



SUMMARY

Disinfection and hygiene are concepts that have been applied by humans for thousands of years. Chemical disinfection of a sort was practiced at the time of Persian imperial expansion. 450BC. Practical procedures involving chemical agents were also applied in the field of food preservation. As the science of chemistry developed, newer and purer chemical disinfectants began to be used.

There are numerous commercial products available for disinfecting and sanitizing surfaces in food premises, such as restaurants or processing plants. Various criteria have been set for choosing food-contact surface sanitizers and numerous active ingredients have been described that have been proven effective for disinfecting and sanitizing food contact surfaces.

Antibiotics are drugs used to treat bacterial infections. They work by killing or stopping the growth of harmful bacteria. Since the 1940s, antibiotics have been given to farm animals like cows, pigs and poultry in order to treat infections or prevent an illness from spreading. Low doses of antibiotics are also added to animal feed to promote growth. This means a greater production of meat or milk in shorter periods of time. These low doses may also reduce animal death rates and improve reproduction. For these reasons, antibiotic use has become widespread in agriculture. In 2011, 80% of all antibiotics sold in the US were for use in food-producing animals.