



Department of Veterinary Public Health & Epidemiology

Bihar Veterinary College, Bihar Animal Sciences University, Patna 14.

Lecture 1

Teaching Faculties



Sl. No.	Name & Designation	Mobile No	Email ID
1	Dr. Purushottam Kaushik Assistant Professor & Head	9431260790	drkaushikvet@gmail.com
2	Dr. Anjay Assistant Professor	9472929164	dranjayvet@gmail.com
3.	Dr. Bhoomika	9713600025	sirsant.mannat.09@gmail.com



Unit 1

VETERINARY PUBLIC HEALTH AND FOOD SAFETY

(Credit Hours 3+1=4)



THEORY

- ❖ Aims and scope of Veterinary Public Health.
- ❖ Role of veterinarians in public health.
- ❖ One Health concept and initiatives.
- ❖ Veterinary Public Health administration.
- ❖ Sources of contamination.
- ❖ Principles and concepts of food hygiene and safety.
- ❖ Milk hygiene in relation to public health.
- ❖ Hygienic and safe milk production practices including steps for prevention and control of milk contamination, adulterants, antimicrobial residues, agrochemicals, subclinical mastitis or udder infections etc.



- ❖ Microbial flora of milk and milk products.
- ❖ Milk plant and dairy equipment hygiene.
- ❖ Quality control of milk and milk products.
- ❖ Milk hygiene practices in India and other countries.
- ❖ Elements of meat inspection and meat hygiene practices.
- ❖ Pathological conditions associated with the transport of food animals.
- ❖ Hygiene in abattoirs and meat plants.
- ❖ Detection of conditions or diseases and judgements during ante mortem and post mortem inspection.



- ❖ Examination of lymph nodes.
- ❖ Meat as a source of disease transmission.
- ❖ Sources of contamination of meat and methods of carcass decontamination.
- ❖ Speciation of meat.
- ❖ Animal welfare and public health issues.
- ❖ Classification of low risk and high risk material generated in an abattoir and its hygienic disposal.
- ❖ Inspection of poultry for human consumption.
- ❖ Occupational health hazards in abattoir and meat plants.
- ❖ Foodborne infections and intoxications associated with foods of animal origin.



- ❖ Toxic residues (pesticides, antibiotics, metals and hormones) in foods and associated health hazards.
- ❖ Types of biohazards.
- ❖ Hazard analysis and critical control points (HACCP) system.
- ❖ Importance of ISO 9000 and 14000 series in meat industry.
- ❖ Risk analysis, assessment and management.
- ❖ International food safety standards: World Organisation for Animal Health (OIE), World Trade Organization (WTO) agreements and Codex Alimentarius Commission, Sanitary and phytosanitary measures in relation to foods of animal origin.
- ❖ Food Safety and Standards Act and Regulations.
- ❖ Role of Food Safety and Standards Authority of India (FSSAI), Bureau of Indian Standards (BIS) and other national agencies.



Reference books/sources



1. Text book of Elements of Veterinary Public Health

By A.T. Sherikar, V.N. Bachhil and D.C. Thapliyal, ICAR, New Delhi

2. Meat Hygiene, 10th Edition

By: J.F. Gracey, D.S. Collins and R.J. Huey; W.B. Saunders Company Ltd., London.

3. Outlines of dairy technology

By: Sukumar De; Delhi Oxford University Press.

Websites: <https://bis.gov.in/?lang=en>

<https://www.fssai.gov.in/>

<https://www.iso.org/>

www.fao.org/fao-who-codexalimentarius/en/

www.oie.int/