



A Quick Reference Guide of  
Organizations, Guidelines and Laws Relevant to Refrigerated Warehouse  
Construction

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## About the Global Cold Chain Alliance

Comprised of its Core Partners, including the International Association of Refrigerated Warehouses (IARW), the World Food Logistics Organization (WFLO), the International Refrigerated Transportation Association (IRTA), and the Controlled Environment Building Association (CEBA), the Global Cold Chain Alliance (GCCA) represents all major industries engaged in temperature-controlled logistics. GCCA unites partners to facilitate communication, networking, and education for the perishable food industry. For more information about GCCA, visit [www.gcca.org](http://www.gcca.org).

### **Vision**

The Global Cold Chain Alliance will be the recognized authority in forging a universally strong cold chain where every product retains quality and safety through each link.

### **Mission**

The Global Cold Chain Alliance unites partners to be innovative leaders in the temperature-controlled products industry.

More information on GCCA and all its Core Partners can be found at [www.gcca.org](http://www.gcca.org).



## Introduction

This resource outlines the organizations, guidelines, and regulations developed for the proper handling and storage of perishable products within the temperature controlled supply chain. Different regulations must be abided by in order to maintain quality and safety throughout the movement of food, from slaughter or harvest to the final consumer. A collection of organizations, laws, guidelines and standards are found in this document to inform and direct users with information related to the temperature-controlled supply chain. Many regulations exist in each stage of the supply chain, from design environment, transportation, and warehousing. The intent of this document is to allow users to navigate and filter from a single source many of the regulations pertaining to the temperature-controlled supply chain. Future updates will be made as necessary to provide the latest guidance to GCCA and CEBA members. Please visit [www.gcca.org](http://www.gcca.org) for future updates.

<b>Organizations</b>			
<b>Agency Name</b>	<b>Program Name</b>	<b>Description</b>	<b>Web address</b>
CDC	Center for Disease Control's National Center for Environmental Health	CDC's National Center for Environmental Health (NCEH) plans, directs, and coordinates a program to protect the American people from environmental hazards. Food Safety regulations fall under their purview, typically via State, Regional, and Local Health Departments.	<a href="https://www.cdc.gov/nceh/ehs/activities/food.html">https://www.cdc.gov/nceh/ehs/activities/food.html</a>
DHS	Department of Homeland Security (DHS)	Protecting the American people from terrorist threats is their founding principle and their highest priority. The Department of Homeland Security's counterterrorism responsibilities focus on three goals; prevent terrorist attacks; prevent unauthorized acquisition, importation, movement, or use of chemical, biological, radiological, and nuclear material and capabilities within the United States; reduce the vulnerability of critical infrastructure and key resources, essential leadership, and major events to terrorist attacks and other hazards.	<a href="https://www.dhs.gov/prevent-terrorism-and-enhance-se">https://www.dhs.gov/prevent-terrorism-and-enhance-se</a>
DHS	Infrastructure Security Compliance Division (ISCD)	The Infrastructure Security Compliance Division (ISCD) is a division within the Infrastructure Security Division of the Cybersecurity and Infrastructure Security Agency (CISA). This division is responsible for implementing the Chemical Facility Anti-Terrorism Standards (CFATS), the nation's program to regulate security at high-risk chemical facilities, and a proposed Ammonium Nitrate Security Program.	<a href="https://www.dhs.gov/cisa/iscd">https://www.dhs.gov/cisa/iscd</a>
EPA	EPA: Transportation and Warehousing Sector (NAICS 48-49)	The transportation and warehousing sector includes industries providing transportation of passengers and cargo, warehousing and storage for goods, scenic and sightseeing transportation, and support activities related to modes of transportation. Establishments in these industries use transportation equipment or transportation related facilities as a productive asset.	<a href="https://www.epa.gov/regulatory-information-sector/transportation-and-warehousing-sector-naics-48-">https://www.epa.gov/regulatory-information-sector/transportation-and-warehousing-sector-naics-48-</a>

## Organizations

Agency Name	Program Name	Description	Web address
FDA	FDA	The FDA is an agency within the Department of Health and Human Services. The FDA is responsible for protecting the public health by ensuring the safety, efficacy, and security of human and veterinary drugs, biological products, and medical devices; and by ensuring the safety of our nation's food supply, cosmetics, and products that emit radiation. The scope of FDA's regulatory authority is very broad. FDA's responsibilities are closely related to those of several other government agencies.	<a href="https://www.fda.gov/AboutFDA/WhatWeDo/default.htm">https://www.fda.gov/AboutFDA/WhatWeDo/default.htm</a>
FDA	CFSAN (Center for Food Safety and Applied Nutrition)	CFSAN, in conjunction with the Agency's field staff, is responsible for promoting and protecting the public's health by ensuring that the nation's food supply is safe, sanitary, wholesome, and honestly labeled, and that cosmetic products are safe and properly labeled.	<a href="https://www.fda.gov/AboutFDA/CentersOffices/Offices/CFSAN/WhatWeDo/default.htm">https://www.fda.gov/AboutFDA/CentersOffices/Offices/CFSAN/WhatWeDo/default.htm</a>
OSHA	OSHA (Occupational Safety and Health Administration)	OSHA is part of the United States Department of Labor. The Occupational Safety and Health Administration assures safe and healthful working conditions for working men and women by setting and enforcing standards and by providing training, outreach, education and assistance.	<a href="https://www.osha.gov/aboutosha">https://www.osha.gov/aboutosha</a>
United States Access Board	United States Access Board	The U.S. Access Board is a federal agency that promotes equality for people with disabilities through leadership in accessible design and the development of accessibility guidelines and standards for the built environment, transportation, communication, medical diagnostic equipment, and information technology. Standards issued under the Americans with Disabilities Act (ADA) address access to buildings and sites nationwide in new construction and alterations. Re: Chapter 5: General Site and Building Elements	<a href="https://www.access-board.gov/ada">https://www.access-board.gov/ada</a>
USDA	National Advisory Committee on	The National Advisory Committee on Microbiological Criteria for Foods (NACMCF) part of the USDA, provides impartial, scientific advice to federal food	<a href="https://www.fsis.usda.gov/policy/advisory">https://www.fsis.usda.gov/policy/advisory</a>

## Organizations

Agency Name	Program Name	Description	Web address
	Microbiological Criteria for Foods	safety agencies to use in developing integrated food safety systems from farm to table and ensure food safety in domestic and imported foods.	
USDA	USDA (U.S. Department of Agriculture)	The United States Department of Agriculture (USDA), also known as the Agriculture Department, is the U.S. federal executive department responsible for developing and executing federal laws related to farming, forestry, and food. It aims to meet the needs of farmers and ranchers, promote agricultural trade and production, work to assure food safety, protect natural resources, foster rural communities and end hunger in the United States and internationally.	<a href="https://www.usda.gov/our-agency/about-usda">https://www.usda.gov/our-agency/about-usda</a>
USDA	USDA FSIS (Food Safety and Inspection Service)	The Food Safety and Inspection Service (FSIS), a public health agency in the U.S. Department of Agriculture, ensures that the nation's commercial supply of meat, poultry, and egg products is safe, wholesome, and correctly labeled and packaged as required by the Federal Meat Inspection Act, The Poultry Products Inspection Act, and the Egg Products Inspection Act. FSIS provides information to producers and agricultural businesses to help them maintain compliance with federally defined regulations for their establishments.	<a href="https://www.fsis.usda.gov/">https://www.fsis.usda.gov/</a>

<b>Guidelines/Standards</b>		
<b>Name</b>	<b>Description</b>	<b>Web address</b>
2019 California Energy Commission Building Energy Efficiency Standards – Summary	A refrigerated warehouse with total cold storage and frozen storage area of 3,000 square feet or larger shall meet the requirements of this section.	<a href="https://www.energy.ca.gov/sites/default/files/2021-01/2019_CEC-Refrigerated%20Warehouses-ADA.pdf">https://www.energy.ca.gov/sites/default/files/2021-01/2019_CEC-Refrigerated%20Warehouses-ADA.pdf</a>
2019 California Energy Commission Building Energy Efficiency Standards	Primary information is in Section 120.6(a): Mandatory Requirements for Refrigerated Warehouses, and Section 120.6(b): Mandatory Requirements for Commercial Refrigeration. Numerous references are made to refrigerated spaces throughout the document for lighting, natural lighting, envelopes, etc. When using the document search also for “refrigerated” and “refrigeration”.	<a href="https://www.energy.ca.gov/sites/default/files/2021-06/CEC-400-2018-020-CMF_0.pdf">https://www.energy.ca.gov/sites/default/files/2021-06/CEC-400-2018-020-CMF_0.pdf</a>
2019 California Energy Commission Non-Residential Compliance Manual	Primary information is in Section 10.5: Commercial Refrigeration, and Section 10.6: Refrigeration Warehouses. Numerous references are made to refrigerated spaces throughout the document for lighting, natural lighting, envelopes, etc. When using the document search also for “refrigerated” and “refrigeration”.	<a href="https://www.energy.ca.gov/sites/default/files/2020-05/10_CoveredProcesses.pdf">https://www.energy.ca.gov/sites/default/files/2020-05/10_CoveredProcesses.pdf</a>
2018 International Energy Conservation Code – Commercial Energy Efficiency	Primary information is in Sections C402 and C403. Numerous references are made to refrigerated spaces throughout the document for lighting, natural lighting, envelopes, etc. When using the document search also for “refrigerated” and “refrigeration”.	<a href="https://codes.iccsafe.org/content/iecc2018/chapter-4-ce-commercial-energy-efficiency">https://codes.iccsafe.org/content/iecc2018/chapter-4-ce-commercial-energy-efficiency</a>

<b>Guidelines/Standards</b>		
<b>Name</b>	<b>Description</b>	<b>Web address</b>
Energy Modeling Guideline for Cold Storage and Refrigerated Warehouse Facilities	This document describes the treatment of refrigerated storage facilities or any section of that building that achieves controlled storage conditions using thermal insulation and refrigeration equipment in the LEED v4.0 Design & Construction and Interior Design & Construction rating systems. This document applies to refrigerated buildings or buildings that contain refrigerated areas. This document includes recommendations for best practice design that could be used and interpreted as the minimum baseline building.	<a href="https://www.gcca.org/sites/default/files/protected-docs/protdocs/EnergyGuidelines_2013-12-19.pdf">https://www.gcca.org/sites/default/files/protected-docs/protdocs/EnergyGuidelines_2013-12-19.pdf</a>
FSIS Review of State Meat and Poultry Inspection Programs Summary Report	This report presents the Food Safety and Inspection Service's (FSIS) fiscal year (FY) 2020 review results for the 27 State Meat and Poultry Inspection (MPI) programs <sup>1</sup> that currently operate under cooperative agreements with FSIS. These 27 State MPI programs provide inspection to over 1,500 small and very small establishments. The Federal Meat Inspection Act (FMIA) (21 U.S.C. 601–695) and the Poultry Products Inspection Act (PPIA) (21 U.S.C. 451–472) provide for FSIS to cooperate with State agencies in developing and administering State MPI programs. Each State MPI program needs to operate in a manner that is, and with authorities that are, “at least equal to” the programs that FSIS has implemented.	<a href="https://www.fsis.usda.gov/sites/default/files/media_file/2021-02/review-of-state-programs.pdf">https://www.fsis.usda.gov/sites/default/files/media_file/2021-02/review-of-state-programs.pdf</a>
ABA (Architectural Barriers Act) Standards	Standards issued under the Architectural Barriers Act (ABA) apply to facilities designed, built, altered, or leased with certain federal funds. Passed in 1968, the ABA is one of the first laws to address access to the built environment. The law applies to non-federal cold storage and food processing facilities built or altered with federal grants or loans. Coverage is limited to those funding programs that give the federal agency awarding grants or loans the authority to establish facility standards.	<a href="https://www.access-board.gov/aba/">https://www.access-board.gov/aba/</a>

<b>Guidelines/Standards</b>		
<b>Name</b>	<b>Description</b>	<b>Web address</b>
2010 ADA Standards for Accessible Design	The ADA Standards establish design requirements for the construction and alteration of facilities subject to the law. These enforceable standards apply to most buildings.	<a href="https://www.ada.gov/regs2010/2010ADAStandards/2010ADAstandards.htm">https://www.ada.gov/regs2010/2010ADAStandards/2010ADAstandards.htm</a>
2010 ADA Guidance for Standards for Accessible Design	This document provides a detailed guidance with a section-by-section analysis of the 2010 federal standards. Pages 75 and 76 are important for establishing that employee work areas including in food processing plants do not need to be accessible; only the main floor area needs to have access at the perimeters.	<a href="https://www.ada.gov/regs2010/2010ADAStandards/Guidance_2010ADAStandards.pdf">https://www.ada.gov/regs2010/2010ADAStandards/Guidance_2010ADAStandards.pdf</a>
2019 California Access Compliance Advisory Manual, updated for 2021 Code Cycle.	This document provides a detailed guidance with a section-by-section analysis of California accessibility standards. Note Section 202, Definitions, “Work Area Equipment”: this allows food processing areas and interior warehouse areas where primary access is by mechanical lift equipment to need only perimeter access but not access within equipment or non-walking aisles (ie: racking aisles). Also note section 11B-202.6.8, exception 2; 11B-403.5, exception; 11B-405.5, exception 1.	<a href="https://www.dgs.ca.gov/DSA/Resources/Page-Content/Resources-List-Folder/Access-Compliance-Reference-Materials">https://www.dgs.ca.gov/DSA/Resources/Page-Content/Resources-List-Folder/Access-Compliance-Reference-Materials</a> Note: click on link: <a href="#">2019 California Access Compliance Advisory Reference Manual (PDF)</a>
Ammonium Nitrate Security Program (ANSP)	The Ammonium Nitrate Security Program (ANSP) is the proposed regulatory program developed by the Cybersecurity and Infrastructure Security Agency (CISA) to regulate the sale and transfer of ammonium nitrate. On June 3, 2019, the CISA published a notice of availability of the Sandia National Laboratory’s (SNL) Redacted Ammonium Nitrate Security Program Technical Assessments Report in the <a href="#">Federal Register (84 FR 25495)</a> in connection with the proposed rule entitled “Ammonium Nitrate Security Program.”	<a href="https://www.cisa.gov/ammonium-nitrate-security-program">https://www.cisa.gov/ammonium-nitrate-security-program</a>
International Institute of Ammonia	IIAR is currently the only organization in the U.S. writing design and operation standards specifically for ammonia refrigeration systems. IIAR develops standards following the American National Standards	<a href="https://www.iiar.org/">https://www.iiar.org/</a>

<b>Guidelines/Standards</b>		
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Refrigeration (IIAR)	Institute (ANSI) procedures and is an ANSI accredited standards developer. Over the past five years, model code bodies – including the International Mechanical Code (IMC), ASHRAE-15, the Uniform Mechanical Code (UMC), and the National Fire Protection Association (NFPA) – have decided to defer to IIAR 2 and other IIAR standards as the basis for regulating ammonia.	
American Society of Refrigeration & Air-conditioning Engineers (ASHRAE)	ASHRAE is the recognized code authority in the U.S. for all refrigerants (except Ammonia) through publication of its many Standards, including ASHRAE Standard 34 – Designation and Safety Classification of Refrigerants, which establishes the fundamental Classifications and concentration limits for refrigerants. These refrigerant Concentration Limits are then related to the type of occupancy that a particular building is designed for and the required refrigerant thresholds that must be adhered to related to occupancy classifications. ASHRAE also publishes its Standard ASHRAE-15 – Safety Standard for Refrigeration Systems, the basis of many other building air-conditioning and refrigeration codes and regulations.	<a href="https://www.ashrae.org/">https://www.ashrae.org/</a>
Food Defense Self-Assessment Checklist for Warehouses and Distribution Centers (Under FSIS)	Food Defense Self-Assessment Checklist for Warehouses and Distribution Centers.	<a href="https://www.fsis.usda.gov/node/2036">https://www.fsis.usda.gov/node/2036</a>
Guide to Minimize Microbial Food Safety Hazards	This guide is intended to assist the U.S. and foreign produce industry in enhancing the safety of domestic and imported produce by addressing common areas of concern in the growing, harvesting, sorting, packing,	<a href="https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-guide-minimize-microbial-food-safety-hazards-fresh-cut-fruits-and-vegetables">https://www.fda.gov/regulatory-information/search-fda-guidance-documents/guidance-industry-guide-minimize-microbial-food-safety-hazards-fresh-cut-fruits-and-vegetables</a>

<b>Guidelines/Standards</b>		
<b>Name</b>	<b>Description</b>	<b>Web address</b>
for Fresh Fruits and Vegetables	and distribution of fresh produce. The guide identifies the broad microbial hazards associated with each area of concern, the scientific basis of that concern, and good agricultural and management practices for reducing the risk of microbial contamination in fresh produce.	
Hazard Analysis and Critical Control Points (HACCP)	HACCP is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.	<a href="https://www.fda.gov/food/guidanceregulation/haccp/">https://www.fda.gov/food/guidanceregulation/haccp/</a>
OSHA Warehousing Guide	OSHA warehouse safety guideline.	<a href="https://www.osha.gov/Publications/3220_Warehouse.pdf">https://www.osha.gov/Publications/3220_Warehouse.pdf</a>
Safety and Security Guidelines for the Transportation and Distribution of Meat, Poultry, and Egg Products (Under FSIS)	These guidelines provide a list of safety and security measures that can be taken to prevent contamination of meat, poultry, and egg products during loading and unloading, transportation, and in-transit storage.	<a href="https://www.ams.usda.gov/sites/default/files/media/FSIS_Safety_and_Security_Guidelines_for_the_Transportation_and_Distribution_of_Meat,_Poultry,_and_Egg_Products.pdf">https://www.ams.usda.gov/sites/default/files/media/FSIS_Safety_and_Security_Guidelines_for_the_Transportation_and_Distribution_of_Meat,_Poultry,_and_Egg_Products.pdf</a>
State Meat and Poultry Inspection (MPI) (under FSIS)	Establishments have the option to apply for Federal or State inspection. States operate under a cooperative agreement with FSIS. States' program must enforce requirements "at least equal to" those imposed under the Federal Meat and Poultry Products Inspection Acts and the Humane Methods of Slaughter Act of 1978. However, product produced under State Inspection is limited to intrastate commerce, unless a state opts into	<a href="https://www.fsis.usda.gov/inspection/apply-grant-inspection/state-inspection-programs">https://www.fsis.usda.gov/inspection/apply-grant-inspection/state-inspection-programs</a>

## Guidelines/Standards

Name	Description	Web address
	an additional cooperative program, the Cooperative Interstate Shipment Program.	
States Operating their Own MPI Programs	The following is a listing of the 27 states currently operating meat and poultry inspection (MPI) programs. States are listed alphabetically.	<a href="https://www.fsis.usda.gov/news-events/publications/individual-state-mpi-program-reports">https://www.fsis.usda.gov/news-events/publications/individual-state-mpi-program-reports</a>
States Without Inspection Programs	These States have given up their meat or poultry inspection programs, or both, as indicated in the table below. USDA assumed the inspection function of these plants in addition to plants already under USDA inspection. State inspected plants would normally qualify for federal inspection due to the "equal to" requirement for state inspection programs. All plants under Federal inspection are eligible to sell in interstate commerce.	<a href="https://www.fsis.usda.gov/inspection/apply-grant-inspection/state-inspection-programs/states-and-without-inspection-programs">https://www.fsis.usda.gov/inspection/apply-grant-inspection/state-inspection-programs/states-and-without-inspection-programs</a>
USDA Construction guidelines	This Guidebook is intended for use by meat and poultry establishments in considering decisions about design and construction of their facilities, as well as the selection of equipment to be used in their operations.	<a href="http://www.ncagr.gov/meatpoultry/pdf/Facility%20Guidelines.pdf">http://www.ncagr.gov/meatpoultry/pdf/Facility%20Guidelines.pdf</a>

<b>Laws, Regulations and Codes</b>		
<b>Name</b>	<b>Description</b>	<b>Web address</b>
2008 Americans with Disabilities Act Amendments Act (ADAAA)	The ADAAA made a number of significant changes to the definition of “disability.” The changes in the definition of disability in the ADAAA apply to all titles of the ADA, including Title I (employment practices of private employers with 15 or more employees, state and local governments, employment agencies, labor unions, agents of the employer and joint management labor committees); Title II (programs and activities of state and local government entities); and Title III (private entities that are considered places of public accommodation).	<a href="https://www.eeoc.gov/laws/statutes/adaaa.cfm">https://www.eeoc.gov/laws/statutes/adaaa.cfm</a>
Bioterrorism Act-Title III ( Protecting Safety and Security of Food and Drug Supply)	With few exceptions, all domestic and foreign food facilities that manufacture/process, pack, or hold food for human or animal consumption in the United States must register with the FDA. This will enable the FDA to quickly identify and locate affected food processors and other establishments in the event of deliberate or accidental contamination of food, terrorist acts and other threats.	<a href="https://www.govinfo.gov/content/pkg/PLAW-107publ188/pdf/PLAW-107publ188.pdf">https://www.govinfo.gov/content/pkg/PLAW-107publ188/pdf/PLAW-107publ188.pdf</a>
Code of Federal Regulations Title 21 - Subpart B - Buildings and Facilities	Building and Facility requirements per FDA.	<a href="https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=110&amp;showFR=1">https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=110&amp;showFR=1</a>
Code of Federal Regulations: Title 21 Food and Drugs: Volume 1-3	Title 21 of the CFR is reserved for rules of the Food and Drug Administration.	<a href="https://www.ecfr.gov/cgi-bin/text-idx?SID=b9ff3ffd3410b82539a87d137a9baff8&amp;mc=true&amp;tpl=/ecfrbrowse/Title21/21tab_02.tpl">https://www.ecfr.gov/cgi-bin/text-idx?SID=b9ff3ffd3410b82539a87d137a9baff8&amp;mc=true&amp;tpl=/ecfrbrowse/Title21/21tab_02.tpl</a>
Food Safety Modernization Act (FSMA)	It enables FDA to focus more on preventing food safety problems rather than relying primarily on reacting to problems after they occur. The law also	<a href="https://www.fda.gov/food/guidanceregulation/fsma/">https://www.fda.gov/food/guidanceregulation/fsma/</a>

## Laws, Regulations and Codes

Name	Description	Web address
	<p>provides FDA with new enforcement authorities designed to; achieve higher rates of compliance with prevention- and risk-based food safety standards, respond to and contain problems when they do occur, hold imported foods to the same standards as domestic foods, and directs FDA to build an integrated national food safety system in partnership with state and local authorities.</p>	
<p>Sanitary Transportation of Human and Animal Food (Under the FSMA)</p>	<p>The goal of this rule is to prevent practices during transportation that create food safety risks, such as failure to properly refrigerate food, inadequate cleaning of vehicles between loads, and failure to properly protect food. The rule establishes requirements for shippers, loaders, carriers by motor or rail vehicle, and receivers involved in transporting human and animal food to use sanitary practices to ensure the safety of that food. The requirements do not apply to transportation by ship or air because of limitations in the law.</p>	<p><a href="https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-sanitary-transportation-human-and-animal-food">https://www.fda.gov/food/food-safety-modernization-act-fsma/fsma-final-rule-sanitary-transportation-human-and-animal-food</a></p>
<p>Good Manufacturing Practice Requirements (21 CFR Part 110)</p>	<p>Current Good Manufacturing Practice (CGMP) regulations require that food offered for sale or introduced into interstate commerce be produced under safe and sanitary conditions.</p>	<p><a href="https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=110">https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm?CFRPart=110</a></p>
<p>Chemical Facility Anti-Terrorism Standards (CFATS)</p>	<p>CFATS is the nation's first regulatory program focused specifically on security at high-risk chemical facilities. Managed by the Cybersecurity and Infrastructure Security Agency (CISA), the CFATS program identifies and regulates high-risk facilities to ensure they have security measures in place to reduce the risk that certain hazardous chemicals are weaponized by terrorists. Under CFATS, a chemical facility is any establishment or individual that</p>	<p><a href="https://www.cisa.gov/chemical-facility-anti-terrorism-standards">https://www.cisa.gov/chemical-facility-anti-terrorism-standards</a></p>

## Laws, Regulations and Codes

Name	Description	Web address
	<p>possesses or plans to possess any of the 300 chemicals of interest (COI) in Appendix A at or above the listed Screening Threshold Quantity (STQ). These facilities must report their chemical holdings to DHS via an online survey, known as a Top-Screen. DHS uses the Top-Screen information a facility submits to determine if the facility is considered high-risk and must develop a security plan.</p>	
<p>The Occupational Safety and Health Act (OSH Act)</p>	<p>The Occupational Safety and Health Act (OSH Act) requires employers to comply with hazard specific safety and health standards. In addition, pursuant to Section 5(a)(1) of the OSH Act, employers must provide their employees with a workplace free from recognized hazards likely to cause death or serious physical harm. Emergency Preparedness Guides do not and cannot enlarge or diminish an employer's obligations under the OSH Act.</p>	<p><a href="https://www.osha.gov/">https://www.osha.gov/</a></p>
<p>Risk Management Plan (RMP) Rule</p>	<p>Section 112(r) of the Clean Air Act Amendments requires EPA to publish regulations and guidance for chemical accident prevention at facilities that use certain hazardous substances. These regulations and guidance are contained in the Risk Management Plan (RMP) rule. The RMP rule requires facilities that use extremely hazardous substances to develop a Risk Management Plan which; identifies the potential effects of a chemical accident; identifies steps the facility is taking to prevent an accident, and; spells out emergency response procedures should an accident occur.</p>	<p><a href="https://www.epa.gov/rmp/risk-management-plan-rmp-rule-overview">https://www.epa.gov/rmp/risk-management-plan-rmp-rule-overview</a></p>
<p>IBC (International Building Code)</p>	<p>The International Building Code is a regionally adoptable standard regarding overall building design and construction.</p>	<p><a href="https://codes.iccsafe.org/content/IBC2021P1">https://codes.iccsafe.org/content/IBC2021P1</a></p>
<p>IECC (International</p>	<p>The International Energy Code is a regionally adoptable standard, and includes sections governing</p>	<p><a href="https://codes.iccsafe.org/content/IECC2021P1">https://codes.iccsafe.org/content/IECC2021P1</a></p>

<b>Laws, Regulations and Codes</b>		
<b>Name</b>	<b>Description</b>	<b>Web address</b>
Energy Conservation Code)	refrigeration equipment, as well as insulation requirements.	
IFC Chapter 32 High-Piled Combustible Storage	Chapter 32 provides guidance for reasonable protection of life from hazards associated with the storage of combustible materials in closely packed piles or on pallets, in racks or on shelves where the top of storage is greater than 12 feet in height, or 6 feet for high-hazard commodities.	<a href="https://codes.iccsafe.org/content/IFC2018/CHAPTER-32-HIGH-PILED-COMBUSTIBLE-STORAGE">https://codes.iccsafe.org/content/IFC2018/CHAPTER-32-HIGH-PILED-COMBUSTIBLE-STORAGE</a>
IMC (International Mechanical Code)	The International Mechanical Code provides is a regionally adoptable standard, and includes sections governing refrigeration equipment.	<a href="https://codes.iccsafe.org/content/IMC2021P2">https://codes.iccsafe.org/content/IMC2021P2</a>
IPC (International Plumbing Code)	The International Plumbing Code is a regionally adoptable standard for plumbing design.	<a href="https://codes.iccsafe.org/content/IPC2021P2">https://codes.iccsafe.org/content/IPC2021P2</a>
NFPA 13: Standard for the Installation of Sprinkler System	This standard provides a range of sprinkler system approaches, design development alternatives, and component options that are all acceptable. This standard shall provide the minimum requirements for the design and installation of automatic fire sprinkler systems and exposure protection sprinkler systems covered within this standard.	<a href="https://www.nfpa.org/codes-and-standards/all-codes-and-standards/list-of-codes-and-standards/detail?code=13">https://www.nfpa.org/codes-and-standards/all-codes-and-standards/list-of-codes-and-standards/detail?code=13</a>
NFPA 70: National Electrical Code	The National Electrical Code, or NFPA 70, is a regionally adoptable standard for the safe installation of electrical wiring and equipment in the United States.	<a href="https://www.nfpa.org/codes-and-standards/all-codes-and-standards/list-of-codes-and-standards/detail?code=70">https://www.nfpa.org/codes-and-standards/all-codes-and-standards/list-of-codes-and-standards/detail?code=70</a>