

CFI Summary

CFI is a group of dedicated food safety experts who volunteer time and talent to protect American consumers from foodborne illness. CFI's founders, Barbara Kowalcyk and Patricia Buck, as well as CFI's Board Chair, Tanya Roberts, are highly respected by the food safety community, with proven food safety accomplishments.

CFI has a strong voice in advocating for improved food safety practices and policies. Our focus is always to protect the consumer, and over the past nine years, we have helped to secure notable protections in meat, poultry, milk and produce safety. Some of these efforts – like the passage of the Food Safety Modernization Act and the finalization of a new USDA label for mechanically tenderized beef – will provide important food protections well into the future.

CFI also helps to develop national food policies by serving on important food safety Boards/Forums, such as:

- *CDC Board of Scientific Counselors, Office of Infectious Diseases*
- *FDA Science Board*
- *National Conference on Interstate Milk Shipments*
- *Partnership for Food Safety Education*
- *USDA National Advisory Committee for Meat and Poultry Inspection*

CFI further protects consumers by participating in food safety initiatives that seek action on:

- *Combating Antibiotic Resistant Bacteria (CARB Initiative)*
- *Prohibiting the sale of processed Chinese chicken to American school lunch and breakfast programs*

CFI routinely advocates for consumers in monthly meetings with regulators (USDA's Food Safety and Inspection Service, and HHS' Food and Drug Administration) and at professional meetings, such as the International Association for Food Protection or the Association of Food and Drug Officials conferences.

Finally, CFI provides information about food safety on its website and in its publications. During the past year, CFI has published two new documents – *Young Children and Foodborne Illness* and a report on *Cultural Independent Diagnostic Testing (CIDT)*. In addition, Dr. Roberts has presented about "*Free Riders and weak economic incentives to control foodborne pathogens.*" Copies at CFI's website www.foodborneillness.org: Learn More (top menu): Document Library and Economics tabs.

CFI is an important food safety nonprofit that makes change happen. We attribute our success as a "change maker" to two factors:

- 1) CFI is authentic in its purpose: The death of Kevin Kowalcyk in 2001 drove its founders to seek answers about the safety of America's food supply.
- 2) CFI relies on science to find solutions: CFI works constantly with appropriate experts in government, industry and other NGOs to build collaborations and encourage new initiatives to improve research and prevention strategies related to food safety and foodborne illnesses.

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