

Preface

This book is borne out of many experiences with many people in hundreds of food processing facilities mainly in North America. The principles of food safety and food quality microbiology range from simple to complex, as does the experience of those in charge of maintaining food safety and quality. Many in our culture assume that the principles are simple, like, “Wash your hands after using the rest room.” However, in my experience, the vast majority of companies that produce foods contaminated with pathogenic bacteria or spoilage organisms are not willfully negligent as some may think. Rather companies often fail for other reasons which could include equipment inadequately designed for appropriate sanitation, poorly constructed facilities, and paradigms that prevent them from recognizing true microbiological risk.

Quality assurance/food safety managers become the point persons to deal with food contamination situations. It is a heavy burden that you bear and this book, while useful to anyone wishing to investigate sources of contamination in food processing facilities, is really written with you in mind. This book is written in hopes that it makes your load lighter, your confidence greater, and the food your company produces safer.

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