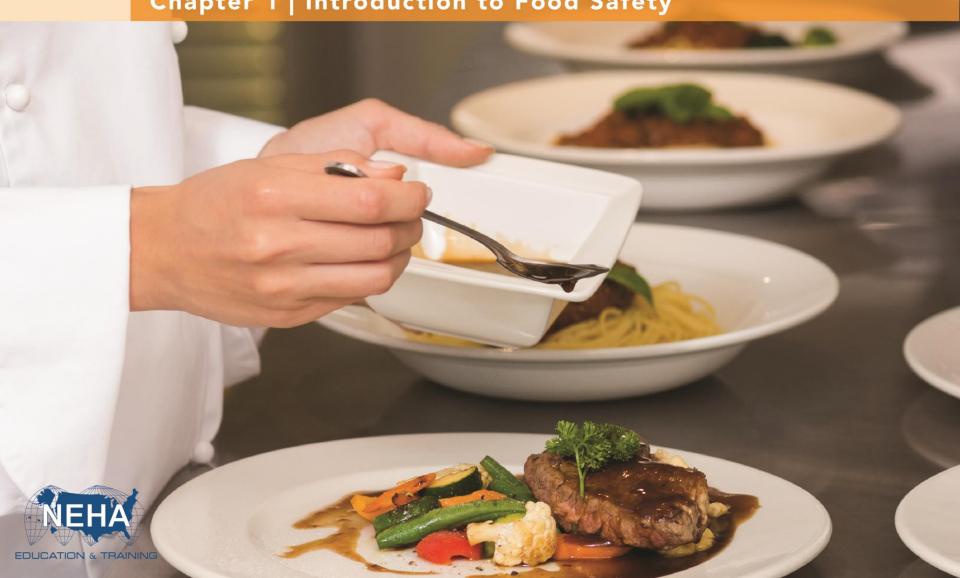
NATIONAL **ENVIRONMENTAL** HEALTH **ASSOCIATION**

PROFESSIONAL FOOD MANAGER POWERPOINT PRESENTATION

Chapter 1 | Introduction to Food Safety



Overview

After completing this lesson, you should be able to:

- Define food safety.
- Explain why learning about food is essential to your job.
- Describe food safety roles at the local, state, and federal levels.



Lesson 1: Safe Food



- Food safety describes the handling, preparation, and storage of food in ways that prevent foodborne illness.
- Safe food is free of contaminants, and does not cause harm to the person consuming it.



Lesson 1: Safe Food

 Adulterated food is food that is generally impure, unsafe, or unwholesome.





Lesson 2: Why Food Safety?

 Food Safety and Modernization Act (FSMA) is the most sweeping reform to the U.S. food safety system in more than 70 years.





Lesson 2: Why Food Safety?



 Learning about the causes and prevention of foodborne illness can save lives.

Lesson 3: Who Protects Our Food?

 Government agencies are responsible for setting food safety standards, conducting inspections, and ensuring that standards are met. Food safety roles vary from local, state, and federal levels.



Lesson 3: Who Protects Our Food?







Lesson 3: Who Protects Our Food?









Questions



