

**Faculty Forum: 18-08-2025**

**Kum. Ch. V.R Gayathri , Department of Food Science and Technology**

**Topic: Food Safety Practices.**

Ms. Ch. V.R Gayathri discussed about Food Safety practices that encompass a range of actions aimed at preventing foodborne illnesses which means providing safe food for human consumption. She described about documented system known as a Food Safety Management System (FSMS) that includes Good Manufacturing Practices, Good Hygienic Practices, Hazard Analysis and Critical Control Point and such other practices as specified by FSSAI (Food Safety & Standards Authority of India). She also explained about different types of food hazards – Physical (hair, dirt or other debris, or pieces of cooking equipment), Chemical-(Cleaning chemicals, pesticides, Allergens), Biological-(Bacteria, Virus, Fungi, Parasites) hazards and their prevention methods during food processing and distribution.

She concluded that Food Safety Practices plays a vital role during the processing of any food product to ensure safe food for public health So, effective food safety regulations and their enforcement are crucial to ensure compliance and maintain standards across the food industry.

