



M A N A G E M E N T

with
HACCP

jmlibrary

Mylene A. Yeung

ISBN: 978-621-96111-0-7

Risk Management w/ HACCP

PHILIPPINE COPYRIGHT, 2019 and Published by

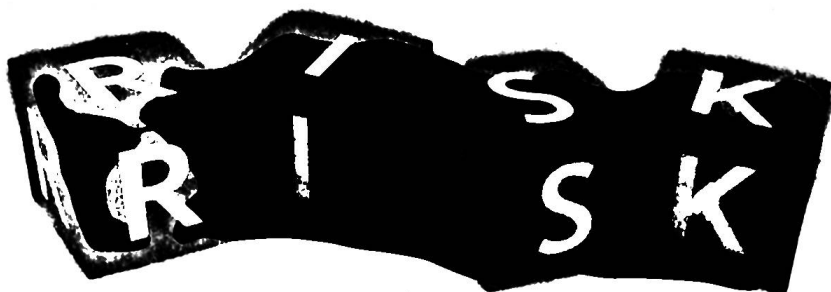


1633 Laguna St., Cor. Oroquita
Sta. Cruz, Manila
09664639141

And
Mylene A. Yeung

ALL RIGHTS RESERVED

No part of this work covered by the copyright herein may be reproduced, transmitted, stored or used in any form or by any means graphic, electronic, or mechanical, including but not limited to photocopying, recording, scanning, digitalizing, taping, web distribution, information network, or information storage and retrieval systems without prior permission from the author and the publisher



M A N A G E M E N T

with

HACCP

imlibrary

Mylene A. Yeung

imlilbrary

PREFACE

This book, Risk Management with HACCP is intended as a reference for students enrolled in Hospitality and Tourism related disciplines. The book was written in line with prescribed contents of course in Risk management as applied to Safety, Security and Sanitation. The book is made up of ten (10) chapters. Principles of Food Safety and Sanitation was extensively discussed in chapter 1. Methodical discussion on risk management has been emphasized in Chapter 2. Food and occupational Safety Hazards were presented in chapters 3 and 4 respectively. Chapter 5 contains topics on kitchen safety. Chapters 6 and 7 was about Foodhandlers and workplace Hygiene. A comprehensive discussion on Food flow in Chapter 8 followed by a presentation on a food protection system called hazard analysis critical control points were made in chapter 9. Finally, information about food safety plan was made in Chapter 10.

The pedagogical features included in this book will help students, faculty members, and others maximize the value of this text and foster more positive learning outcomes. Exercises at the end of each chapter to help pinpoint the important concepts of the subject matter and serve as a study review and test for the reader, ensuring more important information is learned. “

The Author

imlibrary

CONTENTS

CHAPTER 1	PRINCIPLES OF FOOD SAFETY AND SANITATION	1
	Sanitation	2
	Food Hygiene	2
	Food Suitability	2
	Food Safety	3
	Food Security	3
	Laws Relating to Health and Safety	4
	Regulatory Agency	5
CHAPTER 2	RISK MANAGEMENT	9
	Risk Analysis	9
	Risk Assessment	10
	Risk Management	11
	Elements of Risk Management	11
	General Principles of Food Safety Risk Management	12
	Risk Communication	13
CHAPTER 3	FOOD SAFETY HAZARDS	17
	Physical Hazards	18
	Chemical Hazards	18
	Biological Hazards	18
	Sources of Food Safety Hazards	20
	Food Poisoning	20
	Food-borne Disease	20
	Potentially Hazardous Foods	22
CHAPTER 4	OCCUPATIONAL SAFETY HAZARDS IN FOOD SERVICE OPERATIONS	27
	Hazard Identification and Risk Control	28
	Solutions for Hazards in Food Service	29
	Fire Hazard	34
	Ergonomics Reduces Injuries	37
	Workplace Violence	38
CHAPTER 5	KITCHEN SAFETY: PRECAUTIONS AND FIRST AID	45
	First Aid for Kitchen Accidents	45
	Basic First Aid Kit Contents	45
	First Aid for Common Kitchen Accidents	46
CHAPTER 6	FOOD HANDLER'S SAFETY AND HYGIENE	57
	Healthy Food Handler	58

Personal Health Habits	58	
Handwashing Basics	59	
CHAPTER 7 WORKPLACE HYGIENE		71
Cleaning and Sanitizing Program	71	
Fundamentals Cleaning Procedure	72	
Factors Influencing Cleaning	74	
Methods of Cleaning	75	
Rinsing	78	
Sanitizing Principles	78	
General Types of Sanitization	78	
Factors Affecting Sanitizer Effectiveness	81	
Manual and Mechanical Ware Washing	82	
Pests in Food Service Facility	83	
Types of Waste Hospitality and Food Service Operations	85	
Solid Waste Disposal Systems	85	
Sanitary Liquid Waste Disposal	86	
CHAPTER 8 FOOD FLOW		89
The Food Product Flow	90	
Purchasing	91	
Receiving	93	
Proper Storage	92	
Thawing Food	97	
Preparation of Safe Food	100	
Cooking Food	103	
Cooking Guidelines	104	
Holding Food	104	
Cooling Food	106	
Service of Food	109	
Reheating Food	109	
Food Packaging	110	
CHAPTER 9 HAZARD ANALYSIS AND CRITICAL CONTROL POINT		115
Definitions	115	
History	116	
Advantages	116	
HACCP Highlights	117	
Benefits of a HACCP based Food Safety Management System	118	
Developing a HACCP Plan	119	
CHAPTER 10 FOOD SAFETY PLAN		125
Implementation a Food Safety Plan	126	
Preventive Measures and Control Limits	127	
Application of Food Safety Plan	128	
Bibliography	145	

CHAPTER 1

PRINCIPLES OF FOOD SAFETY AND SANITATION

LEARNING OUTCOMES

- Identifying different principles of food safety and sanitation.
- Describing the proper sanitation practices.
- Enumerating the basic principles of food hygiene.
- Comparing food suitability from food safety.
- Evaluating food security and the availability of food supply in the society.

Food safety and sanitation is an indispensable part of the food service industry. Ensuring safe food is an important public health priority. Food sanitation is more than just cleanliness. It includes all practices involved in protecting food from risk of contamination, harmful bacteria, poisons and foreign bodies.

The word sanitation is derived from the Latin word *sanitas*, meaning “health.” Applied to the food industry, sanitation is “the creation and maintenance of hygienic and healthful conditions.” It is the application of a science to provide wholesome food processed, prepared, merchandised, and sold in a clean environment by healthy workers to prevent contamination with microorganisms that cause foodborne illness, and to minimize the proliferation of food spoilage microorganisms. Effective sanitation refers to all the procedures that help accomplish these goals.

Why is Sanitation Important?

Here are several reasons why sanitation and safe food handling practices are important in the commercial kitchen.

- **Sanitation is a legal requirement.** The simplest argument for maintaining a safe, sanitary commercial kitchen is because you are legally required to do so.
- **Sanitation helps prevent food poisoning outbreaks.** Most of the food-related illnesses that are caused by restaurants are the result of unsanitary food handling practices
- **Sanitation helps maintain food quality.** Even if customers don’t get sick, storing, preparing or serving food in unsanitary conditions will adversely affect the food quality and taste.
- **Sanitation protects your brand.** Keeping things clean and sanitary will gain the trust of your patrons.