**Keep your food safe**

**Every year foodborne diseases cause approximately**

- **Worldwide**
  - 420k deaths
  - 1 in 10 people to fall ill
  - 128k hospitalisations
  - 33 million years lost
  - 3000 deaths
  - 48 million people to fall ill

- **In the USA**
  - $10M the average cost of a recall to a food company

**How does foodborne illness spread?**

Pathogenic organisms present in food (bacteria or viruses), contaminate production or the supply chain.

**Response to prevention**

**What’s being done?**

- **The average cost of a recall to a food company**
  - $10M

- **The Food Safety Modernization Act (FSMA)**
  - Ensures the U.S. food supply is safe by enforcing new regulations for food production and facilities.
  - Facilities now need to have plans & personnel in place to minimize hazards.

- **Food Standards Agencies**
  - Have implemented strategies to reduce foodborne disease in partnership with:
    - Food producers and processors
    - Food retailers
    - Caterers and consumers

**Matrix Gemini Environmental Monitoring**

- Provides a framework to document how food production processes are monitored.
- Provides an early warning of sanitation issues, before they become violations.

**Food and Beverage LIMS – Providing traceability and safety**

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