

FOOD SAFETY COVERAGE IN FSTA®

Trusted by researchers, scientists, students and government bodies in over 150 countries across the globe, **FSTA** is the definitive way to search over fifty years of historic and emerging research in the sciences of food and health.

Covering a wide range of interdisciplinary material, **FSTA** includes a wealth of international food safety content including:

All aspects of food safety

Food-related pathogens

- Bacteria, viruses, parasites
- Virulence, pathogenicity
- Food poisoning outbreaks and epidemiology

Contaminants and toxicants (natural and artificial), and toxicology

- Mycotoxins, shellfish toxins
- Chemicals, including carcinogens, mutagens, pesticides and antibiotics residues
- Toxic metals
- Radioelements, and radioactive wastes
- Environmental and faecal contamination
- Toxicity testing
- Safety assessment of foods, ingredients, additives, novel foods

Food allergens and allergenicity

- Cross-reactivity

Analytical and microbiological techniques

- Microbiological/analytical techniques for determining the presence of pathogens, contaminants, toxicants and allergens in foods

Food manufacturing practices, packaging and storage

- Aseptic processing, thermal processing and preservation
- Quality control systems, HACCP
- Inspection and certification
- Shelf-life studies

Adulteration and food defence

- Including bioterrorism and food crime

Consumer labelling and education

- Food hygiene

Product recalls and risks management

USING FSTA FOR YOUR FOOD SAFETY RESEARCH

Example search questions

- How can whole-genome sequencing enhance understanding of epidemiology of listeriosis?
- What are appropriate methods for determining the allergenicity of novel foods?
- What risk factors in restaurants contribute to food safety hazards? *(Sample record on following page)*
- What challenges are associated with detecting emerging biotoxins in seafoods?

SOURCE EXAMPLES

Food safety content is drawn from a wide variety of sources including journals, patents, books, reports and more. Here are just some of the many food safety focused journals included within **FSTA**, chosen to illustrate the diversity and breadth of content:

- Comprehensive Reviews in Food Science and Food Safety
- EFSA Journal
- Food Hygiene and Safety Science
- Food Safety Magazine
- Italian Journal of Food Safety
- Journal of Food Protection
- Journal of Food Safety and Quality
- Quality Assurance and Safety of Crops & Foods

SAMPLE FSTA RECORD FOCUSED ON FOOD SAFETY

Work conditions, social incorporations, and foodborne diseases risk: Reflections about the (non)compliance of food safety practices.

Author: Freitas, R. S. G.; Cunha, D. T.; Stedefeldt, E.

Correspondence Address: E. Stedefeldt, Department of Preventive Medicine, Universidade Federal de Sao Paulo, Octavio de Carvalho Building, Botucatu Street 740, Vila Clementino, CEP 04024-002, Sao Paulo, Brazil.

Source: Risk Analysis, Volume: 40, Issue: 5, Pages: 926-938

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Abstract: The number of foodborne diseases has increased in all continents, and efforts must be made to control this urgent and expressive public health problem. This article aims to present and discuss situations related to the compliance and noncompliance of food safety practices (FSPs) in light of Bourdieu's social theory.

This qualitative study was conducted in commercial restaurants in two cities in Sao Paulo, Brazil. Participant observation was used in the restaurants, and notes referring to the kitchen workers and their bosses' work processes were registered in field journals. Thematic type content analysis was used to determine the meaning cores of field journals. It was found that aspects inherent to convenience and haste at work, deficient infrastructure, lack of employees, negative boss examples, exposure to noise, and body pain experienced by workers can contribute to noncompliance of FSPs and consolidate in the habitus and practical sense some dispositions that can increase the risk of foodborne diseases.

This study highlights the necessity of creating environments that address food safety, which means being able to perform a service properly.

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Keywords: BRAZIL; CATERING; DISEASES; FOOD SAFETY; FOODBORNE DISEASES; KITCHENS; PUBLIC HEALTH; RESTAURANTS; RISK FACTORS

FURTHER INFORMATION

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If you would like more detailed information or to set up a training session, please contact Angela Ball a.ball@ifis.org (existing customers) or Carol Durham c.durham@ifis.org (non-customers).



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