

1. Record Nr.	UNINA9910961761103321
Titolo	Ensuring safe food : from production to consumption / / Committee to Ensure Safe Food from Production to Consumption, Institute of Medicine, National Research Council
Pubbl/distr/stampa	Washington, D.C., : National Academy Press, 1998
ISBN	9786610185870 9780309173971 0309173973 9781280185878 1280185872 9780309593403 0309593409 9780585028224 0585028222
Edizione	[1st ed.]
Descrizione fisica	1 online resource (xi, 194 pages) : illustrations
Disciplina	363.19/2
Soggetti	Food adulteration and inspection - Government policy - United States Food poisoning - United States - Prevention Food contamination - United States Food Contamination - prevention & control Consumer Product Safety
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Nota di bibliografia	Includes bibliographical references (p. 101-104).
Nota di contenuto	""Ensuring Safe Food From Production to Consumption""; ""Copyright""; ""Preface""; ""Contents""; ""Ensuring Safe Food""; ""Executive Summary""; ""PURPOSE AND SCOPE OF THE STUDY""; ""1. The Current US Food Safety System""; ""Summary Findings: The Current US System for Food Safety""; ""2. An Effective Food Safety System""; ""Mission""; ""Attributes of an Effective Food Safety System""; ""Summary Findings: An Effective Food Safety System""; ""3. Where Current US Food Safety Activities Fall Short""; ""Summary Findings: Where the US Food Safety System Falls Short""

"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" "HACCP Systems" "Voluntary Efforts" "Trade Associations" "Consumer Groups" "Professional Organizations" "Academe" "Liability" "SURVEILLANCE" "Human and Animal Disease" "Chemical Residues and Environmental Contaminants" "Food and Drug Administration" "US Department of Agriculture" "Environmental Protection Agency" "National Marine Fisheries Service" "Federal-State Cooperative Agreements" "Industry" "TECHNICAL GUIDANCE AND EDUCATION" "Government Activities" "Private Efforts" "CONSUMER RESPONSIBILITY AND PERCEPTIONS" "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.
