

## Forensic Sciences and Food Safety

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Food safety refers to limiting the presence of those hazards whether chronic or acute, that may make food harmful to the health of the consumer. The concept of food safety is becoming more and more important since the number of food poisoning that threatens human health is quite high. In Turkey, according to the statistics of the Turkish Ministry of Health, 108,246 people were hospitalized due to foodborne poisoning in 1993-2005. Especially schools, hospitals, workplaces, military units and factories, and street vendors are the most common places for food poisoning. Food safety is about producing, handling, storing and preparing food in such a way as to prevent infection and contamination in the food production chain, and to help ensure that food quality and wholesomeness are maintained to promote good health. Ensuring food safety is becoming increasingly important in the context of changing food habits, popularization of mass catering establishments and the globalization of our food supply. For all these reasons, people are more sensitive about food hygiene and have begun to approach the concept of food more scientific. As a result of this, the factors that are considered when purchasing food and drink are increasing and the sensitivity to these issues is increasing. In Turkey, the number of studies on microbiological level of ready-to-eat foods is very limited. We have conducted microbiological studies in various districts in this field in terms of Forensic Sciences for school canteens and products of different ready-to-eat food companies. Because with such scientific studies, attention to personnel training and hygiene, careful supervision by the relevant institutions and urgent realization of case reports of food poisoning will contribute to the solution of the problem. In addition, it is important to carry out training on food safety in schools and to support them with videos and books. We plan to improve our work in this respect by presenting different works on this subject. In this way, we aim to improve students' knowledge, behavior and attitudes about food safety in a positive way. The aim of our study is to contribute to food safety through microbiological and educational studies in the field of Forensic Sciences.

**Keywords:** Forensic Sciences, Food Safety, Human Health