

FOOD HYGIENE IN FOOD BUSINESS OPERATIONS

A guide book for Operations of;

- Hotels and restaurants
- Food factories
- Milk handling centers
- Farms
- Kitchens
- Meat Handling and Processing Centers,
- Food handling, processing, transportation, preparation and service.
- Street/market food vending



This is an A5 62 page well drafted and well presented book explaining the food safety risks that we face knowingly or unknowingly when we do not take food hygiene serious. In the book, we explain how food hygiene affects safety of food at all the stages in the value chain and in different food business operations using experiences witnessed in most developing countries especially in Uganda.

The guide book covers food hygiene best practices in the entire food chain continuum while in the food business facility from the time food is purchased or delivered, through food storage, food preparation, food processing, food display and serving, packing and labeling and transportation as may be appropriate. The guidebook also explains the best food hygiene practices in handling of customer complaints, personnel health and illnesses, cleaning and

sanitizing, pest and waste control, general food facility maintenance, management of customer complaints, food recall and staff training among several other required food hygiene related practices.

The guide book has been drafted with specific sections to guide individuals working in or running food business operations of; Hotels/Restaurants, factories, milk handling centers, farms, kitchens, meat handling and processing centers, and general food handling, processing, transportation, preparation and service. It is a vital guidance tool to cleaners, chefs, food store managers, food preparation and food service supervisors in factories and food processing establishments, market vendors, meat packers and butchery operators, and all individuals working in all categories of establishments handling food and food stuffs. The management of these food operations should acquire this guide book to give training to their operators and improve food hygiene in their food premises. Other professionals and specialists working in various fields of food safety and hygiene control and management, training, research, extension and advisory services will find this book an invaluable reference material. It is also recommended for them

The guide book has received contributions of experts that have worked on value chains for food in all the stages of the food value chain continuum-from farm to fork, and has examples crafted from experience picked from food operations in Uganda and elsewhere in sub-Saharan region.

In addition to this book, a Tailor Made Training Course in Food Hygiene for all categories of food handling establishments and facilities is offered by Food Safety Academy of Food Safety Associates Ltd. Please check the Food Safety Academy Prospectus under “Food Safety Academy” section of our website www.foodsafetyltd.com for details on how you can receive/participate in the training.

Please look out in book stores for a copy of the book, or send an email to foodsafety@foodsafetyltd.com, or call +256 393 100 655 to order for your copy of this important guide book.