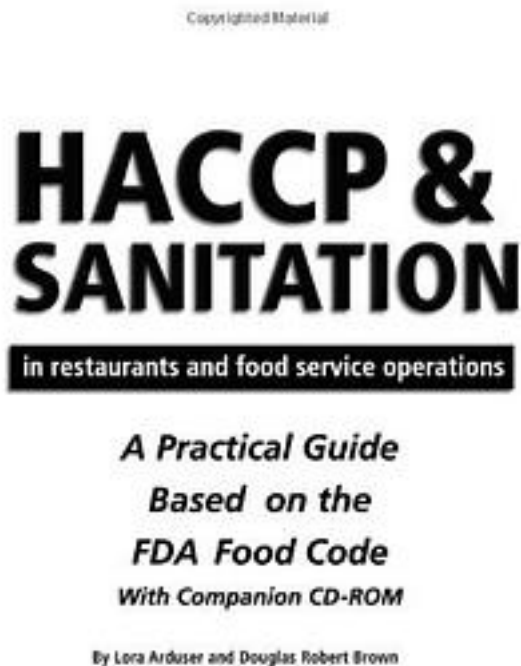


HACCP and Sanitation in Restaurants and Food Service Operations



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This book is based on the USDA Food Code and will teach the food service manager and employees every aspect of food safety, HACCP, and 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 sanitising; 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 sanitising 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.

作者介绍:

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