Food safety is a scientific discipline describing handling, preparation, and storage of food in ways that prevent foodborne illness. This includes a number of routines that should be followed to avoid potentially severe health hazards. Food can transmit disease from person to person as well as serve as a growth medium for bacteria that can cause food poisoning. In developed countries there are intricate standards for food preparation, whereas in lesser developed countries the main issue is simply the availability of adequate safe water, which is usually a critical item. In theory food poisoning is 100% preventable.

In this special issue, we invite front-line researchers and authors to submit original research and review articles that explore food safety. In this special issue, potential topics include, but are not limited to:

- Food additives
- Food nutrient content
- Rational diet
- Food inspection and procedures
- Food packaging and identifying
- Health food and green food
- Food processing, store and selling
- Food safety guarantee technology
- Food safety supervise
- Food raw material supply

Authors should read over the journal's Authors’ Guidelines carefully before submission. Prospective authors should submit an electronic copy of their complete manuscript through the journal's Paper Submission System.

Please kindly note that the “Special Issue” under your manuscript title should be specified and the research field “Special Issue – Food Safety” should be selected during your submission.

Also please note the following timetable:

<table>
<thead>
<tr>
<th>Submission Deadline</th>
<th>June 26th, 2014</th>
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<tr>
<td>Publication Date</td>
<td>August 2014</td>
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