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Enhancing Food Safety: The Role of the Food and Drug Administration, a new book from the Institute of Medicine and the National Research Council, responds to a congressional request for recommendations on how to close gaps in FDA's food safety systems. Enhancing Food Safety begins with a brief review of the Food Protection Plan (FPP), FDA's food safety philosophy developed in 2007. The lack of sufficient detail and specific strategies in the FPP renders it ineffectual.

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Part I. Setting the Stage for Understanding and Improving the U.S. Food and Drug Administration's Role in the Food Safety System 1. Introduction STUDY CONTEXT PURPOSE AND SCOPE OF THIS STUDY METHODS ORGANIZATION OF THE REPORT REFERENCES 2. The Food Safety System: Context and Current Status A ...

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Enhancing food safety : the role of the Food and Drug Administration / Committee on the Review of Food and Drug Administration's Role in Ensuring Safe Food, Food and Nutrition Board, Board on Agriculture and Natural Resources ; Robert B. Wallace and Maria Oria, editors. p.

Enhancing Food Safety: The Role of the Food and Drug ...
Of interest to the food production industry, consumer advocacy groups, health care professionals, and others, Enhancing Food Safety provides the FDA and Congress with a course of action that will enable the agency to become more efficient and effective in carrying out its food safety mission in a rapidly changing world.

Front Matter | Enhancing Food Safety: The Role of the Food ...
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1 Introduction | Enhancing Food Safety: The Role of the ...
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the critical factors affecting crop quality, crop productivity and food safety in ensuring food is safe from farm-to-table for human consumption. In the integrated from farm-to-table approach, the producer, processor, transporter, vendor and consumer all play vital roles in ensuring food safety and quality. Government regulators are then responsible for auditing performance of the food system through monitoring and surveillance

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For more than a decade, various organizations, consumer groups, and individuals have recommended organizational changes in the U.S. food safety system, with the goal of increasing its efficiency and enhancing the public health (IOM/NRC, 1998; GAO, 2004, 2005a, 2007, 2008; Gombas, 2009; Halloran, 2009; IOM, 2009; Plunkett, 2009; Scott, 2009; Waldrop, 2009). 1 Furthermore, governments in other countries have reorganized and adapted their food safety systems to reflect current circumstances ...

Achieving the Vision of an Efficient Risk-Based Food ...
Furthermore, Facedrive Foods is introducing a number of health and safety upgrades aimed at enhancing user health, safety and confidence as the second wave of the COVID-19 pandemic intensifies.

Recent outbreaks of illnesses traced to contaminated sprouts and lettuce illustrate the holes that exist in the system for monitoring problems and preventing foodborne diseases. Although it is not solely responsible for ensuring the safety of the nation's food supply, the U.S. Food and Drug Administration (FDA) oversees monitoring and intervention for 80 percent of the food supply. The U.S. Food and Drug Administration's abilities to discover potential threats to food safety and prevent outbreaks of foodborne illness are hampered by impediments to efficient use of its limited resources and a piecemeal approach to gathering and using information on risks. Enhancing Food Safety: The Role of the Food and Drug Administration, a new book from the Institute of Medicine and the National Research Council, responds to a congressional request for recommendations on how to close gaps in FDA's food safety systems. Enhancing Food Safety begins with a brief review of the Food Protection Plan (FPP), FDA's food safety philosophy developed in 2007. The lack of sufficient detail and specific strategies in the FPP renders it ineffectual. The book stresses the need for FPP to evolve and be supported by the type of strategic planning described in these pages. It also explores the development and implementation of a stronger, more effective food safety system built on a risk-based approach to food safety management. Conclusions and recommendations include adopting a risk-based decision-making approach to food safety; creating a data surveillance and research infrastructure; integrating federal, state, and local government food safety programs; enhancing efficiency of inspections; and more. Although food safety is the responsibility of everyone, from producers to consumers, the FDA and other regulatory agencies have an essential role. In many instances, the FDA must carry out this responsibility against a backdrop of multiple stakeholder interests, inadequate resources, and competing priorities. Of interest to the food production industry, consumer advocacy groups, health care professionals, and others, Enhancing Food Safety provides the FDA and Congress with a course of action that will enable the agency to become more efficient and effective in carrying out its food safety mission in a rapidly changing world.

How safe is our food supply? Each year the media report what appears to be growing concern related to illness caused by the food consumed by Americans. These food borne illnesses are caused by pathogenic microorganisms, pesticide residues, and food additives. Recent actions taken at the federal, state, and local levels in response to the increase in reported incidences of food borne illnesses point to the need to evaluate the food safety system in the United States. This book assesses the effectiveness of the current food safety system and provides recommendations on changes needed to ensure an effective science-based food safety system. Ensuring Safe Food discusses such important issues as: What are the primary hazards associated with the food supply? What gaps exist in the current system for ensuring a safe food supply? What effects do trends in food consumption have on food safety? What is the impact of food preparation and handling practices in the home, in food services, or in production operations on the risk of food borne illnesses? What organizational changes in responsibility or oversight could be made to increase the effectiveness of the food safety system in the United States? Current concerns associated with microbiological, chemical, and physical hazards in the food supply are discussed. The book also considers how changes in technology and food processing might introduce new risks. Recommendations are made on steps for developing a coordinated, unified system for food safety. The book also highlights areas that need additional study. Ensuring Safe Food will be important for policymakers, food trade professionals, food producers, food processors, food researchers, public health professionals, and consumers.

Legal regulations and manufacturers' monitoring practices have not been enough to prevent contamination of the national food supply and protect consumers from serious harm. In addressing food safety risks, regulators could perhaps better ensure the quality and safety of food by monitoring food production not just at a single point in production but all along the way, from farm to table. Recognizing the troubled state of food safety, the Institute of Medicine's (IOM) Food Forum met in Washington, DC, on September 9, 2008, to explore the management of food safety practices from the beginning of the supply chain to the marketplace.

Globalization of the food supply has created conditions favorable for the emergence, reemergence, and spread of food-borne pathogens-compounding the challenge of anticipating, detecting, and effectively responding to food-borne threats to health. In the United States, food-borne agents affect 1 out of 6 individuals and cause approximately 48 million illnesses, 128,000 hospitalizations, and 3,000 deaths each year. This figure likely represents just the tip of the iceberg, because it fails to account for the broad array of food-borne illnesses or for their wide-ranging repercussions for consumers, government, and the food industry-both domestically and internationally. A One Health approach to food safety may hold the promise of harnessing and integrating the expertise and resources from across the spectrum of multiple health domains including the human and veterinary medical and plant pathology communities with those of the wildlife and aquatic health and ecology communities. The IOM's Forum on Microbial Threats hosted a public workshop on December 13 and 14, 2011 that examined issues critical to the protection of the nation's food supply. The workshop explored existing knowledge and unanswered questions on the nature and extent of food-borne threats to health. Participants discussed the globalization of the U.S. food supply and the burden of illness associated with foodborne threats to health; considered the spectrum of food-borne threats as well as illustrative case studies; reviewed existing research, policies, and practices to prevent and mitigate foodborne threats; and, identified opportunities to reduce future threats to the nation's food supply through the use of a "One Health" approach to food safety. Improving Food Safety Through a One Health Approach: Workshop Summary covers the events of the workshop and explains the recommendations for future related workshops.

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The Food Safety Handbook: A Practical Guide for Building a Robust Food Safety Management System, contains detailed information on food safety systems and what large and small food industry companies can do to establish, maintain, and enhance food safety in their operations. This new edition updates the guidelines and regulations since the previous 2016 edition, drawing on best practices and the knowledge IFC has gained in supporting food business operators around the world. The Food Safety Handbook is indispensable for all food business operators -- anywhere along the food production and processing value chain -- who want to develop a new food safety system or strengthen an existing one.

Food safety has been a global concern for many years. While global sourcing of foods and ingredients provides great opportunity for variety and diversity of cultural products, there are significant risks. Programs that regulate food safety and quality in countries around the world vary in their scope and effectiveness, with many being underfunded. Rapidly developing countries may lack the expertise, laboratory resources for testing, and established inspection programs to adequately promote the safety of foods. Rather, these countries may be more focused on providing enough food for their citizens. Lack of documentation or traceability in the exporting country can further exacerbate the situation. Of course, safety problems in food imported from more developed countries also occur, and the source of food borne disease outbreaks are found regularly within the United States. Improving Import Food Safety gathers together vital information on the food safety programs of national governments, the food industry, and the testing industry. Chapters have been contributed by authors from the United States, Latin America, Europe, and Asia. Readers will learn about a variety of regulatory approaches to food safety at the federal and state levels in the United States, as well as in selected countries and within the food industry itself. They will also gain insights into the nature and source of safety problems, in addition to approaches to food safety around the world. The book is divided into three sections: Highlighting Key Issues: authors illustrate the millions of permutations for the origin of ingredients, discussing the difficulty of policing imports, providing a unique perspective on the economic situation in China and insight into development of support for small farm producers in Mexico. Legal and Regulatory Issues/Structures in the USA and Abroad: describes the legal and regulatory system in the European Union, the United States, and China, plus a chapter addressing global approaches to fraud. Potential Strategies to Improve Import Safety: presents strategies to deal with what are ultimately global issues, but on multiple levels. Perspectives are provided by authors from Industry, and industry trade association, academia, and a recently semi-retired, global ambassador or food safety. Readers will find this book noteworthy because of the diverse topics and perspectives offered on the challenges of keeping food safe in a global economy. Authors come from a variety of backgrounds, and each has provided a unique perspective on this critical topic. The volume is aimed at importers and exporters of food and ingredients; food microbiologists, food safety and QC/QA personnel; regulatory and legal personnel in food manufacturing companies; food policy makers and regulatory officials and faculty and graduate students in food science.

Food safety awareness is at an all time high, new and emerging threats to the food supply are being recognized, and consumers are eating more and more meals prepared outside of the home. Accordingly, retail and foodservice establishments, as well as food producers at all levels of the food production chain, have a growing responsibility to ensure that proper food safety and sanitation practices are followed, thereby, safeguarding the health of their guests and customers. Achieving food safety success in this changing environment requires going beyond traditional training, testing, and inspection approaches to managing risks. It requires a better understanding of organizational culture and the human dimensions of food safety. To improve the food safety performance of a retail or foodservice establishment, an organization with thousands of employees, or a local community, you must change the way people do things. You must change their behavior. In fact, simply put, food safety equals behavior. When viewed from these lenses, one of the most common contributing causes of food borne disease is unsafe behavior (such as improper hand washing, cross-contamination, or undercooking food). Thus, to improve food safety, we need to better integrate food science with behavioral science and use a systems-based approach to managing food safety risk. The importance of organizational culture, human behavior, and systems thinking is well documented in the occupational safety and health fields. However, significant contributions to the scientific literature on these topics are noticeably absent in the field of food safety.

Natural additives are increasingly favoured over synthetic ones as methods of ensuring food safety and long shelf-life. The antimicrobial properties of both plant-based antimicrobials such as essential oils and proteins such as bacteriocins are used in, for example, edible preservative films, in food packaging and in combination with synthetic preservatives for maximum efficacy. New developments in delivery technology such as nanoencapsulation also increase the potential of natural antimicrobials for widespread use in industry. Part one introduces the different types of natural antimicrobials for food applications. Part two covers methods of application, and part three looks at determining the effectiveness of natural antimicrobials in food. Part four focuses on enhancing quality and safety, and includes chapters on specific food products. Reviews different types of antimicrobials used in food safety and quality Covers how antimicrobials are created to be used in different foods Examines how the antimicrobials are used in foods to enhance the safety and quality

The physiological or psychological stresses that employees bring to their workplace affect not only their own performance but that of their co-workers and others. These stresses are often compounded by those of the job itself. Medical personnel, firefighters, police, and military personnel in combat settings--among others--experience highly unpredictable timing and types of stressors. This book reviews and comments on the performance-enhancing potential of specific food components. It reflects the views of military and non-military scientists from such fields as neuroscience, nutrition, physiology, various medical specialties, and performance psychology on the most up-to-date research available on physical and mental performance enhancement in stressful conditions. Although placed within the context of military tasks, the volume will have wide-reaching implications for individuals in any job setting.

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