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The quality, food safety, and regulatory affairs of food manufacturing, FSMA, and food industries challenges and taking initiatives for preventative control

This dissertation explores the socioeconomic impacts of the food industries; the performance of their programs which are modeled as stand alone or integrated programs to reach all aspects of their processes and systems. It all begins with Good Agricultural Practices with Sanitation Operations as the foundation of all programs. Food Manufacturers need to provide a platform to highlight emerging and innovative science and technology into their quality, food safety and regulatory processes, systems and programs. Failure to protect the safety of food can lead to the decline in consumer confidence and threaten the economic vitality of not only the food production manufacturers but also the worldwide agricultural business. Food safety refers to the conditions and practices to prevent contamination and foodborne illnesses. Food contamination can occur during inadequate cooking, packaging process or storage. The production and processing of food may have varying degrees of susceptibility to contamination. These stages of the process are the “critical points”, which are generally the points of observation by the public authorities and extreme vigilance by food manufactures. Foodborne illnesses affect individuals physically and businesses economically. Being that food safety is an increasingly important public health issue, it is imperative that governments intensify their efforts to improve food safety. These efforts should be in response to an increasing number of food safety programs and rising consumer concerns. A large portion of food safety websites are either government regulated or overseen but there also a few that are completely independent. We are seeing a lot of improvements in all facets of the operation in food production but still lot of work to be done. Interpretation of FSMA consistently is critical. FSMA is still in its Teenage stage. Do you agree and Why?

Biography

Alphajour Ahmed Bah III has his expertise in developing, implementing, mentoring, verifying, validating, coaching, teaching, and executing Industrial Technologies, Quality Management Systems, Food Safety, Lean & Regulatory Affairs in the food manufacturing, dietary supplements, vitamin, and nutritional industries for more than 25 plus years. A highly qualified Senior Executive with several fortune 500 companies in the US and International. Certified in multiple areas of food science, quality, food safety, and regulatory affairs that utilize quality, food safety, and regulatory affairs to fuel the growth of the companies and develop strategies, design, initiative and organizational efficiencies and effectiveness thorough best in class QMS, Food Safety and Regulatory Affairs. A proven PM with cross functionalities in Organizational Leadership, Change Managements, and Operations management. His proven approach value- diversity that is approachable to all stakeholders from Farm to the Table and Mouths of Consumer's and Customers.

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