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""4. Conclusions and Recommendations Needed to Improve the US Food Safety System"" ""Recommendation I:""; ""Recommendation IIa:""; ""Recommendation IIb:""; ""Recommendation IIIa:""; ""Recommendation IIIb:""; ""MOVING TOWARD A MODEL SYSTEM""; ""1 Introduction and Background""; ""CHANGES IN THE US FOOD SYSTEM AND THEIR EFFECTS ON FOOD SAFETY""; ""SCOPE OF THE FOOD SAFETY PROBLEM""; ""HISTORY OF US FOOD SAFETY REGULATION""; ""THE COMMITTEE AND ITS CHARGE""; ""2 The Current US Food Safety System""; ""REGULATION""; ""Federal Regulatory Programs""; ""State and Local Regulatory Systems""
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""THE ROLE OF MEDIA-GOVERNMENT PARTNERSHIPS IN FOOD SAFETY EDUCATION"" ""RESEARCH AND DEVELOPMENT""; ""Federal Research Activities""; ""Application of New Technology""; ""INTERNATIONAL DIMENSIONS""; ""Food Safety Efforts of Other Countries""; ""Canada""; ""Other Countries and Cooperatives""; ""US Regulation of Imported Foods""; ""SUMMARY FINDINGS: THE CURRENT US SYSTEM FOR FOOD SAFETY""; ""3 The Changing Nature of Food Hazards: Cause for Increasing Concern""; ""CHANGES THAT AFFECT THE EPIDEMIOLOGY OF FOODBORNE DISEASE""; ""Diet""; ""Commercial Food Services""
""Methods of Production and Distribution"" ""New or Re-emerging Infectious Foodborne Agents""; ""Populations at High Risk for Severe or Fatal Foodborne Disease""; ""CHANGES IN CHEMICAL HAZARDS ASSOCIATED WITH THE FOOD SUPPLY""; ""New Food Components""; ""New Food Technologies""; ""New or Re-emerging Toxic Agents""; ""Physical Hazards""; ""SUMMARY FINDINGS: THE CHANGING NATURE OF FOOD HAZARDS""; ""4 What Constitutes an Effective Food Safety System?""; ""THE MISSION OF THE SYSTEM""; ""GENERAL ATTRIBUTES OF THE SYSTEM""; ""THE IMPORTANCE OF PARTNERING""; ""THE ROLES OF GOVERNMENT PARTNERS""; ""A Science-Based Foundation Using Risk Analysis""

Sommario/riassunto

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.
