

## Essentials of food sanitation / Norman G. Marriott; consulting editor, Gill Robertson

Marriott, Norman G.

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### Abstrak

This book is intended for anyone learning about or working in the food industry. It provides essential food sanitation information for everyone involved in food production, food processing, food preparation, and foodservice.

The first chapter of the book explains what sanitation means, why it is so important, and how it is regulated. The next three chapters provide background information about basic microbiology, how food becomes contaminated, and the importance of personal hygiene and good work habits. Five chapters cover various aspects of cleaning, sanitation, waste disposal, and pest control. A chapter highlights programs in quality assurance and hazard analysis critical control points. The next several chapters take a step-by-step look at sanitation in different food-processing, food production, and foodservice operations. The final chapter looks at how management affects sanitation. Poor sanitation is expensive. Victims of foodborne disease have the expenses of medical bills and lost work hours. Food manufacturers or foodservice operators have immediate expenses of food recalls, wasted food, and investigations.