

International Conference on

Food Production and Preservation

October 17-18, 2018 Ottawa, Canada

The quality, food safety, and regulatory affairs of food manufacturing: Compressed Air, & Gas Monitoring: Is it including in your HACCP or Preventative Control Program? If not Why?

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Any modern food manufacturing facility employs compressed air extensively in the plant. As common as it is, the potential hazards associated with this powerful utility are not obvious and apparent. Food hygiene legislation to protect the consumer places the duty of care on the food manufacturer. For this reason, many companies often devise their own internal air quality standards based upon what they think or have been told are “best practices.” This is no wonder, as the published collections of Good Manufacturing Practices (GMPs) that relate to compressed air are nebulous and difficult to wade through. Understandably this has led to a significant difference in the quality of compressed air used throughout the food and beverage industry, with major differences even existing in plants owned by the same company. The goal of this article is to help make sense of it all. First, we outline the potential risks and hazards that compressed air systems can introduce to food products. We then benchmark published Good Manufacturing Practices as they relate to compressed air use in a food processing facility under a Global Food Safety Initiative (SQE, BRC, FSSC22000) environment. Finally, we provide several compressed air quality GMPs based on those published standards.

Biography

Alphajour Ahmed Bah III has his expertise in developing, implementing, mentoring, verifying, validating, coaching, teaching, and executing Industrial Technologies, Quality Management Systems, Food Safety, Lean & Regulatory Affairs in the food manufacturing, dietary supplements, vitamin, and nutritional industries for more than 25 plus years. A highly qualified Senior Executive with several fortune 500 companies in the US and International. Certified in multiple areas of food science, quality, food safety, and regulatory affairs that utilize quality, food safety, and regulatory affairs to fuel the growth of the companies and develop strategies, design, initiative and organizational efficiencies and effectiveness thorough best in class QMS, Food Safety and Regulatory Affairs. A proven PM with cross functionalities in Organizational Leadership, Change Managements, and Operations management. His proven approach value- diversity that is approachable to all stakeholders from Farm to the Table and Mouths of Consumer's and Customers.

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