KEEPING YOUR FOOD SAFE





HOW DOES FOODBORNE ILLNESS SPREAD?

Pathogenic organisms present in food (bacteria or viruses), contaminate production or the supply chain.

RESPONSE TO PREVENTION WHAT'S BEING DONE?

WORLDWIDE

FSA STRATEGIES

USA

FSMA LEGISLATION

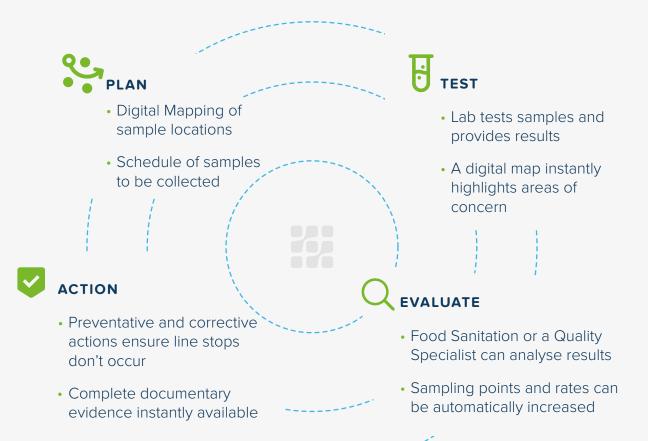


Food Standards Agencies have implemented strategies to reduce foodborne disease in partnership with: Food producers and processors, Food retailers, Caterers and consumers. The Food Safety Modernization Act (FSMA) ensures the U.S. food supply is safe by enforcing new regulations for food production and facilities. Facilities now need to have plans & personnel in place to minimize hazards.



A RECENT FOCUS ON FOOD SAFETY HAS LED FOOD COMPANIES TO FOCUS MORE ON MONITORING THE FOOD PRODUCTION ENVIRONMENT.

Matrix Gemini Environmental Monitoring provides a framework to document how food production processes are monitored. It provides an early warning of sanitation issues, before they become violations.



+ \$700м

MILLION SAVED PER YEAR³

The saving to the US economy by reducing foodborne Illness case numbers by just 1%



A YEAR⁵

The number of Americans who would not fall ill if foodborne illness was reduced by 10%



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¹ http://www.who.int/foodsafety/areas_work/foodborne-diseases/infographics_global_en.pdf?ua=1 ² http://www.cdc.gov/foodborneburden/2011-foodborne-estimates.html ³ http://www.foodsafetynews.com/2012/01/foodborne-illness-costs-77-billion-annually-study-finds/#.WDQ1nX2U6FU ⁴ http://www.foodsafetymagazine.com/signature-series/recall-the-food-industrys-biggest-threat-to-profitability/ ⁵ http://www.cdc.gov/foodsafety/fdoss/faq/