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Titolo	Food safety : researching the hazard in hazardous foods // editors, Barbara Almanza, Richard Ghiselli
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Edizione	[First edition.]
Descrizione fisica	1 online resource (xvi, 476 pages) : illustrations
Collana	Advances in Hospitality and Tourism
Disciplina	363.1926
Soggetti	Food adulteration and inspection Restaurants - Sanitation Food - Microbiology Food - Safety measures
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 at the end of each chapters.
Nota di contenuto	Front Cover; Dedication; Contents; About the Editors; List of Contributors; Preface; List of Abbreviations; Part 1: Background Information; Chapter 1: Importance of Food Safety in Restaurants; Chapter 2: History of Food Safety and Food Safety Regulation in the United States; Chapter 3: Microorganisms in Foods: A Historical Perspective; Chapter 4: What Happens During Food Establishment Inspections in the United States; Chapter 5: Legislative Process, Regulatory Trends, and Associations; Part 2: Operational Issues; Chapter 6: Food Safety and the Law: Understanding the Real-Life Liability Risks Chapter 7: Handwashing Chapter 8: Training and Certification: In Researching the Hazard in Hazardous Foods; Chapter 9: Differences in the Food Safety Perceptions of Consumers, Employees, and Regulatory Officials; Chapter 10: What Restaurants Should Do During Power or Water Emergencies; Chapter 11: Front of the House Sanitation and Consumers' Perceptions of Sanitation; Chapter 12: Social Media and Food Safety Risk Communication; Part 3: Food Safety and Cleanliness in

Special Environments; Chapter 13: Food Safety in Temporary Foodservice Establishments
Chapter 14: Hotel Guest Room Cleaning: A Systematic Approach
Chapter 15: Food Safety in Schools; Chapter 16: Food Safety at Fairs and Festivals; Chapter 17: Foodservice and Seniors in Meals on Wheels Programs and Congregate Meal Sites: A Service with Challenges; Part 4: Global Issues; Chapter 18: Dealing with Disasters; Chapter 19: Food Defense Concepts; Chapter 20: Global Issues; Chapter 21: Travel Health Concerns; Glossary

Sommario/riassunto

The book provides a thorough review of current food safety and sanitation information with practical applications of current research findings included. The book surveys and examines the prevailing research and applications and reviews specific operational issues such as power or water emergencies. It also covers food safety and sanitation in various environments, such as restaurants, schools, and fairs and festivals. It is multidisciplinary in that it comprises culinary, hospitality, microbiology, and operations analysis.
