Food Safety Program

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Objectives

- Understand pre-harvest food safety practices
- Understand harvest food safety practices
- Understand post-harvest food safety practices
- Understand that surveillance of food animal production practices protects the food supply
Food Safety Practices

- Producing safe food
- Keep unsafe and unwholesome food items out of food chain
  - Disease-producing pathogens
  - Hazardous chemicals
  - Physical materials
Pre-harvest Food Safety

- Live animal production prior to slaughter
  - Veterinarians and producers
  - Quality Assurance Programs
  - Disease surveillance
- Slaughter house inspection
Harvest Food Safety

- Slaughtering and inspection of food animals
  - Sanitation is key
  - Visual appraisal of carcasses by meat inspectors
    - Diseases
    - Abnormalities
  - Bacteriologic tests
    - Pathogens
  - Residue tests
    - Drugs
    - Chemicals
Post-harvest Food Safety

- Processing and inspection of slaughtered food animals
- Processing and inspection of milk and eggs
- Sanitation is the key
- Use Hazard Analysis and Critical Control Points (HACCP)
- Proper labeling
Regulatory Agencies

- FDA – Food and Drug Administration
- USDA-FSIS – Food Safety and Inspection Service
- USDA-APHIS – Animal and Plant Health Inspection Service
- DSHS – Department of State Health Services