

## List of Suggested Readings

Abbat, F.R. Teaching for Better Learning. A Guide for Teachers of Primary Health Care Staff. 2nd Edition. WHO, 1992.

Adams, M. and Motarjemi, Y. Basic Food Safety for Health Workers. World Health Organisation, 1999.

Application of the Hazard Analysis Critical Control Point (HACCP) System for the Improvement of Food Safety: WHO-Supported Case Studies on Food Prepared in Homes, at Street Vending Operations, and in Cottage Industries. Document WHO/FNU/FOS.93.1, WHO, 1993.

Assessment of Fermentation as a Household Technology for Improving Food Safety. Report of a Joint FAO/WHO Workshop. Document WHO/FNU/FOS/96.1, WHO, 1996.

Basic principles for the preparation of safe food for infants and young children. WHO/FNU/FOS/96.6, WHO, 1996

Bryan, F.L. Hazard Analysis Critical Control Point Evaluations. A Guide to Identifying Hazards and Assessing Risks Associated with Food Preparation and Storage. WHO, 1992.

Bury, J.A. et al. Training and Research in Public Health. Policy Perspectives for a New Public Health. Copenhagen, WHO Regional Office for Europe, 1994.

Comprehensive School Health Education: Suggested Guidelines for Action. WHO, 1992.

Control of Foodborne Trematode Infections. Report of a WHO Study Group. Technical Report Series No. 849, WHO, 1995.

Dowling, M.A.C and Ritson, R. Learning Materials for Health Workers. WHO Chronicle 1985, 39(5):171-175.

Essential Safety Requirements for Street-Vended Foods, revised edition. Document WHO/FNU/FOS/96.7, WHO, 1996.

Food hygiene – Basic texts. Joint FAO/WHO Food Standards Programme. Food and Agriculture Organization of the United Nations and World Health Organization, 1997.

Food Irradiation. A Technique for Preserving and Improving the Safety of Food, WHO, 1988.

Food Safety Measures for Eggs and Foods Containing Eggs. Document WHO/FNU/FOS/96.5, WHO, 1996.

- Food Technologies and Public Health. Document WHO/FNU/FOS/95.12, WHO, 1995.
- Food Safety and Foodborne Diseases. World Health Statistics Quarterly. Vol. 50, No. 1-2, WHO, 1997.
- Guidance on the Regulatory Assessment of HACCP. Report of Joint WHO/FAO Consultation on the Role of Government Agencies in Assessing HACCP. Document WHO/FSF/FOS/98.5, WHO, 1998.
- HACCP: Introducing the Hazard Analysis Critical Control Point System. Document WHO/FSF/FOS/97.2, WHO, 1997.
- Health Surveillance and Management Procedures for Food Handling Personnel. Technical Report 785, pp. 459-462, WHO, 1989.
- High-Dose irradiation: Wholesomeness of food irradiated with doses above 10 kGy. Report of a Joint FAO/IAEA/WHO Study Group. WHO Technical Report Series, 890. WHO, 1990.
- Hygiene in food-service and mass catering establishments. WHO/FNU/FOS/94.5, WHO, 1994.
- Motarjemi, Y. et al. Importance of HACCP for Public Health and Development: The Role of the World Health Organisation. Food Control 7 (2) 77-85, 1996.
- Motarjemi, Y. , Käferstein, F. Food safety, Hazard Analysis and Critical Control Point and the increase in foodborne diseases: a paradox? Food Control 10 (1999) 325-333
- New Approaches to Health Education in Primary Health Care. Report of a WHO Expert Committee. WHO Technical Report Series No. 690, WHO, 1983.
- Prevention and Control of Enterohaemorrhagic Escherichia coli (EHEC) Infections. Report of a WHO Consultation. Document WHO/FSF/FOS/97.6, WHO, 1997.
- Principles and Methods of Health Education. Report on a WHO Working Group, Dresden, 24-28 October, 1977. EURO Reports and Studies, No. 11, Copenhagen, WHO Regional Offices for Europe, 1979.
- Reilly, A. and Käferstein, F. Food Safety Hazards and the Application of the Principles of the Hazard Analysis and Critical Control Point (HACCP) System for their Control in Aquaculture Production. Aquaculture Research (28) 735-752, 1997.
- Research in Health Education. Report of a WHO Scientific Group. WHO Technical Report Series, No. 432, WHO, 1969.
- Some Naturally Occurring Substances: Food Items and Constituents, Heterocyclic Aromatic Amines and Mycotoxins. IARC Monographs on the Evaluation of Carcinogenic Risks to Humans, Vol. 56, WHO, 1993.
- Strategies for implementing HACCP in Small and/or Less Developed Businesses. Report of the WHO Consultation. WHO/SDE/PHE/FOS/99.7, WHO, 1999

Surface Decontamination of Fruits and Vegetables Eaten Raw. A Review. Document WHO/FSF/FOS/98.2, WHO, 1998.

Teacher Preparation for Health Education. Report of Joint WHO/UNESCO Expert Committee. Geneva, WHO Technical Report Series, No. 193, WHO, 1960.

Webb, J.K.G. Health Education for School-age Children. The Child-to-Child Programme. WHO, 1985.

The WHO Golden Rules for Safe Food Preparation.

Training Aspects of the Hazard Analysis Critical Control Point System. Document WHO/FNU/FOS/96.3, WHO, 1996.

Understanding the Codex Alimentarius. Food and Agriculture Organization of the United Nations and the World Health Organization, 1999.

The following Web sites also contain useful information:

[www.who.int/fsf/](http://www.who.int/fsf/) (WHO food safety site)

[www.FoodSafety.gov](http://www.FoodSafety.gov) (US Government food safety site)

[www.easynet.co.uk/ifst/hottop.htm](http://www.easynet.co.uk/ifst/hottop.htm) (Institute of Food Science and Technology, UK)

[www.phls.co.uk](http://www.phls.co.uk) (Public Health Laboratory Service, UK)