

Chemstar Corporation publishes new insights on fresh produce safety from CFP Workshop

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New e-book outlines major issues and best practices for handling fresh produce that every foodservice, retail, and food production manager needs to know.

Atlanta, Georgia, June 4, 2008 – Fresh produce safety has become a hot topic in recent years as several incidents have raised public awareness and industry concern. At its biennial meeting in San Antonio Texas, The Conference for Food Protection (CFP – www.foodprotect.org) highlighted the importance of produce issues by holding a special workshop dedicated to fresh produce safety. The workshop “*What is the Future of Global Fresh Produce Safety for Retail and Foodservice?*” was moderated by Don Schaffner, PhD Rutgers University.

The workshop brought together top industry experts to identify key issues and best practices. It covered topics ranging from outbreak surveillance to the role of agricultural producers and processors in assuring fresh produce safety. Presenters included experts from leading industry organizations, businesses, and government agencies, such as the CDC, FDA, McDonald’s, Hannaford Supermarkets, and United Fresh Produce Association.

Chemstar Corporation, a global leader in food safety and sanitation solutions, commissioned Lydia Strayer, Director of Food Safety and Regulatory Affairs, to observe the pre-conference workshop and summarize the recommendations of the presenters. As part of its ongoing effort to provide industry-related food safety information, Chemstar has made the findings and recommendations from this workshop widely available by publishing them in a free, downloadable e-book. The Chemstar e-book, “*What is the Future of Global Fresh Produce Safety for Retail and Foodservice?*” can be downloaded at: http://chemstarcorp.com/forms/ProduceFoodSafetyeBook_May2008.pdf.

Blake Batley, Executive Vice President at Chemstar Corporation, explained that “Chemstar is absolutely committed to participating in events like these in order to help keep the industry informed about food safety issues and best practices.” According to Batley, “Any organization engaged in food safety and the handling of produce should review this report to keep up with current industry issues.”

About Chemstar Corporation:

As the first name in food safety, Chemstar Corporation understands that it's not just about keeping your premises clean; it's about keeping your brand spotless.

For more than 25 years, Chemstar Corporation has been providing comprehensive food safety, sanitation, and hygiene solutions for companies worldwide in industries such as retail supermarkets, foodservice, restaurants, hospitality, food processing, and healthcare institutions.

At Chemstar, food safety is all we do, and we do it better than anyone. We help organizations run clean, safe, and efficient operations by providing best-in-class sanitation chemical products and equipment coupled with unmatched service excellence. Companies that experience the Chemstar way become life-long partners. For more information on innovative food safety and sanitation solutions from Chemstar Corporation, contact: www.chemstarcorp.com.