

FOOD SAFETY


PRESENTATION MATERIAL FOR
COURSE “FOOD SAFETY-FOOD
SECURITY”

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FOOD SAFETY



What is food safety;

Food safety is defined as "the biological, chemical, or physical condition of a food that allows it to be consumed without experiencing excessive risk of injury, illness, or death."

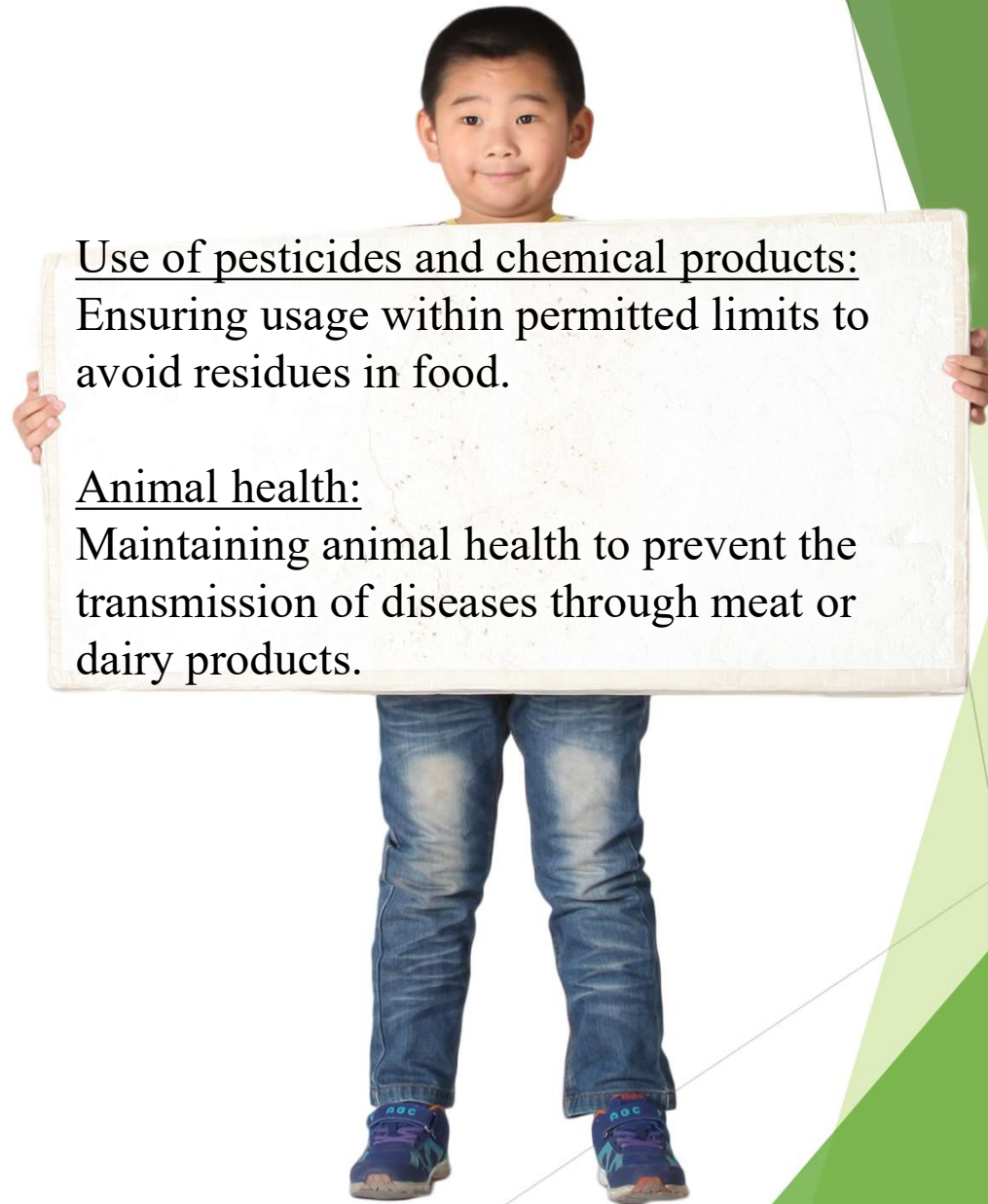
Additionally, it includes the handling, preparation, and storage of food under conditions that prevent all of the above risks.



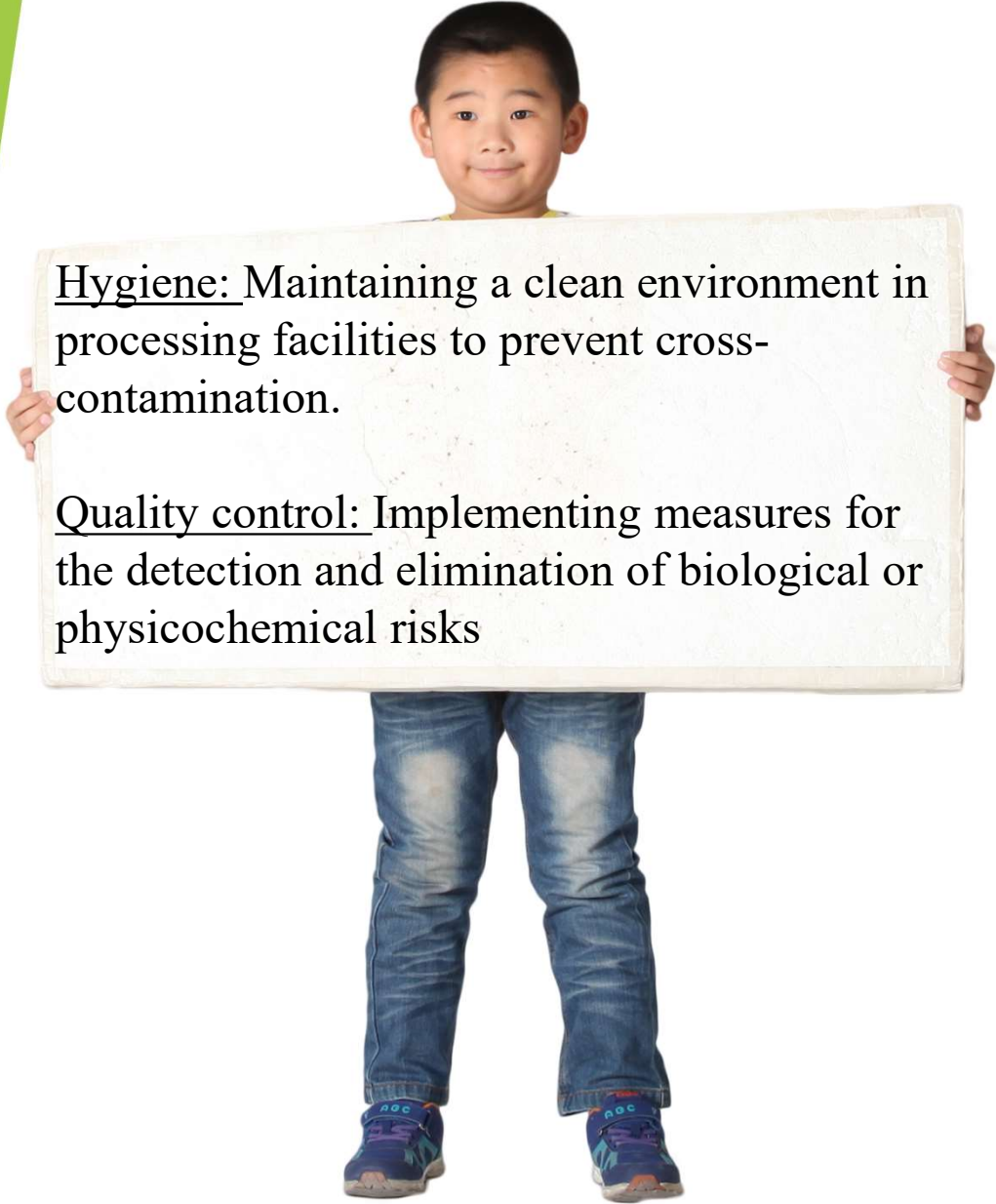
In which stages
of the supply
chain we should
ensure the food
safetyt?

1. Production and Agriculture
2. Processing and manufacture
3. Transportation and storage
4. Retail and distribution
5. Consumer handling and preparation
6. Regulatory oversight

PRODUCTION AND AGRICULTURE



PROCESSING AND MANUFACTURE



Hygiene: Maintaining a clean environment in processing facilities to prevent cross-contamination.

Quality control: Implementing measures for the detection and elimination of biological or physicochemical risks

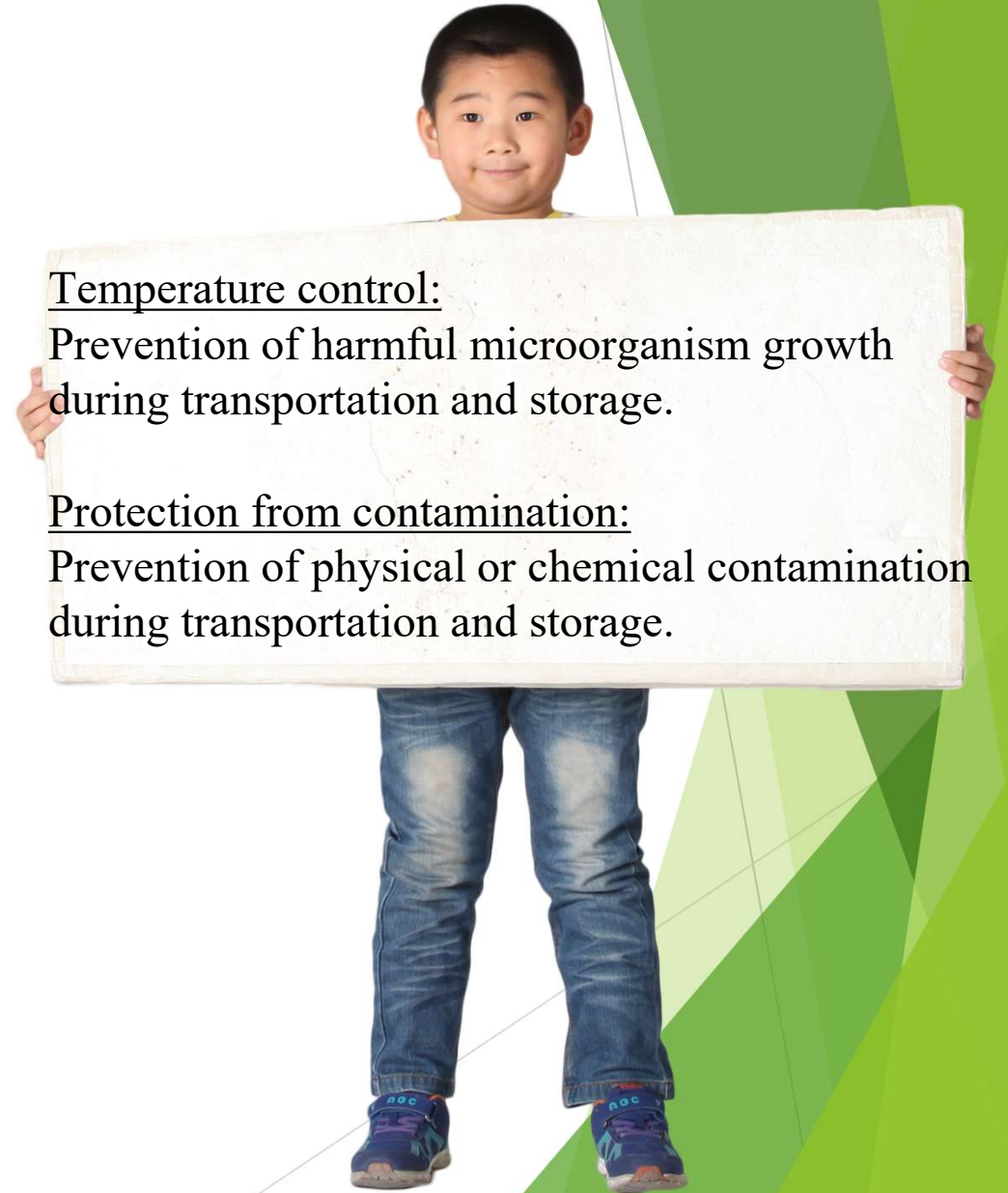
TRANSPORTATION AND STORAGE

Temperature control:

Prevention of harmful microorganism growth during transportation and storage.

Protection from contamination:

Prevention of physical or chemical contamination during transportation and storage.



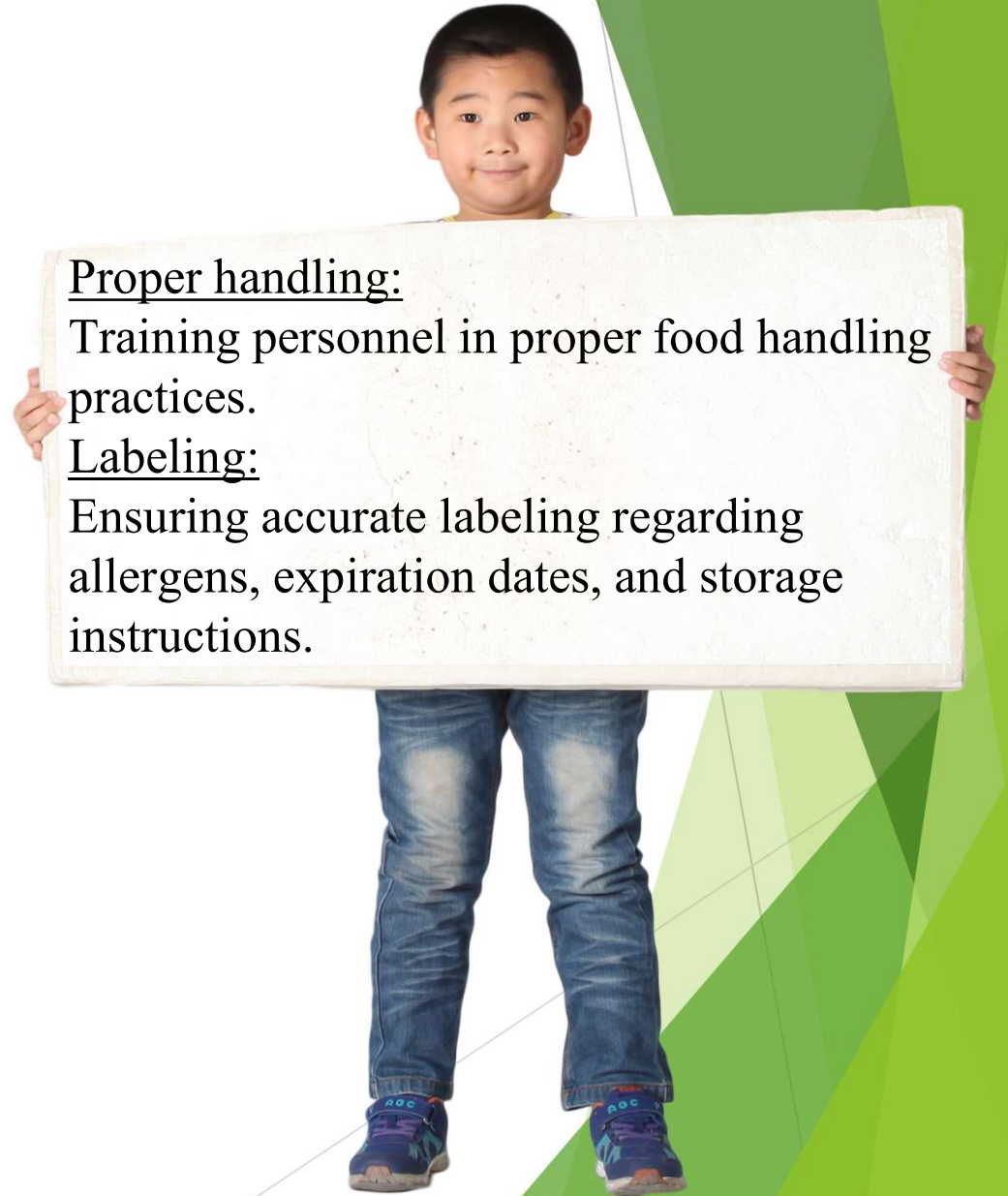
RETAIL AND DISTRIBUTION

Proper handling:

Training personnel in proper food handling practices.

Labeling:

Ensuring accurate labeling regarding allergens, expiration dates, and storage instructions.



CONSUMER HANDLING AND PREPARATION

Safe cooking practices:

Educating consumers about safe cooking practices and temperatures.

Proper storage:

Guiding consumers on proper storage to prevent spoilage and contamination.

REGULATORY OVERSIGHT


Standards and regulations:

Compliance with national and international safety standards and regulations.

Inspections and audits:

Conducting regular inspections at food facilities to verify adherence to safety standards.





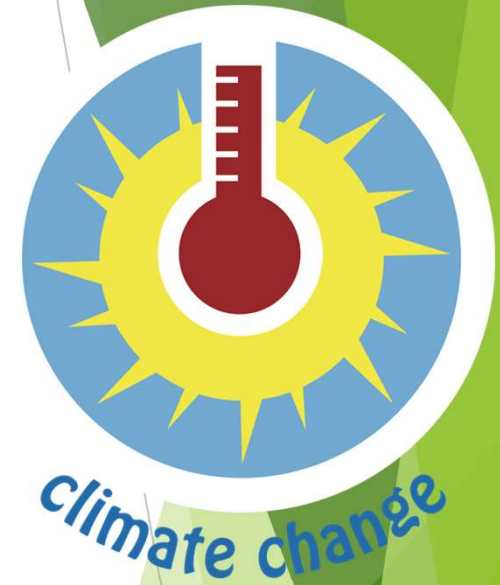
And what happens during food crises?

A food crisis is a situation where the availability, accessibility, and utilization of food are seriously compromised, resulting in hunger, malnutrition, and food insecurity.

Factors that can lead to food crises include climate change, natural disasters, economic instability, and emergencies related to public health, such as pandemics. These crises often result in disruptions to the food supply chain, affecting production, distribution, and access to safe and nutritious food.

Climate Change:

Climate change can affect growing seasons (the period of the year during which crops and other plants grow successfully), precipitation patterns (events of intense rainfall), and temperature fluctuations, leading to changes in agriculture. Additionally, changes in temperature and precipitation patterns can create favorable conditions for the rapid spread of foodborne pathogens, increasing the risk of food contamination.



Natural Disasters:

Natural disasters such as floods and hurricanes can contaminate water sources and agricultural areas, increasing the risk of foodborne illnesses due to contaminated water and soil.



Humanitarian Crises:

Humanitarian crises, such as refugee situations, can lead to large populations with limited access to adequate food and sanitation facilities. As a result, overcrowding and unsanitary conditions in refugee camps can facilitate the spread of foodborne illnesses.



Economic Downturns:

Economic recession can lead to weakened regulatory systems, resulting in challenges regarding the enforcement of food safety standards and the control of food quality.



CONCLUSIVELY

- ✓ Food crises, especially climate change, can jeopardize food safety.
- ✓ Food safety issues demand changes in the supply chain.
- ✓ Food safety has direct social and economic impacts.
- ✓ Economic issues may jeopardize food safety matters.
- ✓ Current challenges related to ensuring food safety throughout the supply chain reveal new career opportunities.
- ✓ Consumers, apart from the right to safe and nutritious food, also have obligations to preserve them for future generations.
- ✓ New policies and practices must be implemented to ensure that all people have equal access to safe and nutritious food.