



Food safety management and regulation: A systemic review

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Abstract : Food supply chains of today are increasingly global, with organisations having to source materials from outside traditional boundaries in order to remain competitive. Additionally, the interconnectivity of these global supply networks can mean that a problem in one country often results in a global crisis. These and other trends bring with them many challenges that need to be managed to safeguard the end consumer. The safety and quality of the finished product is dependent on the integrity of the entire chain from the farm to the fork, which requires systems and approaches to be in place to ensure that there are no breaks or deviations that will result in adverse effects further downstream. Establishing internal management and team efforts focused on preventive causal based strategies is critical to developing successful continuous improvement safe and quality food transportation processes. Such processes must be capable of becoming food safety certified to standards that also require process quality controls. Management personnel, maintenance stations, implementation personnel, carriers, containers, bins and devices used to transport food all come under new requirements for protecting human health from cross and transported adulterants. Certification requires following sets of rules focused on full and partial certification that embrace new sanitation and traceability requirements.

Key words: Quality and safety standards, Food system, Food safety, HACCP.

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