

Increasing the Safety of Our Food

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The U.S. has one of the safest food supplies in the world. However, recalls and foodborne disease outbreaks still occur on a routine basis. As a result, both Congress and the private sector are developing new laws and standards to improve the effectiveness of food safety management systems and thus reduce the incidence of foodborne disease. This presentation reviews the changes we can expect in food law, and the strategies major food purchasers are using to improve the safety of our food supply. One critical strategy is the certification of food safety management systems to ISO 22000.

John G. Surak is principal of Surak and Associates, a full service food safety and quality consulting service. He works with the food processing industry to develop food safety and quality management systems, designing and implementing process control systems, and implementing Six Sigma and business analytics systems. Dr. Surak, with more than 30 years of experience, has worked with industry and governmental agencies to apply the principles of quality and food safety management. He leads the US Technical Advisory Group to Subcommittee 17 of ISO Technical Committee 34. This Sub Committee is responsible for publishing ISO 2200 – Requirements for food safety management systems. In addition, Dr. Surak has held industrial positions including serving as vice president of quality and food safety for the Brooks Food Group. Dr. Surak is a professor emeritus of applied economics and statistics at Clemson University.