Introduction

Keywords: Food poisoning, Oxfordshire, heavy metals, food safety regulation.

Foodborne diseases and food contamination continue to be significant public health issues.

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Introduction

Foodborne diseases are a major public health concern worldwide. They result from the consumption of food or water contaminated with pathogens or harmful substances. These diseases can cause a range of illnesses, from mild gastrointestinal issues to severe and even life-threatening conditions. Understanding the risk factors and implementing effective control measures are crucial in preventing foodborne diseases and ensuring food safety.

In recent years, there has been a growing concern about the prevalence of foodborne illnesses, particularly in developing and emerging economies. This is due to a combination of factors, including inadequate food processing, transportation, and storage facilities; insufficient regulatory oversight; and poor hygiene practices among food handlers.

The impact of foodborne diseases is not limited to individual health outcomes. They also have significant economic consequences, including healthcare costs, lost productivity, and reduced quality of life. Moreover, outbreaks can lead to a loss of consumer trust in food systems, affecting the entire food supply chain.

To address these challenges, there is a need for robust food safety regulations, effective monitoring and surveillance systems, and increased public awareness. Collaboration between governments, food industry, and non-governmental organizations is essential to improve food safety and reduce the burden of foodborne diseases.

In this context, the case of Fiji, a Pacific island nation, provides an interesting example. Fiji has implemented various measures to enhance food safety, including strengthening food inspection and enforcement, promoting good hygiene practices, and increasing public awareness. These efforts have led to some improvements in food safety, although challenges remain.

Understanding the specific challenges faced by Fiji and other Pacific Island countries can provide valuable insights for other regions seeking to improve their food safety systems. This includes addressing issues such as inadequate infrastructure, limited resources, and cultural practices that may impact food handling and safety.

Conclusion

Foodborne diseases and food contamination continue to be significant public health issues across the globe. Effective strategies are needed to prevent and control these issues, ensuring a safe and healthy food supply for all.

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Food safety challenges in the Pacific: The case of Fiji.
The country up to ensuring good business licenses and regular monitoring system of food sold in foreign trade. 1. The Government of France, Ministry of Health, Food Safety, Department of Health, Food Safety, and Veterinary Services, to ensure food safety, taking into account the needs of consumers, manufacturers, and importers of food products. This requires a coordinated effort between the Department of Health, Ministry of Agriculture, and the Food Safety Authority. The Ministry of Health has responsibility for food safety, and the Food Safety Authority has responsibility for veterinary services.

2008 (Ministry of Health, 2017) The European Union (EU) has Directive 2009/33/EC on the inspection of food business and the implementation of the EU food law. This Directive sets out the requirements for the inspection of food business, including the inspection of food systems, processing and preparation of food, and the handling of food safety risks. It is enforced by the national authorities, and the requirements must be implemented in national law.

Even though the FSR (2009) clearly stipulates good hygienic practices (GHPs) in food handling and processing of all food products, there remain deficiencies in the implementation of these practices. The enforcement of these practices is often limited by the resources available to the authorities and the lack of cooperation between the involved parties.

In 2009, the Food Safety Regulation (FSR) was gazetted. However, the enforcement of the regulative impact was only in 2003, after the government endorsed the Food Act (FA) and the relevant regulations were implemented. In 2009, the FSA Food Act, which was gazetted in 1962, was in operation up to 2003, without the implementation of GHPs.

**Food Safety Legislation**

This paper outlines some of the challenges facing food safety and hygiene in France and elsewhere. It focuses on the Millennium Development Goals (MDGs) of reducing extreme poverty and hunger, achieving the Millennium Development Goals (MDGs) of reducing extreme poverty and hunger, and improving the public health impact of food safety, which may contribute to difficulties in achieving the MDGs. However, available information indicates that foodborne diseases have significant economic impact.
Hazards are mainly caused by temperature abuse and poor handling practices. Molds may be present at minimum levels in certain species of fish. Microbiological hazards in fish, biogenic hazards are the major sources of contamination of fish while heavy

Supply Chain and Potential Hazards in Fish

are required.

Retailers and vendors, especially those selling raw animal protein related food products much greater. Therefore, better preservation techniques and good storage facilities for handling practices and hygiene of retail outlets are important. The role of food spoilage is

sell them. Moreover, considering the high humidity of tropical weather, coupled with poor

records in fish at many fish-processing especially canola fish. It is apparent that even

possession in fish have been cases of food poisoning and re-possessions. Fish poisoning

Microbial contamination of food, water and fish poisoning are major causes of food

effective use of the FSR.

authority is however thought to be readily attained which could have been prevented by

the order for a period of six months (July to 2010). Fibre Times (Online) The ban by the

This incident resulted in the ban of all pre-packed seafoods and cooked foods sold in

with lemon bleach used by retailers to prepare the lobsters before cooking them. In

January 2010, Fibre Times (Online) The mud lobster was banned to be commercialised. (25)

were hospitalized after consumption of mud lobster bought from the Steel Wharf (25).

In 2010, a suspected case of food poisoning involved one female dolphin and two others

majority of reported fish poisoning cases are mainly ciguatera fish poisoning.

between 5 and 100 (Lewis, 1988). According to the Ministry of Health (2012), the

estimated that the factor for under-reported fish poisoning incidences in Fijl could be

This suggests that fish poisoning incidences in Fijl may be under-reported, it is

diseases.

improve the system for better identification of the causes and recording of foodborne

misdiagnosis of foodborne diseases. This therefore requires government to

difficult to obtain. Furthermore, poor disease control of food poisoning cases resulting in

cooking with weak food safety regulations. In Fiji, according data are scarce and

Foodborne diseases are a serious food safety issue worldwide, in particular, for

Foodborne diseases
Cyanide in Cassava

Toluene is one of the most harmful and deadly in cassava. The community suffers from inadequate food safety management systems. Major food safety concerns for export market

- Foods were picked by “water-pickers,” resulting in food poisoning and death of one person.
- Foods were exposed to water for 24 hours, some of these disposed. They included canned and ready-to-
- Electric power supply failure for 2-3 weeks. Disposed cornmeal foods were most affected. Food safety issues in the region (Febuary and March 2012)

Natural disasters and Food Safety

Cyanide is a cytoxic and natural disaster prone country including flooding and hurricanes.
Safety and Quality of Imported Foods

Reports indicate that in the samples of fish from sampled sites, once a year by the Ministry of Health, only low levels of heavy metals have been detected. Analyses of cadmium and mercury in fish samples from fish industries are conducted.

Ciguatera and Heavy Metals

Ciguatera poisoning related to fishing offshore (Ciguatera fish poisoning) has been reported at the University of South Pacific in Papua.

Hilisamine

Products to ensure safety of the seafood established is to establish fish export inspection and certification of fish and fisheries. This is achieved by conducting training for fishery health inspections in 2008, Ministry of Health Food. Last but not least, the Ministry of Health issued a fishing industry policy (Ministry of Health 2011) as expected. Hilsamine was banned in the European Union (EU) from 2007-2011 after non-
References

Players involved in food control

well as inclusion of food safety components into school curricula.

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