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Titolo	Retail Food Safety // edited by Jeffrey Farber, Jackie Crichton, O. Peter Snyder, Jr
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ISBN	1-4939-1550-9
Edizione	[1st ed. 2014.]
Descrizione fisica	1 online resource (195 p.)
Collana	Practical Approaches, , 2626-7578
Disciplina	54 540 610 641.3
Soggetti	Food—Biotechnology Chemistry Communication in chemistry Medicine Food Science Chemistry/Food Science, general Documentation and Information in Chemistry Biomedicine, general
Lingua di pubblicazione	Inglese
Formato	Materiale a stampa
Livello bibliografico	Monografia
Note generali	Description based upon print version of record.
Nota di bibliografia	Includes bibliographical references and index.
Nota di contenuto	An Introduction to Retail Food Safety -- Control of pathogens at retail -- Retail Food Safety – Total Store by Department -- The applications and uses of GFSI-benchmarked food safety schemes in relation to retail -- Control of Listeria monocytogenes at retail -- Control of viruses at retail -- An overview of Retail Food Hygiene in Europe -- Retail HACCP-based systems -- Sanitation and sanitation issues at retail -- Retail Food Handler Certification and Food Handler Training -- Retail food safety risks for populations of different races, ethnicities and income levels.
Sommario/riassunto	This book covers not only the basics of retail food safety, but goes into great depth in key areas, including the control of important retail pathogens such as Listeria monocytogenes and foodborne viruses.

Many different facets of retail food safety from farm-to-fork are discussed, including Retail Preventive Control Plans, HACCP, and food handler certification and training. Important new areas such as the Global Food Safety Initiative, which offers international recognition of established food safety schemes, are also described in great detail. Sanitation in the retail environment is very complex in nature, and this creates challenges when trying to develop and execute an effective sanitation program. These challenges, along with their solutions, are dealt with in detail. The chapter on retail food safety in Europe gives an excellent description of the hazards and controls in food retail and sets them against the European legal framework, using the United Kingdom as an example of their application. The book finishes with an examination of retail food safety risks for populations of different races, ethnicities and income levels, and talks about the need to better understand the barriers to food safety and sanitation that face both retailers and consumers who own and shop in small grocery and convenience stores. Retail Food Safety is an excellent resource for all food safety professionals working in the retail industry, food trade associations, all government agencies which have responsibility for retail food safety, and academics involved in teaching and/or consulting. The Food Microbiology and Food Safety series is published in conjunction with the International Association for Food Protection, a non-profit association for food safety professionals. Dedicated to the life-long educational needs of its Members, IAFP provides an information network through its two scientific journals (Food Protection Trends and Journal of Food Protection), its educational Annual Meeting, international meetings and symposia, and interaction between food safety professionals.
