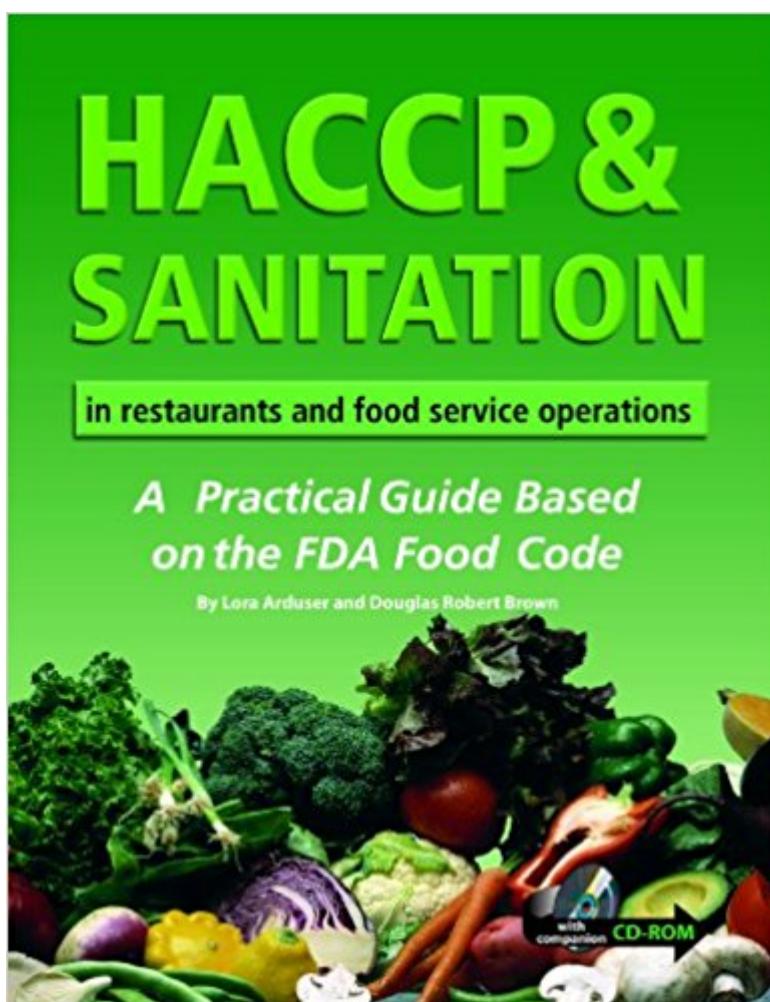


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# HACCP & Sanitation In Restaurants And Food Service Operations: A Practical Guide Based On The USDA Food Code With Companion CD-ROM



## Synopsis

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 [sales@atlantic-pub.com](mailto:sales@atlantic-pub.com) Atlantic Publishing is a small, independent publishing company based in Ocala, Florida. Founded over twenty years ago in the company president's garage, Atlantic Publishing has grown to become a renowned resource for non-fiction books. Today, over 450 titles are in print covering subjects such as small business, healthy living, management, finance, careers, and real estate. Atlantic Publishing prides itself on producing award winning, high-quality manuals that give readers up-to-date, pertinent information, real-world examples, and case studies with expert advice. Every book has resources, contact information, and web sites of the products or companies discussed.

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## **Customer Reviews**

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

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

This is too introductory for me. I was looking for more specific sanitation guides.

Use this book as a reference for food sanitation classes. Has an excellent CD that can be used to create forms that are necessary in the field. Great resource for those starting out in the restaurant field.

HACCP is the acronym for Hazard Analysis of Critical Control Points. This text, by Arduser and

Brown is the be all and end all on the topic - in my view. It even comes with a companion CD-ROM that contains all forms from the book in Adobe Acrobat (PDF) and MS Word format. This is a major time saver when it comes to preparing and administering the required tests to staff members and the newly hired. The comprehensive 530+ page text covers everything I can think of that relates to food safety in restaurants and other eateries. It is designed to teach food service managers and their employees the specifics of food safety in accordance with the FDA Food Code. This excellent training manual is in large print format that makes it easy to read. The writing is easy to understand and the authors were careful to explain key concepts and terms so that even a novice can study it alone. The seven comprehensive chapters in the manual cover the following topics: Hazards to Food Safety; Factors Affecting Food-Born Illness; Food Safety Regulations; Following The Flow of Food; HACCP; and the Facility Plan. These are followed by an extremely helpful Glossary of terms. The Appendix includes all forms needed to meet the FDA requirements and to run an efficient and safe establishment. Included are checklists, signage, compliance checklists, and equipment cleaning charts, allergen-control program worksheet along with job descriptions for personnel. There is even a Certificate of Completion to certify that staff members have taken and passed the required tests (included). With the rise in reports of food-borne illnesses and deaths it is essential that every food service operation adhere to the regulations and safety procedures at all times. In my view, this book is essential to ensure you are in total compliance. As one who has conducted training I find this book deserves 5 stars for its complete coverage of the subject matter in an easy to digest all-in-one format. I highly recommend this book.

A 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.

This information is available free from the FSIS.USDA.gov

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