

# Contents

<b>1</b>	<b>Introduction.....</b>	<b>1</b>
	Public Health Responsibility.....	2
	Food Safety Management Program .....	4
	How to Use This Book.....	5
	References.....	8
<b>2</b>	<b>The Food Safety Management Team.....</b>	<b>9</b>
	Empowered to Own Responsibility .....	9
	Selecting the Food Safety Management Team.....	11
	A Successful Food Safety Management Team.....	13
	References.....	14
<b>3</b>	<b>The Food Safety Management Program.....</b>	<b>15</b>
	Commitment to a Food Safety Management Program .....	15
	Organizational Structure of the Food Safety Management Program.....	17
	Primary Responsibilities of the Food Safety Management	
	Program: Foodborne Illness Hazards Knowledge .....	20
	References.....	25
<b>4</b>	<b>Systems.....</b>	<b>27</b>
	Importance of Systems.....	28
	Systems Development: Identifying Hazards and Determining Risk .....	30
	Systems Development: Manufacture and Corporate	
	Control Systems .....	31
	Manufacture Control Systems.....	32
	HACCP .....	32
	Prerequisite Specifications .....	38
	Finished Product Specifications .....	39
	Corporate Control Systems .....	47
	References.....	51

<b>5 Education and Training</b> .....	53
Levels of Training in a Food Retail Business .....	53
Suppliers .....	54
Retail Units .....	55
Training Tools .....	60
Corporate Level Training and Education .....	61
References.....	62
<b>6 Facilities and Capabilities</b> .....	63
Retail Food Establishment Facilities .....	63
Supplier Food Manufacturing Facilities .....	70
Food Defense (Security) and Facilities.....	70
Retail Facilities .....	71
Supplier Facilities .....	72
Food Defense Tools .....	76
References.....	77
<b>7 Execution and Verification</b> .....	79
Execution .....	79
Verification.....	81
Supply Chain.....	81
Managing Supplier Food Safety Risk Through Verifications Data.....	85
Retail Units .....	86
References.....	89
<b>8 Gap Analysis</b> .....	91
What Is a Gap Analysis and Why Is It Important? .....	91
How to Design the Gap Analysis.....	92
Determine the Standard for All Strategic Objectives.....	92
Measure Current Standing (Requirements) of Each Strategic Objective.....	97
Define the Deficiencies .....	100
Develop Action Plan to Resolve Each Deficiency .....	100
Going Forward.....	101
Reference .....	102
<b>9 Influence and Resources</b> .....	103
Influence.....	103
Define and Prioritize the Specific Food Safety Deficiencies Within the Business .....	104
Collaborate with Business Function Stakeholders to Define How to Implement Action Plans .....	108
Test to Validate Cost Benefit of the Action Plan to the Business.....	109
Translate Risk into Cost for the Organization Before Seeking Resources .....	110

Resources .....	111
Managing Resources .....	111
Nontraditional Resources .....	111
References .....	113
<b>10 Partnerships with Public Health Officials .....</b>	<b>115</b>
Regulatory Compliance as Partnership .....	116
Understand and Support Foodborne Disease Investigations for the Benefit of Public Health .....	116
Be Prepared to be a Part of a Foodborne Disease Investigation .....	118
Have Knowledge of How Outbreak Investigations Are Performed .....	121
Retail Regulatory Rules and Interpretation .....	122
Food Safety Forums .....	124
Benefits Beyond Public Health .....	124
References .....	125
<b>Index .....</b>	<b>127</b>

Food Safety Management

Implementing a Food Safety Program in a Food Retail  
Business

King, H.

2013, XIV, 130 p.,

ISBN: 978-1-4614-6205-7