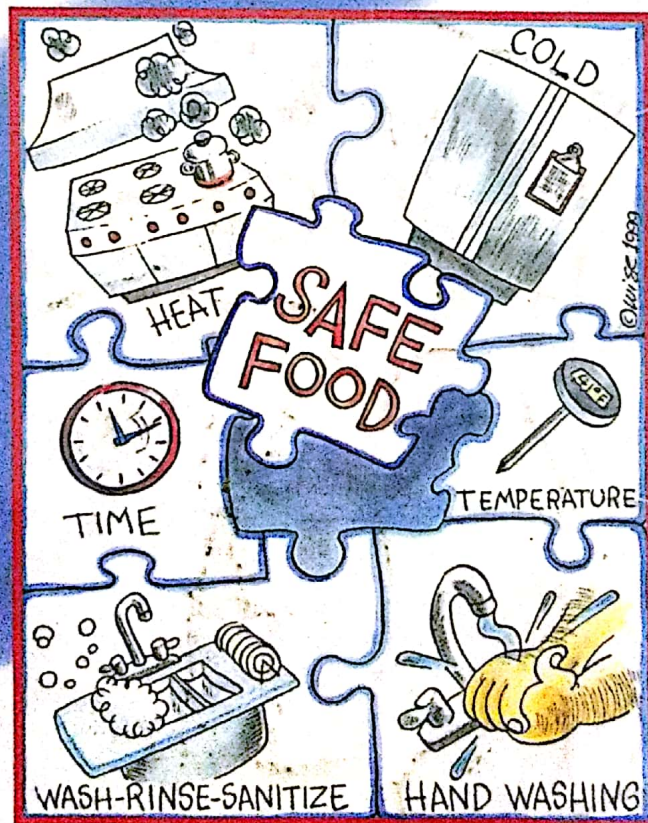


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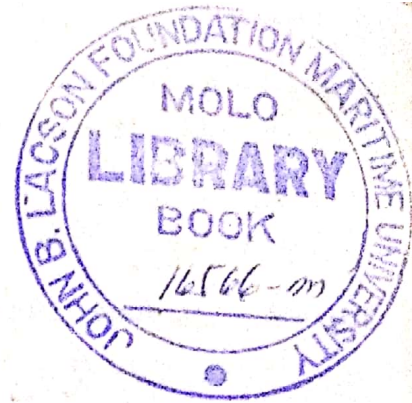
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# CONTENTS

<b>PREFACE</b>	<b>XVIII</b>
<b>ACKNOWLEDGMENTS</b>	<b>XIX</b>
<b>CHAPTER 1 FOOD SAFETY AND SANITATION MANAGEMENT</b>	<b>1</b>
<i>Learning Objectives</i>	1
<i>Essential Terms</i>	2
<i>New Challenges Present New Opportunities</i>	2
<i>Food Safety—Why All the Fuss?</i>	4
<i>Why Me?</i>	4
<i>Changing Trends in Food Consumption and Choices</i>	5
<i>The Problem: Foodborne Illness</i>	6
<i>Contamination</i>	7
<i>Microorganisms (Germs or Microbes)</i>	8
<i>The Food Flow</i>	10
<i>A New Approach to an Old Problem</i>	11
<i>Facility Planning and Design</i>	12
<i>Keeping It Clean and Sanitary</i>	12
<i>Accident Prevention and Crisis Management</i>	13
<i>Education and Training Are Key to Food Safety</i>	14
<i>The Role of Government in Food Safety</i>	15
The FDA Food Code	15
<i>The Role of the Food Industry in Food Safety</i>	15



<i>Food Protection Manager Certification</i>	16
<i>Summary</i>	18
<i>Case Study 1.1</i>	19
<i>Discussion Questions (Short Answer)</i>	19
<i>Quiz 1.1 (Multiple Choice)</i>	20
<i>Quiz 1.2 (True/False)</i>	21
<i>References/Suggested Readings</i>	21
<i>Suggested Web Sites</i>	22

## **CHAPTER 2 HAZARDS TO FOOD SAFETY** **23**

<i>Learning Objectives</i>	24
<i>Essential Terms</i>	24
<i>Foodborne Illness</i>	25
<i>Foodborne Hazards</i>	28
Bacteria	30
Spoilage and Disease-Causing Bacteria	31
Bacterial Growth	31
<i>What Bacteria Need in Order to Multiply</i>	32
Source of Food	34
Acidity	34
Temperature	35
Time	37
Oxygen	38
Moisture	38
<i>Potentially Hazardous Foods (PHF)</i>	39
<i>Ready-to-Eat Foods</i>	40
<i>Foodborne Illness Caused by Bacteria</i>	41
Foodborne Illness Caused by Sporeforming Bacteria	41
<i>Bacillus cereus</i>	43
<i>Clostridium perfringens</i>	44
<i>Clostridium botulinum</i>	45



Foodborne Illness Caused by Non-Sporeforming Bacteria	46
<i>Campylobacter jejuni</i>	47
Shiga toxin-producing <i>Escherichia coli</i>	47
<i>Listeria monocytogenes</i>	49
<i>Salmonella spp.</i> (spp. means species of)	50
<i>Shigella spp.</i>	51
<i>Staphylococcus aureus</i>	52
<i>Vibrio spp.</i>	53
<b>Foodborne Illness Caused by Viruses</b>	<b>54</b>
Hepatitis A	54
Norwalk virus	55
Rotavirus	56
<b>Foodborne Illness Caused by Parasites</b>	<b>57</b>
<i>Anisakis spp.</i>	57
<i>Cyclospora cayetanensis</i>	58
<i>Cryptosporidium parvum</i> ; <i>Giardia lamblia</i>	59
<i>Toxoplasma gondii</i>	60
<i>Trichinella spiralis</i>	61
<b>Foodborne Illness Caused by Chemicals</b>	<b>62</b>
Naturally Occurring Chemicals	63
Food Allergens	63
Ciguatoxin	64
Scombrototoxin	65
Shellfish Toxins—PSP, DSP, DAP, NSP	66
Mycotoxins	67
<b>Added Man-Made Chemicals</b>	<b>68</b>
<b>Foodborne Illness Caused by Physical Hazards</b>	<b>68</b>
<b>Summary</b>	<b>69</b>
<b>Case Study 2.1</b>	<b>70</b>
<b>Case Study 2.2</b>	<b>70</b>
<b>Discussion Questions (Short Answer)</b>	<b>71</b>
<b>Quiz 2.1 (Multiple Choice)</b>	<b>71</b>
<b>References/Suggested Readings</b>	<b>73</b>
<b>Suggested Web Sites</b>	<b>74</b>



**CHAPTER 3 FACTORS THAT AFFECT FOODBORNE ILLNESS 75**

*Learning Objectives* 75

*Essential Terms* 76

*Factors That Contribute to Foodborne Illness* 77

*What Are Time and Temperature Abuse?* 79

    How to Measure Food Temperatures 82

    When and How to Calibrate Thermometers 83

    Measuring Food Temperature 85

*Preventing Temperature Abuse* 87

*Keep Cold Foods Cold and Hot Foods Hot!* 90

*The Importance of Handwashing and Good Personal Hygiene* 94

    Outer Clothing and Apparel 96

    Personal Habits 97

    Personal Health 99

*Cross Contamination* 100

    Avoiding Cross Contamination 101

*Other Sources of Contamination* 103

*Summary* 103

*Case Study 3.1* 104

*Case Study 3.2* 104

*Case Study 3.3* 104

*Discussion Questions (Short Answer)* 105

*Quiz 3.1 (Multiple Choice)* 105

*References/Suggested Readings* 107

*Suggested Web Sites* 107

**CHAPTER 4 FOLLOWING THE FOOD PRODUCT FLOW 109**

*Learning Objectives* 109

*Essential Terms* 110

*A Sound Food Supply* 110

    Buying from Approved Sources 111



<i>Education and Training</i>	194
<i>Roles and Responsibilities under HACCP</i>	195
<i>Summary</i>	196
<i>Case Study 5.1</i>	197
<i>Case Study 5.2</i>	200
<i>Discussion Questions (Short Answer)</i>	201
<i>Quiz 5.1 (Multiple Choice)</i>	201
<i>References/Suggested Readings</i>	204
<i>Suggested Web Sites</i>	205

**CHAPTER 6 FACILITIES, EQUIPMENT, AND UTENSILS 207**

<i>Learning Objectives</i>	208
<i>Essential Terms</i>	209
<i>Design, Layout, and Facilities</i>	209
<i>Regulatory Considerations</i>	210
<i>Work Center Planning</i>	212
<i>Equipment Selection</i>	213
Need	214
Cost	214
Size and Design	214
Construction Materials	215
Metals	216
Stainless Steel	216
Plastic	216
Wood	217
<i>Types of Equipment</i>	218
Cooking Equipment	218
Ovens	218
Steam-jacketed Kettles	221
Refrigeration and Low-Temperature Storage Equipment	222
Reach-in Refrigeration	225
Walk-in Refrigerators	226
Cook-Chill and Rapid-Chill Systems	226



Other Types of Food Equipment	227
Slicers	228
Mixers, Grinders, and Choppers	228
Ice Machines	229
Single-Service and Single use Articles	230
Dishwashing Equipment	231
Manual Washing	232
Mechanical Washing	233
<i>Installation</i>	235
<i>Maintenance and Replacement</i>	236
<i>Lighting</i>	236
<i>Heating, Ventilation, and Air Conditioning (HVAC)</i>	239
<i>Summary</i>	240
<i>Case Study 6.1</i>	241
<i>Case Study 6.2</i>	242
<i>Case Study 6.3</i>	242
<i>Discussion Questions (Short Answer)</i>	243
<i>Quiz 6.1 (Multiple Choice)</i>	243
<i>References/Suggested Readings</i>	246
<i>Suggested Web Sites</i>	248

## **CHAPTER 7 CLEANING AND SANITIZING OPERATIONS 249**

<i>Learning Objectives</i>	249
<i>Essential Terms</i>	250
<i>Principles of Cleaning and Sanitizing</i>	250
Removal of Food Particles	250
Application of Cleaning Agents	251
Soaking	251
Spray Methods	251
Clean-in-Place Systems	252
Abrasive Cleaning	252
Rinsing	253



Factors Affecting Cleaning Efficiency	253
Type of Soil to Be Removed	253
Water Quality	253
Detergents and Cleaners to Be Used	254
Water Temperature	256
Velocity or Force	256
Amount of Time the Detergent or Cleaner Remains in Contact with the Surface	256
Concentration of the Detergent or Cleaner	257
Cleaning Frequency	257
<b><i>Sanitizing Principles</i></b>	<b>259</b>
Heat Sanitizing	259
Chemical Sanitizing	261
Factors that Affect the Action of Chemical Sanitizers	262
Chlorine	263
Iodine	264
Quaternary Ammonium Compounds (quats)	265
Mechanical Dishwashing	266
Mechanical Dishwashing Process	266
Manual Dishwashing	269
Cleaning Fixed Equipment	272
Cleaning Environmental Areas	276
Ceilings	277
Walls	277
Floors	278
Equipment and Supplies Used for Cleaning	279
<b><i>Summary</i></b>	<b>281</b>
<b><i>Case Study 7.1</i></b>	<b>282</b>
<b><i>Case Study 7.2</i></b>	<b>283</b>
<b><i>Case Study 7.3</i></b>	<b>283</b>
<b><i>Discussion Questions (Short Answer)</i></b>	<b>284</b>
<b><i>Quiz 7.1 (Multiple Choice)</i></b>	<b>284</b>
<b><i>References/Suggested Readings</i></b>	<b>286</b>
<b><i>Suggested Web Sites</i></b>	<b>286</b>



## **CHAPTER 8 ENVIRONMENTAL SANITATION AND MAINTENANCE**

**289**

<i>Learning Objectives</i>	289
<i>Essential Terms</i>	290
<i>Condition of Premises</i>	290
Proper Water Supply and Sewage Disposal System	291
<i>Condition of Building</i>	292
Floors, Walls, and Ceilings	292
Floors	293
Walls and Ceilings	295
Restroom Sanitation	296
Handwashing Facilities	296
<i>Plumbing Hazards in Food Establishments</i>	297
Cross Connections	298
Backflow	298
Methods and Devices to Prevent Backflow	299
Grease Traps	302
<i>Garbage and Refuse Sanitation</i>	302
<i>Pest Control</i>	304
Insects	305
Flies	306
Cockroaches	308
Moths and Beetles	309
Rodents	310
Signs of Rodent Infestation	311
Rodent Control	313
Integrated Pest Management (IPM)	315
<i>Summary</i>	315
<i>Case Study 8.1</i>	316
<i>Case Study 8.2</i>	317
<i>Case Study 8.3</i>	317
<i>Discussion Questions (Short Answer)</i>	318
<i>Quiz 8.1 (Multiple Choice)</i>	318
<i>Suggested Reading/References</i>	321



<i>Suggested Web Sites</i>	320
<b>CHAPTER 9 ACCIDENT PREVENTION AND CRISIS MANAGEMENT</b>	<b>323</b>
<i>Learning Objectives</i>	323
<i>Essential Term</i>	324
<i>Safety in Food Establishments</i>	324
What to Do if an Accident Occurs	325
Common Types of Injuries	326
Falls	326
Cuts	326
Burns	327
Poisoning	328
Body Mechanics Classes	328
Employee Medications	328
Cardiopulmonary Resuscitation (CPR) and First Aid for Choking	328
Incident Reports	330
Safety Training Programs	330
Self-Inspection Safety Checks	330
Fire Safety	331
Fire Extinguishers	331
Hood Systems	332
Sprinkler Systems	332
<i>Crisis Management</i>	333
Bioterrorism	333
Water Supply Emergency Procedures	334
<i>Foodborne Illness Incident, or Outbreak</i>	335
Check the Flow of Food	336
Formal Investigations	336
<i>Summary</i>	337
<i>Case Study 9.1</i>	337
<i>Case Study 9.2</i>	338
<i>Quiz 9.1 (Fill in the blanks)</i>	338
<i>References/Suggested Readings</i>	339



<i>Suggested Web Sites</i>	339
<b>CHAPTER 10 EDUCATION AND TRAINING</b>	<b>341</b>
<i>Learning Objectives</i>	342
<i>Essential Terms</i>	342
<i>Training</i>	342
<i>Benefits of Training</i>	343
<i>Barriers to Training</i>	344
<i>The Training Plan</i>	345
Establish the Standards of Employee Performance	346
Prepare to Train Employees on the Standards	346
What Are You Going to Teach?	346
Who Is Going to Do the Training?	347
What Method of Training Are You Going to Use?	348
When Are You Going to Conduct Training, and How Long Will it Last?	350
How Long Should Your Sessions Last?	350
Where Are You Going to Conduct the Training and What Materials Do You Need?	350
<i>Conduct the Training on the Standards</i>	351
<i>Measure Performance Against the Standards</i>	352
<i>Training Moments</i>	353
<i>Summary</i>	353
<i>Case Study 10.1</i>	354
<i>Discussion Questions (Short Answer)</i>	355
<i>Quiz 10.1 (Multiple Choice)</i>	355
<i>References/Suggested Readings</i>	357
<i>Suggested Web Sites</i>	357
<b>CHAPTER 11 FOOD SAFETY REGULATIONS</b>	<b>359</b>
<i>Learning Objectives</i>	359
<i>Essential Terms</i>	360
<i>State and Local Regulations</i>	360



Permit to Operate	361
<i>Federal Agencies</i>	362
Food and Drug Administration (FDA)	363
U.S. Department of Agriculture (USDA)	365
U.S. Department of Commerce (USDC)	366
Environmental Protection Agency (EPA)	367
Centers for Disease Control and Prevention (CDC)	367
Occupational Safety and Health Administration (OSHA)	368
Federal Trade Commission (FTC)	368
Other National Food Safety Related Organizations	368
<i>Food Law</i>	369
Federal Food, Drug, and Cosmetic (FD&C) Act	369
1906—Federal Meat Inspection Act	370
1957—Federal Poultry Products Inspection Act	370
1970—Egg Products Inspection Act	370
1993—Nutrition Labeling and Education Act	371
<i>Recent Initiatives in Food Safety</i>	372
National Food Safety Initiative	372
FoodNet	372
PulseNet	373
The Fight BAC!™ Campaign	373
Consumer Advisory	374
Product Dating Labels	375
<i>Summary</i>	375
<i>Case Study 11.1</i>	376
<i>Case Study 11.2</i>	376
<i>Quiz 11.1 (Multiple Choice)</i>	377
<i>References/Suggested Reading</i>	378
<i>Suggested Web Sites</i>	379



<b>APPENDIX A</b>	<b>381</b>
<i>Answers to Case Studies and Quizzes</i>	381
<i>Chapter 1</i>	381
<i>Chapter 2</i>	382
<i>Chapter 3</i>	383
<i>Chapter 4</i>	384
<i>Chapter 5</i>	386
<i>Chapter 6</i>	389
<i>Chapter 7</i>	391
<i>Chapter 8</i>	392
<i>Chapter 9</i>	394
<i>Chapter 10</i>	395
<i>Chapter 11</i>	396
<b>APPENDIX B SUMMARY OF AGENTS THAT CAUSE FOODBORNE ILLNESS</b>	<b>399</b>
<b>APPENDIX C EMPLOYEE HEALTH - DISEASE OR MEDICAL CONDITION</b>	<b>405</b>
<b>APPENDIX D CONVERSION TABLE FOR FAHRENHEIT AND CELSIUS FOR COMMON TEMPERATURES USED IN FOOD ESTABLISHMENTS</b>	<b>409</b>
<b>APPENDIX E TOOLS FOR DESIGNING AND IMPLEMENTING HACCP PROGRAMS</b>	<b>411</b>
<b>APPENDIX F SPECIFIC ELEMENTS OF KNOWLEDGE THAT EVERY RETAIL FOOD PROTECTION MANAGER SHOULD KNOW</b>	<b>415</b>
<b>GLOSSARY</b>	<b>419</b>
<b>INDEX</b>	<b>431</b>



# INDEX

## Numerics

- 1906—Federal Meat Inspection Act 370
- 1957—Federal Poultry Products Inspection Act 370
- 1970—Egg Products Inspection Act 370
- 1993—Nutrition Labeling and Education Act 371

## A

- Abrasives 255
- Accident prevention 13–14, 324–325
  - case study 323, 337
- Accidents
  - examples 14
  - impact of 14
  - procedures for preventing 324
- Acid detergents 255
- Acidic 34
- Acidity (also pH) 34
- Acquired Immune Deficiency Syndrome (AIDS)
  - 28, 98
- Adulterated 363
- Aerobic 38
- Aflatoxins 67
- Air curtain 306
  - figure 307
- Air dried 269
- Air gap 298
  - figure 300
- Alkaline detergents 254
- Alkalinity (also pH) 35
- American Gas Association (AGA) 211, 218
- Americans with Disabilities Act (ADA) 98
- Anaerobic 38
- Anaphylaxis 63
- Anisakis* spp. 57–58
- Anti-slip mat 294
  - figure 294
- Approved sources 111
- Atmospheric type vacuum breaker 299
- Atmospheric vacuum breakers 299
- At-risk population 7, 28
- Audit 361
- Avoiding cross contamination 100

## B

- Bacillus cereus* 43
- Backflow 298–301
  - figure 298
  - methods to prevent 298–301
- Backsiphonage 298
- Bacteria 7, 28, 30
  - examples of 41
  - foods that support growth of 34
    - figure 35
  - growth and acidity 34–35
    - figure 36
  - growth and moisture 38
  - growth and oxygen 38
  - growth curve 33
    - figure 34
  - growth of 31–38
    - figure 31, 38
  - growth temperatures 35–37
    - figure 37
  - growth time 37–38
    - figure 38
  - mesophilic 36
  - multiply
    - figure 33
  - pathogenic 31
  - psychrophilic 35
  - spoilage 31
  - spores 30, 41–43
    - figure 30, 42
  - thermophilic 36
  - vegetative cells 30
    - figure 30
- Bacterial
  - non-sporeforming 46–54
- Bacterial growth 33
- Binary fission 31
  - figure 32
- Biofilm 100
- Biological hazards 28, 41, 175
  - figure 41
- Body mechanics 328



- point method 83
- reheater 233
- Salmonellosis, case study 19, 70
- Building construction 291
- Bulk items 131
- Burns 327
- Butter 124
- C
- Calibrate 82
  - figure 83
- Calibration nut 82
- Campylobacter jejuni 75
- Cans, defective 117
  - figure 117
- Caps and hair or beard restraints 95
- Cardiopulmonary Resuscitation (CPR) 328
  - figure 329
- Carousel-type dishwashers 233
- CCPs 179
- Ceilings cleaning of 292
- Centers for Disease Control and Prevention (CDC)
  - 4, 76, 367
- Cheese, receiving of 124
- Chemical 62
  - burns 327
  - hazards 29, 62, 175
  - storage 133
    - figure 133
- Chemical hand sanitizing solutions 91
- Chemical sanitizing 262
- Chlorine 263–264
  - concentration for 264
    - figure 264
- Choking 328
- Choppers 228
- Ciguatera* 23
- Ciguatoxin 64
- Classroom style training 348
- Clean 12, 99, 231
  - dish storage 270
    - figure 13
- Clean clothing 103
- Cleaners, agents 259
- Cleaners concentration 257
- Cleaning 12–13, 252
  - abrasive method 252
  - agents 262–263
  - agents application of 251–256
  - bucket method 274
  - clean-in-place method 266, 275
  - contact time 256
  - factors 266
  - figure 13
  - fixed equipment 273–276
  - soaking method 251
  - spray method 251
  - steps for 250
  - supplies 279
  - water temperature 256
- Cleaning efficiency 253
- Clean in place 275
- Cleanliness 4, 13
- Clostridium botulinum* 27, 45
- Clostridium perfringens* 27, 44
- Cockroaches 307, 308
  - case study 289, 314
  - control of 308
  - figure 308
  - types 307
- Cold food, recommendations for 87–89
  - figure 89
- Cold-holding 148
  - requirements 148
- Cold storage 141
- Color Additives Amendment 369
- Computer-based training 349
- Conference for Food Protection (CFP) 17, 368
- Contact times 256
- Contaminated 90
- Contaminated ready-to-eat foods 76
- Contamination 5
  - agent 7
  - defined 7
  - figure 7
  - sources of 7
    - figure 7, 132
    - where it occurs 7
- Controlling temperature 77, 85
- Convection oven 220
  - figure 220
- Conveyor-rack dishwashers 233
- Cook-chill and rapid-chill systems 226
- Cooked foods 88
- Cooking 144, 179



convection oven  
figure 220  
deck oven  
figure 220  
equipment 218-222  
foods 144-146  
figure 145  
foods recommendations for 85  
microwave oven  
figure 221  
range oven  
figure 219  
steam kettle  
figure 222  
times and temperatures 145  
figure 145  
Cooling 179  
foods, danger of 87-89  
figure 89  
foods, guidelines for 86, 146-148  
figure 147, 148  
methods of 146  
figure 147, 148  
Corrective action 189  
Coving 293  
Crisis management 13-14  
examples of 14  
Critical control point (CCP) 179, 196  
figure 180  
Critical limits 182  
figure 183  
monitoring of 188  
Critical violation 362  
Cross connections 298  
Cross contamination 7, 76, 103  
figure 99, 100  
prevention 99-101  
*Cryptosporidium parvum* 59  
Cut melons 40  
Cuts, prevention of 326  
*Cyclospora cayetanensis* 58  
D  
Dairy products 124-125  
DAP 66  
Dead man's switch 327  
Decline phase 34  
Degreasers 255

Design 209  
Detergents 254-256  
abrasives 255  
acid 255  
alkaline 254  
concentration of 257  
degreasers 255  
sanitizers 256  
soaps 254  
Detergent sanitizers 256  
Diarrhetic Shellfish Poisoning (DSP) 66-67  
Dietary Managers Association 17  
Dirt 253  
Dishwashers  
carousel-type 233  
conveyor-rack 233  
flight-type 233  
figure 235  
immersion dishwashers 233  
low-temperature 233  
single-tank, stationary-rack 233  
figure 234  
types of 233-234  
Dishwashing  
machine temperature 266-268  
figure 268  
machines, types 233-234  
manual 232-233  
figure 232, 270  
mechanical 233-234  
figure 234, 235  
steps for 266  
three-compartment sink 270-272  
figure 271  
Dishwashing equipment 230  
Domoic Acid Poisoning (DAP) 66  
Double check valve 298, 300  
Droppings 310  
Dry storage 130  
DSP 66  
E  
Eating and smoking 96  
*E. coli* O157:H7 6  
Education 14, 194  
Education and training (HACCP) 194  
Educational Foundation of the National Restaurant  
Assn. 17



- products 134
- grading of 123
  - figure 123
- inspection of 122-123
  - figure 123
- receiving of 122-123
- Entrance area 292
- Environmental Protection Agency (EPA) 367
- Equipment
  - and supplies used for cleaning 279
  - construction materials 215-218
  - cost 214
  - dishwashing 230-235
  - features 213
  - figure 217
  - installation 235
  - maintenance 236
  - metal 216
  - needs 214
  - plastic 217
  - refrigeration 209-210, 222-227
    - figure 211
  - selection 214-218
  - size and design 214
  - stainless steel 216
  - wood 217
- Escherichia coli* 47-48
  - case study 109, 160, 162
- Exterior 17
- F
- Facilities 209
- Facility
  - design 209
  - planning and design 12
  - planning regulatory considerations 210-212
    - figure 213
- Facultative anaerobic 38
- Falls, prevention of 326
- F-A-T-T-O-M 32
- FDA Food Code 40
- Federal agencies, list of 362
- Federal Food, Drug, and Cosmetic (FD&C) Act 369
- Federal Meat Inspection Act 366
- Federal Poultry Products Inspection Act 366
- Federal Trade Commission (FTC) 368
- Fingernail polish 91
- Fire
  - extinguishers 331-332
    - figure 331
  - safety and hoods 332
  - safety of 331
  - sprinkler systems 332
- First In, First Out (FIFO) method 128
- Fish 134
  - receiving of 125-127
  - spoilage 125
- Flies 305-307
  - control of 305-307
    - figure 307
  - figure 306
- Flight-type dishwashers 233
- Floors
  - approved materials for 292-294
  - cleaning of 278
  - construction of 292-294
- Flow diagram 209-210
  - figure 211
- Flow of food 114
- Fluid milk 124
- Food
  - adulterated 363
  - Code preface 15
  - delivery of 111
  - establishment 2-3
    - figure 3
  - establishment
    - areas 210
    - exterior condition of 290
    - industry functions of 2-3
    - industry size 2
  - flow of
    - figure 115
  - inspection 360
    - case study 376
  - is mishandled 76
  - manager certification 16-18
  - manager certification requirements 16-18
  - misbranded 363
  - poisoning 25-28
  - preparation and service 136
  - purchasing objectives 111
  - purchasing specifications 111
  - spoilage of 10



- spoilage types 112–113
- storage types of 128–133
- temperatures 77
  - measurement of 79–82, 114
  - recommended safe
    - figure 85, 86
- trends 5–6
- wholesome 111
- Food Additives Amendment 369
- Food and Drug Administration (FDA) 369–371
  - Color Additives Amendment 369
  - Food Additives Amendment 369
  - Food Code 363
  - Food, Drug, and Cosmetic Act 369
  - Miller Pesticide Amendment 369
- Food Code 363
- Food contamination 76
- Food establishment 2
- Food flow 10
- Food irradiation 119
- Food Law 369
- Food Marketing Institute 3
- Food Protection Manager Certification 16–18
  - duties of 16
  - elements of knowledge 16
- Food quality 112
- Food residues 250
- Food safety
  - organizations 362
  - role of government 15
  - role of industry 15
- Food Safety and Inspection Service (FSIS) 366
- Food temperatures 78
- Food, Drug, and Cosmetic Act (FFDCA) 367
- Foodborne disease outbreak 1, 6
  - seeking legal action 16
- Foodborne hazard 28
- Foodborne illness 1, 4, 6, 335
  - biological hazards 27
  - causes of 4
  - chemical hazards 27
  - classification of figure 27
  - cost of 4
  - deaths caused by 4
  - factors of 5
    - figure 77
  - foodborne hazards 28
    - impact of 4
    - investigations 336
    - leading factors 6
    - number of 4
    - onset time 27
    - physical hazards 30
    - prevention of 5
      - figure 5
    - symptoms 25
    - types of 26
      - figure 26
- Foodborne infection 26
- Foodborne outbreak 335
- FoodNet 372
- Footcandles 237
- Freezers 129
- Freezing 138
- Fresh fruits 127
- Frozen, ready-to-eat, potentially hazardous food 142
- Frozen foods 87
  - storage of 128
- Frozen meats 120, 133
- Fruits and vegetables, receiving of 127
- G**
- Game animals 120
- Garbage 301
  - handling of 301–303
  - refuse station 301–303
    - figure 303
- Garlic and oil mixtures 40
- Generally recognized as safe substances (GRAS) 370
- German cockroach 307
- Germs 7, 8
- Giardia lamblia* 59
  - case study 241
- Gloves (disposable), proper use of 93
  - figure 94
- Glueboards 312
- Gnawings 311
- Good health 103
- Good personal hygiene 90
- Grease traps 301
- Grinders 228
- H**
- HACCP 11, 172–173
  - benefits of 172



- study 169, 197–200
  - education and training 194
  - plans of 183–187
  - seven principles of 173–194
    - figure 174
  - system 171
  - verification procedures 191
  - verification reports 192
- Hair restraints 103
- Handling and storage 40
- Hand sanitizer 91
- Hand sanitizing lotions 91
- Hand soap, requirements for 296
- Handwashing 76, 137
  - facilities 296
    - figure 297
  - guidelines 90, 91
    - figure 91, 138
  - practices 103
  - proper technique for 90–93
    - figure 92, 138
  - station 91, 93, 296
    - figure 93, 297
- Handwashing and good personal hygiene 89
- Hard water 254
- Hazard 196
- Hazard analysis 174–179
- Hazard Analysis Critical Control Point (HACCP)
  - system 11, 196
- Hazards 174
- Heating
  - conduction 218
  - convection 218
  - radiation 218
- Heating, Ventilation, and Air Conditioning (HVAC)
  - 238
- Heat sanitizing 259
- Heat sensitive labels 261
  - figure 261
- Hepatitis A 6, 54
  - case study 104
- Hermetic containers 116
- High risk categories 7
- High risk populations 28
- Histamine 65
- HIV virus 98
- Home meal replacement 159
- Hood 239
  - figure 239
- Hot food, recommendations for 88
- Hot/cold holding 179
- Hot-holding 148
  - requirements for 148
- House mice 309
- Hygiene practices 103
- Hypochlorites 263
- I
- Ice machines 229
- Ice point method of calibration 83
  - figure 83
- Immersion dishwashers 233
- Improper cooling of foods 88
- Incident reports 330
- Individual developmental training 349
- Infections 29
- Injuries 326
- In-place sanitizing solution 275
- Insects 305
- Inspected for wholesomeness 119, 121
- Inspection 361
  - case study 376
- Integrated Pest Management (IPM) 313
- Intensity levels 237
- Intoxication 26, 27
- Iodine 265
- Iodophor 265
- Irradiation 119
- L
- Lag phase 32
- Layout 209
- Lighting 236
  - figure 238
- Listeria monocytogenes* 6, 49
- Log phase 33
- Low-temperature dishwashers 233
- Lye 255
- M
- Man-made chemicals 62, 68
- Manual dishwashing 270
- Manual washing 232
- Material safety data sheets 279
  - figure 280
- Maximum load line 224
- Measuring food temperature 83



## Index

- Meat
  - grading 119
- Mechanical dishwashing 266
- Mechanical washing 233
- Medication storage 328
- Menu 209
- Metals 216
- Microaerophilic 38
- Microbes 8
- Microorganisms 8
  - figure 10
  - sources of 8
- Microwave ovens 220
- Milk 134
  - fluid 124
  - pasteurization 124
  - products 124
- Miller Pesticide Amendment 369
- Misbranded 363
- Miscellaneous signs 311
- Mixers 228
- Mobile food facilities 154
  - figure 155
- Modified Atmosphere Packaging (MAP) 117
  - figure 118
- Monitoring 188
- Monitoring critical control points 188
- Moths and beetles 308
- Mycotoxins 67
- N
- Nation Sanitation Foundation International (NSF)
  - 211, 215, 217
  - standards for equipment 218
- National Marine Fisheries Service (NMFS) 366
- National Registry of Food Safety Professionals 17
- National Restaurant Association 3
  - Pocket Fact Book 3
- Naturally occurring chemicals 63
- Needs assessment 346
- Neurotoxic Shellfish Poisoning (NSP) 66
- Non-sporeforming 41
- Norwalk virus 55
  - case study 241
- Norway rats 309
- NSP 66
- Nutrition label 371
- Nutrition Labeling and Education Act 371
- O
- Occupational Safety and Health Administration (OSHA) 368
- On-the-job training 348
- Ovens 218
- P
- Packaged foods 116
- Parasites 57-62
  - destruction of 138
  - figure 41
  - freezing guidelines
  - figure 138, 139
- Pasteurization 124
- Pasteurized eggs 123
- Pathogenic bacteria 31
- Permit to operate 361
- Personal health 97
- Personal hygiene 96, 103, 152
  - clean uniforms 94-95
  - clothing and apparel 94-95
  - disposable gloves 94
  - figure 94
  - figure 96
  - hair restraints 95
  - personal health reportable diseases 97
  - recommendations for 89-97
- Pest control 303
- Pest harborage 215
- Pests 102
- PH 34
- Physical hazards 68, 175
- Plastic 217
- Plumbing hazards 297
- Plumbing systems 297-301
- Poisoning 328
- Poor personal habits 96
  - figure 96
- Poor personal hygiene 76
- Potentially hazardous foods 10, 39-40, 173-179
  - figure 40
- Potentially hazardous foods (PHF) 39
- Poultry 121
  - grading of 121-122
  - figure 121
  - inspection of 121
  - figure 121
  - receiving of 121-122



- Spoilage of 121–122
- Stemmers 290
- Pressure type vacuum breakers 298, 300
- Production area 209
- Proper handwashing practices 103
- PSP 66
- Psychrophilic 35
- Public health departments 14
- PulseNet 373
- Purchasing 110
- Q**
- Quaternary Ammonium Compounds 265
- R**
- Radura 119
- Range oven 219
- Rats 309–314
  - figure 310, 311
- Raw foods 101
- Raw fruits 127
- Reach-in refrigeration 225
- Ready-to-eat foods 10, 40, 101, 176
  - examples of 41
- Recall 364
- Receiving 114–127
  - frozen foods 128
  - fruits and vegetables 127
  - milk and milk products 124–125
  - packaged foods 116–119
  - red meats 119–120
  - requirements of 115
- Receiving of
  - eggs 122–123
  - fish 125–127
  - poultry 121–122
- Record keeping 192
  - figure 191
- Red meats
  - grade of 120
    - figure 120
  - inspection of 119
    - figure 120
  - receiving of 119–120
  - spoilage of 119–120
- Reduced pressure principle backflow preventers 298, 300
- Refrigerated foods 87
- Refrigerated potentially hazardous foods 142
- Refrigerated storage 128
- Refrigerated, ready-to-eat, potentially hazardous food 142
- Refrigeration and low-temperature storage equipment 222
- Refrigerator 222–225
  - maximum load line in refrigerated display case
    - figure 224
  - reach-in 225–226
  - standard upright
    - figure 225
  - under-the-counter
    - figure 225
  - walk-in 226
- Refuse 301
- Regulations
  - local 360
  - permit to operate 361
  - state 360
- Reheating foods 88, 179
  - recommendations 86
  - requirements for 148
- Replacement 236
- Restroom sanitation 295
- Retail distribution system 2
- Retail food establishments 4
- Right-to-Know 279
- Rinsing 253
- Risk 176
- Rodents 102, 309–314
  - control of 312
  - droppings 310
    - figure 311
  - signs of infestation 310–312
    - figure 313
- Roof rats 309
- Rotavirus 56
- Rubmarks 311
- Runways and burrows 311
- S**
- Safe food temperatures 79
- Safety assurance 16
- Safety training programs 330
- Salmonella* 18, 27, 50–51
  - case study 282, 283
  - enteritidis* case study 1, 19
  - Salmonella enteritidis* 19



## Index

- Salmonella* spp. 6  
Salmonellosis 27  
Sanitary 12, 99  
    figure 13  
Sanitation 1, 12  
Sanitize 231  
Sanitizing 250  
    chemical sanitizing 262-263  
    chlorine 263-264  
        figure 264  
    factors affecting 262-263  
    heat 259-261  
        figure 261  
    hot water method 232  
    hot water temperature requirements for 261  
    iodine 265  
    principles of 259-266  
    quaternary ammonium compounds 265  
Sanitizing principles 259  
Scambrotoxin 65  
Screens 306  
Seafood toxins 63-68  
Self-service, bar keeping food safe at 153-154  
    figure 153, 154  
Sensing portion 83  
Sensory evaluation 112  
Serving 152-157  
Severity of a hazard 177  
Shellfish 134  
    inspection of 125  
    Interstate Certified Shellfish Shippers List 125  
    receiving of 126  
    tags 126  
        figure 126  
    toxins 66-68  
*Shigella* spp. 51  
Signs of rodent infestation 310  
Single-tank, stationary-rack dishwashers 233  
Slicer 228  
    figure 228  
Sodium hydroxide (see Lye) 255  
Soft serve machine 274  
    figure 275  
Soil 250, 253  
Sous-vide foods 117, 119  
    safe handling recommendations for 119  
Spoilage 112-113  
    Spoilage bacteria 31  
    Spores 43  
    Stainless Steel 216  
    Standard Operating Procedures (SOP's) 180  
        figure 180  
    Standard organizations 211  
    Staphylococcus aureus 27, 52  
    Stationary phase 33  
    Steam-jacketed kettles 221  
Storage 114  
    cold 128-130  
    conditions for fish and shellfish 134  
    conditions for fruits and vegetables 136  
    conditions for meats 133  
    conditions for milk 134  
    conditions for poultry and eggs 134  
    dry 130-133  
        figure 131  
    frozen 133  
    refrigerated 128
- T**  
Tasting 101  
*Taxoplasma gondii* 60  
Temperature 36, 127, 137  
    abuse 77, 103, 137  
        prevention 85-87  
            figure 86, 89, 140  
    abused 36  
    danger zone 36  
    dishwashing machines 268  
        figure 267  
Temperature danger zone 78, 88  
Temperature measuring device  
    bi-metal thermometer 80  
    calibration of 82-83  
        figure 83  
    cleaning and sanitizing of 82  
    requirements of 77  
T-stick 261  
    figure 261  
    types of 80-82  
Temperature measuring device  
    maximum registering thermometers 261  
        figure 261  
Temporary and mobile food facilities 154  
Temporary food facilities 154-157  
    figure 155



- requirements for 154–157
- hawing 139
- hawing foods
  - recommendations for 88
- The Fight BAC!™ Campaign 373
- Thermophilic 36
- Three-compartment sink 232, 270
  - chemical sanitizing for 270
    - figure 270
  - figure 270
- Time 36, 137
- Time and temperature 10
- Time and temperature abuse 76, 77
- Toxin-mediated infection 26, 27
- Toxoplasma 60
- Tracks 311
- Training 14, 194
  - barriers to 344
  - benefits of 343
  - conducting 351
  - definition of 342
  - materials used 350
  - measuring performance 352
  - methods 348
  - standards 346
  - timing of 350
  - training plan 345
  - visual aids 352
- Training moments 353
- Traps 313
- Trichinella spiralis* 61
- U
- U.S. Department of Commerce (USDC) 363
- U.S. Food and Drug Administration 16
- UHT 124
- Ultra-high temperatures 124
- Underwriters Laboratories Inc. (UL) 211, 215, 241
- Uniform clean 152
- United States Department of Agriculture (USDA)
  - 365
    - Federal Meat Inspection Act 370
    - Federal Poultry Products Inspection Act 370
    - Food Safety Inspection Services (FSIS) 366
    - Nutrition Labeling Act 371
- V
- Vacuum breaker 299–301
  - atmospheric type 299
  - double check valve 300
  - pressure type 300
- Vegetables 127
- Vegetative cells 30
- Velocity or force 256
- Ventilation 238–240
  - figure 239
- Verification 190–192
  - figure 190
- Vibrio spp. 53
- Viruses 7, 54–57
  - figure 41
- Visual aids 352
- W
- Walk-in refrigerators 226
- Walls 292
- Walls and ceilings, construction of 294–295
- Walls, cleaning of 277
- Water, quality 253
- Water activity 38
  - figure 39
- Water temperature 256
- Whole shell egg 134
- Wholesome food 111
- Wood 217
- Work area 223
- Work center 212
  - figure 213