

# International Food Hygiene

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Improving the global safety and quality of food and drink

## FOREIGN BODY CONTROL

*The importance of  
rapid identification.*

## STAPHYLOCOCCI

*Microbial update and  
methods of detection.*

## HACCP

*The hidden risk of  
food room equipment.*

## TRAINING

*Achieving an effective  
food hygiene culture.*

## DETECTING CONTAMINANTS

*A look at products  
and services available.*

## TESTING

*Reflections on laboratories  
and laboratory testing.*

