

## **Sanitation Regulatory Requirements**

FDA

Food Safety Modernization Act of 2011

European Food Safety Authority

References

## **Regulatory Inspection and Control Action**

Inspection

Regulatory Control Action

Recall

References

## **Microorganisms of Food Manufacturing Concern**

Microorganisms

Bacterial Requirements

Foodborne Illness

Microbiological Control Methods

References

## **Control of *Listeria* in Food Manufacturing**

*Listeria*

Requirements

*Listeriosis*

*Listeria* Management and Control Methods

References

## **Biofilms**

Formation

Evidence of Biofilm

Biofilm Removal

Current Research

References

## **Sanitary Facility Design**

The AMI 11 Principles of Sanitary Facility Design [10,12]

Other Considerations for Facility Sanitary Design

Equipment

The 10 Principles of Sanitary Design

Other Considerations for Sanitary Equipment Design

References

## **Sanitation Best Practices**

Who Is Responsible for Sanitation?

Written Cleaning Procedures

Considerations for Effective Cleaning

References

## **Verification of Sanitation**

Verification

Environmental *Listeria* Monitoring

References

## **Employee Good Manufacturing Practices**

Rationale for Good Manufacturing Practices (GMPs)

Basic Good Manufacturing Practices

References

## **Pest Control and Sanitation**

Pests of Food Plant Concern

Pest Control Measures

Chemical Interventions

References

## **Chemical and Physical Hazard Control**

Chemical Hazards

True Food Allergy

Food Intolerance

Regulatory Requirements

Allergen Management

Ingredients

Production

Packaging and Labeling

Sanitation and Allergen Control

Consumer Feedback

Disposition/Liability

Physical Hazards

Sanitation Role in Physical Hazard Prevention

References

## **Index**