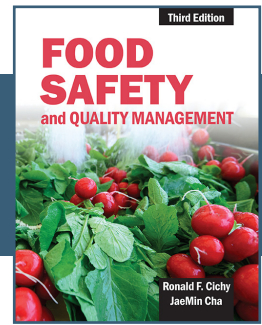


TABLE OF CONTENTS



Food Safety and Quality Management, Third Edition



Authors: Ronald F. Cichy and JaeMin Cha **ISBN:** 978-1-949324-73-0

1 Food Safety and Quality Management..... 3

1.1 Managing for Food Safety and Quality 3
*Food Quality • Defining Foodborne Illness Outbreaks
Examples of Foodborne Illness Outbreaks*

1.2 Food Safety and Quality Management Programs 9
*Active Managerial Control and Risk Factors in Food Service
Operations • Food Safety and Quality Management Control Points
Program Responsibility • Staff Training • Program Benefits*

1.3 Food Establishment Inspections 16
*Conducting the Risk-Based Inspection • Types of Inspections
Violation Categories • Food Establishment Inspection Report
Variations in Inspection Reporting Systems and Violation Categories
Food Establishment Inspection Report Follow-Up*

Key Terms, References, Review Questions 27

2 Food Contamination and Staff Health 33

2.1 Microorganisms Responsible for Food Contamination 33
Bacteria • Viruses • Parasites • Fungi

2.2 Foodborne Illnesses 39
*Big Six Pathogens Caused by Biological Hazards
Other Bacterial Infections • Bacterial Intoxications and Other
Pathogenic Intoxications • Viral Infections • Parasitic Infections
Chemical Hazards • Physical Hazards*

2.3 Staff Health and Hygiene 47
*The Importance of Health and Hygiene, Including Effective
Handwashing • Written Staff Health Policy*

2.4 Handling a Foodborne Illness Complaint..... 54
Key Terms, References, Review Questions..... 57

Appendix A:
A Summary of Pathogenic Microorganisms..... 62

Appendix B:
Staff Health Policy and Manager Responsibilities 66

Appendix C:
Talent Makes the Difference 69

3 The Menu Planning and Purchasing

Control Points 75

3.1 The Menu Planning Control Point..... 75
*Menu Planning and Inventory • Menu Planning and People
Menu Planning and Equipment • Menu Planning and Facilities
Menu Planning and Innovation • Menu Planning and Food Safety
and Quality Management*

3.2 The Purchasing Control Point 85
*Purchasing and Inventory • Purchasing and People
Purchasing and Equipment • Purchasing and Facilities
Purchasing and Innovation • Purchasing and Food Safety and
Quality Management*

Key Terms, References, Review Questions..... 104

Checklist for Menu Planning..... 107

Checklist for Purchasing..... 109

4 The Receiving, Storing, and Issuing

Control Points 113

4.1 The Receiving Control Point 113
*Receiving and Inventory • Receiving and People • Receiving and
Equipment • Receiving and Facilities • Receiving and Innovation
Receiving and Food Safety and Quality Management*

4.2 The Storing Control Point..... 123
*Storing and Inventory • Storing and People
Storing and Equipment • Storing and Facilities
Storing and Innovation • Storing and Food Safety and Quality
Management*

4.3 The Issuing Control Point..... 136
*Issuing and Inventory • Issuing and People
Issuing and Equipment • Issuing and Facilities
Issuing and Innovation • Issuing and Food Safety and Quality
Management*

Key Terms, References, Review Questions..... 139

Checklist for Receiving 142

Checklist for Storing 144

Checklist for Issuing 146

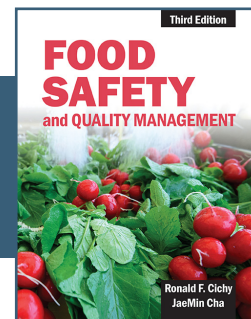
Appendix A:
Types of Food Thermometers..... 148

Appendix B:
FDA Refrigerator and Freezer Storage Chart..... 151

TABLE OF CONTENTS



Food Safety and Quality Management, Third Edition



Authors: Ronald F. Cichy and JaeMin Cha **ISBN:** 978-1-949324-73-0

5 The Preparing, Cooking, and Holding/Cooling/Reheating Control Points 153

5.1 The Preparing Control Point..... 153
*Preparing and Inventory • Preparing and People
Preparing and Equipment • Preparing and Facilities
Preparing and Innovation • Preparing and Food Safety and Quality Management*

5.2 The Cooking Control Point 166
*Cooking and Inventory • Cooking and People
Cooking and Equipment • Cooking and Facilities
Cooking and Innovation • Cooking and Food Safety and Quality Management*

5.3 The Holding/Cooling/Reheating Control Points 175
Holding/Cooling/Reheating and Inventory • Holding/Cooling/Reheating and People • Holding/Cooling/Reheating and Equipment • Holding/Cooling/Reheating and Facilities • Holding/Cooling/Reheating and Innovation • Holding/Cooling/Reheating and Food Safety and Quality Management

Key Terms, References, Review Questions..... 182

Checklist for Preparing 184
Checklist for Cooking 186
Checklist for Holding/Cooling/Reheating 188

Appendix A:
Calibration of Thermometers 190

6 The Serving Control Point 193

6.1 Traditional Table Service 194
*Serving and Inventory • Serving and People
Serving and Equipment • Serving and Facilities*

6.2 Other Types of Food Service 204
*Temporary Food Service • Banquet and Buffet Service
Off-Premises Catering • In-Room Dining • Mobile Food Service*

6.3 Serving, Safety, and Guest Satisfaction..... 210
Serving and Innovation • Serving and Food Safety and Quality Management • Serving and Guest Satisfaction

Key Terms, References, Review Questions..... 214

Checklist for Serving..... 217

Appendix A:
Service Animals: ADA Requirements..... 221

7 The Cleaning and Maintenance Control Point 225

7.1 Cleaning and Maintenance and Inventory..... 225
Cleaning Agents • Sanitizers • Proper Handling of Cleaners and Sanitizers

7.2 Cleaning and Maintenance and People..... 229

7.3 Cleaning and Maintenance and Equipment..... 230
Manual Systems • Mechanical Systems

7.4 Pest Control 236
Insects • Rodents • Control Measures

7.5 Cleaning and Maintenance and Innovation 241

7.6 Cleaning and Maintenance and Food Safety and Quality Management..... 242

Key Terms, References, Review Questions..... 243

Checklist for Cleaning and Maintenance..... 245

Appendix A:
Hazard Communication Safety Data Sheets..... 248

8 Facilities Cleaning and Maintenance 251

8.1 Floors..... 251
*Hard Floors • Resilient Floors • Wood Floors • Carpeting
Recommended Floors for Food Service Establishments*

8.2 Walls and Ceilings 257

8.3 Lighting and Ventilation 260

8.4 Dressing Rooms and Food Service Laundry Facilities..... 261

8.5 Plumbing Systems 262
Toilet and Lavatory Facilities

8.6 Cleaning and Maintenance for Furniture, Glass, and Decorative Items 268

8.7 Refuse Storage and Disposal..... 269

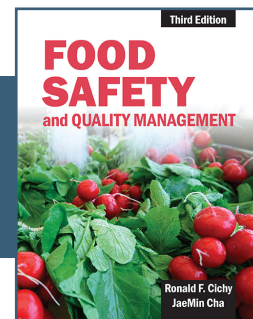
8.8 Exterior Cleaning and Maintenance 270

8.9 Cleaning and Maintenance in Lodging Operations .. 271
*The Housekeeping Department • Waste Collection and Disposal
The On-Premises Laundry*

TABLE OF CONTENTS



Food Safety and Quality Management, Third Edition



Authors: Ronald F. Cichy and JaeMin Cha **ISBN:** 978-1-949324-73-0

8.10 Facilities and Food Safety and Quality Management 274

Key Terms, References, Review Questions..... 275

Checklist for Facilities Cleaning and Maintenance 278

9 Food Allergies..... 283

9.1 Understanding Food Allergies 283
Food Allergies: A Growing Concern • Most Common Food Allergens • Hidden Food Allergens • Food Allergy Symptoms
Food Allergy vs. Food Intolerance

9.2 Accommodating Those with Food Allergies 287
Food Allergies: Food Service Operations • Food Allergies: School and University Dining Services
Food Allergies: Airline Food Services

9.3 Implementing Food Allergen Management Practices 290
Informing Guests and Staff about Food Allergen Ingredients
• Preventing Cross-Contact • Training Food Service Staff
Improving Systems and Procedures • Utilizing Technology

Key Terms, References, Review Questions..... 298

10 Food Safety Management Systems and Technology..... 303

10.1 Overview of Active Managerial Control..... 303
Purposes of Active Managerial Control • Practices of Active Managerial Control

10.2 Implementing Food Safety Management Systems.. 305
The HACCP Program • The Food Safety Modernization Act

10.3 Advancing Active Managerial Control with Food Safety Technology..... 313
Problems with a Traditional Manual Food Safety Management Process • Technology Simplifies HACCP and FSMA Compliance

10.4 Innovative Food Safety Technology 316
Barcode and RFID Technologies • Handwashing Monitoring and Tracking Systems • Automated Temperature Monitoring
Wearable Technology

10.5 The Impact of Big Data and Blockchain Technology 320
Big Data's Role in Enhancing Supply Chain Food Safety • Social Media and Food Safety and Quality Complaints • The Future of Food Safety: Blockchain Technology

10.6 Conclusion..... 325

Key Terms, References, Review Questions..... 326

Index..... 331

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