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**Short Communication** 

## Food quality assurance-lack of preventive controls in food processing and preparation operations

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## Abstract

The Food Safety Modernization Act (FSMA), and associated regulations, is the most sweeping reform of the food safety regulatory system in the USA in more than 70 years. The FSMA confirms the primary role of the food manufacturing industry in assuring food safety, requires the food industry to conduct risk-based hazard analysis and implement preventive controls to minimize identified hazards, and applies to domestic as well as imported foods.

Keywords: Food safety modernization act, Industry, HACCP (hazard analysis and critical control points).

## **INTRODUCTION**

The food industry has been widely regarded as an effective sector due to its contribution to the national economy, job creation, and people's welfare. Malaysia as one effective country in the food industry and leading country in Halal food brand emphasized the importance of food quality in both operation and supply chain. Despite the importance of the Halal food industry to countries' economy including Malaysia, this industry is facing multiple challenges. In addition, halal food literature still in the infant stage despite the rapid growth of this important industry. While hazard analysis and critical control points (HACCP) strategies are currently required in the fish and juice industries, the FSMA and other international guidance documents point out the need to transfer these concepts into many other food sectors including transportation processes that depend on sanitation, temperature, humidity, and security controls. Both short and long food movement processes need to be identified and defined John (2017). In industry, production processes and assets are constantly evolving, Thus, continually improving and updating them is essential to their sustainability. This work intended to apply a set of methods and philosophies to improve the Preventive Maintenance Management process in a case study company dedicated to the development, production and maintenance of power and distribution transformers. Thus, an Action - Research methodology was used (Purnendu and Allen 2022). After identifying the main problems, a mixed maintenance strategy based on Reliability Centered Maintenance (RCM) and Total Productive Maintenance (TPM) was applied (Martins et al., 2020). To ensure the safety of the products they sell to consumers, retail food businesses need to understand the preventive controls that their suppliers use to minimize known or foreseeable food safety hazards in their ingredients and products. Preventive controls are a familiar concept to anyone who has used a hazard analysis and critical control point (HACCP) or HACCP-like system to reduce or prevent hazards. Just as the Preventive Controls for Human Foods (PCHF) regulations expand the types of hazards that need to be assessed when manufacturing a food product, the PCHF regulations also increase the types of controls that should be considered to prevent or eliminate these hazards Bedale (2018). Coronavirus diseases-2019 (COVID-19) is becoming increasing serious and major threat to public health concerns. As a matter of fact, timely testing enhances the lifesaving judgments on treatment and isolation of COVID-19 infected individuals at possible earliest stage which ultimately suppresses spread of infectious diseases.

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