Yanmar vio35-5b service manual

The presence of chemical contaminants in food is unintentional and undesirable. Here are some examples of chemical contaminants: Chemical contaminants can enter the food chain from multiple sources. Contamination can occur during primary production from a variety of environmental sources, including: polluting waste from plant landfills, incinerators, contaminated land, including water contaminated by natural occurrences, for example, dioxins, halogenated organic compounds or heavy metal plant diseases - contamination of mycotoxins by weeds , for example, plant toxins that affect certain substances from the climatic conditions of feed, for example, wet conditions at key stages of growth and harvesting can increase the production of mycotoxins Chemical contaminants can also enter the food chain at the secondary stage of production during cooking and processing. , for example, acrylamide, storage of polycyclic aromatic hydrocarbons, for example, transport and handling of mycotoxins Chemical contaminants can also be harmful to health at certain levels. It is necessary to manage their levels in food and reduce consumer food exposure. Several measures are in place to manage the risk associated with these contaminants and reduce the concentrations they are present in food - including good practices and regulatory controls. Regulatory Measures Among risk management measures, regulatory controls play a key role. Comprehensive food legislation establishes the general principles and requirements of food law as well as food security procedures. These food safety requirements stipulate that food should not be put on the market if it is not dangerous and if food is considered dangerous if it is considered to be harmful to human consumption The fundamental principles of regulatory control of chemical contaminants in foodstuffs are set out in separate legislation covering food contaminant procedures and hygiene procedures. food. The principles can be summarized in three points: foods containing a quantity of contaminants that are unacceptable from a public health perspective should not be placed on the market, levels of contaminants must be kept as low as reasonably possible as a result of good maximum levels may be set for certain contaminants to protect public health. It is the responsibility of food operators to ensure that due diligence measures are in place and documented in the Risk Analysis and Critical Control (HACCP) or Food Safety Management Systems. This is done to manage the risk of chemical contaminants in food. Specific maximum concentrations (MDs) for certain contaminants in food are provided for in Regulation 1881/2006, as amended. The full legislation contains an exhaustive list. Other regulatory measures or related measures have been put in place. This includes: practice to follow in the orientation levels of agriculture and food manufacturing for commercial purposes Responsibility of food company operators It is the FBO's responsibility to ensure that food is safe and in compliance with food legislation. To do this, the FBO must have appropriate food safety and HACCP management processes in place to manage the risk of chemical contaminants in food. It is also the FBO's responsibility to ensure that due diligence measures are in place and documented in their food safety management/HACCP systems in proportion to risks and means. Regular updates on key events are included in the Food Contaminant Update Bulletins. These are produced to allow for more meaningful consultation and stakeholder input on the development of legislation. The updates are intended to keep stakeholders informed of the latest changes and to establish the history of policy development. L. Moreno, C. Lanusse, in New Aspects of Meat Quality, 2017The chemical contamination of food is a concern that includes a large number of substances such as: agrochemicals, mainly veterinary drug residues, and pesticides; environmental contaminants, mainly heavy metals, persistent organic pollutants and natural toxins; and the treatment of contaminants following cooking, processing or packaging (Cooper et al., 2014). With in mind the paracelsus statement All things are poison and nothing is poisonless; only the dose makes a thing not a poison, we can say that the chemicals are bad or do not depend on the dose. In fact, chemicals are essential for all living organisms, people, animals and plants, even food (EFSA, 2015). Veterinary drugs are chemicals used to control diseases in animals. If used correctly, following good veterinary practices (GVP), they are very useful and provide excellent and abundant food production of animal origin such as meat, milk, eggs and honey. On the other hand, adverse effects, including the presence of drug residues in foods above safe levels for humans, may occur when GVP standards are not met. In order to protect the health of the consumer of animal foodstuffs, one of the most important principles prescribed by international law is that food obtained from animals veterinary drugs must not contain residues of the drug or its metabolites that could pose a danger to the health of the consumer. Although meat consumption in developed countries may approach saturation levels, consumers express a preference for food: without additives or chemical residues; Exposed to minimal treatment Practical and requiring little preparation Safe (Sofos, 2008). The presence of drug residues in food has become an important topic in food safety discussions in recent decades. In fact, in a food consumers' decision-making process, safety is usually a non-negotiable attribute. Although food is now safer than ever, it seems that consumers are being significantly uncertain, anxious and increasingly critical of the safety of their food (Bunti, 2011). Under normal conditions, most consumers should not be concerned about food safety; however, the existence of a food safety incident can lead to consumer concerns and anxiety (Verbeke et al., 2007). In fact, this has happened in recent decades with a series of food-related issues, such as bovine spongiform encephalopathy (BSE) (1986); Belgian dioxin crisis (1999); H5N1 avian influenza (2003); Cases of Chinese melamine (2007); dioxin crisis/Irish pork crisis (2008); (H1N1) new flu (2009), etc. These incidents, combined with food-related fear (food additives, residues, genetically modified products, animal cloning, etc.), have drawn the attention of consumers and authorities to food safety (Bunti, 2011). This sequence of problems has led the authorities to become aware of the lack of an integrated approach to the food chain. As a result, new principles such as risk analysis, traceability and an integrated food chain from farm to table have been introduced, leading to a paradigm shift in Europe, which has led to the creation of the European Food Safety Authority (EFSA), which is responsible for risk assessment in this area. A three-item risk analysis process was applied: a scientific risk assessment, risk management and risk communication. By separating risk assessment and risk management, a more efficient and up-to-date system has been put in place. The new institutional system, scientists and the media must provide easy, understandable, science-based and timely balanced information (Bunti, 2011). This is very important because he has consistently stressed the importance of optimizing risk communication based on knowledge of risk perceptions and consumer information needs (Cope et al., 2010). In this context, the image of meat has been particularly vulnerable to safety issues, including BSE, dioxin and hormones, and veterinary drug residues (Verbeke, 2001). Indeed, in the late 1990s, meat was described as the food in which consumer confidence declined the most (Becker, 2000). Subsequently, residues of hormones and veterinary drugs continued top spot in European consumer food surveys (EC, 2006). It involves a risk that is human, technological in nature, with additional threats to the environment. In addition, this is a risk that mainly concerns livestock and meat production, i.e. the agricultural sector and the food category in which consumer confidence has probably been most shaken over the past decade. Each of these factors makes residues of hormones and veterinary drugs in food in general and meat in particular, in particular, risk analysis (Verbeke et al., 2007). More recently, following the episode of adulteration of horsemeat (Walker et al., 2013) which increased media attention on meat safety, concern about the use of veterinary drugs in food-producing animals has again emerged (EFSA, 2015).D. Watson, in Food

Chemical Safety: Contaminants, 2001The control of chemical contamination of food is clearly under development. If there is a key element of this process at the moment, it is the international harmonization of controls. The Codex Committee on Food Additives and Contaminants (CCFAC) is actively developing a codex standard for contaminants and toxins in food (Chapter 12). This follows a suggestion by the British delegation in 1991 that it was necessary to develop a Codex philosophy on contaminants. Work on this standard has accelerated the use of maximum limits for contaminants in food. It also stimulated work on a general code of practice for source-led measures to reduce contamination. Efforts must now be made to complete position documents and standards for specific contaminants. Currently, the CCFAC's attention is focused on a relatively small number of contaminants, including some of the best-studied mycotoxins (aflatoxins, ochratoxins, fumonisin, zearalenon and patulin), PCBs, dioxins and lead. Indeed, this short list may be a little too long if the respective examinations at the CCFAC do not progress. Delaying the agreement of standards would send the wrong signals about the usefulness of what is a potentially very valuable Codex standard in a growing international debate on the control of chemical contaminants in food.A.M. In the Encyclopedia of Food Sciences and Nutrition (second edition), 2003 It is a question of increasing consumer awareness of the danger of chemical contamination of food and drinking water. Of particular concern is the consequences of food contamination by herbicide residues. The analysis of herbicide residues in food requires methods that identify not only parent structures, but also their metabolites and degradation products in a variety of food matrixes. Some food crops are perishable and therefore cannot wait for a long analysis to establish fitness for consumption. Thus, rapid analytical technology is needed. Multi-multi-stretched methods, which can detect the presence of many herbicides at once, are the methods of choice determine the presence of a multiple number of herbicides and their degradation products in a food sample. An analysis process consists of several important steps: sample preparation, extraction, cleaning, determinations and confirmation. These steps are common to the determination of other agrochemical residues, including pesticides, and are discussed in detail in the following article. The basic operation of sample preparation is physical food or vegetable parts and chop and mix them. The essence of the extraction process is to remove the target herbicide from the other components of the sample matrix. The main function of the cleaning procedure is to remove interfering constituents, usually by selective partitioning into organic solvents followed by a chromatographic purification step of adsorption or size exclusion. The determination stage includes the separation of samples purified by thin-film chromatography, gas chromatography or liquid chromatography techniques followed by the detection procedure using a variety of specific detectors for the targeted compound. For confirmation purposes, the analyte is subjected to mass spectrometric analysis. Recently, successful attempts have been made in the use of gas mass spectroscopy (MCMS) as a primary screening method. The GCMS screening technique provides simultaneous results for the detection and confirmation of the targeted compound in the sample matrix. This one-step procedure will be the method of choice because it offers fast and definitive data. (See CHROMATOGRAPHY Thin-film chromatography; CHROMATOGRAPHY Gas chromatography; MASS SPECTROMETRY Principles and instrumentation.) Improvements to existing analytical technology are well on the way to reducing the time-and-solvent extraction and cleaning steps. The extraction of supercritical fluids, which is based on the properties of gas solvents such as carbon dioxide at its critical pressure and temperature, can selectively remove the targeted compound from the complex food matrix in a short time. With such approaches, the recovery of the compound can be easily achieved. The use of antibodies as analytical tools is a common practice in clinical laboratories. Antibodies have recently been developed to identify and quantify herbicides. Antibodies can be isolated from the plasma of an immunodema animal or a hybrid cell line. An antibody that is specifically generated from a compound will have a great selectivity towards that compound, even in the midst of other interfering components and can bind to it closely to form a complex. Therefore, by attaching a tracer to the antibody molecule, one can quantify the amount of complex antibodies present, which is also an indication of the amount of the compound in the sample. A variety of tracers are available, for example radioisotopes, fluorescent molecules, and so on. One of the drawbacks of the immunotest is that the production time of the specific antibody is relatively long. In it takes about a year to develop. However, once generated, the immunotest can be performed in less than half an hour. Triazine immunoassay is now commercially available, and, like most immunotests, it is specific, sensitive, fast, and cost effective. Profitable. IMMUNOASSAYS Principles.) One of the modes of action of herbicides is to inhibit photosynthesis. Hill's reaction is one of the processes in the photosynthetic pathway; therefore, a screening technique based on hill reaction inhibition can be a useful tool in the detection of herbicides such as triazines and carbamates.F.G.R. Reyes, PC Binsfeld, in the Encyclopedia of Food Safety, 2014 Food security is a public health problem, with microbiological and chemical contamination of food being major causes of disease. In addition to improving public health, effective food security systems are also essential to maintain consumer confidence in the food system, as well as to provide the basis for food trade regulation, which supports economic development. Food security is a responsibility of everyone involved in the food chain. However, governments are responsible for providing an institutional and regulatory framework for food control. The Food and Agriculture Organization of the United Nations (FAO) and the World Health Organization (WHO) have played a leading role in the development of food security risk analysis, which has demonstrated its ability to improve food security decision-making and the development of public health improvements. Nevertheless, it should be noted that the risk analysis paradigm is only part of an effective food safety system. Risk analysis, as defined by the Codex Alimentarius Commission, is a process of three components: risk assessment, management and communication (Figure 1). Figure 1. Components of risk analysis. Adapted from FAO/WHO (2009b). Risk assessment is a scientific process designed to characterize the nature and likelihood of damage resulting from human exposure to agents in the environment, and provides the scientific basis for decisions that can be made at the risk management stage necessary to protect human health, based on all relevant scientific data (including toxicological data), as well as identifying the uncertainties inherent in food safety assessment. For food, the focus is on the nature and likely damage associated with the ingestion of toxic substances associated with food. It consists of four stages (Figure 2). Figure 2. Risk assessment steps. Adapted from FAO/WHO (1995) Application of risk analysis to food standards issues. Report of the joint FAO/WHO consultation. Organization Geneva, CH, 13-17 March 1995. (OMS/UNF/FOS/95.3). Available at: (consulted On 14 April 2013) and FAO/WHO (2005) Food Security Risk Analysis. Part I. A preview and frame manual. Rome, Italy. Available at: (accessed April 14, 2013). Assessing the risk to human health from exposure to toxic toxic substances activities of the FAO/WHO Joint Expert Committee on Food Additives (JECFA) and the FAO/WHO Joint Meeting on Pesticide Waste (JMPR).J. Muncke, in the Encyclopedia of Food Security, 2014 Identifying the presence of a chemical in food does not provide information on the source of the chemical. Chemical contamination of food can occur at various stages during food production, processing, filling and storage. To identify packaging as a source of food contamination, a study requires a specific protocol (Table 4). In some cases, a dynamic design of the study is chosen, where several samples are taken at different times under controlled storage conditions (i.e. temperature and light). Alternatively, for solid foods, samples can be taken from different layers in packaged foods. If there is a difference in contaminant concentrations between the inner layer compared to the outer layer, with the outer layer showing higher levels of contaminants, then packaging migration may be suspected as the main source of chemical contamination. Table 4. Study designs for the identification of migrant food packagingTime framesample sourceSpecificsDynamic: several subsequent time points for measurement in the same sampleRetail: foods marketed in the final packaging (with or without secondary packaging)FoodEvidence for migration of food packaging, but no evidence of the actual origin of the contaminant (i.e. technical agent, NIAS, environmental contaminant, etc.); no control over weather and temperature, i.e. how long food is in contact with the packaging from the filling and what were the storage conditions on the food simulated food is used, the originally packaged foods are discarded and the initial migration is not evaluatedUpplier: pre-filling packaging before actual food contactFoodControl over time and temperature from the time the food has been put in contact with the packaging; may lack, if there is a design of the final packaging (secondary printing, adhesive and packaging ink)Design of the simulantive food for testing of food contact material before marketing; generally does not have a final packaging context (inks, adhesives and secondary packaging)Static: single-point measurementRetail: foods marketed in the final packaging (with or without secondary packaging)FoodSuitable for dry foods only, where there is no mixture in the packagingEvidence for migration of is derived by comparing the levels of migrants in the outer food layer in direct contact with the packaging to the inner food layer. Supplier: Pre-filling packaging before real contact Quimpsilly foods makes sense in a larger sampling campaign, where samples are collected throughout food processing, filling and storageFor certain contaminants, such as environmentally ubiquitous phthalates, identifying the source of contamination can be difficult. Contaminants can migrate from food packaging, even when they have not been added to the packaging (unlike NIAS, which are by-products of packaging materials manufacturing). In this case, the packaging may have absorbed chemicals from secondary packaging or the environment which can then pass through the packaging into the food. The third option is to analyze the packaging material before it comes into contact with food. The food contact material can be extracted or the residual level of a chemical of interest can be assessed, which would allow to model the maximum possible migration in food. Alternatively, virgin food contact material can be subjected to a real migration experience using food simulants and subsequent chemical quantification. Roberts, in the Encyclopedia of Food Sciences and Nutrition (second edition), 2003The Codex standard was issued at a time of increased awareness of food losses in developing countries and a growing aversion to chemical contamination of food through chemical fumigation and preservation in developed countries. By 1999, 41 countries had eliminated one or more foods for irradiation. There are more than 50 irradiation plants in nearly 30 countries irradiating food, although the volume processed in most is low. However, the 1980s saw an increase in public suspicion of any radiation-related technology. Demand for low-processed natural foods has increased and official assurances about the safety of processed foods and additives are increasingly being questioned. There has been enough public opposition to food irradiation to ensure a very cautious attitude towards it within the food industry. The annual volume of irradiated food is probably only 500,000 tonnes worldwide. Irradiated foods include dried herbs and spices, potatoes, onions, garlic, pulses, tropical fruits and chicken. Countries that regularly irradiate food on a commercial basis include the United States, the Netherlands, France, Belgium, Japan, South Africa and China.I. Reyes-Herrera, D.J. Donoghue, in Chemical Contaminants and Residues in Food, 2012As the globalization of the food market continues to grow, there will be a growing trend toward harmonization and greater rigour of regulatory requirements to monitor chemical contamination of food in different parts of the world. The poultry industry is an excellent example of global interdependence in food production: genetic lines for broilers and layered chickens are produced and developed in European countries and the United States, but chickens or eggs are shipped to other countries for breeding. For example, Brazil is one of the largest producers of live animals and eggs in the world, but per capita consumption of poultry products is relatively low in that country; most products are shipped back to consumers in other parts of the world. In addition, the ingredients for feeding chicken can come from different countries; for example, products may come from developing countries where pesticide use regulations are different from those in the United States and/or Europe, and where minerals may come from countries with different production standards. In addition, consumer concerns about chemical contamination of domestic and imported products are likely to fuel demand for sustainable, natural, organic and/or local food products, which are perceived as healthier than the commercially produced alternative. It is anticipated that these alternative markets will continue to grow and that regulations and standards for these production methods will become stricter.M. Kim, in Chemical Contaminants and Residues in Food, 2012There are two broad categories of chemical contaminants in animal feed: environmental contaminants and veterinary drug residues. The former are primarily due to involuntary or unavoidable exposure of food animals to chemicals and the latter is due to the intentional use (or abuse) of drugs for veterinary medicinal purposes or marketing benefits. Most environmental contaminants are by-products of industrial production and are formed from waste combustion processes. A third type of chemical residue that can occur are pesticide residues that are applied to crops, lawns, building interiors, and so on for pest control. Some pesticides are also veterinary drugs, but in general, most of the pesticides found in red meat come from unintentional exposure to animals. Toxic metals are another type of chemical contaminant; these may come from natural or human sources. Humans are exposed to these contaminants, as well as veterinary drugs, through animal foods, including fish. Red meat, at the centre of this chapter, is dark-coloured meat when raw, such as beef, pork, lamb, duck or goose. Seafood, chicken and turkey produce white meat, not red meat. Pork is sometimes considered white according to the nutritional definition because of its myoglobin concentration, but it is more often considered a red meat. For the purposes of this chapter, the term iande roug will refer primarily to farm animals, including pigs (for the general interest, other sources of red meat include deer, horses, whales and dolphins). In this chapter, the chemical contaminants to be discussed that are relevant to the include persistent organic pollutants (POPs) listed in the Stockholm Convention, such as dioxins (polychlorinated dibenzo-p-dioxins and dibenzofurans, PCDD/F), polychlorinated biphenyls (PCBs), brominated flame retardants (diphenyl polybromed ethers, PBDEs), perfluorated compounds (perfluorooctane sulfonate, PFFO and perfluorooctanic acid, PFOA), pesticides, toxic metals (lead, cadmium, mercury and arsenic) and veterinary drugs. Meat and meat products are important for nutrition and human food, but main routes of human intake of contaminants. Many environmental contaminants persist in the environment due to their high chemical stability, and they often bioaccumulate in aquatic and farmed animals based on their lipophilicity. Human exposures to these environmental contaminants, as well as veterinary drugs, are usually done through animal foods, including fish. Information on their origins, their effects on human health, their analyses and regulations for the control of safe foods will be presented. Analytical methods for dioxins, PCBs and PBDEs are briefly introduced here. Analytical methods for other chemical contaminants are mentioned in other chapters of the book. Regulations for the control of chemical contaminants in red meat are also discussed. A variety of chemical contaminants occur in the environment. Levels and number of contaminants have generally increased with the development of the industry. Emissions from industrial plants, waste treatment plants and automotive exhaust are the main sources of chemical contaminants. Air, water and polluted soils are intermediate storage sites for chemical contaminants. Feed is a direct cause of chemical contamination of food-producing animals and the main source of chemical contaminants in meat and meat products. Environmental conditions of agricultural reproduction, such as geographic factors, building materials, water supplier, temperature and humidity, may also affect the consumption of contaminants in farm animals, but these are not the main factors influencing residues in meat and meat products. In addition, the health status of animals affects their susceptibility to taking chemical contaminants, and the rates of metabolism and retention of chemical contaminants that can become residues in meat and meat products. The origin, occurrence and public health significance of the major chemical contaminants in red meat are presented in the following sections. Ms. Thibier, B Vallat, in the Encyclopedia of Food Safety, 2014In addition to the in-depth work of APFSWG, the OIE supports improving food security on the ground by implementing the rules of demand for food safety through the expertise of the National Veterinary Services. These are most often the national focal points for all food security problems, as a large proportion of disease outbreaks food is caused by contamination of food by zoonotic agents, often during primary production. They act in their capacity to prevent and control foodborne zoonotic diseases on the farm or other foodborne diseases and chemical contamination of food. They monitor at all stages of animal production, on agricultural controls (animal health, animal feed, use of antimicrobials, identification and traceability as well as on animal welfare) and at the level of meat inspection. Meat. and post-mortem inspections in slaughterhouses). They also provide certification for animal products for international trade. In this context, the Director-General of the OIE asked OIE delegates to name a national focal point for food security for animal production according to the established mandate. The OIE also regularly organises seminars for national focal points to provide information and help build capacity in veterinary services. Following the implementation of the role of veterinary services in the stable-to-table food chain recommended by the OIE, the OIE has focused on both capacity building and veterinary education. Wall highlighted the great challenge facing veterinary educators in stimulating interest in public health medicine and making the curriculum relevant to these issues. The OIE, in collaboration with the 2011 World Veterinary Year, has also been involved in the search for a standardization of the veterinary education program.S. Notermans, ... F. Rombouts, in the assessment of microbiological risks in food processing, 2002The generic frameworks of current food safety systems used for chemicals and microbiological agents have some similarities, but also important differences. Executives for both entities are presented in Figure 2.4, which is based on the document given by Hathaway at the IAFP Congress, held in Minneapolis, 2001 (Hathaway, 2001).Fig. 2.4. Generic framework of current food safety systems as developed for chemicals (additives, pesticides, etc.) and microbiological agents (according to Hathaway, 2001). An international food safety policy has been developed to establish international criteria for chemicals. The policy includes some general rules. For example, carcinogens should be absent from food and the objective should be to follow the ALARA principle, which means that for foreign chemicals, levels as low as reasonably achievable are required. In addition, an appropriate level of protection was agreed. For most chemicals, levels below the level without effect, including an uncertainty factor, are considered to show an appropriate level of protection (ALOP). The primary purpose of the risk assessment process is to assess the characteristics of potentially dangerous agents and to assess exposure. The risk management process, which is carried out by the relevant Codex Commission, results in the ultimate food safety objectives. These be integrated as the process, product and storage criteria required in the HACCP system. Over time, the system used for chemicals has proven to be very effective in preventing foodborne illness from this source. In fact, with a few exceptions, chemical contaminants and residues do not cause obvious health problems and, in this respect, they are very different from microbiological agents. Almost all of the foodborne illnesses reported are caused by present in the food. For microbiological agents, there is currently no food safety policy associated with the establishment of international criteria. In addition, unlike chemicals, there is no notion of levels of contamination of products with specific pathogens that would provide a ALOP. The microbiological food security approach can be summarized as follows. The system begins with a quantitative risk analysis. Based on the results, appropriate levels of protection are agreed and food safety objectives are set. These objectives must then be reflected in the process, product and storage criteria for incorporation into the HACCP system. There is a debate as to whether a unified approach should be developed for both chemicals and microbiological agents, and the essential differences in the risks they pose to human health must be understood and taken into account. Other important factors are given in the following: Stability. Although concentrations of most chemicals remain relatively stable in food during storage, microbial contaminants can die or even multiply, depending on the conditions. The storage behaviour of microorganisms in food is affected by various intrinsic and extrinsic factors, and can vary considerably from food to food and from organism to organism. Chemical contamination of food by residues of veterinary drugs, pesticides, etc. comes from foreign sources, but many microorganisms occur naturally, especially in raw foods, and their presence cannot be avoided. Although clearly useful for chemicals, these criteria are of less value to microorganisms. This is largely due to changes in microbial counts over time and the difficulty of detecting a small number of specific pathogens, which, if present, are often unevenly distributed in food. Therefore, a negative result is not a guarantee that the target organism is completely absent from the test batch. As a result of the above changes in microbial populations during storage, the value of all counts obtained for exposure assessment will depend on the timing of the trials and the history of subsequent food storage. The information needed for microbial pathogens cannot be obtained from animal experiments should be derived from feeding trials involving human volunteers or be based on counting data from foods associated with specific and well-documented outbreaks. It is clear that the risks to consumers associated with chemicals in food are very different from those presented by microbial pathogens, and that a unified approach to their regulation may not be possible, with regard to the setting of criteria for the final product. The problem is compounded by the practical difficulties that arise when considering the dynamic nature of food populations and uncertainties surrounding the detection of pathogens. As a result, the systems used in each case to ensure the required level of food safety are likely to remain separate for the foreseeable future. Future.