

## **Principles of food sanitation / Norman G. Marriott and Robert B. Gravani**

Marriott, Norman G.

Deskripsi Dokumen: <http://lib.ui.ac.id/opac/themes/libri2/detail.jsp?id=20353848&lokasi=lokal>

---

### **Abstrak**

In this era of emphasis on food safety and security, high-volume food processing and preparation operations have increased the need for improved sanitary practices from processing to consumption. This trend presents a challenge for the food processing and food preparation industry.

Sanitation is an applied science for the attainment of hygienic conditions. It is receiving additional attention from those in the food industry. During the past, inexperienced employees with few skills who have received little or no training have been given sanitation tasks. Still, sanitation employees should have knowledge about the attainment of hygienic conditions. In the past, these employees, including sanitation program managers, have had only limited exposure to this subject. Technical information has been limited primarily to a number of training manuals provided by regulatory agencies, industry and association manuals, and recommendations from equipment and cleaning compound firms. Most of this material lacks specific information about the selection of appropriate cleaning methods, equipment, compounds, and sanitizers for maintaining hygienic conditions in food processing and preparation facilities. Sanitation information needed to ensure hygienic practices and safe food. Sanitation is a broad subject; thus, principles related to contamination, cleaning compounds, sanitizers, and cleaning equipment, as well as specific directions for applying these concepts to attain hygienic conditions in food processing or food preparation operations.