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Soggetti	Food handling Food contamination - Prevention Food - Safety measures Airlines - Food service Electronic books.
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Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references (p. 371-376) and index.
Nota di contenuto	Aviation Food Safety; Dedications; Contents; About the author; Foreword; Preface; Acknowledgements; Abbreviations; Introduction; 1 Aviation safety and its impact on the global economy; Aviation statistics - the crash effect and potential economic impact; What constitutes aviation safety?; The pilot factor; Is food safety a major aviation safety issue?; Aviation food safety and the global food chain link; 2 Consumer perceptions - fact or fiction?; Airline catering overview; The consumer view and how it drives the airline product; Buy on board - the battle of the brands How safe is airline food?Causative factors of food poisoning outbreaks associated with meals on aircraft; Chain of events; 3 Current codes of practice; The International Health Regulations (IHR); Comparison of roles of WTO, WHO and CAC; Impact of IHR on airlines' food safety

policies; IATA and ICAO guidelines; Delivery and acceptance of catering supplies; Meal and beverage service to the flight crew; Food safety and hygiene - risks and prevention; Crew personal hygiene; Delayed flights; Suspected food poisoning; Special meals; Galley and equipment hygiene; Potable water and ice; Insects
Impact of non-regulatory format of industry directives
Food safety legislation; Catering standards versus food manufacturing protocols; Food labelling legislation; Manufacturing-style approaches to airline catering labelling; Special-meal labelling; IFCA and IFSA World Food Safety Guidelines; WHO guidelines; Terrorist Threats To Food; Guide To Hygiene and Sanitation in Aviation; 4 Have Airlines Considered Crisis Prevention?; Management programmes required to facilitate HACCP implementation; Education and training programmes essential to HACCP implementation; People and process analysis
Training requirements
Developing a manufacturing-based HACCP study; Product and process evaluation; Defining operational procedures to comply with the seven principles of HACCP; Principle 1: Conduct a hazard analysis; Principle 2: Determine the critical control points (CCPs); Principle 3: Establish critical limits; Principle 4: Establish a system to monitor control of the CCPs; Principle 5: Establish corrective actions to be taken when monitoring indicates that a CCP is not under control; Principle 6: Establish procedures for verification to confirm that the HACCP system is working effectively
Principle 7: Establish appropriate documentation concerning all procedures and records appropriate to HACCP principles and their application
Aviation catering HACCP versus manufacturing HACCP; 5 Implementing manufacturing SOPs to achieve aviation food safety utopia; Product development; Product-generic issues for consideration; Product-specific issues for consideration; Development issues; Supplier outsourcing; Raw material procurement; End product specifications; Goods receipt; Production protocols; Assembly protocols; Labelling and shelf-life attribution; Despatch protocols
Verification microbiology and product recall

Sommario/riassunto

The provision of safe food to airline passengers is now a multi-billion dollar industry worldwide. As the aviation industry continues to grow year on year, so do passenger food service expectations, with increasing demand for wider choice and greater quality. Often neglected and under-regulated, food safety should be of paramount importance amid this growth. In this much needed book Erica Sheward makes a compelling case for better management of food safety for all aspects of the aircraft food supply chain.
