



Food Safety Fundamentals: Essentials of Food Safety and Sanitation

By David McSwane, Nancy R. Rue, Richard Linton, Anna Graf Williams

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For undergraduate courses in Food Safety and Sanitation, Food & Beverage Management, and Hotel Operations where students are seeking national Food Service Certification. Additionally a great tool for food service industry managers. If you work with food or manage those who do, you know the importance of providing safe food for your customers, guests, or staff. This new, full color guide contains the "must know" information about food safety and sanitation in the food service industry. Geared to the industry supervisor, this book is designed to give you the key concepts and details you need to ensure safe food. This book will serve as an effective learning tool for any food handling facility from supermarkets to care centers to restaurants. Use this book to prepare for any one of the national certification exams or as a teaching tool for training everyone on the basics of food safety. Also available in Spanish!

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Editorial Review

From the Back Cover

If you work with food or manage those who do, you know the importance of providing safe food for your customers, guests, or staff. This new, full color guide contains the "must know" information about food safety and sanitation in the food service industry. Geared to the industry supervisor and based on the 2001 FDA Food Code, this book is designed to give you the key concepts and details you need to ensure food safety. Use it as an on-the-job reference every day!

Quick and Easy to Read!

Food Safety Fundamentals is filled with many special features that make it easier to learn and remember the food safety details, including:

- Color illustrations and photos
- Icons used throughout the book to signal methods of preventing foodborne illness
- How-to procedures, flowcharts, and checklists
- Quick reference chapter summaries
- End of chapter questions
- Quick reference charts

Prepare for National Certification

Use *Food Safety Fundamentals* to assist you in preparing for one of the nationally certified exams for food safety and sanitation. You'll find all the information you'll need!

Remember, there's never been a case of foodborne illness that couldn't have been prevented!

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Food safety and sanitation are very important issues for the success of the food industry. Customers expect to be served or sold safe and wholesome food, and a foodborne disease outbreak can ruin your business.

Food can be contaminated at several points along the flow of food from production to consumption. It can be contaminated where it was produced or at food processing plants. It can also be contaminated while being transported and during final preparation at food establishments. Foods can also become contaminated by consumers in their homes.

Food establishments provide a last line of defense in controlling or eliminating the hazards that cause foodborne illness. Food establishments must handle foods and food ingredients safely and prepare food in a manner that reduces the risk of contaminated food being served or sold to your customers.

Effective food safety programs require managers, supervisors and people in charge who are knowledgeable about the hazards associated with contaminated food. The person in charge must be committed to implementing safe food handling practices in their establishment. Food safety also requires trained workers who understand proper hygiene and food handling practices and who will not take short cuts when it comes

to food safety.

Many resources are available for this type of training. However, the authors wanted to create a book that provides "need to know" food safety information for food managers. This book is based on the Food and Drug Administration's 2001 Food Code. It has been created to meet the training needs of restaurants, catering companies, health care facilities, schools, corrections facilities, vending companies and other types of food establishments.

The Essentials materials have been proven effective for teaching food safety and sanitation to many different audiences. The authors recommend the Supervisor's Guide and supplemental training materials for all of the following training activities:

- Short courses for food establishment managers to take in preparation for a national food protection manager certification examination,
- Food safety and sanitation courses in vocational and culinary arts programs,
- As a self-study program for food establishment managers who are preparing to take a national food protection manager certification examination.

One of the most important tasks you face as the person in charge is to train and supervise food workers. Your knowledge of food safety is useless if you do not teach employees the correct way to handle food. You must always be on the lookout for situations where approved food handling practices are not being followed. Violation of approved food safety guidelines and practices can endanger food safety and cause embarrassment, loss of reputation, and financial harm for your establishment.

A growing number of regulatory agencies require the person in charge of a food establishment to demonstrate knowledge in food safety. This typically requires the individual to pass a written examination to demonstrate knowledge of food safety and sanitation principles and practices. Some jurisdictions require the candidate to complete a food safety course before taking the examination.

There is growing support for a nationally recognized examination and credential for food protection managers. The Conference for Food Protection (CFP) recognizes food protection manager examinations from the following providers:

- National Registry of Food Safety Professionals
- Experior Assessment
- Dietary Managers' Association
- Educational Foundation of the National Restaurant Association

You may contact the CFP at www.foodprotect.org to get more information about the test recognition process and the providers who have forms of their examination recognized by the Conference.

The team of McSwane, Rue, and Linton wanted to produce a book to accompany the FDA's 2001 Food Code. We trust that you will find this text accurate, comprehensive, and, most of all, useful.

The authors of this textbook have been training food establishment managers and workers for over 25 years.

David Z. McSwane, H.S.D., R.E.H.S., C.F.S.P., is an Associate Professor of Public and Environmental Affairs at Indiana University. He has over 30 years of experience in food safety and sanitation working in state and local regulatory agencies and as a consultant to the food industry. Dr. McSwane is a nationally recognized trainer in food safety and sanitation. He has taught courses at the university level and for regulatory agencies, food establishments, food industry trade associations, vocational schools, and

environmental health associations throughout the United States.

Nancy Roberts Rue, Ph.D., R.N., has a background in teaching in technical education. Her doctorate is in educational leadership and curriculum and instruction from the University of Florida. With thirty years of experience in higher education and evaluation at Indiana University and St. Petersburg Junior College, she is dedicated to the task of building educational materials that meet the needs of those who want to learn. She is now an independent writer and consultant on training and development techniques.

Richard Linton, Ph.D., is Professor of Food Safety at Purdue University. His expertise is in the development and implementation of food safety and food quality programs, specifically in Hazard Analysis Critical Control Point (HACCP) systems. Dr. Linton spent twelve years working in food establishments. In recent years, he has educated food workers and managers from all segments of the industry throughout the nation and the world. He also works closely with the food industry on research projects that help improve the quality and safety of the food they serve.

Learnovation[®], LLC has provided expert instructional design and developmental editing for *Food Safety Fundamentals*. Recognized for their team of experts with years of experience in instructional design, they assisted in the customizing of this book and developed tables, charts, key point boxes and illustrations that allow for ease of learning.

Food Safety Fundamentals is a part of a series of books and training materials that apply directly to foodservice establishments. This is a quick and easy read, full color guide including the "must know" information about food safety and sanitation in food operations.

In addition to the *Food Safety Fundamentals*, the food safety series includes:

- *Essentials of Food Safety and Sanitation*: a comprehensive text that provides an in-depth coverage of food safety principles and practices for foodservice establishments
- *Quick Reference to Food Safety and Sanitation*: an easy to read illustration rich text designed for the line worker. This concise reference focuses on the key areas of personal hygiene, time and temperature abuse, cross contamination as well as sanitizing and cleaning practices.
- *The Essentials of Food Safety and Sanitation Trainer's Kit*: an easy to follow, bulleted training and teaching guide with a PowerPoint slide presentation full of effective illustrations and photos that help drive food safety points home. The kit also includes an image bank of photos and illustrations for customizable presentations and printable full color posters that address important food safety principles.

The authors wish all readers success in their food safety and sanitation activities. Regardless of where you work, you must always remember—foodborne illness is preventable. Follow the basic rules of food safety and you will enjoy a satisfying career in the food industry.

Users Review

From reader reviews:

Royce Axtell:

In this 21st millennium, people become competitive in every way. By being competitive now, people have do something to make them survives, being in the middle of the particular crowded place and notice through surrounding. One thing that occasionally many people have underestimated the item for a while is reading. That's why, by reading a reserve your ability to survive increase then having chance to stand up than other is

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Wilma Richards:

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