The FDA has authorized certain PFAS for use in specific food contact applications. Some PFAS are used in cookware, food packaging, and in food processing for their non-stick and grease, oil, and water-resistant properties. To ensure food contact substances are safe for their intended use, the FDA conducts a rigorous review of scientific data prior to their authorization for market entry. The FDA's authorization of a food contact substance requires that available data and information demonstrate that there is a reasonable certainty of no harm under the intended conditions of use.
https://www.fda.gov/food/environmental-contaminants-food/and-polyfluoroalkyl-substances-pfas

Since the 1960s, the FDA has authorized specific types of substances that contain PFAS for use in food contact applications. Substances that contain PFAS are used for their non-stick and grease, oil, and water-resistant properties. PFAS authorized for use in contact with food generally fall into four application categories: Nonstick coating applications; sealing gaskets for food processing equipment; manufacturing aids; and grease-proof agents for paper food packaging. Of these uses, current data available to the FDA indicate that only paper and paperboard agents would result in dietary exposure to PFAS that may result in a potential safety concern.

Authorized Uses of Food Contact Substances that Contain PFAS and Potential for Migration

Authorized & Intended Use	Molecular Structure of Substance & Product Manufacturing Process	Migration Potential Description
Non-stick applications on pots & pans	PFAS molecules are polymerized* (i.e., joined together to form large molecules) and are then applied to the surface of the cookware at very high temperatures, which tightly binds the polymer coating to the cookware.	The manufacturing process vaporizes off virtually all the smaller (i.e., migratable) PFAS molecules. The result is a highly polymerized coating bound to the surface of the cookware. Studies show negligible amounts of PFAS in this coating can migrate to food.

*Polymerized or large molecule PFAS are not absorbed by the human body when ingested.
https://www.fda.gov/food/process-contaminants-food/authorized-uses-pfas-food-contact-applications

Questions and Answers on PFAS in Food

8. Why does the FDA allow PFAS to be applied to food contact surfaces, like non-stick pans?

Some PFAS are approved for use in the manufacture of non-stick cookware coatings. These coatings are made of molecules that are polymerized (i.e., joined together to form large molecules) and applied to the cookware through a heating process that tightly binds the polymer coating to the cookware. Studies show that this coating contains a negligible amount of PFAS capable of migrating to food. Similarly, the PFAS used in manufacturing of gaskets that come into contact with food do not pose a safety risk because they are also made of molecules that are polymerized.

https://www.fda.gov/food/process-contaminants-food/questions-and-answers-pfas-food

Code of Federal Regulations (21CFR177.1550)

§ 177.1550 Perfluorocarbon resins. (Note: PTFE used in non-stick cookware is a "perfluorocarbon resin.")

Perfluorocarbon resins identified in this section may be safely used as articles or components of articles intended to contact food, subject to the provisions of this section:

(a) ***Identity.*** For the purpose of this section, perfluorocarbon resins are those produced by:

(1) The homopolymerization and/or copolymerization of hexafluoropropylene and tetrafluoroethylene, and

(2) the copolymerization of perfluoropropylvinylether and tetrafluoroethylene (CAS Reg. No. 26655-00-5). The resins shall meet the extractives limitations in paragraph (d) of this section.

(f) ***Conditions of use.*** Perfluorocarbon resins identified in paragraph (a)(2) of this section are limited to use as coatings or components of coatings for articles intended for repeated food-contact use.

https://www.ecfr.gov/current/title-21/chapter-I/subchapter-B/part-177/subpart-B/section-177.1550