Abstract

Over the past decade there has been a growing recognition of the involvement of the home in several public health and hygiene issues. Perhaps the best understood of these issues is the role of the home in the transmission and acquisition of foodborne disease. The incidence of foodborne disease is increasing globally. Although foodborne disease data collection systems often miss the mass of home-based outbreaks of sporadic infection, it is now accepted that many cases of foodborne illness occur as a result of improper food handling and preparation by consumers in their own kitchens. Some of the most compelling evidence has come from the international data on Salmonella species and Campylobacter species infections.

By its very nature, the home is a multifunctional setting and this directly impacts upon the need for better food safety in the home. In particular, the growing population of elderly and other immunocompromised individuals living at home who are likely to be more vulnerable to the impact of foodborne disease is an important aspect to consider. In addition, some developed nations are currently undergoing a dramatic shift in healthcare delivery, resulting in millions of patients nursed at home. Other aspects of the home that are unique in terms of food safety are the use of the home as a daycare centre for preschool age children, the presence of domestic animals in the home and the use of the domestic kitchen for small-scale commercial catering operations.

At the global level, domestic food safety issues for the 21st century include the continued globalization of the food supply, the impact of international travel and tourism, and the impact of foodborne disease on developing nations.

A number of countries have launched national campaigns to reduce the burden of foodborne disease, including alerting consumers to the need to practice food safety at home. Home hygiene practice and consumer hygiene products are being refined and targeted to areas of risk, including preventing the onward transmission of foodborne illness via the inanimate environment. It has been said that food safety in the home is the last line of defense against foodborne disease, and it is likely that this will remain true for the global population in the foreseeable future.
Foodborne disease (also referred to as foodborne illness or food poisoning) is any illness that results from the consumption of contaminated food, contaminated with pathogenic bacteria, viruses, or parasites. The economic costs associated with foodborne disease can be severe on people, food companies, and country reputation. Foodborne disease globally is still not under control and outbreaks can cause health and economic losses. R.K. Gupta, in Food Safety in the 21st Century, 2017. 2.5 Food Poisoning. Food poisoning may be defined as an acute gastroenteritis caused by ingestion of food or drink contaminated with bacteria/their toxins/chemicals or poisons derived from plants and animals. During the early 21st century, foodborne diseases can be expected to increase, especially in developing countries, in part because of environmental and demographic changes. These vary from climatic changes, changes in microbial and other ecological systems, to decreasing freshwater supplies. However, an even greater challenge to food safety will come from changes resulting directly in degradation of sanitation and the immediate human environment. These include the increased age of human populations, unplanned urbanization and migration and mass production of food due to population growth and c...