

# Food safety for non-sterile pharmaceutical products microbiologically.

Karolina Spagnoli\*

Department of Agriculture, Food and Environment, University of Pisa, Pisa, Italy

## Abstract

**Food safety in the food market is one of the key areas of focus in public health, because it affects people of every age, race, gender and income level around the world. The local and international food marketing continues to have significant impacts on food safety and health of the public. Food supply chains now cross multiple national borders which increase the internationalization of health risks. This systematic review of literature was, therefore, conducted to identify common public health risks related to food safety issues in the food market.**

**Keywords:** Food safety, Pharmaceutical products, Microbiological contamination, Food supply.

## Introduction

Due to the risk to the patient health and possibly their lives, bacterial contamination control in pharmaceutical goods is a crucial component of the medication production industry. To determine the type of contamination and its source, forecast the effect of the bioburden on the products, and implement remedial and preventive activities, it is essential to use commercial bacterial identification systems. Random samples of raw materials and finished goods were tested over the course of a year using the United States Pharmacopeia, and those with suspect results for specific microorganisms, results outside of specification limits, or results that were out of trend were further identified using a miniaturised biochemical identification system after Gram staining [1].

Food safety is a significant issue that has an impact on everyone in the world. The availability and safety of the world's food supply are increasingly dependent on one another in many nations. As a result, food safety is becoming more and more important to consumers worldwide; food production should be done carefully to optimise environmental and public health benefits. Protecting the food supply chain from the entry, growth, or survival of dangerous microbiological and chemical agents is the goal of food safety [2].

The worldwide nature of food supply networks is a challenge today for food safety. Due to the involvement of numerous parties in domestic and international trade, including producers, co-packers, distributors, and others along the chain of distribution, foods sold on the international market may be fraudulent. Because it impacts individuals of all ages, races, genders, and socioeconomic levels worldwide, food safety in the food industry is one of the main areas of concern in public health. Public health and food safety continue to be significantly impacted by local and international food marketing [3].

Pharmaceutical companies suffer significant financial losses every year as a result of equipment failure, production halts, drug contamination, investigations, and labour costs. The goal of the majority of reputable pharmaceutical companies nowadays is focused on identifying the various sources of contamination. The testing, monitoring, and manufacturing processes at the businesses where the products are processed, packaged, stored, and tested, as well as sampling and analysis of the final dosage forms, are all used to determine the product's quality. Recalled goods are those that have been found to have microbial contamination [4].

Today's globalized food supply chains raise the internationalization of health concerns. Therefore, a comprehensive assessment of the literature was done to identify common public health hazards associated with problems with food safety in the food industry. Using risk-based food safety measures, this review offers evidence to help increase food safety in the food industry. The findings of this systematic literature review may be used by healthcare professionals, researchers, and policy makers to safeguard the public from unwarranted health impacts brought on by consuming foods of low quality and safety [5].

## Conclusion

The food market increases internationalization of health risks as the food supply chains cross multiple national borders. Therefore, effective national food control systems are essential to protect the health and safety of the public. Countries have to implement and enforce risk-based food control strategies. Countries need also assure the safety and quality of their foods entering international trade and ensure that imported foods conform to national requirements. Moreover, food producers and retail sectors have to respect the national food safety guideline and have to work to protect the safety of their customer's additional file.

---

\*Correspondence to: Karolina Spagnoli, Department of Agriculture, Food and Environment, University of Pisa, Pisa, Italy, E-mail: spagnoli@agr.unipi.it

Received: 31-Oct-2022, Manuscript No. AAFMY-22-81909; Editor assigned: 02-Nov-2022, PreQC No. AAFMY-22-81909(PQ); Reviewed: 17-Nov-2022, QC No AAFMY-22-81909;

Revised: 21-Nov-2022, Manuscript No. AAFMY-22-81909(R); Published: 28-Nov-2022, DOI:10.35841/aafmy-6.6.129

---

## References

1. Myemba DT, Bwire GM, Sangeda RZ. Microbiological Quality of Selected Local and Imported Non-Sterile Pharmaceutical Products in Dar es Salaam, Tanzania. *Infect Drug Resist.* 2022;15:2021.
2. Hawkes C. Uneven dietary development: Linking the policies and processes of globalization with the nutrition transition, obesity and diet-related chronic diseases. *Glob Health.* 2006;2(1):1-8.
3. Lang T. The new globalisation, food and health: Is public health receiving its due emphasis? *J Epidemiol Community Health.* 1998;52(9):538.
4. Moye ZD, Woolston J, Sulakvelidze A. Bacteriophage applications for food production and processing. *Viruses.* 2018;10(4):205.
5. Perez-Rodriguez F, Castro R, Posada-Izquierdo GD, et al. Evaluation of hygiene practices and microbiological quality of cooked meat products during slicing and handling at retail. *Meat science.* 2010;86(2):479-85.