



RELEASE

TAINTED PET FOOD MAY BRING ATTENTION TO SAFETY IN FOOD MANUFACTURING

UNIVERSITY PARK, Pa. (April 2, 2007) — The recent rodenticide contamination in many major pet foods highlights the need for effective food safety education in both manufacturing and restaurant environments. In addition to the health threat that is posed to pets by contaminated food, the CDC estimates that foodborne microbiologic hazards may be responsible for "as many as 76 million cases of illness in the United States each year and are thus an important food safety challenge."

The CDC recommends that in order to "lower the incidence of foodborne disease, many experts and stakeholders urge the development of a science- and risk-based food safety system, in which decision makers prioritize hazards and interventions using the best available data on the distribution and reduction of risks. Such a system requires an understanding of the many risk factors between the point of production and the point of consumption, and the ability to systematically target intervention efforts along this 'farm-to-fork' continuum."

Many simple and inexpensive education tools such as food safety videos are available on proper food safety. Food manufacturers, preparers, servers, and management can learn about general prevention methods such as personal hygiene, sources and control of contamination during food processing, and even specific issues such as control of *Listeria Monocytogenes* through educational DVDs available through Penn State Media Sales.

"There are many educational videos available to train employees and management for a minimal cost investment, especially when companies take into consideration what can happen without proper training," said Denise Hartman, director of Penn State Media Sales. "We need to increase the understanding of contamination risks and prevention, or contaminations like the recent pet food recall will continue."

Videos are available to show how poor hygiene habits can be responsible for the contamination of food in the manufacturing process. They teach proper hand washing, clothing/uniform maintenance, protection of cuts, hair restraints, and jewelry control. Food manufacturing videos cover proper handling, correct seals, cargo-space appearance, odor, acceptable temperature, the FIFO technique, the hazards of thawing, and the growth of microorganisms. Prices for the DVD training videos begin at \$35.

These educational videos and other instructive programs are available through Penn State Media Sales. A full list of titles is available at <http://mediasales.psu.edu> and can be ordered either online or by calling 800-770-2111.

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