

Cook's Corner

Safety First: Take special precautions when preparing meat, organs and eggs.

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A causal review of the United States Food and Drug Administration's Center for Food Safety and Applied Nutrition website (www.cfsan.fda.gov) illustrates that our food supply, although deemed the safest in the world, is not safe 100 percent of the time. Homemade diets that are made from foods sold for human consumption are not necessarily safe from contamination. Feeding meats from a USDA-inspected facility does not guarantee against food poisoning because most of the microbes gain access to the meat during the handling that occurs between the slaughterhouse and the grocery shelf.

Of particular concern is the use of un-cooked meat, organs and eggs in homemade dog food recipes. Meats used by dog owners, including those intended for human consumption, may be contaminated with microorganisms associated with food poisoning, and pose an increased health risk.

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