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Managing Food Hygiene

Second Edition

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To the memory of **Michael Allen**, FRCS, who gave me much help and encouragement for this book but sadly did not live to see its publication

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Preface to the Second Edition

Since the first edition of this book, the UK has adopted a number of European Directives aimed at harmonizing food hygiene legislation between the member states. These Directives have subsequently come into force as hygiene regulations for specific areas of the food industry such as meat or egg production. At the same time the British Government has been concerned to deregulate the food industry. In food hygiene terms this has meant two separate thrusts. On the one hand, hygiene legislation has been consolidated to bring out general 'horizontal' principles applicable to the whole food industry; these have highlighted the specific 'vertical' requirements of a few food manufacturing sectors. On the other hand, new legislation and codes of practice emphasize the responsibility of the food handler to assess risks and to maintain systems. The Hazard Analysis/Critical Control Point (HACCP) approach is recommended as a basis for both the management and inspection of food processes.

The legislative changes of recent years are fully detailed and discussed in this new edition of *Managing Food Hygiene*. However, developments at Government level and within the food authorities reflect thinking that have been a feature of the book from the outset. In this new updated edition this aspect is maintained and enhanced, providing students and practitioners with a firm basis of knowledge and skills for tackling this important area of product safety.

NICHOLAS JOHNS

Introduction

Managing Food Hygiene is intended for management students and managers in the hospitality, catering and retail industries. It explains the problems of food hygiene and discusses how they may be tackled from an operational management point of view. It is designed to function as a textbook for coursework or self-study, as well as being a practical handbook for use at work. The content has been designed to meet the requirements of advanced certificate and diploma courses offered by the IEHO, RSH and RIPHH. The first three chapters are devoted to scientific and technical aspects of food hygiene and cover general hygiene, food microbiology, epidemiology and food technology. Chapter 4 is concerned with the law. Four principal areas of management concern are discussed, in Chapters 5–8 respectively: premises, plant/equipment, personnel and process. Chapter 9 describes how food hygiene is related to policy and strategy in operational management.

An important aim of such courses is to prepare managers to train their own staff. For this reason the section on training in Chapter 7: Food Hygiene and the Management of Personnel is especially detailed, making the book a useful reference source for those who wish to design and deliver hygiene courses.

Managing Food Hygiene will also be a valuable textbook for courses in hospitality, catering and retail management, i.e. degree and BTEC HND courses. The sections dealing with epidemiology, food technology and especially law have been brought up to date by means of an extensive literature search. The book deals with topical issues such as Listeria, BSE and machine recovered meat and explains their relevance to food hygiene management. The structure and influence of the 1990 Food Safety Act and its subsidiary legislation are also discussed.

In addition to this background knowledge, *Managing Food Hygiene* describes what must be done to maintain food safety within food production and sales operations. Uniquely it goes one stage further, illustrating the *management processes* which are required to support such action. Chapters 5–8 discuss in detail the operational management techniques which will undoubtedly be needed if systems such as HACCP (described in detail in Chapter 9) are to be widely adopted by the British hospitality industry.

The inclusion of management material in a book of this type will aid integration of the subject into management degree and Higher National Diploma courses. It may also point the way to curriculum development in this area. This integrated management material should also help to make *Managing Food Hygiene* an indispensable handbook for practising managers in the industry.

Using this book

Managing Food Hygiene is designed for self-study, reference, or for use as a textbook. The following points should be borne in mind.

In order to facilitate **self study** the book has been laid out in sections within chapters. Key words are presented in bold type to emphasize their importance and to aid learning. A glossary is provided at the end, to which the student is urged to refer. Throughout the book there are also short questions, to test comprehension. Students should keep a pencil and paper handy as they study, and should attempt to write down the answer to each question before proceeding through the section. The answer or explanation to each question is incorporated into the text immediately following it. In order to encourage the glossary habit, some of the questions ask the meaning of technical terms. The first two of these refer the student to the glossary.

Each chapter also contains three Study Examples, mostly located at or near the end of sections. Students should allow about 20–30 minutes for answering these examples and again it is a good idea to write the answers down clearly and to check them with the correct solutions. These are given at the back of the book.

Reference use is aided by a comprehensive index. Each section of the book is structured independently, to permit easy reference. However, some aspects require previous knowledge. For example, it may not be possible to fully understand Critical Control Points (Chapter 9) without previously learning about D and z values for bacterial destruction (Chapter 1). The text is cross-referenced to make this easier, but the reader should also make as much use as possible of the glossary and index.

Textbooks are often structured to match the syllabus with which they are intended to be used. This of course cannot be the case with *Managing Food Hygiene*, which is designed to meet the needs of several different syllabuses and teaching styles. Students who wish to use this book as a textbook should first draw up a list of the syllabus items they are required to learn. They should then look these up systematically, making notes as they go. It will frequently be necessary to transfer between chapters. For instance, details of insect and rodent pests are presented in Chapter 1, while the management of pest control is discussed in Chapter 5. Some syllabuses will require the student to put all this information together into one single package of notes. This may seem awkward at first, but it occurs to some extent in every book. The process of making and reorganizing notes is itself a very useful learning process.

Acknowledgements

All books are compilations of the work and experiences of others, and this is no exception. The list of references at the end bears witness to a heavy debt, and gratitude is owing to all those friends, colleagues and students who contributed ideas, read my work, and by discussion helped shape my ideas. Special mention should go to John Staples, Carolyn Owen, Philip Tyas and Jim Jones.

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