

Summary

Food safety can usefully be defined as the practice of ensuring that foods cause no harm to the consumer. This simple definition covers a broad range of topics, from basic domestic and personal hygiene to highly complex technical procedures designed to remove contaminants from sophisticated processed foods and ingredients. Along with the regular procedures employed to maintain food safety the present session explains the different tools employed in ensuring food safety in food industry.

The safety management system of food brings a set of processes and procedures designed to control food-safety hazards. The actions provided in this type of system are determined through a risk assessment, and initial analysis of the probability of an adverse health effect and the severity of the consequence of a hazard or hazards that can be found in foods.