

## Lesson Title: Laws in Daily Life

### Handout #1: Consider Chili

Think about a can of chili you might buy at the grocery store. Then, read the following excerpt from the United States Department of Agriculture, Office of Food Standards and Policy Book

[http://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling\\_Policy\\_Book\\_082005.pdf](http://www.fsis.usda.gov/OPPDE/larc/Policies/Labeling_Policy_Book_082005.pdf)

#### **CHILI:**

1. "Brick Chili" or "Condensed Chili" requires 80 percent meat. Cereal is limited to 16 percent.
2. Chili with reconstitution directions should meet the chili standard when reconstituted.
3. When beef heart meat, cheek meat, or head meat is used in excess of 25 percent of the meat block, it must be reflected in the product name, e.g., "Chili with Beef and Beef Heart Meat."
4. When beef appears in the product name, BEEF MAY BE THE ONLY MEAT SOURCE USED. Beef Chili may not contain beef fat or other beef byproducts.
5. "Chili Gravy with Meat" requires at least 40 percent fresh meat and no more than 8 percent cereals.
6. Cured meats are not an expected ingredient in chili; when used, they must be shown as part of the product name.
7. The terms "Chili" or "Chili con Carne" may be used interchangeably.
8. Since "con carne" means "with meat," products labeled as chili con carne should include only red meat and not poultry. Products which meet the chili standard and include poultry may be labeled "beef and chicken chili," "beef chili, chicken added," etc., as appropriate. The binder and extender limitation of 8 percent is based on total formulation.

Which ingredients might come from Mexico, under NAFTA trade agreements?  
(Example: chili powder)

What are some OSHA regulations governing canning machinery? (Example:  
Canning presses must contain emergency brakes.)

Which labor laws define working conditions in food canneries? (Example: the  
heat produced in canneries must be abated.)