

ENVH 441 COURSEPACK HANDOUTS LIST-WINTER 2010

Read and understand these assignments before attending the class session. All are on the web linked with the ENVH 441 course home page.

SESSION	DATE	READING ASSIGNMENT TITLE
1	1/4	Class Schedule Syllabus Coursepack Handouts list Textbook <i>errata</i> sheet <i>The Bad Bug Book</i> contents Website Resources Supplementary Reading Sources list Oral Presentation Topic Signup list Oral Presentation Instructions Current Developments in Food Protection
2	1/6	Mission: Food Protection Agencies Agencies Involved in Food Protection Osterholm: "No Magic Bullet" Study Questions: Agencies and Organizations
3	1/8	Preservation History Food Spoilage and Preservation Additives: Definition and Functions Study Questions: Food Spoilage
4	1/11	Problems in Food Protection Field Trip Preference/signup List
5	1/13	Foodborne Disease Surveillance and Reporting MMWR Foodborne Outbreaks Surveillance: 1988-1992 Suspected Foodborne Disease Investigation Washington DOH Outbreak Investigation Report Form Key Features of Foodborne Illness by Onset and Agent Study Questions: Foodborne Disease/Outbreaks, Definition and Surveillance
6	1/15	Chemicals, Metals & Poisonous Fish and Plants Outbreak du Jour Study Questions: Chemicals, Metals, Poisonous Fish and Plants
7	1/20	Parasites and Viruses in Food: Food as a Vehicle Outbreak du Jour Study Questions: Parasites, Viruses and Other Pathogens
8	1/22	Foodborne Intoxication: Botulism, Perfringens, Staph, <i>B. cereus</i> Outbreaks du Jour Study Questions: Foodborne Intoxications
9	1/25	Foodborne Infection Agents: <i>Salmonella</i> , <i>E. coli</i> , <i>Shigella</i> (1) Outbreak du Jour (2) Study Questions: Foodborne Infection Agents (1)
10	1/27	Miscellaneous Foodborne Infection Agents (2): <i>Campy</i> , <i>Listeria</i> , <i>Yersinia</i> , <i>Vibri</i> Outbreak du Jour Study Questions: Miscellaneous Foodborne Infection Agents (2)

11	1/29	No assigned reading; review foodborne pathogens
12	2/1	Potentially Hazardous Foods + Water Activity Study Questions: Bacterial Multiplication: pH & Water Activity Study Questions: Potentially Hazardous Foods: Meat, Poultry, Eggs, etc.
13	2/3	MIDTERM EXAM
14	2/5	Time and Temperature Relationships for Potentially Hazardous Foods Outbreak du Jour Study Questions: Multiplication & Survival of Bacterial Contaminants Study Questions: Microwave Heating; Time-Temperature Relationships
15	2/8	Temperature Monitoring Outbreak du Jour Study Questions: Time and Temperature Measurement
16	2/10	Food Inspection Rationale Study Questions: Food Establishment Inspections
17 & 18	2/12	Field trip. No assigned reading.
19	2/19	<i>HACCP: A Food Protection System</i> Study Questions: HACCP
20	2/22	Bryan: <i>HACCP Systems for Retail Food and Restaurant Operations</i>
21	2/24	Food Establishment Personnel Evaluating a Fast Food Management Training Program Study Questions: Food Service Worker and Manager Education Study Questions: FSWs as Contamination Sources in FS Establishments
22	2/26	Guidelines for FS Equipment Design & Construction (summary) National Sanitation Foundation (NSF) Standards Food Service Equipment (summary) Study Questions: Food Service Equipment
23	3/1	Ware Washing: Hand and Machine/Sink Volume Dishwashing Machines Study Questions: Ware Washing Study Questions: Cleaning and Sanitizing
24	3/3	Detergents and Sanitizers Automatic Dishwashing Products Haverland: <i>Cleaning and Sanitizing Operations</i> Common Detergent Ingredients Table Study Questions: Detergents and Sanitizers
25	3/5	General Food Service Establishment Environment Study Questions: General Food Service Environment
26	3/8	Food Sources and Critical Foods (e.g., milk) Study Questions: Food Sources Annex 3 HTST Milk Flow Diagram Study Questions: Milk and Dairy Products
27	3/10	Food Service Operations and Layout Food Flow Diagram Study Questions: Food Service Operations