

Chapter 6

Standard Food Safety Practices From Receiving to Cleaning in the Restaurant

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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.

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