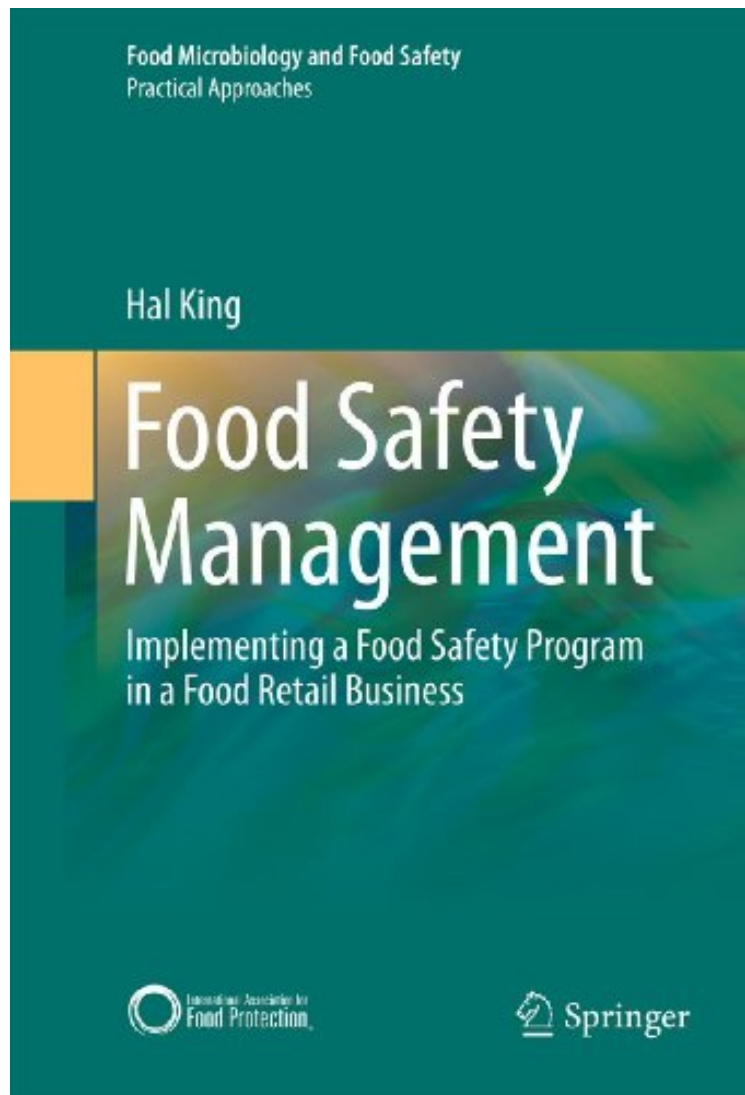


(Read ebook) Food Safety Management: Implementing a Food Safety Program in a Food Retail Business
(Food Microbiology and Food Safety)

Food Safety Management: Implementing a Food Safety Program in a Food Retail Business (Food Microbiology and Food Safety)

Hal King

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Hal King : Food Safety Management: Implementing a Food Safety Program in a Food Retail Business (Food Microbiology and Food Safety) before purchasing it in order to gage whether or not it would be worth my time, and all praised Food Safety Management: Implementing a Food Safety Program in a Food Retail Business (Food Microbiology and Food Safety):

2 of 2 people found the following review helpful. Finally---a much needed tool for the industry!By Peter G.In over 30 years of reading about food safety, until I bought this book, I had never read a 'how-to" book on implementing a food

safety program at the retail level that was so thorough, yet concise. From selecting a food safety team, to developing systems, to training, execution, verification and gap analysis, the book logically and comprehensively addresses the necessary steps to developing (or enhancing) a food safety program. Dr. King's unique background in regulatory, academia and industry is evidenced in his writing. Driven by his desire to promote and protect public health, he is able to apply his research and knowledge in infectious disease with his thorough understanding of the business realities of a retail food company. This book should be an invaluable tool in guiding both the company initiating a food safety program, or one who is interested in strengthening their existing program.

1 of 1 people found the following review helpful. Recommended for Food Safety Public Health Professionals, Regulators, Students and Industry Folks interested in Food Business.

By Dandicos This book is a good resource for viable practical approaches for the Management of Food Safety in the Food Industry. It detailed out the various steps required to set up and manage a successful Food Safety program to protect your brand name and ensure a steady growth in your return on investment. Measures in this book will not only help the food industry stay in compliance with the relevant Local, State and FDA Food Codes, but will also help to maintain a lower operational cost in the long term, while protecting your business and the Public Health from the devastating impact of food-borne diseases. As a Public Health Professional, I recommend this book to all those interested in curtailing/eliminating the avoidable negative effects of rampant disease epidemic outbreaks associated with food here in the United States and around the world.

Food Safety Management: Implementing a Food Safety Program in a Food Retail Business (Food Microbiology and Food Safety / Practical Approaches)

0 of 0 people found the following review helpful. A very informative read on food safety

By Margaret Hearon Overall, King's book was an informative read and left me with some great takeaways. The book was organized well and provided helpful insight into what truly makes a successful food safety management program within the food retail industry. King emphasizes the issue of complacency and adhering to the "status quo" (because a brand has never experienced a foodborne illness outbreak) and how detrimental this outlook can be for a brand. King provides insightful recommendations for implementing, maintaining and continuously improving food safety management programs.

As a food safety vendor, it was helpful to learn about recommended best practices for food safety programs and how critical it is for food safety management teams to influence their organizations to support risk reduction.

The goal of this book is to show how to build and manage a food safety department that is tasked with ensuring food safety within a food retail business.

The experiences of the author as the head of Food and Product Safety at Chick-fil-A will be used as the model. Specifically, the book will discuss the specific components of a food safety program, the tactics needed to establish these components (forming the majority of the chapters), how to measure the success of each component, and how to influence the organization to ensure resources to support the program. The book will also focus on how to choose and work with the appropriate partners, validate the value to the business, and initiate the new component throughout the organization, including how to sustain the component within the program.

Five features of this book that make it distinctive are:

- Most current
- How to

book on leading a food safety department from the perspective of a respected national brand

- Provides the proper organization and methods to manage the work necessary to ensure food safety within the organization
- Provides the means to utilize risk-based decisions linked to business practices that accommodate a business analysis model
- Demonstrates step-by-step examples that can be used for continuous improvement in sustaining food safety responsibilities
- Provides examples on how to gain influence and obtain resources to support food safety responsibilities

From the Back Cover

Food Safety Management is intended for retail food safety professionals and business leaders tasked to build and manage food safety programs, as well as regulatory professionals, academic researchers, including students of food science, and other food industry professionals who work to ensure the safety of food along the supply chain.

This book will help the reader to:

- Develop and lead a food safety management program/department using a national brand perspective
- Properly organize to manage the work necessary to ensure that food safety is a priority within all business functions in the organization (from supplier to retail units)
- Provide the systems, broad specifications, expected training/education, and facility design needs to manage food safety risk in each business function
- Demonstrate examples that can be used for continuous improvement in sustaining and building upon the food safety benefits achieved by the food safety management program
- Gain influence and obtain resources to support food safety responsibilities within the business
- Develop important relationships with public health officials based on new science and current regulatory compliance to ensure cost effective business management

About the Author

Dr. Hal King is a public health professional who has worked in the government, academia, and industry sectors to innovate public health intervention strategies for the prevention of infectious diseases.

He is currently the Director of Food and Product Safety at Chick-fil-A Inc.

The Food Microbiology and Food Safety series is published in conjunction with the International Association for Food Protection, a non-profit association for food safety professionals. Dedicated to the life-long educational needs of its Members, IAFP provides an information network through its two scientific journals (Food Protection Trends and Journal of Food Protection), its educational Annual Meeting, international meetings and symposia, and interaction between food safety professionals.

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