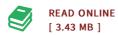




## HACCP and Sanitation in Restaurants and Food Service Operations: A Practical Guide Based on the FDA Food Code (Hardback)

By Douglas Robert Brown, Lora Arduser

Atlantic Publishing Co, United States, 2005. Hardback. Book Condition: New. 307 x 239 mm. Language: English . Brand New Book. 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 included with the print version of this book; however is not available for download with the electronic version. It may be obtained separately by contacting Atlantic Publishing Group at Atlantic Publishing is a...



## Reviews

This ebook will be worth buying. It usually fails to charge too much. You will not sense monotony at at any time of your time (that's what catalogs are for regarding when you check with me).

-- Retha Frami V

Very helpful to all of class of folks. This is certainly for all who statte there had not been a worthy of studying. Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- Jayda Lehner Jr.