS for approval of air inflation procedures not listed in the regulations. Interested parties must submit comments by **June 23, 2010**.

FDA Seeks Comments on Proposed Information Collection on Infant Formula

In the [May 4, 2010 Federal Register](#), FDA announced that it is soliciting comments on information collection regarding the manufacture of infant formula, including infant formula labeling, quality control procedures, notification requirements, and recordkeeping. Interested parties must submit written or electronic comments by **July 6, 2010**.

USDA Publishes New Performance Standards for Salmonella and Campylobacter in Young Chicken and Turkey Slaughter Establishments; New Compliance Guides

In the [May 14, 2010 Federal Register](#), USDA's Food Safety and Inspection Service (FSIS) announced new performance standards for the pathogenic micro-organisms Salmonella and Campylobacter for use in young chicken and turkey slaughter establishments. The new performance standards were developed in response to a charge from the Food Safety Working Group. The Agency tentatively plans to implement these new performance standards for chilled carcasses in July 2010. The new standards are based on recent FSIS Nationwide Microbiological Baseline Data Collection Programs: The Young Chicken Survey and the Young Turkey Survey. The Agency invites comments on the new performance standards. FSIS is also announcing that it has posted on its Web site the third edition of the compliance guide for controlling Salmonella and Campylobacter in poultry and a compliance guide on pre-harvest management to reduce E. coli O157:H7 contamination in cattle. Interested parties must submit electronic or written comments by **July 13, 2010**.

FDA Transparency Task Force Publishes Draft Proposals; Seeks Comments

In the [May 21, 2010 Federal Register](#), FDA announced that, as part of the second phase of the Transparency Initiative, the FDA is announcing the availability of a report entitled "FDA Transparency Initiative: Draft Proposals for Public Comment Regarding Disclosure Policies of the U.S. Food and Drug Administration." The report includes 21 draft proposals about expanding disclosure of information by the agency while maintaining confidentiality of trade secrets and individually identifiable patient information. FDA is seeking public comment on the draft proposals, as well as on which draft proposals should be given priority. Some of the draft proposals may require extensive resources to implement, and some may require changes to regulations or legislation. Interested parties must submit electronic or written comments by **July 20, 2010**.

FDA Extends Comment Period for Fresh Produce Packing and Production

In the [May 20, 2010 Federal Register](#), FDA announced that the agency is extending to July 23, 2010, the comment period for a notice that appeared in the Federal Register of [February 23, 2010](#). In that notice, FDA established a docket to obtain comments and information about current practices and conditions for the production and packing of fresh produce. The agency is extending this comment period to give interested parties additional time to provide the information requested by FDA in that notice. Interested parties must submit electronic or written comments by **July 23, 2010**.

FDA Issues Second Edition of Draft Guidance for Industry on Reportable Food Registry

In the [May 25, 2010 Federal Register](#), FDA announced the availability of a draft guidance, "Questions and Answers Regarding the Reportable Food Registry as Established by the Food and Drug Administration Amendments Act of 2007 (Edition 2)." The draft guidance provides information to the industry in complying with the Reportable Food Registry

requirements prescribed by the Food and Drug Administration Amendments Act of 2007 (FDAAA). Further, the draft guidance addresses inquiries that the agency has received through its Reportable Food Registry help desk and/or by other means since the implementation of the Reportable Food Registry on September 8, 2009, and provides information on the new Safety Reporting Portal. The agency is also seeking comments from industry on the Reportable Food Registry requirements, and specifically on the issue of “transfer” as discussed in the current Edition 1, and draft Edition 2 guidance. Although you can comment on any guidance at any time, to ensure that the agency considers your comments on the draft guidance before it begins work on the final version of the guidance, submit electronic or written comments on the draft guidance by **July 26, 2010**.

FSIS Announces Compliance Guide for Mobile Slaughter Units

In the [May 25, 2010 Federal Register](#), USDA’s Food Safety and Inspection Service (FSIS) announced the availability of a compliance guide on mobile slaughter units. FSIS will post this compliance guide on its Significant Guidance Documents Web page http://www.fsis.usda.gov/Significant_Guidance/index.asp. FSIS encourages those who own or manage mobile slaughter units to avail themselves of this guidance document in meeting the pertinent regulatory requirements. FSIS is also soliciting comments on this compliance guide. The Agency will consider carefully all comments submitted and will revise the guide as warranted. Interested parties must submit comments by **July 26, 2010**.

FDA Issues Advance Notice of Proposed Rulemaking to Implement 2005 SFTA

In the [April 30, 2010 Federal Register](#), FDA announced an advance notice of proposed rulemaking to implement the Sanitary Food Transportation Act of 2005 (2005 SFTA, see top news story above). FDA is specifically requesting data and information on the food transportation industry and its practices. FDA also is requesting data and information on the contamination of transported foods and any associated outbreaks. FDA is taking this action as part of its implementation of the 2005 SFTA, which requires the Secretary of HHS to issue regulations setting forth sanitary transportation practices to be followed by shippers, carriers by motor vehicle or rail vehicle, receivers, and others engaged in food transport. This action is also part of a larger agency effort to focus on prevention of food safety problems throughout the food chain. The regulations would address the risks to human or animal health associated with the transportation of food. Interested parties must submit electronic or written comments by **August 30, 2010**.

Upcoming Meetings

USDA Announces Meeting to Discuss U.S. Positions for Codex Meeting

On Tuesday, **June 8, 2010**, USDA’s Office of Food Safety is sponsoring a [public meeting to provide information and receive public comments on agenda items and draft U.S. positions](#) that will be discussed at the 33rd Session of the Codex Alimentarius Commission (CAC), to be held in Geneva, Switzerland, July 5-9, 2010. The meeting was also announced in the [May 19, 2010 Federal Register](#).

FDA Announces Food Protection Workshop

FDA’s Office of Regulatory Affairs (ORA), Southwest Regional Office (SWRO), in cosponsorship with the University of Arkansas (UA) Institute of Food Science and Engineering, is announcing “Food Protection Workshop,” a public workshop to provide information about food safety, food defense, the regulations authorized by the Public Health Security and Bioterrorism Preparedness and Response Act of 2002, and other related subjects to the Food Protection Plan as it relates to food establishments such as farms, manufacturers, processors, distributors, retailers, and restaurants. This public workshop will be held on **June 9 and 10, 2010**. Additional information is available in the [Federal Register Notice](#) announcing the workshop.

FSIS to Hold Public Meetings on Proposed HACCP Guidance

[FSIS announced it will hold a series of public meetings to discuss and receive public input on the Agency's draft proposed guidance concerning Hazard Analysis and Critical Control Points \(HACCP\) Validation](#). The first meeting will be **June 14, 2010**. Comments on the preliminary draft are due **June 19, 2010**.

FSIS to Host Livestock Slaughter Inspection Training Designed for State Inspectors

USDA's FSIS is partnering with the [International Food Protection Training Institute \(IFPTI\)](#) in Battle Creek, Mich., and the [Association of Food and Drug Officials](#) to provide FSIS meat and poultry inspection training courses for state inspection personnel. This week-long session, "Livestock Slaughter Inspection Training" will be held **July 12 to 16, 2010** and is at no cost to the states. Applications should be sent directly to IFPTI and must be received by May 28. To download and submit an application, visit http://www.ifpti.org/20100712bc_distributed.pdf.

2010 Scientific Meeting of the National Antimicrobial Resistance Monitoring System

In the [April 2, 2010 Federal Register](#), FDA announced a public meeting entitled "2010 Scientific Meeting of the National Antimicrobial Resistance Monitoring System." The meeting will discuss results from the National Antimicrobial Resistance Monitoring System (NARMS) and related antimicrobial resistance monitoring and research, including activities in other national programs. The public meeting will be held on **July 15 and 16, 2010** in Atlanta, Georgia. Interested parties may submit written comments to the docket up to 30 days after the meeting. Additional information, including about registration, requests for oral presentations, and the meeting agenda, is available in the [Federal Register Notice](#).

FDA to Hold Food Labeling Workshop

FDA Office of Regulatory Affairs, Southwest Regional Small Business Representative (SWR SBR) Program, in collaboration with the University of Arkansas (UA), is announcing a public Food Labeling Workshop intended to provide information about FDA food labeling regulations and other related subjects to the regulated industry, particularly small businesses and startups. The public workshop will be held on **August 4 and 5, 2010**, from 8 a.m. to 5 p.m. in Fayetteville, AR (located downtown). For additional information, see the [Federal Register Notice](#) or contact David Arvelo at david.arvelo@fda.hhs.gov.

USDA Workshops to Explore Competition and Regulatory Issues

Between March 12 and December 8, 2010, the Department of Justice and USDA will hold [five joint public workshops that will explore competition and regulatory issues in the agriculture industry](#). The workshops target issues of concern to farmers and the poultry, dairy, livestock industries. The final workshop will focus on price margins.

More Information

Archived issues of the Bryan Cave Food, Dietary Supplement, and Cosmetic Regulatory and Policy Bulletin are available at www.bryancave.com on the [FDA Practice Bulletins web page](#). If you have any questions regarding any of these issues, please contact:

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