

Advances in dairy Research

Dairy Industry: The quality, food safety, and regulatory affairs of food manufacturing, FSMA, and food industries challenges and taking initiatives for preventative control.

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This dissertation explores the socioeconomic impacts of the food industries; the performance of their programs which are modeled as standalone or integrated programs to reach all aspects of their processes and systems. It all begins with Good Agricultural Practices with Sanitation Operations as the foundation of all programs. Food Manufacturers need to provide a platform to highlight emerging and innovative science and technology into their quality, food safety and regulatory processes, systems and programs. Failure to protect the safety of food can lead to the decline in consumer confidence and threaten the economic vitality of not only the food production manufacturers but also the worldwide agricultural business. Food safety refers to the conditions and practices to prevent contamination and foodborne illnesses. Food contamination can occur during inadequate cooking, packaging process or storage. The production and processing of food may have varying degrees of susceptibility to contamination.

These stages of the process are the critical points, which are generally the points of observation by the public authorities and extreme vigilance by food manufactures. Foodborne illnesses affect individuals physically and businesses economically. Being that food safety is an increasingly important public health issue, it is imperative that governments intensify their efforts to improve food safety. These efforts should be in response to an increasing number of food safety programs and rising consumer concerns. A large portion of food safety websites are either government regulated or overseen but there also a few that are completely independent. We are seeing a lot of improvements in all facets of the operation in food production but still lot of work to be done. Interpretation of FSMA consistently is critical. FSMA is still in its Teenage stage. Do you agree and Why? The dairy industry's voluntary HACCP participation has been strong, says Jon Gardner, another vice president at IDFA. His work is focused largely on the HACCP program. "Somewhere around

90 percent have a plan, or have gone through the process," he says. "And all dairy businesses identify their hazards."

Randolph is the firm that helped BGC and other dairy companies develop their HACCP plans. It works in concert with IDFA, providing fee-based training, audit and consulting services to many processors that are IDFA members. In the 1990s, the dairy industry underwent a period of rapid consolidation leaving a mixed playing field that remains today, Wittenbrink says.

An additional benefit to HACCP is that it moves some of the FDA oversight requirements of the PMO from the realm of regular inspections to a report-and-audit scenario.

While HACCP covers much of what is mandated in FSMA, particularly with regard to the act's hazard identification section, it does not cover everything. On its website, FDA summarizes the scope of the entire act in a few sentences before outlining it in more detail:

About 48 million people (one in six Americans) get sick, 128,000 are hospitalized, and 3,000 die each year from foodborne diseases, according to recent data from the Centers for Disease Control and Prevention. This is a significant public health burden that is largely preventable. The FDA Food Safety Modernization Act (FSMA), signed into law by President Obama on Jan. 4, 2011, enables FDA to better protect public health by strengthening the food safety system. They are the ones that may be struggling a little more with what they will need to do to comply with FSMA," Wittenbrink adds. "In many cases they have not developed a hazard identification plan, so they will need to do something. The easiest way to prepare for FSMA really is to develop a HACCP plan. Sooner or later their customers will want it anyway. More and more customers want HACCP and GFSI (Global Food Safety Initiative) certification.

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