

Proactive Approaches for Food Safety

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2006 National Food Safety and Standards Act

- Will be implemented next year
- Have you read the document?
- How will it impact your company or the way you do things?
- Are there areas you need to address within your company to comply?
- Examine your quality management systems

Approach 1

- Government-based inspection systems will not assure food safety
 - FDA in US inspects only 1% of the total food
 - A good-self inspection program is necessary
 - Focus on effective inspections rather than on more inspections
 - Use your four senses during inspection
 - Sight
 - Touch
 - Hearing
 - Smell

Approach 2

- Examine current trends in food consumption
 - The frequency of any type of infection is based on food trends and eating habits

Approach 3

- Your basic programs should be fundamentally strong
 - GMPs and HACCP
 - Not only at the processing facility but also along the farm to table continuum

Approach 4

- Analyze food safety risks with your product and allocate resources and systems to manage the risks (prioritize risks)
 - Apply risk-based criteria to regulatory and inspection efforts

Approach 5

- Design and implement better food safety systems
 - ISO 22000:2005 international standard
 - Evolution beyond HACCP (5 + 7 steps)
 - All standards followed should be auditable!
 - Auditing vs inspection
 - Work on the process not the product (conduct gap analysis)

Approach 6

- Educate all who handle and consume your product
 - Food safety does not stop at your company
 - Food safety is a farm to table concept

Approach 7

- Expand partnerships
 - Government alone cannot guarantee food safety
 - Establish public-private-government partnerships

Approach 8

- Follow international food safety standards
 - Prevents duplication of effort
 - Enhances sharing of information
 - Reduces multiple audits and inspections

Approach 9

- Enhance economic incentives to embrace food safety
 - Cost of recalls is expensive

Approach 10

- Insist on supplier quality performance
 - Melamine in pet food
 - Melamine in milk
 - Melamine in Rabbit candy