

Animal Health and Food Safety

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The Food Safety means prevention of you and your family becoming ill from food borne diseases and reduces the incidence of food poisoning, good food storage and preparation for consumers.

Animal health and food safety means the health of the animals within the food of animal origin. Production system impacts many aspects of the system far removed from the animals themselves. To promote high productivity in animal agriculture, examine nutrition, management systems, and animal care practices including the use of antibiotics and vaccines. Change livestock rearing methods, evidence to support the direct public health impact on human illness days, and good safety and inspection service regulations.

Food borne microbial pathogens, which may result in human illnesses. Estimates of the costs of human illnesses and costs to the food industry attributed to foodborne pathogens.

Food safety and assuring consumers their food is safe will continue to be a challenge for the industry. Minimize risks of recalls and protect brand equity are part of an effective food safety strategy (Hazard Analysis and Critical Control Point or HACCP) to reduce the risks of microbial contamination during slaughter and processing.

The incidences of *bovine spongiform encephalopathy* (BSE) and *E. coli* contamination have brought demands for adoption of traceability and quality assurance systems to manage the animal products supply chain. Foodborne Pathogen Detection as *E. coli* O157:H7, *Listeria monocytogenes*, *Salmonella* and *Staphylococcus aureus*.

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