

# International Food Hygiene

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Improving the safety and quality of food and drink

## TRAINING

*When is the right time to teach food hygiene?*

## FAECAL INDICATORS

*Providing an insight into microbiological quality.*

## MONITORING & MEASURING

*We look at options from around the world.*

## CLEANING

*What makes a good ATP hygiene monitoring system.*

## SALMONELLA

*Comparison of two detection methods using VIDAS.*

## SPROUTS & ALMONDS

*Alliance and new technology to keep food safe.*

