

**University of Maryland**  
**Joint Institute for Food Safety and Applied Nutrition**  
**2014 Annual Spring Symposium**  
**Sponsored by the Advisory Council**

**The Case of Avoiding Risk: Truth or Consequences**

**SYMPOSIUM DESCRIPTION**

What are the tradeoffs and unintended consequences of avoiding risk? In 2013, we explored the concept of chasing zero. In 2014 we will leverage key learning's in our quest to ultimately reach zero risk to our food. But what are the truths and consequences of actually achieving zero risk? What are the tradeoffs to avoiding food risks altogether and how might unintended consequences impact public health, the environment and consumer confidence in the safety of our food supply.

What would it mean for your overall diet and health if we completely eliminated certain seafood from our diets because of the mercury content; reduced sodium to the lowest recommended levels of intake or set action levels for arsenic in juice and rice at astronomically low levels, or only purchase 'fresh' fruits and vegetables to avoid BPA?

Follow our comprehensive food safety journey as we peel apart several scenarios that discuss both truth and consequential effects of avoiding risk – chasing zero.