

## Editorial

# **Report: “Food Hygiene and Safety” Session Was Held in Yazd, Iran in 30 November 2017**

In the previous issue of the *Journal of Food Quality and Hazards Control*, an announcement about the international session of “Food Hygiene and Safety” in Yazd, Iran was published. Briefly, it is reported that the mentioned session was held in 30 November 2017 and six main speeches were presented and debated as follow:

- 1- Situation analysis of food safety in Iran (by Dr. M. Farhadi)
- 2- WHO’s perspective on pesticide residues in food and strategies for their mitigation (by Dr. P. Jean-Paul Verger)
- 3- Effects of organochlorin and organophosphate toxin on human (by Dr. Y. Mehrifar)
- 4- Amount of hydrogen peroxide in edible oil used in fast foods and sandwiches (by Dr. M. Musazadeh)
- 5- Determination of mercury and vanadium concentrations in fish (by Dr. N. Haghghi Fard)
- 6- Assessment of phosalone and chlorpyrifos in fresh vegetables (by Dr. F. Hosseinzadeh)