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Second Edition gives a
revised overview of the
practices for safe

processing and
incorporates additional
chapters concerning

pest control,
microbiological
environmental

sampling, and the
economics of food

plants.

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Hygiene in Food Processing - 1st Edition

Though created by the American Meat Institute, these principles are applicable to all food and beverage processing industries. To ensure food safety in your food processing facility, review and integrate these 11 hygienic design principles and talk to a

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member of CMP's

Technical Sales team

about hygienic food

processing equipment.

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Environmental Health

Module: 7. Introduction

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**John Holah & H. L.
M. Lelieveld Hygiene
in Food Processing**

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(Woodhead Publishing
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Nutrition) 5 avg rating

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The Basic Principles of Food Safety

The Principles of
Hygiene and Sanitation
in Food and Beverage
Processing course in
introduction to, or
refresher of, the
fundamental cleaning

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Hygiene In Food

Processing

and sanitation

requirements in food

and beverage

processing to achieve a

good level of hygiene

and introduces

advanced concepts

such as microbiology.

The course is a

foundation for all of our

other training courses

and it is recommended

that it is completed

before any of the more

advanced courses.

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Processing - 2nd

Edition

However, the general issues and key

principles of food

safety remain the

same, whatever the

style of the operation.

All food safety training programs should

contain the “big three”

factors that could

cause food to become

unsafe.

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The hygienic

processing of food

concerns both potential

hazards in food

products and the

regulation, design, and

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**Hygiene and
Environmental
Health Module: 7.
Introduction ...**

Non -food production
areas Factory barrier
(2) Basic hygiene area
Soiled raw materials,
packed
ingredients/finished
products Medium
hygiene area
Ingredient preparation
General processing
High hygiene barrier
(3) High hygiene area
M icrobiologically

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decontaminated
products, design risk
assessed

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Drawing on a wealth of

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international
experience and
expertise, Hygiene in
food processing is a
standard work for the
food industry in
ensuring safe food
production. A high
standard of hygiene is
a prerequisite for safe
food production, and
the foundation on
which HACCP and other
safety management
systems depend.

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