

Chapter 6

Standard Food Safety Practices From Receiving to Cleaning in the Restaurant

Suzita Ramli

Sultan Idris Education University, Malaysia

Jun Xian Wong

Sultan Idris Education University, Malaysia

ABSTRACT

Transmission of hazardous materials could be aggravated by inappropriate handling and storage practices. This results in cross-contamination to foodstuff or cooking utensils. The introduced hazards in the food supply chain might lead to client and reputation loss. The implementation of food safety is necessary to secure safety concerns. All employees should take initiative to be aware and have good attitudes regarding proper hygiene and sanitary practices to assure their product integrity and safety for human consumption. Therefore, this chapter delivered the appropriate and standard food safety protocols to all individuals involved in food storage, preparation, and serving. The scope was structured into (1) identification of hazardous ingredients, (2) purchasing and receiving raw materials, (3) transporting and storage, (4) cooking and reheating, (5) food serving and displaying, (6) leftover storage, and (7) cleaning and sanitation.

DOI: 10.4018/978-1-7998-7415-7.ch006

INTRODUCTION

Food consumption is reflected as a biological need in fulfilling hunger and gaining nutrients. In this modernization and urbanization society, outside catering outlets are mushrooming around the globe due to the limited time required to cook at home and more choices provided in outdoor catering outlets (Souza et al., 2018). However, unhygienic food served to provide the ideal conditions for microbial proliferation and the occurrence of foodborne diseases due to unhygienic food preparation practices (Faridah et al., 2016; Insfran-Rivarola et al., 2020). Foodborne illness imposes a global public health threat due to food quality, economic, and reputation loss of countries. Approximately 2.2 million people died annually due to foodborne or waterborne illnesses (Ncube et al., 2020).

Instead of food safety and public health risk, people are generally more concerned with the service provided, price setting, menu choices (Harris et al., 2018). Unlike home-cooked food, one little mistake did by food handlers can cause a chaotic consequence. Therefore, clientele perception of food safety is crucial to provide consumers with a 'safer' meal. Restaurant owners are responsible to take regulatory initiatives to implement and practice international food safety interventions such as ISO 22000 routinely: 2018, Good Manufacturing practices (GMP), Hazard analysis and critical control point (HACCP), and WHO food safety strategic plan (2013 to 2022) and motivate their subordinates to comply it (Ncube et al., 2020). Table 1 describes categories of restaurant and their respective complement of food safety practices. Bear in mind that high commitment to hygiene practices did not represent high effectiveness in preventing foodborne illness (Mjoka & Selepe 2018). Therefore, impactful food safety training is necessary to be delivered in worldwide restaurants.

This chapter attempts to recommend a complete and standard FSMS to be implemented during food hygiene and sanitation training in offering long-term benefits to the restaurant industries. The scope in this chapter will cover different categories of food contaminants and standard procedures from receiving cleaning and sanitizing in restaurants.

26 more pages are available in the full version of this document, which may be purchased using the "Add to Cart" button on the publisher's webpage: www.igi-global.com/chapter/standard-food-safety-practices-from-receiving-to-cleaning-in-the-restaurant/291997

Related Content

Food Adulteration: A Challenge for Safer Food

Murlidhar Meghwal, Mahalakshmi M., Mahalakshmi R., Simran Rani, Carolina Krebs de Souza, Sonam, Simmi Jain, Ankur Ojha, Nitin Kumar, Lekhraj Katariya, Kiran Meghwal, Mahalakshmi S. and Tuany Gabriela Hoffmann (2022). *Food Safety Practices in the Restaurant Industry* (pp. 221-254).

www.irma-international.org/chapter/food-adulteration/292002

New Design Approach to Handle Spatial Vagueness in Spatial OLAP

Datacubes: Application to Agri-Environmental Data

Elodie Edoh-Alove, Sandro Bimonte, François Pinet and Yvan Bédard (2018). *Innovations and Trends in Environmental and Agricultural Informatics* (pp. 129-155).

www.irma-international.org/chapter/new-design-approach-to-handle-spatial-vagueness-in-spatial-olap-datacubes/207274

Theoretical Study of the Effect of an Elastic-Damping Mechanism in the Tractor Transmission on a Machine-Tractor Unit Performance While Sowing

Sergey Senkevich, Vladimir Kravchenko, Pavel Lavrukhin, Pavel Ivanov and Anna Senkevich (2020). *Handbook of Research on Smart Computing for Renewable Energy and Agro-Engineering* (pp. 423-463).

www.irma-international.org/chapter/theoretical-study-of-the-effect-of-an-elastic-damping-mechanism-in-the-tractor-transmission-on-a-machine-tractor-unit-performance-while-sowing/239113

Climate Change and Land Suitability for Potato Cultivation in India

Ravindra Kashinath Naitam, Preeti Deshmukt, P. C. Moharana, Indal K. Ramteke, R. S. Singhand S. K. Singh (2020). *Environmental and Agricultural Informatics: Concepts, Methodologies, Tools, and Applications* (pp. 1040-1052).

www.irma-international.org/chapter/climate-change-and-land-suitability-for-potato-cultivation-in-india/233001

The Temporal and Spatial Development of Organic Agriculture in Turkey

Aylin Yaman Kocadal (2020). *Environmental and Agricultural Informatics: Concepts, Methodologies, Tools, and Applications* (pp. 1013-1039).

www.irma-international.org/chapter/the-temporal-and-spatial-development-of-organic-agriculture-in-turkey/233000