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Review of Two Articles

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Review of Two Articles

Because of the regulations put in place almost a decade back, companies that grow, import, and transport food are presently keen to limit the dangers of food contamination. Every food handling establishment must adhere to safety guidelines, including the risk-based measures that ensure food is safe for human and animal consumption. In addition, the rates of food-borne illnesses have decreased, but much needs to be done. Companies ensure that they comply with the regulatory requirements prescribed under the FSMA, but back at home, how food is handled, cooked, and prepared can still result in food-borne diseases.

The ten to twenty-five-year-old regulations constantly monitored and improved by the relevant bodies tasked with overseeing their implementations lack adequate resources. According to Yiannas (2011), the Food Safety Modernization Act (FSMA) has significantly altered oversight and regulation of yield and food shippers. Under FSMA, there are scientific, regulatory requirements for expanding, processing, prepping, and storing foods. Importers are accountable for maintaining their foreign affiliates comply with new FDA safety regulations to reduce the risk. There is a system in place to certify third-party consultants who perform a food safety inspection of outsiders.

The industry perceives the said regulatory framework to increase the cost of food while minimally changing food safety (Williams, 2015). Also, there is a feeling that the approach taken with these regulations lacks a modern aspect. Instead, industry experts argue that food manufacturers are being told how to produce their food products. The bodies charged with oversight only inspect food producers for compliance, an outdated approach. According to Williams (2015), two items should be present for the food safety act to achieve its purpose; a

problem and a degree of efficiency at addressing the issue. Presently, the two approaches are lacking in the food safety regulatory framework.

The public perception is that FSMA is destined for failure. Though the act is in place, the bodies charged with implementing it lack adequate funding, there is a poor relationship between the FDA and the food manufacturers. More importantly, the FSMA is based on an outdated way of thinking about improving food safety.

References

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- Yiannas, F. (2011, January 4). *The FDA Food Safety Modernization Act at 10: Reflecting on progress*. U.S. Food and Drug Administration. <https://www.fda.gov/news-events/fda-voices/fda-food-safety-modernization-act-10-reflecting-our-progress-and-path-forward>

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