A

abrasive cleaners, 10.2

acidity, 2.4

active managerial control, 8.2-8.3

air gap, 9.7

air probes, 4.8

A.L.E.R.T., 2.16

allergic reactions, preventing, 2.22-2.23

aprons, **3.15**

B

backflow, **9.6-9.7**, **9.8**

backsiphonage, 9.6, 9.7

bacteria, A.1-A.5, 1.1, 1.4, 2.4-2.7, 2.17

Bacillus cereus, A.1

Campylobacter jejuni, A.3

Clostridium botulinum, A.3

Clostridium perfringens, A.2

Listeria monocytogenes, A.1

nontyphoidal Salmonella (NTS), A.4, 2.3,

2.5, 2.6, 4.1, 4.5, 6.1, 7.8

Salmonella Typhi, **A.4**, **2.3**, **2.5**, **2.6**

Shiga toxin-producing Escherichia coli

(STEC), A.2, 2.3, 2.5, 2.7, 5.1, 6.14

Shigella, A.5, 2.1, 2.3, 2.5, 2.7

Staphylococcus aureus, A.5

Vibrio parahaemolyticus, A.5

Vibrio vulnificus, A.5

baked potato, **1.1**, **1.8**

beans, 1.8

best-by date, 5.7

big eight allergens, 2.21

bimetallic stemmed thermometer, 4.6-4.7

biological contamination, 1.4, 1.5, 2.3-2.11

biological toxins, 2.10-2.11

bioterrorism, 2.17

blast chiller, 6.18

boiling-point method, **4.11**

boils, care for, 3.8

bread, **7.9**

brooms, 10.15

brushes, **10.15**

buckets, **10.15**

bulk food, 7.10-7.11

C

calibrating thermometers, 4.10, 4.11

calibration nut, 4.7

carriers. 3.2

Centers for Disease Control and Prevention

(CDC), **1.12**

chemical contamination, 1.4, 2.11-2.12

chemical sanitizing, 10.2-10.3, 10.9, 10.16

chemicals, safe use of, 10.16

chicken, 8.4

children, 1.9

children's menu, 6.14

chlorine, **10.2**, **10.4**

cleaners, **10.2**, **10.15**

cleaning and sanitizing, 1.6, 10.1-10.18 D dishes, 10.9-10.10 dairy products, 1.8 equipment, 10.6-10.7 date marking, 5.11-5.12, 5.16 service utensils, 7.6 degreasers, 10.2 deli slicers, 10.7 storage areas, 5.14 deliberate contamination, 2.15-2.17 surfaces, 10.4-10.6, 10.14 delimers, 10.2 thermometers. 4.9 detergents, 10.2 utensils. 7.6 diarrhea, cleaning, 10.15 cleaning program, 10.17 dimple, 4.7 cleaning tools and supplies, storing, disclosure, 6.13 10.14-10.15 dishwashers, 9.3-9.4, 10.9-10.10 clean-in-place equipment, 10.7 dishwashing, 10.9-10.11 cold food, holding, 7.3 documents, delivery, 5.8 compromised immune systems, 1.9 condiments, 7.9 E consumer advisory, 6.13, 8.5 E. coli (see Shiga toxin-producing Escherichia coli) A.2, 2.3, 2.7, 3.17, 3.19, contact time, 10.3, 10.4 6.14, 6.16 contamination, 1.4-1.7, 2.1-2.23 easy-to-read markings, 4.7 (see also cross-contamination) eggs, 1.8, 2.21, 4.5, 5.6, 6.6, 8.1 biological, 1.4, 1.5, 2.3-2.11 elderly, 1.9 chemical, 1.4, 2.11-2.12 emergencies, 9.11-9.12 deliberate, 2.15-2.17 equipment physical, 1.4, 2.12 cleaning, 10.6-10.7 maintaining, 9.2-9.5 cooking, 6.9-6.14 storing, 10.12 cooling, **6.16-6.18** expiration dates, 5.7, 5.11-5.12, 5.16 cross-connection, 9.6 cross-contact, 2.23 F cross-contamination, 1.6, 4.1, 4.2, 4.3, 5.1, 5.14, 6.5, 8.4, 10.7 facilities, safe, 9.1-9.12 cutting boards, 4.1 FAT TOM, 2.4, 2.5

fecal-oral route, 2.2, 3.2 in emergencies, 9.11-9.12 fingernails, care for, 3.8 inspection, 1.11-1.12 first-in, first-out (FIFO), 5.13 regulatory authorities, 1.11-1.13 fish, 1.8, 2.21, 5.5, 5.15, 6.5, 6.11 training for, **1.11**, **8.2**, **8.4** flatware, **7.7**, **10.12** food safety management systems, 8.2-8.6 flow of food, **4.1-4.11** foodborne illness. 1.1-1.9 cross-contamination, 1.6, 4.1, 4.2, 4.3, (see also bacteria, contamination, 5.1, 5.14, 6.5, 8.4, 10.7 cross-contamination, viruses) monitoring temperature, 4.6-4.11 causes, A1-A10, 1.4-1.6, 3.3 preparation, **6.1-6.19** cost of, **1.3** purchasing, receiving, and storing, prevention, A1-A10, 1.1, 1.11, 2.1, 3.1, 5.1 - 5.184.1, 5.1, 6.1, 7.1, 10.1 service, 7.1-7.13 response to outbreaks of, 2.18, 8.1 time-temperature abuse, 1.6, 4.2, 4.4-4.5, 7.11, 8.5 risk factors, A1-A10, 8.2-8.3, 8.5 food allergens, 2.20-2.23 symptoms, A1-A10, 2.3-2.4 Food and Drug Administration (FDA), frozen food. 5.6 1.11-1.12, 2.16, 8.5 frozen yogurt, 10.1, 10.7 Food Code, 1.12 fungi, 1.4, 2.10 food containers, 5.14, 7.11 food defense program, 2.16 food handlers, 1.5-1.6, 3.1-3.19 contamination by, 2.1, 3.1, 3.2-3.3, 3.10, 4.1, 6.16, 7.1, 7.7, 8.4 garbage removal, 9.8-9.9 hand care, 3.4-3.8 garlic-and-oil, 1.8 hygiene, 1.6, 3.3, 3.13-3.15 garnishes, 7.9 reporting illness, **3.16–3.17**, **8.5** glass thermometers, 4.10 training, 1.11, 7.6 glasses, 7.7, 10.12 work attire, 3.14-3.15 gloves, single-use, 3.10-3.11 food labels, 2.22, 5.1-5.11, 7.10, 7.11 Good Agricultural Practices (GAP), 5.2 food preparation, 6.1-6.19 Good Manufacturing Practices (GMP), 5.2 food quality, **5.8–5.9**

food safety, 1.2, 1.5-1.13, 8.1-8.6

(see also flow of food)

grease traps, 9.7

gum, chewing, 3.14

H

hair restraints, 3.15

hand antiseptic, 3.7

hand care, 3.7-3.8

handwashing, 2.1, 3.4-3.7, 7.1

handwashing stations, 9.4-9.5

Hazard Analysis Critical Control Point

(HAACP) plan, **5.3**, **6.7**, **8.2**, **8.6**

heat sanitizing, 10.2, 10.9

Hepatitis A, A.6, 2.3, 2.8, 2.9, 3.1, 5.2

high-risk populations, 1.9, 6.6, 6.14

holding, 7.2-7.4

hot holding, 6.18, 7.2, 7.4

hygiene, 1.6, 3.3, 3.13-3.15, 8.2. 8.5

T

ice, **6.6-6.7**, **6.18**, **7.8**, **7.10**

ice paddle, 6.18

ice scoops, 7.8

ice-point method, 4.11

ice-water bath, 6.17

immersion probes, 4.8

immune systems, compromised, 1.9

infrared thermometers, 4.8-4.9

insects, 9.12

inspection, 1.11-1.12, 5.3-5.9

iodine sanitizers, 10.2, 10.4

J

jaundice, 2.3, 3.18

jewelry, 3.15

K

key drop deliveries, 5.4

L

labeling, **2.22**, **5.10–5.11**, **7.10–7.11**, **10.16**

laser thermometers, 4.8-4.9

leafy greens, 1.8, 6.5

lighting, 9.8, 10.15

M

maintenance, facility, 9.9

master cleaning schedule, 10.17

meat, 1.8, 5.5, 5.15, 6.11

medical conditions, 1.9, 3.18-3.19

melon, 1.8

milk, 1.8, 2.21, 5.6

microwaving, 6.4, 6.12

minimum internal cooking temperatures,

5.15, 6.1, 6.9, 6.10-6.11

modified atmosphere packaging (MAP)

food, **5.5**

moisture, 2.5

mops, 10.15

\mathbf{N}

nail polish, 3.8

nonfood-contact surfaces, 10.14

nontyphoidal Salmonella (NTS), A.4, 2.3,

2.5, 2.6

Norovirus, **A.6**, **2.3**, **2.8–2.9**, **7.1**

nuts, 2.21

off-site service, 7.11-7.12 P packaged food, 5.5 packaging, 5.7 parasites, A.7-A.8, 1.4, 2.10 Anisakis simplex, A.7 Cryptosporidium parvum, A.7 Giardia duodenalis, A.7 Cyclospora cayetanensis, A.8 partial cooking (parcooking), 6.12-6.13 pasteurized eggs, 6.6, 6.14 pastry cream, 4.5 pathogens, 1.2, 1.4, 1.6, 1.7, 2.3, 4.2 (see also bacteria, viruses) peanuts, 2.21 penetration probes, 4.8 pest control operator (PCO), 9.12-9.13 pest management, 9.12-9.13 pH, 2.4, 10.3, 10.4 physical contamination, 1.4, 2.12 plumbing, 9.6-9.7 pooled eggs, 6.6 potable water, 9.6 potatoes, 1.1, 1.8 poultry, 1.8, 5.5, 5.15, 6.11 prepackaged food, 7.9

preparation (see food preparation)

preset tableware, 7.9

probes, **4.8**produce, prepping, **6.5**public health interventions, **8.5**purchasing, **1.5**, **5.2–5.3**

quality, food, **5.8–5.9**quaternary ammonium compounds (quats), **10.2, 10.4**

R

raw food, **4.3**, **7.10**ready-to-eat food, **1.7–1.8**, **3.11–3.12**, **4.3**, **5.15**, **7.10**recalls, **5.4–5.5**receiving, **5.3–5.9**reduced-oxygen packaging (ROP) food, **5.5**, **6.5**refills, **7.6**, **7.10**regulatory authorities, state and local, **1.12–1.13**, **6.7**

reheating, 6.18
rejecting deliveries, 5.4
reminder, 6.13
reserving food, 7.9
rice, 1.8
roasts, 6.11
rodents, 9.12
rolls, 7.9

rotation, **5.13**

storing food, **5.1**, **5.10–5.17**, **7.11** surface probes, 4.8 safe facilities, 9.1-9.12 surfaces, cleaning, 10.4-10.6, 10.14 salad bars, 2.17, 3.1, 3.10 salad, 6.6, 8.1 T salad dressing, 8.1 Salmonella, A.4, 2.3, 2.4, 2.5, 2.17, 4.1, 4.5, tableware, **7.9**, **10.12** 6.1, 7.8 take-home containers, 7.6 sanitizers, 10.2-10.4, 10.15-10.16 TCS food, 1.7-1.8 sanitizing (see cleaning and sanitizing) delivery of, 5.6 scallops, 5.2 disclosure of, 6.13 school cafeteria, 1.5 holding, **7.2**, **7.3** self-service, 7.10 microwaving, 6.2 sell-by date, 5.7 reheating, 6.18 serving food, **7.6–7.12** in salads, 6.6 serving utensils, 7.6, 7.8 storing, **5.11** shellfish, 1.8, 2.21, 5.6 thawing, 6.4 Shiga toxin-producing Escherichia coli in vending machines, 7.12 (STEC), A.2, 2.3, 2.5, 2.7, 5.1, 6.14 temperature, monitoring, 4.6-4.11 (see also Shigella, A.5, 2.1, 2.3, 2.5, 2.7 minimum internal cooking temperatures) single-use gloves, 3.10-3.11 in cooking, 6.10 sinks, **9.4**, **9.8** in cooling, 6.16-6.17 slicers, 10.7 in deliveries, 5.5-5.6 in dishwashing, 10.9, 10.10 smoking, 3.14 in holding, 7.2-7.4 sneeze guards, 7.2 in off-site service, 7.11 sous vide food, 5.5 in reheating, 6.18 soy, 1.8. 2.21 in self-service, 7.10 spaghetti, 1.5 in storing, **5.12-5.13** sprouts, 1.8, 6.5 in vending machines, 7.12 staff illness, **3.16–3.17**, **8.5** temperature danger zone, 2.4, 4.5 storage order, 5.1, 5.14-5.15 thawing, **6.4–6.5** storing equipment and supplies, 10.12, 10.15, 10.16 thermistors, 4.7-4.8

thermocouples, 4.7-4.8 thermometers, 4.6-4.11, 7.2 calibrating, 4.10, 4.11 cleaning, 4.9 types of, 4.6-4.9 three-compartment sinks, 9.4, 10.11-10.12 time-temperature abuse, 1.6, 4.2, 4.4-4.5, 7.11, 8.5 time-temperature indicator (TTI), 4.9 tobacco, chewing, 3.14 tofu, 1.8 tomato, 1.8 towels, 10.15 toxins, **A.8-A.10** Brevetoxin, A.10 Ciguatoxin, A.9 Domoic acid, A.10 Histamine, A.8 Saxitoxin, A.9 training cleaning, 10.17 food safety, 1.11, 8.2, 8.4 kitchen staff, 7.6 service staff, 7.7 tree nuts, 2.21

TI

U.S. Department of Agriculture (USDA),
1.11-1.12
U.S. Public Health Service (PHS),
1.12
use-by dates,
5.7,
5.11-5.12,
5.16
utensils,
7.6,
7.9,
7.10

V

vacuum breaker, **9.7**vacuum packed food, **5.5**variance, **6.7**vegetables, **1.8**vending machines, **7.12**ventilation, **9.8**viruses, **A.6**, **1.4**, **2.8–2.9**hepatitis A, **A.6**, **2.3**, **2.8–2.9**, **3.1**, **5.2**Norovirus, **A.6**, **2.3**, **2.8–2.9**, **7.1**vomit, cleaning, **10.15**

W

water, **9.6–9.7**, **9.11**, **10.3–10.4** water activity (a_w), **2.5** water hardness, **10.3**, **10.4** wheat, **2.21** wiping cloths, **10.14** work attire, **3.14–3.15** wounds, care for, **3.8**

Y

yogurt, frozen, **10.1, 10.7**