

CONTENTS

---

	PREFACE	V
1	Sanitary Science	1
2	Interactions between Microorganisms and Humans	24
3	Foodborne Diseases Caused by Microorganisms	46
4	Control of Microorganisms	88
5	Chemical Additives and Adulterants	123
6	Water Use in Food Industries	141
7	Wastes and Sanitation	157
8	Regulations Controlling Sanitation in Food Production And Processing	167
9	Dairy Food Sanitation	193
10	Food Processing Plant Organization for Sanitation	207
11	Foodservice Sanitation	222
12	Sanitation in Retail Food Stores and Transportation	262
13	Seafood Sanitation	270
14	Training Programs	277
<hr/>		
	Appendix I. Glossary	283
	Appendix II. Common Infectious Diseases That May Be Foodborne	286
	Appendix III. Selected Representative Laws, Codes, and Ordinances Governing Food Industries	292
	Appendix IV. Representative Foodservice Establishment Inspection Report	317
	Appendix V. FDA-Accepted Sanitizing Agents and Use Regulations	321
	INDEX	323