



HACCP & Sanitation in Restaurants and Food Service Operations: A Practical Guide Based on the USDA Food Code

By Lora Arduser, Douglas Brown



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This book is based on the FDA Food Code and will teach the food service manager and employees every aspect of food safety, HACCP & Sanitation from purchasing and receiving food to properly washing the dishes. They will learn time and temperature abuses, cross-contamination, personal hygiene practices, biological, chemical and physical hazards; proper cleaning and sanitizing; waste and pest management; and the basic principles of HACCP (Hazard Analysis Critical Control Points).

Explain what safe food is and how to provide it. Bacteria, viruses, fungi, and parasites, various food-borne illnesses, safe food handling techniques, Purchasing and receiving food, storage, preparation and serving, sanitary equipment and facilities, cleaning and sanitizing of equipment and facilities, pest management program, accident prevention program, crisis management, food safety and sanitation laws. The companion CD ROM contains all the forms and posters needed to establish your HACCP and food safety program. The companion CD-ROM is not available for download with this electronic version of the book but it may be obtained separately by contacting Atlantic Publishing Group at sales@atlantic-pub.com

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Editorial Review

Review

A comprehensive, detailed, superbly organized and imminently practical instructional guide. Midwest Book Review comprehensive, detailed, superbly organized and imminently practical instructional guide and reference to health and sanitation issues in food storage, preparation, presentation in the commercial food establishments ranging from sidewalk food carts to fast food outlets to up-scale gourmet restaurants, HACCP & Sanitation In Restaurants And Food Service Operations by Lora Arduser and Douglas Robert Brown is an essential, core, emphatically recommended reading which is enhanced by an accompanying CD-ROM. Based explicitly on the Food and Drug Administration's Food Code, HACCP & Sanitation covers everything from food measuring devices to strict measures to prevent food-borne bacteria and illness, to flow charts that pinpoint the most hazardous points of food preparation, facility plans, pest management and more. Useful as a resource for restaurateurs, food science students, HACCP & Sanitation lays down basic need-to-know information in no-nonsense terms and comes very highly recommended. --Midwest Book Review

About the Author

Douglas R. Brown is a best selling author in the area of food service management, having worked for both national chains and independent restaurants, as well as consulting. He is the author of several new books on food service management, and numerous articles. In 1982 he established Atlantic Publishing Group, Inc. and today the company is the leader in providing training materials including books, videos, posters, tools and software to the industry

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