

SL301 Safety and Control of Microbes in Food

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The average person's life includes more than 75,000 meals. On this basis alone, many illness are incorrectly perceives as foodborne. There are, however, tens of thousands to millions of incidents from foodborne disease annually in the world, each of which could probably have been prevented. It is not realistic to propose complete elimination of foodborne disease, but it is reasonable to try to identify specific causes of foodborne illness in order to make the best possible use of resources available for its prevention.

Raw materials for food processing and food products are sometimes contaminated during their manufacturing process by substances from various elements of the environment : air, water, manufacturer's hands, soil, etc. Moreover hazardous foods are annually increased due to complicated production process divided by multistage, inadequate quality control, and complex distribution system. Also if foodborne illness is outbreak, it could be spreaded rapidly and broadly because of mass production, distribution. So foodborne illness not only bring about financial damage of society, but also impact human health and life. Unfortunately it is very difficult to rapidly and accurately trace back the presumptive outbreak because of individual difference, usually intaking contamination food with various other food, and recognizing the symptoms after intake.

From July 1987, establishment of Korea Comsumer Protection Board(KCPB) to December 1997, achievement of requisitions concerning consumer consultation and settlement of consumer complaint are about 1,090,000 cases increasing 31.8% by previous year. Among the cases, the consultation of complaint connected with food get to 3,202 cases. Out of them 1,962 cases (61.3%) are related to quality, hygiene, and safety. Most types of damages are associated with mixing up other substances in food and decomposition and deterioration of food.

So in order to protect comsumer damage caused by food, adequate and hygienic control is necessary to all points from farm, along the food supply chain, from production through processing and finally marketing, for the table.

Without further question, microbial foodborne illness has emerged as a major worldwide issue impaction production, processing, domestic and export marketing,. and comsumer confidence in the food supply. Therefore systemic approach, for example, more cooperation between industry, comsumer, university and government is necessary to avoid the impact of outbreaking microbial foodborne illness and to guarantee food security.