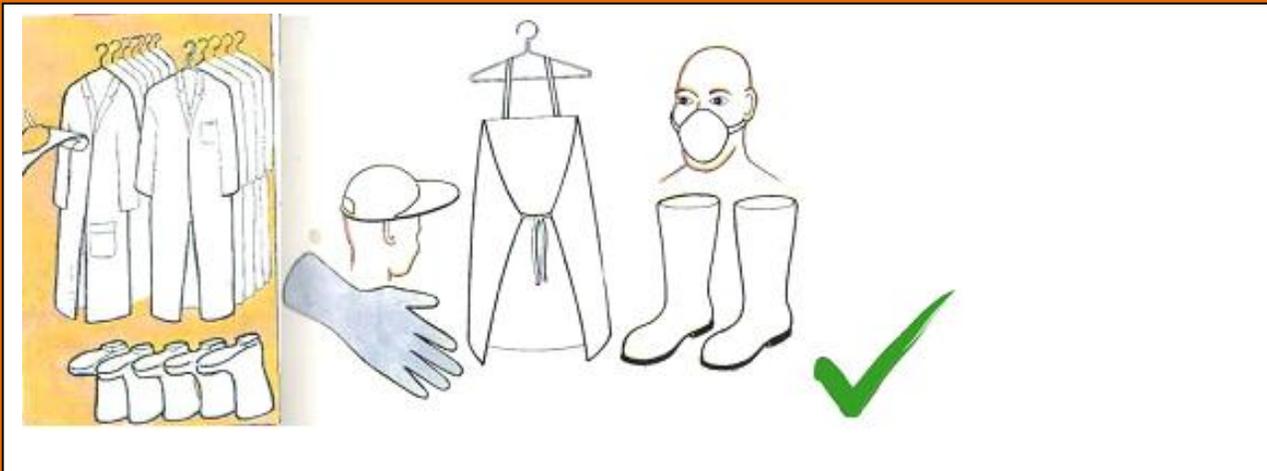


Managing Food Safety in Food Business Operations

A guide book for Operations of;

- Hotels and restaurants
- Food processing factories/industries
- Milk/Diary establishments
- Meat handling establishments
- Food handling, transporting
- preparation and storage establishments
- Farms
- Street/Market vending



This is an A5 84 page well drafted and presented book explaining the importance of food safety in contributing to food business survival and growth. The guide book highlights the importance of food safety management to the food business growth and trade development, maintaining the clientele needed for the growth of enterprise and safeguarding customers' health. The book explains the food business's obligations in ensuring that customers are served with safe food. It highlights the laws that have to be complied with by the food business operations and the penalties that are imposed by the law if operator's businesses are found to be in violation of the law. The guide book identifies several risk factors that lead to the risk of food getting contaminated with the food hazards (disease causing agents carried in food) and explains various food hazards

that have potential to contaminate food. The guide book explains the essence of keeping proper control of hazards right from the farm through all the stages where food passes up to the fork.

The guide book explains the practices by food business operators at each of the stages in the production, value and distribution chain in Sub-Saharan Africa, and most especially Ugandan context that affect the safety of food. The book identifies and describes the potential agents introduced in food if proper food safety control is not undertaken which have potential to cause ill health on consumers. It systematically identifies the food hazards (disease causing agents) and their sources during the production, handling, transportation, storage, processing and marketing, preparation and serving of food and food stuffs produced and consumed in Uganda. The food and food stuff covered in the guide book include: fruits and vegetables, live animals and meat products, cereal and cereal products; oil seeds, fish and fishery products, dairy and dairy products, coffee, tea and cocoa, honey, spices, and others. In order to give practical guidance to food operators in the food chains, the book systematically highlights the potential sources of food hazards for each of the commodities and at each of the stages in production, value and distribution chains; identifies the specific hazards (disease causing agents) that can contaminate each of commodities covered at each of the stages, the disease or illness that each hazard has potential to cause when contaminated food is consumed; and the control measures that should be adopted to eliminate the food hazard or reduce it to acceptable level at each of the stages.

The guide book has very comprehensive and detailed sections to assist operators of all categories of food businesses handling, dealing in, processing, preparing or serving any of the food and food stuff obtained from the range of commodities covered in the book.

The book explains in simple ways and terms, without use of complicated scientific terms; the sources of hazards and how the hazards can be detected and controlled to ensure safety of the food.

The hand book has been put together with contribution of various experts who have worked in food safety research and training, food safety control agencies and industry. The book has received contributions of experts that have worked on value chains for food from farm to fork and has examples crafted from experience of food operators as well.

This guide book is useful to owners, managers, supervisors and individual workers of all categories of food business operations. The management of food business operations should acquire copies of the guide book to support internal training of their workers to improve safety of the products they handle. 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

In addition to this guide book, a Tailor-Made Training Course in Food Safety is offered by the Food Safety Academy of Food Safety Associates Ltd for all categories of food business operations. Please check the **Food Safety Academy prospectus** under the “Food Safety Academy” section of our website for details of 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.