

Food Safety, Quality and Consumer Protection

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Food Safety:

What?

Why?

How?

Where?

Safe, Hazard, and Risk

What is Food Safety?

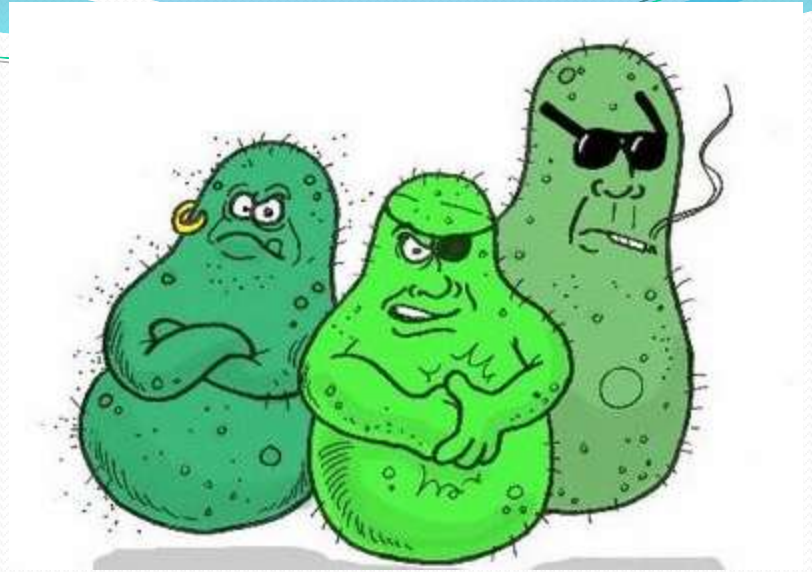
Food safety: refers to all those hazards that may make food injurious to consumer health.

Food safety: absence of acceptable and safe levels of contaminants, adulterants, naturally occurring toxins or any other substance that may make food injurious to health on an acute or chronic basis.

It is not negotiable

Why Food Safety?

- ✚ Health.
- ✚ Illnesses.
- ✚ Deaths.



- To ensure that the food supply is safe.
- Minimizing food contamination.
- Safety concerns lead the list for consumers

How Food Safety?

Proper food safety guidelines

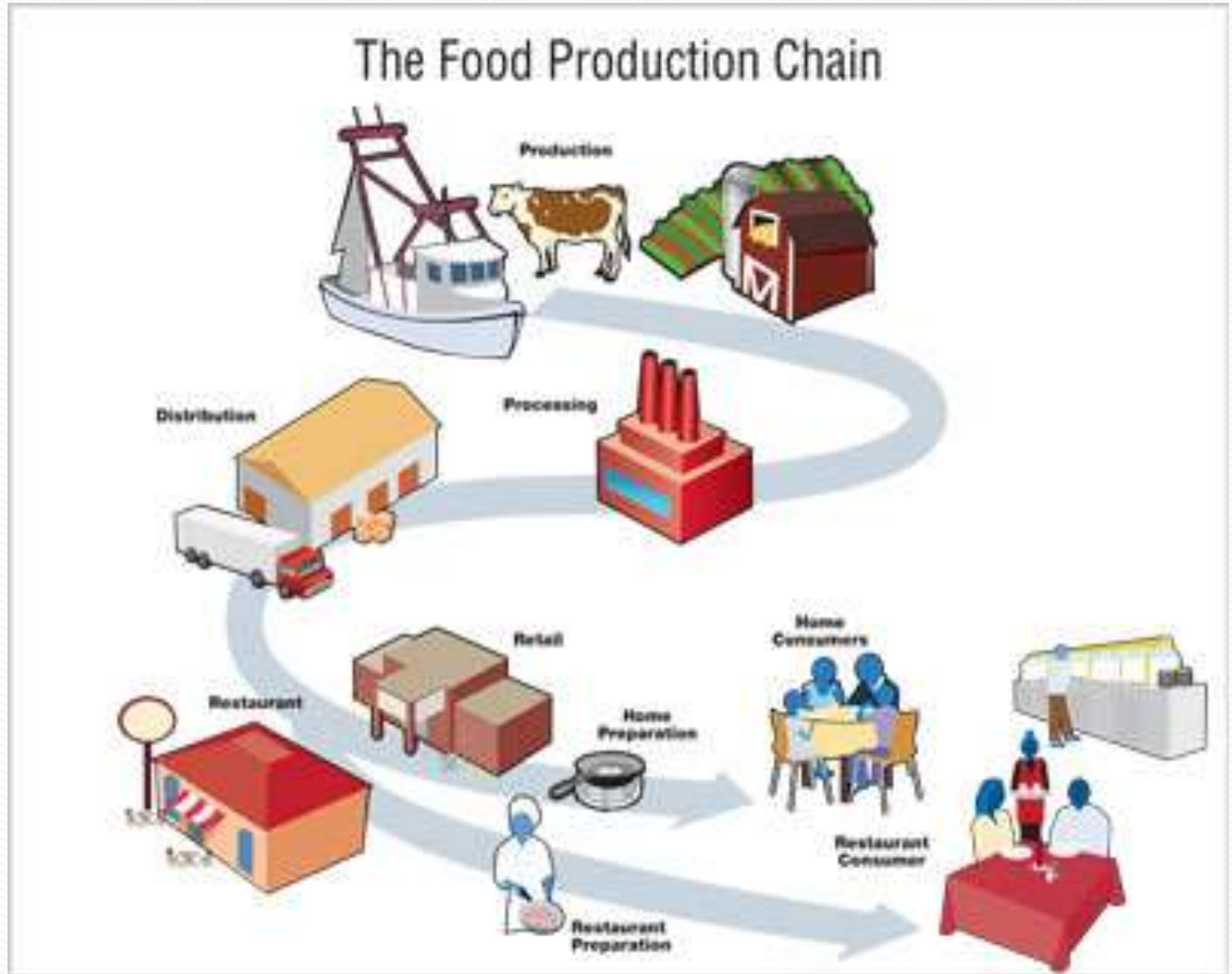
Sanitation Process: follow a general cleaning and sanitation system

Pest Control: Does the facility have pest control system

Where Food Safety?



**Farm
To
Table**



Eat Like a Peasant and Enjoy

Safe, Hazard, and Risk

Safe: Nothing harmful when consume the food

Hazard: Is the capacity of things to cause harm

Risk: Probability of that harm to occur

GOAL-GOAL-GOAL

✓ **Reduce risk to unacceptable or improved level**

Sources of food Hazard

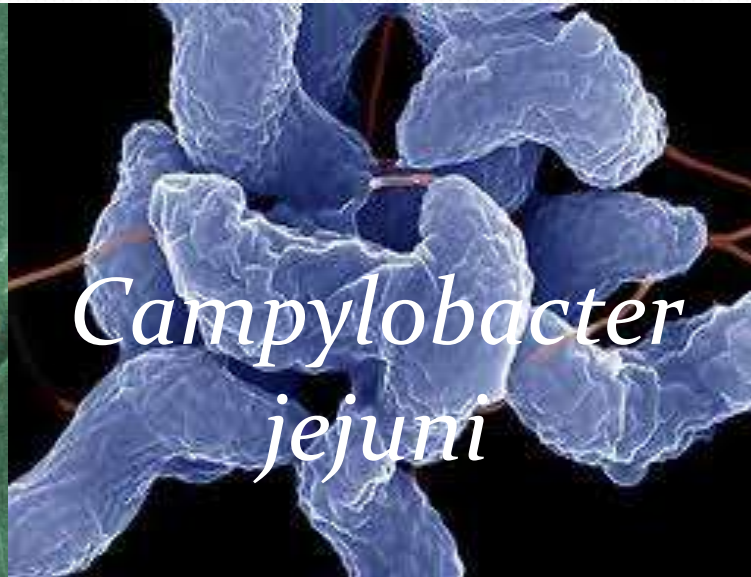


Harmful conditions:

- ❑ **Biological** *Salmonella, E. Coli*
 - ❑ **Chemical** *Pesticides, Lead, Mercury.*
 - ❑ **Physical** *Glass, Metal.*
- *Most important is the biological*



E. coli O157:H7



Campylobacter jejuni



Staphylococcus aureus



Salmonella enteritidis

WARNING!!!!!!!!!!!!!!!

Deaths and Illnesses Caused by Food Contamination

Foodborne illness causes an estimated
48 million illnesses
and **3,000** deaths each year in the
United States by eating contaminated
food. (USDA report May 24, 2011)

COST OF FOODBORNE ILLNESS IN THE UNITED STATES

Bacterial	Cases	Cost Per Case (\$)	Total Cost (\$ Millions)
<i>Campylobacter spp.</i>	2,112,302	8,901	18,803
<i>Salmonella spp</i>	1,597,947	9,146	14,609
Staphylococcus	254,121	163	163
<i>E. coli O157:H7</i>	66,905	14,838	993
<i>Listeria monocytogenes</i>	5,205	1,695,143	8,823
Others (22 different Bacteria, Parasites, and Viruses)			108,235
Total Cost			151,626

Scharff R 2010. From foodborne illness in the united states. Produce Safety Project. March 3, 2010:1-28. <http://www.producesafetyproject.org/admin/assets/files/Health-Related-Foodborne-Illness-Costs-Report.pdf-1.pdf>. Accessed 13 February 2011.

Good to know:

Symptoms food contamination:

- ✓ flu-like symptoms
- ✓ nausea
- ✓ vomiting
- ✓ diarrhea
- ✓ fever

Within minutes to weeks

Hand Washing

- ⊕ The first line of defense against disease.
- ⊕ 38% food contamination from improper hand washing.
- ⊕ Supervisors should practicing appropriate hand washing.





THANK YOU

Eat safe
and
enjoy

SAEED HAYEK

