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# Food Production and Preservation

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## Prevention of contamination during the process of production

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In food manufacturing processes, human factor contributes to various contamination of food which makes food unsafe to consume. Contamination can be in the form of food-to-food, equipment-to-food, people-to-food. Education is a key to enhance the knowledge of an operator handling food. Verification with sound scientific support.

**Statement of the Problem:** In the food industry, contamination is categorized into three different kinds. Physical, chemical and biological possible contamination factors: (a) Physical Contamination: contributed by personnel, equipment, incoming raw material, additives, structural (b) Chemical Contamination: cleaning chemicals, maintenance chemicals, processing aids, food color, flavors (c) Biological Contamination: personnel, equipment, incoming raw material, structural

**Prevention:** (a) Physical Contamination: Create food safety culture, personal hygiene ramp up, use reputed suppliers of raw material, perform structural building audits (b) Chemical Contamination: Food safety culture, education about safe use of chemicals, use reputed chemical companies, knowledge about food additives and safe usage levels. (c) Biological Contamination: Food safety culture, good personal hygiene, reputed suppliers, testing, education, verification. Common factors in managing all three kinds of contamination: Food safety culture, education versus training, verification and effectiveness check, measure and celebrate success.

## Biography

Ranjeet Klair, Food Safety, Regulatory Affairs & Quality Assurance Expert, well known in food, non-food industry in Canada and globally. She brings over 16 years of industry experience and has worked in Quality Assurance, Food Safety and Regulatory sectors for international and national retailers including Walmart and Sobeys. She has been associated with International Certification Body, SAI Global Assurance Services. Having served as Lead Auditor and Technical Advisor as full time, she acted as a subject matter expert for food, non-food, third-party audits. She had been a technical advisor for GMP, HACCP, SQF, BRC, IFS retail food store program, program manager for Canada GAP, and ISO 17025, 17020 and 17065, ISO22000, FSSC22000. She also worked closely with Canadian and US legislation, notably Food Safety Modernization Act and the Canadian Food Inspection Agency's Safe Food for Canadians Act, and completed audits of over 200 food factories across North America. She has passed lead auditor courses for BRC, SQF, Health Canada GMP, NHP, and Canada GAP programs. She has attained BRC lead auditor status with one CB and working on getting approval from the second CB in North America. She is Gluten free third-party auditor and FSPCA FSMA training course for preventative controls for human foods and consumables.

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