## Index

Note: Italicized b, f and t refer to boxes, figures and tables, respectively.

academia. 27-8 academic institutions, 313 accelerated shelf life testing (ASLT), 100-101 acidity, 90 acrylamide, 84 adulteration, 39, 84-5 advocacy groups, 28 aflatoxin, 79, 102, 103t aflatoxin B1, 41t Africa, food trade, 31t airplane, relative efficiency of, 37t alfalfa sprouts, contamination of, 18t Algeria, food trade, 31t allergens, 78-9. See also chemical hazards additions to prerequisite programmes, 52 control of, 117-18, 295 in high-risk food ingredients, 103t as intrinsic ingredient, 296t labelling requirements, 160t regulated, 40t regulations, 40 alternative energy sources, 35-6, 313 ammelide, 84 ammeline, 84 amnesic shellfish poisoning, 80 Anisakis simplex, 78t antibiotics, 81 apple juice, 68t aqueous ingredient, 116 arable land, 34 Argentina, food trade, 31t arsenic, 83 Ascaris lumbricoides, 78t Asia-Pacific, food trade, 31t Aspergillus, 79 Aspergillus flavus, 79 audit, 229. See also food safety management auditor competency, 43 checklist, 231-2

criteria, 229 evidence, 229 findings, 229 global food safety audit standards, 42-3 organisations, 313 questions used in, 231 shared, 45 supplier, 44-5 auditee, 230 auditors, 43 elements of competence, 230 f skills, 230 Australia, food trade, 31t automobile, relative efficiency of, 37t Bacillus cereus, 68t, 70t, 72t, 73, 103, 109t, 113t, 304 Bacillus coagulans, 109t Bacillus stearothermophilus, 109t bacterial infections, 66t bacterial pathogens, 72-4 emerging pathogens, 72-3 growth limits, 72t non spore-forming, 73-4 sources of, 71t spore-forming, 73 bait stations, 168b barcode scanning, 291t Bauman, Howard, 5 benzene, 16t berry, 68t best practice programmes, 129 biodiesel, 36 biofuels, 36, 59 biological hazards, 66-78. See also chemical hazards; physical hazards bacterial pathogens, 73-5 epidemiological data, 66-9 foodborne illnesses, 69-73

biological hazards (Cont.) in home kitchen, 304 morbidity statistics, 66-9 parasitic worms, 78 prions, 76-7 process control of, 106-17 destruction of microorganisms, 106-12 prevention of contamination, 114-17 prevention of microbial growth, 112-14 protozoan parasites, 77-8 viral pathogens, 75-6 bird control, 168b blast chilling, 290t blue water, 35 bottled water, contamination of, 16t Botulinum toxin, 16–17t botulism, 67t, 69, 95 bovine spongiform encephalopathy (BSE), 77 brand, protection of, 12 Brazil food trade, 31t labour cost in. 33t BRC Global Standard, 232-3 breakfast cereal, contamination of, 16t British Retail Consortium Global Standard for Food Safety, 42 brittle plastic, 119 business continuity planning, 45-6 cadmium, 83 cake mixes, 4 calibration records, 227 Campylobacter jejuni, 71-2t, 74, 113t Campylobacter spp., 25, 68t Canada, food trade, 31t canning industry, 7 canning processes, 109 carbon dioxide, 94, 114 Cargill Inc., 46 Carrefour, 42 carrot juice, 68t contamination of, 17t case studies food service, 293-301 HACCP control chart, 301t HACCP study, 297 HACCP team, 294 HACCP verification and review. 297 hazard analysis, 298-300t menu, 294-5, 295t prerequisite programmes, 295-301 scope, 293 site process, 294 f terms of reference, 293

home food safety, 307-9 action plan, 309 food safety team, 309 origin of food safety programme, 308 retrospective of previous illnesses, 308-9 prepared meals, 271-91 combining and mixing component meals, 279 fcooking/cooling, 278 f decant/batch weigh-in/pre-preparation, 276 f envisaged consumer use, 272 goods receipt, 275 f HACCP control chart, 290-91t HACCP modules, 274 f HACCP plan, 271 HACCP review, 273 HACCP team, 271 hazard analysis, 282-9 hazard analysis procedure, 273 intended consumer use, 272 materials storage, 275 f packaging/decant/unwrap, 277 f prerequisites, 272-3 product description, 272 scope, 271 secondary and tertiary packaging, 280 f storage and dispatch, 281 fterms of reference, 271 shell eggs, 249-68 biological hazards, 250 bird mortality storage and disposal, 255 chemical hazards, 250 control measures, 258-65t critical control points, 266 egg collection, 256 feed manufacturing, 254 food safety/HACCP team members, 249-50 HACCP control chart, 267t hazard analysis, 258-65t implementation and maintenance, 268 induced molting, 255-6 manure storage and disposal, 255 packing nest-run egg, 256 process flow diagrams, 257 f product, 250 pullet and layer flock management, 252-3 receiving chicks in pullet buildings, 251-2 receiving eggs at processing plant, 257 receiving pullet in egg-laying building, 255 refrigeration of nest-run eggs, 256-7 risk factors, 254 terms of reference, 250 testing, 253-4 vaccination, 253-4 Center for Science in the Public Interest, 66

Centers for Disease Control (CDC), 42, 66 cereal, contamination of, 16t certificates of analysis (CoAs), 24-5 challenge testing, 97-100 chemical agents, 103t chemical disinfectants, 110-11 chemical food preservatives, 90-94 carbon dioxide, 94 essential oils, 94 nisin, 94 organic acids, 91-3 sodium nitrite, 94 sulphur compounds, 93-4 chemical hazards, 78-85. See also biological hazards; physical hazards allergens, 78-9 in food packaging materials, 84 in food processing, 84 hazard analysis, 200 heavy metals, 83-4 in home kitchen, 304 marine foodborne toxins, 80-81 mycotoxins, 79-80 overview, 50 potential, 84-5 process control of, 117-19 allergen control, 117-18 cleaning chemicals, 119 maintenance chemicals, 119 sanitation chemicals, 119 white powder control, 118 China, 33 food exports, 30 food trade. 31t labour cost in. 33t chocolate, contamination of, 17t CIES, 42-3 ciguatera poisoning, 81 Claviceps purpurea, 79 cleaning, 156 cleaning chemicals, 119 cleaning programmes, 162-6. See also prerequisite programmes appropriate methods, 163b cleaning-in-place programmes, 164b drain and janitorial cleaning, 164b equipment and chemicals, 165b risk evaluation, 163b sanitary design, 163b schedules and procedures, 163-4b training, 166b verification, 165-6b cleaning-in-place, 165b operators, 166b

climate change, 35, 59 closed questions, 231 Clostridium botulinum, 33, 49, 73 canned food contamination, 7 challenge testing, 99 growth limits, 72t growth temperature, 113t oxidation-reduction potential and, 95 potential hazards, 304 spores, 109 symptoms of contamination, 70t thermal property values, 109t Clostridium perfringens, 49, 70t, 72t, 73, 109t, 113t, 304 Clostridium sporogenes, 109t Codex Alimentarus Commission Committee on Food Hygiene (Code), 7-8, 42, 56, 158 Codex General Principles of Food Hygiene, 228-33 Codex General Standard for the Labelling of Prepackaged Goods, 170 Codex logic sequence, 189-215. See also HACCP olan corrective actions, 213 critical control points, 206-9 critical limits, 209 documentation and record-keeping, 215 HACCP teams, 190-91 hazard identification and analysis, 199-206 intended use identification, 192-3 monitoring system for CCPs, 209-12 on-site confirmation of flow diagram, 198-9 overview, 187-9 process flow diagram, 193-6, 197-8 f product/process descriptions, 191-2 scope, 189, 190t terms of reference, 189, 190t verification procedures, 213-15 Commission on Microbiological Criteria for Foods, 7 consultants, 20 consulting organisations, 313 consumer awareness, 170-72 consumers, 28 contamination, 114-17 from foreign materials, 119 major food incidents, 16-17t prevention of, 106, 114-17 allergenic ingredient control, 115 aqueous ingredient control, 116 high-risk ingredient control, 115 moisture control, 117 sanitary design and sanitation, 116-17 continuous improvement programmes, 130, 143 control measures, 49, 199, 205-6, 304-6 Cooperative Extension System, 270

corporate offices, 53 corrective actions, 150-52, 213 costs, 12-13 of failure, 13 of implementation, 13 misconceptions, 15 of prevention, 12-13 counterfeiting, 41 Coxiella burnettii, 107 Creutzfeldt-Jakob disease (CJD), 77 crisis management, 27 critical control points (CCPs), 206-9. See also Codex Alimentarus Commission Committee on Food Hygiene (Code); Codex logic sequence critical limits, 209 decision record, 209t decision tree, 207 ffarm-to-table HACCP and, 10 hazard analysis/determination of, 22, 206-9 in home kitchen, 306-7 identification of, 266 management systems, 221 monitoring system, 209-12 critical limits, 22-3 Cronobacter sakazakii, 69, 75 cross-contamination, 53 Cryptosporidium, 49 Cryptosporidium parvum, 68t, 78t customer complaint records, 227 customer offices, 53 cyanuric acid, 40, 84 Cyclospora, 49 Cyclospora cayetanensis, 68t, 78t defective units, 4-5, 5t deli meats, contamination of, 17t deoxynivalenol, 41t, 79, 103t Department of Health and Human Services, 42 detection techniques, 121-2 diarrhoetic shellfish poisoning, 80 diethylene glycol, 39 dioxins, 82 Diphyllobothrium latum, 78t dipstick test, 118 documentation, 142 of HACCP system, 215 misconceptions, 15 operational control, 161 domoic acid poisoning, 81 drains, 164b dried care mixes, 4 dried ingredients, 4 dried milk powder, contamination of, 18t

dry-heat processes, 110 Dutch HACCP Code, 233 education, 54-5, 55 f eggs, Salmonella contamination, 4 electric insect killers, 38, 168b emerging economies, 33 employees, commitment of, 24 end product testing, 60 enforcement, 57-8 Entamoeba histolytica, 78t enterotoxins, 69 environmental hygiene, 156 environmental surveillance programmes, 166b enzyme-linked immunosorbent assay (ELISA), 118 epidemiology, 66-9 equilibrium relative humidity, 88 equipment, 158 ergot, 103t ergotism, 79 Escherichia coli, 9, 25, 68t, 107t Shiga toxin-producing, 67t Escherichia coli O157:H7, 49, 56, 61, 68t, 70-72t, 74, 103, 107t, 113t, 304 essential management practices, 129 essential oils, 94 ethanol, 36 Europe food trade, 31t global food sourcing, 31t European Union food trade, 31t labour cost in. 33t event catering (case study), 293-301 HACCP control chart, 301t HACCP study, 297 HACCP team, 294 HACCP verification and review, 297 hazard analysis, 298-300t menu, 294-5, 295t prerequisite programmes, 295-301 scope, 293 site process, 294 f terms of reference, 293 exclusion techniques, 119-20 experimental design and analysis, 97-102 accelerated shelf life testing, 100-101 challenge testing, 97-100 mathematical modelling, 101 predictive microbiology, 101 theory vs. reality, 101-2 external cost of failure, 13

dry cleaning, 165b

facilities, 158 failure modes and effects analysis, 5 Farina (baby food), 5 farm-to-table HACCP. 20 filtration, 110 finfish poisoning, 81 fish, 31t fish allergen, 18t Food and Agriculture Organization (FAO), 8, 56 Food and Drug Administration (FDA), 7, 39 Food Business Forum, 42 food commodity trade, 31t food defence, 126-7 food incidents, 16-17t food categories and, 67t food poisoning, 69 food preservatives, 90-94 carbon dioxide. 94 essential oils, 94 nisin, 94 organic acids, 91-3 sodium nitrite, 94 sulphur compounds, 93-4 Food Protection Organization (FPO), 56 food safety, 126 food safety events, 21 food safety hazards, 65-86 biological hazards, 66-78 bacterial pathogens, 73-5 epidemiological data, 66-9 foodborne illnesses, 69-73 in home kitchen. 304 morbidity statistics, 66-9 parasitic worms, 78 prions, 76--7 process control of, 106-7 protozoan parasites, 77-8 viral pathogens, 75-6 chemical hazards, 78-85 allergens, 78-9 in food packaging materials, 84 in food processing, 84 hazard analysis, 200 heavy metals, 83-4 in home kitchen, 304 marine foodborne toxins, 80-81 mycotoxins, 79-80 overview, 50 potential, 84-5 process control of, 117-19 definition of, 65 exceptions, 65--6 physical hazards, 85-6 control of, 119-22

hazard analysis, 200 in home kitchen, 304 injuries associated with, 85-6 sources foreign material, 85 food safety issues, 49-50 allergens, 50 antibiotic-resistant pathogens, 50 changes in pathogen distribution, 49 chemical hazards, 50 control measures, 49 emerging pathogens, 49 physical hazards, 50 food safety management, 51-9 additions to prerequisite programmes, 52-3 HACCP preliminary steps and principles, 51-2 history of, 3-5 mistakes in, 22-4 food safety objectives (FSOs), 59--60 food safety professionals, availability of, 55 food safety programme, 125-32 continuous improvement of, 131 corrective actions, 150-52 definition of, 126 elements of, 134 f essential management practices, 129, 135-43 assignment of roles and responsibilities, 135-6 continuous improvement programmes, 143 documentation, 142 management commitment, 135-6 resource management, 139-42 supplier-customer partnership, 142 training and education, 136-9 fundamental elements of, 126 f, 127-8 HACCP, 128 prerequisite programmes, 128 safe product/process design, 127-8 in global food supply chain, 130-31 overview, 125 preparation activities, 143-50 gap assessment, 144-50 HACCP programme restructuring, 144 project plan, 143-4 food safety programme maintenance, 224-34 audit. 228-33 auditor. 230-31 certification schemes, 231-2 checklist, 231-2 definitions, 229-30 external, 232-3 skills, 230-31 elements of, 224-5, 225 f HACCP system elements, 226-8 maintenance activities, 227-8 verification activities, 226-7

food safety programme maintenance (Cont.) incident management, 233 prerequisite programme elements, 226 responsibility for, 225-6 food safety programme, supporting elements, 129-30 food security, 126-7 food service (case study), 293-301 HACCP control chart, 301t HACCP study, 297 HACCP team, 294 HACCP verification and review, 297 hazard analysis, 298-300t menu, 294-5, 295t prerequisite programmes, 295-301 scope, 293 site process, 294 f terms of reference, 293 food service establishments 27 Foodborne Diseases Active Surveillance Network (FoodNet), 42, 66 foodborne illnesses, 4 characteristics of, 69-73 emerging pathogens, 72-3 incubation period, 70 infectious dose, 69-70 principal types, 71 sources of pathogens, 71 symptoms, 70 toxic dose, 69-70 epidemiology and morbidity statistics, 66-9 predisposition to illness, 69 statistics, 66 types of illness, 69 under-reporting of, 70-71 foot and mouth disease (FMD), 76 foreign material, control of, 121 fossil fuels, 35 fresh produce, outbreaks of foodborne illnesses, 68t fresh water supply, 35 frozen meals, contamination of, 18t frozen meat, first cargo of, 32 fruit juice, imports, 30 fruits, 31t imports, 30 fugu poisoning, 81 fumonisin, 41t, 79-80, 103t fungicides, 82 Fusarium, 79 Gambier discus toxicus, 81

gap assessment, 144–50 HACCP programme, 149 human resource, 150 management practices, 150

world-class food safety programme, 144-50 prerequisite programme, 144-9 safe product design, 144 genetically modified foods, 81 GFSI Guidance Document, 42 Giardia lamblia, 68t, 78t giardiasis, 67t glass contamination, control of, 119 global food safety assurance, 53-9 combined approach, 58-9 enforcement. 57-8 human factor in. 53-5 oversight and harmonisation, 53-5 global food safety audit standards, 42-3 Global Food Safety Initiative (GFSI), 42-3, 53-5, 149.231 global food safety resources, 311-13 academic institutions, 313 audit organisations, 313 consulting organisations, 313 governmental organisations, 311-12 intergovernmental organisations, 311 laboratories, 313 non-governmental organisations, 312 professional associations, 312-13 public-private partnerships (PPPs), 312 trade associations, 312 Global Initiative for Food Systems Leadership, 43 global sourcing, 30 global supply chain, 33 economic factors, 32-3 emerging economies, 33 labour, 32, 33t land, 32 environmental factors, 33-6 alternative energy sources, 35-6 arable land, 34 climate change, 34 fossil fuels, 35 pathogen range, 33-4 water availability, 35 history, 30, 32 import/export statistics, 31t social factors, 36-7 human overpopulation, 36-7 immunocompromised people, 37 living standards, 37 year-round sourcing, 37 world-class food safety programme, 130-31 global trade food safety issues in, 37-41 audit requirements, 41 regulations and requirements, 39-41 Good Manufacturing Practices (GMP), 39

government, 26 government communications systems, 41-2 government offices, 53 governmental organisations, 311-12 grains, mycotoxin limits, 41t Great Depression, 3 green onion, 68t groundwater, 35 Gymnodinium breve, 81 H1N1 influenza, 33 H5N1 influenza, 33 HACCP applying through food supply chain, 24-6 barriers to effective use, 20-21 benefits of, 12-14 costs of, 15 future of, 10-11 implementation, 216-23 action planning, 217-20 CCP management systems, 221 handover to operations staff, 222 mistakes in, 22-4 project Gantt chart, 219 f required activities, 221-2 stages, 133 steps, 218 f training, 220 updates and changes to existing systems, 223 validated HACCP plan, 217 verification of, 221-2 misconceptions, 14-20 modules. See HACCP modules origin and evolution of, 5-10 plan. See HACCP plan preliminary steps and principles, 51-2 prerequisite programmes, 10 principles, 8, 128t, 186t reasons for failure, 21-4 implementation mistakes, 22-4 lessons from food safety events, 21 mismanagement of food safety programmes, 22 - 4roles and responsibilities, 26-8 academia, 27-8 advocacy and pressure groups, 28 consumers, 28 food service establishments, 27 government, 26-7 industry, 26-7 media, 28 retailers. 27 trade and professional associations, 27-8 rules, 8-9

significant events, 6t teams, 190-92 HACCP modules, 274 f combining and mixing component meals, 279 fcooking/cooling, 278 f decant/batch weigh-in/pre-preparation, 276 f goods receipt, 275 f materials storage, 275 f packaging/decant/unwrap, 277 f secondary and tertiary packaging, 280 f storage and dispatch, 281 fHACCP plan, 15, 185-215 application process, 187, 188t Codex logic sequence, 189-215 corrective actions, 213 critical control points, 206-9 critical limits, 209 documentation and record-keeping, 215 HACCP teams, 190--91 hazard identification and analysis, 199-206 intended use identification, 192-3 monitoring system for CCPs, 209-12 on-site confirmation of flow diagram, 198-9 overview, 187-9 process flow diagram, 193-6, 197-8 f product/process descriptions, 191-2 scope, 189, 190t terms of reference, 189, 190t verification procedures, 213-15 core plan, 186 documenting study and plan development, 187 support documentation, 187 validated, 217 HACCP records, 227 handling, 156 hazard, 199 hazard analysis, 60-61, 199 chart headings, 201t questionnaires, 204-5t Hazard Analysis and Critical Control Points. See HACCP hazards, 65--86 biological, 66-78 bacterial pathogens, 73-5 epidemiological data, 66-9 foodborne illnesses, 69-73 in home kitchen, 304 morbidity statistics, 66-9 parasitic worms, 78 prions, 76-7 process control of, 106-7 protozoan parasites, 77-8 viral pathogens, 75-6 chemical, 78-85

hazards (Cont.) allergens, 78-9 in food packaging materials, 84 in food processing, 84 hazard analysis, 200 heavy metals, 83-4 in home kitchen, 304 marine foodborne toxins, 80-81 mycotoxins, 79-80 overview, 50 potential, 84-5 process control of, 117-19 in home kitchen, 304 physical, 85-6 control of, 119-22 hazard analysis, 200 in home kitchen, 304 injuries associated with, 85-6 sources foreign material, 85 risk evaluation, 202 significance assessment, 202-5 significance assessment table, 203t hazelnut yogurt, contamination of, 16t health status, 169 heating, 306 heavy metals, 83-4 arsenic, 83 cadmium, 83 as food safety hazard, 39 lead, 83 mercury, 83 uranium, 83-4 Henderson-Hasselbalch equation, 91 hepatitis A, 67t hepatitis A virus, 68t, 70t, 76t hexachlorobenzene, 82 high hydrostatic pressure (HHP), 111–12 high-risk ingredients, 102-4, 115 histamine poisoning, 81 home food safety, 303-9 case study, 307-9 action plan, 309 food safety team, 309 origin of food safety programme, 308 retrospective of previous illnesses, 308-9 control measures, 304-6 heating, 306 personal hygiene, 306 refrigeration, 305 sanitation, 306 critical control points, 306-7 education, 307 potential hazards, 304 hot-holding, 113-14

human resource, gap assessment, 150 human resources, 20 hygienic production, 156 hypothetical questions, 231 ice cream, contamination of, 16t ice cream mix, pasteurisation of, 107t iceboxes, 3 illnesses, 170 illnesses, foodborne, 4 characteristics of, 69--73 emerging pathogens, 72-3 incubation period, 70 infectious dose, 69-70 principal types, 71 sources of pathogens, 71 symptoms, 70 toxic dose, 69-70 epidemiology and morbidity statistics, 66-9 predisposition to illness, 69 statistics, 66 types of illness, 69 under-reporting of, 70-71 immunocompromised people, 37, 59, 69 incident management, 233 incubation period, 70 India, 33 food trade, 31t Indonesia, food trade, 31t Industry Council for Development, 55 infections, 69 infectious dose, 69-70 influenza viruses, 76 information searching, 228 ingredients, 101-2 allergenic, 115 aqueous, 116 high-risk, 102-4, 115 injuries, 170 insect control, 168b intergovernmental organisations, 311 internal cost of failure, 13 internal traps, 168b International Food Standard, 42 International Register of Certificated Auditors (IRCA), 43 intoxications, 69 intrinsic control factors, 87-97 chemical food preservatives, 90-94 oxidation-reduction potential, 94-5 pH, 90 preservative factors, 95-6 water activity, 88-90 ionising radiation, 111

irrigation water, 35 ISO 22000:2005, 173-5, 232 jalapeno peppers, conditions associated with, 17t janitorial cleaning, 164b Japan food trade. 31t labour cost in. 33t Joint FAO/WHO Food Standards Programme, 42 Kenva, food trade, 31t knowledge resources, 55 labelling, 170-72 requirements, 160t transportation and, 160 laboratories, 313 laboratory detection equipment, 50 labour, 32, 33t land, 32 arable. 34 use for biofuel production, 59 Lapland UK food service (case study), 293-301 HACCP control chart, 301t HACCP study, 297 HACCP team, 294 HACCP verification and review, 297 hazard analysis, 298-300t menu, 294-5, 295t prerequisite programmes, 295-301 scope, 293 site process, 294 f terms of reference, 293 Latin America, food retail sales in, 33 lead. 83 leadership, 54-5 leading questions, 231 learning pyramid, 138t lettuce, 68t liquid eggs, pasteurisation of, 107t Listeria monocytogenes, 49, 74-5 in cheese and cheese products, 38 control of, 9 eliminating hazards of, 46 growth limits, 72t growth temperature, 113t hazard analysis, 304 in high-risk food ingredients, 103, 103t identification of, 22 major food incidents, 17t natural habitat, 71t pasteurisation and, 108 risk assessment, 61

symptoms of contamination, 70t thermal resistance, 107t listeriosis, 67t, 69 living standards, 37 local language materials, 20 lot identification, 170 low-income countries, 33 mad cow disease, 77 maintenance, 156, 161-9, 227-8 maintenance chemicals, 119 maize, 31t ethanol production from, 36 mycotoxin limits, 41t management, commitment of, 23 marine foodborne toxins, 80-81 master sanitation schedule (MSS), 163-4 material test records, 227 mathematical modelling, 101 mechanical refrigeration, 3-4 mechanical traps, 168b media, 28 megareg, 8 melamine, 18t, 39-40, 84 melon, 68t mercury, 83 metal contamination, control of, 120-21 metal detection, 291t methane, 36 Mexico food trade, 31t labour cost in, 33t microbial growth effects of various factors on, 96–7 f prevention of, 105, 112-14 freezing, 113 hot-holding, 113-14 modified atmosphere, 114 refrigeration, 112-13 vacuum packaging, 114 requirements, 148 f microbiological hazards. See biological hazards microorganisms destruction of, 105 non-thermal processes, 110-12 thermal processes, 106-10 milk pasteurisation of, 107t Salmonella contamination, 4 milk products, contamination of, 16t mixed fruit, 68t mixed salad, 68t mixed vegetables, 68t modified atmosphere, 114

moisture control, 117 molting, 255-6 morbidity, 66-9 Mycobacterium avium subsp. paratuberculosis, 75 Mycobacterium tuberculosis, 107 mycotoxins, 40, 79, 103t National Advisory Committee on Microbiological Criteria for Foods, 7 National Aeronautics and Space Administration (NASA), 5 National Antimicrobial Resistance Monitoring System, 42 National Conference on Food Protection, 6 National Research Council, 7 nest-run eggs packing, 256 refrigeration of, 256-7 newly industrialized economies (NIEs), labour cost in. 33t nisin, 94 non spore-forming bacterial pathogens, 73-5 non-governmental organisations, 312 non-thermal processes, 110-12 chemical disinfectants, 110-11 filtration, 110 high hydrostatic pressure, 111-12 ionising radiation, 111 pulsed electric fields, 111-12 ultraviolet light, 111 norovirus, 68t, 76t North American, food trade, 31t nuts, mycotoxin limits, 41t ocean shipping, relative efficiency of, 37t ochratoxin, 41t, 79, 103t oil reserves, 35 One World One Health project, 43 open questions, 231 operational prerequisites, 173-5 opportunistic pathogens, 69 orange juice, 68t organic acids, 91-3 out-of-place cleaning, 166b overpopulation, 36-7 oxidation-reduction potential, 94-5 packaging design, 161 Panisello pyramids, 152 f para red, 39 parabens, 91 paralytic shellfish poisoning, 80 parasitic infections, 66t parasitic worms, 78 PAS 220:2008, 232

pasteurisation, 106-8 Pasteurized Milk Ordinance (PMO), 7, 106 Pathogen Modelling Program, 101 pathogens, 33-4 antibiotic-resistant, 50 changes in distribution of, 49 emerging, 49 patulin, 79 peak oil production, 35 peanut butter, contamination of, 18t, 53 Penicillium, 79 Penicillium spp., 93 periodic review, 228 perishable foods, 3 persistent organic pollutants (POPs), 82 personal hygiene, 156, 169-70, 295, 306 personnel practices, 120 pest control, 120, 166-8 bird control, 168b chemicals, 167b insect control, 168b objectives in, 167 procedures, 167b rodent control, 168b pesticides, 39, 82 pH, 90 pheromone traps, 168b physical hazards, 85-6. See also biological hazards; chemical hazards control of, 119-22 hazard analysis, 200 in home kitchen, 304 injuries associated with, 85-6 overview, 50 process control of, 119-22 detection techniques, 121-2 exclusion techniques, 119-20 removal techniques, 120-21 physical hazards, sources foreign material, 85 Pillsbury Company, 5-7, 46 plan-do-check-act (PDCA) cycle, 133, 134 f plastic contamination, control of, 119 policymaking, 59-61 end product testing, 60 food safety objectives, 59-60 hazard analysis vs. risk assessment, 60-61 polychlorinated biphenyls, 82 population, 36-7, 59 potato chips, contamination of, 16t poultry, 25, 31t predictive microbiology, 101 prepared meals (case study), 271-91 envisaged consumer use, 272 HACCP control chart, 290-91t

HACCP modules, 274 f combining and mixing component meals, 279 f cooking/cooling, 278 f decant/batch weigh-in/pre-preparation, 276 f goods receipt, 275 f materials storage, 275 f packaging/decant/unwrap, 277 f secondary and tertiary packaging, 280 fstorage and dispatch, 281 fHACCP plan, 271 HACCP review, 273 HACCP team, 271 hazard analysis, 282-9 hazard analysis procedure, 273 intended consumer use, 272 prerequisites, 272-3 product description, 272 scope, 271 terms of reference, 271 prerequisite programmes, 128, 154-75 consumer awareness, 170-72 decision tree, 174 f definition. 155 establishment, 157-70 design and layout, 157-8 equipment, 158 facilities, 158 maintenance, 161-9 personal hygiene, 169-70 sanitation, 161-9 in food service, 295-301 gap assessment, 144-9 HACCP and, 22, 24-5, 52-3 HACCP plan, 15 necessity for, 10 operational control, 158-61 of food hazards, 158-60 prerequisite elements, 159foperational prerequisites, 173-5 overview, 154 primary production, 156-7 product information, 170-72 risk evaluation, 148 training, 172-3 transportation, 170 validation, 175 verification, 175 preservative factors, 95-6 preservatives, 90-94 carbon dioxide, 94 essential oils, 94 nisin, 94 organic acids, 91-3

sodium nitrite, 94 sulphur compounds, 93-4 pressure groups, 28 primary production prerequisite programmes, 156–7 prions, 76-7 prioritisation quadrant diagram, 151 fprocess control, 106-22 of chemical hazards, 117-19 allergen control, 117-18 cleaning chemicals, 119 maintenance chemicals, 119 sanitation chemicals, 119 white powder control, 118 of microbiological hazards, 106-17 destruction of microorganisms, 106-12 prevention of contamination, 114-17 prevention of microbial growth, 112-14 of physical hazards, 119–22 detection techniques, 121-2 exclusion techniques, 119-20 removal techniques, 120-21 process design and control, 105-22 process development, 227-8 process flow diagrams, 22 process operation module, 145 fprocessed food trade, 32t product design, 159 product development, 227-8 product information, 170-72 product safety, 87-104 experimental design and analysis, 97-102 accelerated shelf life testing, 100-101 challenge testing, 97-100 mathematical modelling, 101 predictive microbiology, 101 theory vs. reality, 101-2 ingredients, 102-4 intrinsic control factors, 22, 87-97 chemical food preservatives, 90-94 oxidation-reduction potential, 94-5 pH, 90 preservative factors, 95-6 water activity, 88-90 product safety assessment (PSA), 176-84 example of, 179-84 previous approaches in, 178-9 process, 178 process flow diagram, 182 fproduct development team, 176-7 research staff, 176 team, 177 timing of, 177 training, 179 product test records, 227

product testing, 39 product/process description, 191-2 professional associations, 27-8, 312-13 propionic acid, 91 Proteus spp., 81 protozoan parasites, 77-8 Pseudomonas fluorescens, 107t Pseudomonas spp., 101 Pseudonitzchia, 81 public health, protection of, 12 publications, misleading, 20-21 public-private partnerships (PPPs), 43, 312 puffer fish poisoning, 81 pullet and layer flock management, 252-3 farm sanitation, 252-3 insects, 253 pest control, 252-3 rodents, 253 traffic control, 252 water quality, 252 pulsed electric fields, 111-12 PulseNet, 42 quality control, 13 quality management systems, 129 railroad, relative efficiency of, 37t Raleigh, Walter, 30 raw meat, 25 real-time monitoring, 13-14 recall procedures, 161 record-keeping, 215 records, 161 red meat, 31t refrigerated transportation, 3 refrigeration, 112-13, 305 mechanical, 3 refusals, 38t Register of Professional Food Auditors and Mentors, 43 regulatory obligations, 14 removal techniques, 120-21 renewable energy, 35-6 resource management, 139-42 resources, 311-13 academic institutions, 313 audit organisations, 313 consulting organisations, 313 governmental organisations, 311-12 intergovernmental organisations, 311 laboratories, 313 non-governmental organisations, 312 professional associations, 312-13 public-private partnerships (PPPs), 312

trade associations, 312 use of, 14 retailers, 27 review, 228 rice, 31t risk assessment, 60-61 robotics, 50 rodent control. 168b roles and responsibilities, 26-8 academia, 27-8 advocacy and pressure groups, 28 consumers, 28 food service establishments, 27 government, 26-7 industry, 26-7 media, 28 retailers, 27 trade and professional associations, 27-8 rotovirus, 76t roundworms, 78t Russia, food trade, 31t safe product/process design, 127-8 Safe Supply of Affordable Food Everywhere Inc., 43 Salmonella, 33, 49, 74 contamination, 4, 8-9 growth limits, 72t growth temperature, 113t hazard analysis, 22 in high-risk food ingredients, 102, 103t major food incidents, 16t natural habitat. 71t number of outbreaks, 68t performance standards, 9t potential hazards, 304 symptoms of contamination, 70t thermal resistance, 107t Salmonella agona, 16t Salmonella enteritidis, 16t, 251-2 Salmonella montevideo, 17t Salmonella senftenberg, 107t Salmonella St. Paul, 17-18t Salmonella typhimurium, 18t salmonellosis, 67t, 69 sanitary design, 116-17, 163b sanitation, 116-17, 146-7, 161-9 chemicals, 165b efficacy of, 146-7 in home kitchen, 306 manager, 166b risk evaluation, 146 schedules and procedures, 163-4b tools and equipment, 165b sanitation chemicals, 119

scombroid poisoning, 81 scrapie, 77 seafood, 31t seed sprouts, 681 shell eggs (food safety case study), 249-68 control measures, 258-65t critical control points, 266 food safety/HACCP team members, 249-50 HACCP control chart, 267t hazard analysis, 258-65t implementation and maintenance, 268 process flow diagrams, 257 fproduct/process description, 250-57 biological hazards, 250 bird mortality storage and disposal, 255 chemical hazards, 250 egg collection, 256 feed manufacturing, 254 induced molting, 255-6 manure storage and disposal, 255 packing nest-run egg, 256 product, 250 pullet and layer flock management, 252-3 receiving chicks in pullet buildings, 251-2 receiving eggs at processing plant, 257 receiving pullet in egg-laying building, 255 refrigeration of nest-run eggs, 256-7 risk factors, 254 testing, 253-4 vaccination, 253-4 terms of reference, 250 shellfish poisoning, 80 Shiga toxin-producing E. coli, 67t Shigella, 68t Shigella spp., 70-72t, 75 shigellosis, 67t sodium nitrite, 94 sorbic acid, 91-2 South Africa, food trade, 31t South America, food trade, 31t South Korea, food trade, 31t soya beans, 31t Space Food Sticks, 5-6, 6 f spices, contamination of, 17t spoilage, 66 spore-forming bacterial pathogens, 73 spray-dried egg albumen, pasteurisation of, 107t staphylococcal poisoning, 69 Staphylococcus aureus, 33, 75 growth limits, 72t growth temperature, 113t in high-risk food ingredients, 102-3, 103t outbreaks of foodborne illnesses, 68t potential hazards, 304

symptoms of contamination, 70t thermal resistance, 107t Staphylococcus aureus toxin, 16t sterilisation, 108-10 canning processes, 109 dry-heat processes, 110 UHT processes, 110 storage, 156 strategies, 41-3 auditor competency, 43 global food safety audit standards, 42-3 government communications systems, 41-2 public-private partnerships, 43 Sudan red, 17t, 39 sudden acute respiratory syndrome (SARS), 76 sulphur compounds, 93-4 supplier audits and approval, 44-5 supplier quality assurance (SQA), 147-9 suppliers, approved lists, 45 supply chain model, 24f, 130fsupply quality assurance (SQA), 24 sustainability programmes, 130 tactical level responses, 43-6. See also food safety management approved supplier lists, 45 business continuity planning, 45-6 shared audits and, 45 supplier audits and approval, 44-5 technology sharing, 46 Taenia saginata, 78t Taenia solium, 78t tapeworms, 78t technology advancements, 50-51 technology sharing, 46

temperature control, 295

thermal processes, 106-10

pasteurisation, 106-8

sterilisation, 108-10

third-party consultants, 20

Total Productive Maintenance (TMP), 130

additions to prerequisite programmes, 52-3

Total Quality Management (TMQ), 129

Tesco, 42

tomato, 68t

training

toxic dose, 69-70

Toxoplasma gondii, 78t

trade associations, 27-8, 312

breakthrough learning, 138-9

cleaning programmes, 166b desired outcomes. 136-7

tetrodotoxin, 81

temple of food and safety, 26f

training (Cont.) food safety training, 137 HACCP implementation, 220 HACCP maintenance, 228 learning pyramid, 137-8 overview sessions, 137 in prerequisite programmes, 172-3 product safety assessment, 179 of workforce, 54-5, 55 f transmissible spongiform encephalopathy (TSE), 77 transportation, 170 labelling and, 160 modes, efficiency of, 37t in primary production, 156 transposition, 295 Trichinella spiralis, 78t trichinellosis, 67t trucking, relative efficiency of, 37t TruQ, 45

ultra-high temperature (UHT), 109 ultra-high temperature (UHT) processes, 110 ultraviolet light, 111 United Kingdom, global food sourcing, 31*t* United States energy consumption in, 36 food trade, 31*t* labour cost in, 33*t* processed food trade, 32*t* uranium, 83–4 US Army Laboratories, 5

vacuum packaging, 114 validation, 20–21, 213–15 variant Creutzfeldt–Jakob disease (vCJD), 77 vegetable juice, imports, 30 vegetable oils, 31*t* vegetables, 31*t* Venezuela, food trade, 31*t* verification, 23 activities, 226–7 difficulties, 21 procedures, 213–15 review of records, 227 system audit, 226–7 *Vibrio parahaemolyticus*, 72*t*, 113*t Vibrio* spp., 68, 70–71*t*, 75 Vibrio vulnificus, 49 viral pathogens, 75-6 vomitoxin, 79 Walmart, 42 waste management, 168-9 water activity, 88-90 water supply, 35 wet cleaning, 165b wheat imports and exports, 31t mycotoxin limits, 41t white powder control, 118 wood contamination, control of, 120 World Health Organization, 56 World Organization of Animal Health, 56 World Trade Organization, 8, 42 world-class food safety programme, 125-32 continuous improvement of, 131 corrective actions. 150-52 definition of, 126 elements of, 134 f essential management practices, 129, 135-43 assignment of roles and responsibilities, 135-6 continuous improvement programmes, 143 documentation. 142 management commitment, 135-6 resource management, 139-42 supplier-customer partnership, 142 training and education, 136-9 fundamental elements of, 126 f, 127-8 **HACCP. 128** prerequisite programmes, 128 safe product/process design, 127-8 in global food supply chain, 130-31 overview, 125 preparation activities, 143-50 gap assessment, 144-50 HACCP programme restructuring, 144 project plan, 143-4 supporting elements, 129-30

*Yersinia enterocolitica*, 68t, 70–72t, 75, 113t yogurt, contamination of, 16t

zearalenone, 41*t*, 79, 103*t* zero risk, 19–20