



## HOSPITALITY INSTITUTE OF TECHNOLOGY AND MANAGEMENT

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### PUBLICATIONS

#### O. PETER SNYDER, JR., PH.D.

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## MILITARY PUBLICATIONS

- El-Bisi, H.M., Snyder, O.P., and Leven, R.E. 1966. Radiation death kinetics of *Clostridium botulinum* spores at cryogenic temperatures. Presented at the International Symposium on Botulism. XIth International Congress for Microbiology. Moscow, USSR.
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- Snyder, O.P. 1962. Assembly and operation of the wide temperature irradiation system. QM Food and Container Inst. Report No. 26-62, QMC-USA. Chicago, IL.
- Snyder, O.P. 1962. Gamma and electron radiation measuring devices for the QMRL. QM Food and Container Inst. Report No. 22-62, QMC-USA. Chicago, IL.
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- Snyder, O.P. 1983. A customer's view of what makes up a quality dining experience. HITM Tech Brief 11. St. Paul, MN.
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- Snyder, O.P. 1983. A management quality assurance system for making foodservice customer satisfaction certain. HITM Tech Brief 6. St. Paul, MN.
- Snyder, O.P. 1983. Oxidative rancidity fact sheet. HITM Tech Brief 9. St. Paul, MN.
- Snyder, O.P. 1983. Quality attributes and quality retention. HITM QA Tech Brief 12. St. Paul, MN.
- Snyder, O.P. 1984. Appraising and developing managers. HITM Tech Brief 4. St. Paul, MN.
- Snyder, O.P. 1984. Foodservice hazard analysis and critical control points (HACCP) in the fecal-human contamination cycle. HITM QA Tech Brief 1. St. Paul, MN.

- Snyder, O.P. 1984. Foodborne illness prevention work performance objectives for foodservice employees and managers. HITM QA Tech Brief 10. St. Paul, MN.
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- Snyder, O.P. 1984. Management's role in developing food service employees. HITM QA Tech Brief 5. St. Paul, MN.
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- Snyder, O.P. 1989. Employee motivation to achieve quality-assured performance. HITM. St. Paul, MN.
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- Snyder, O.P. 1991. Foodservice fly control. HITM. St. Paul, MN.
- Snyder, O.P. 1991. HACCP in the retail food industry. HITM. St. Paul, MN.
- Snyder, O.P. 1991. Safety-assured chilled food systems. HITM. St. Paul, MN.
- Snyder, O.P. 1991. Upgrading the performance of U.S. foodservice refrigerators and freezers. HITM. St. Paul, MN.
- Snyder, O.P. 1992. Components of a HACCP-based TQM foodservice program. HITM. St. Paul, MN.
- Snyder, O.P. 1992. Food safety management plan. HITM. St. Paul, MN.
- Snyder, O.P. 1992. Foodborne illness hazard control strategies for churches and non-regulated group feeding situations. HITM. St. Paul, MN.
- Snyder, O.P. 1992. General principles of liability in hazard analysis and control. HITM. St. Paul, MN.
- Snyder, O.P. 1992. HACCP-based Total Quality Management system documentation and certification. HITM. St. Paul, MN.
- Snyder, O.P. 1992. How to manage more effectively. HITM. St. Paul, MN.
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- Snyder, O.P. 1992. Manager behaviors important in employee improvement. HITM. St. Paul, MN.
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- Snyder, O.P. 1993. Company Total Quality Management (TQM). HITM. St. Paul, MN.
- Snyder, O.P. 1993. Customer and employee physical hazard analysis and control policies, procedures, and standards. HITM. St. Paul, MN.
- Snyder, O.P. 1993. Developing a total quality management-based food safety program for a chilled food system. HITM. St. Paul, MN.
- Snyder, O.P. 1993. Foodborne illness hazards and control policies, procedures, and standards for pasteurized and chilled food systems. HITM. St. Paul, MN.
- Snyder, O.P. 1993. HACCP-based food safety self-control -- An overview. HITM. St. Paul, MN.
- Snyder, O.P. 1993. The hazard control base for zero-liability food operation total quality management. HITM. St. Paul, MN.
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- Snyder, O.P. 1993. Mandatory safety requirements for self-control. HITM. St. Paul, MN.
- Snyder, O.P. 1993. Microbiological process validation in cook (pasteurized) chilled food inventory systems. HITM. St. Paul, MN.
- Snyder, O.P. 1993. Restaurant kitchen food hot holding table: water evaporation in food pans. HITM. St. Paul, MN.
- Snyder, O.P. 1993. Restaurant refrigeration performance testing. HITM. St. Paul, MN.
- Snyder, O.P. 1993. Roles individuals play in groups. HITM. St. Paul, MN.
- Snyder, O.P. 1993. Safe food cooling. HITM. St. Paul, MN.
- Snyder, O.P. 1994. Cross-contamination of gloves when being put on. HITM. St. Paul, MN.
- Snyder, O.P. 1994. The evaluation of wooden vs. polyethylene cutting boards using florescent powder. HITM. St. Paul, MN.
- Snyder, O.P. 1994. Good refrigeration: A critical food operation success factor. HITM. St. Paul, MN.
- Snyder, O.P. 1994. HITM 10-step Total Quality Management program. HITM. St. Paul, MN.
- Snyder, O.P. 1994. How to assure safety and quality in your operation. HITM. St. Paul, MN.
- Snyder, O.P. 1994. Refrigeration. HITM. St. Paul, MN.
- Snyder, O.P. 1995. Oxidation-reduction potential in standard food products. HITM. St. Paul, MN.
- Snyder, O.P. 1995. Some applications of thermocouples in the home kitchen. HITM. St. Paul, MN.
- Snyder, O.P. 1997. Hazards of chlorine by-products. HITM. St. Paul, MN.
- Snyder, O.P. 1997. Safety analysis: Butter. HITM. St. Paul, MN.
- Snyder, O.P. (Ed.) and contributing authors. 1991-1994. QA Report. 1(1)-(12); 2(1)-(2). Ongoing newsletter publication from HITM. St. Paul, MN.
- Snyder, O.P. and Dickinson, L.J. 1985. Employee team management and coaching. HITM Exec 1302. St. Paul, MN.
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- Snyder, O.P., Edgren, A.R., Thomas, C.P., and Boekhoff, P.M. 1984. Nutrition for commercial recipe design: Keeping healthy people healthy. HITM Fdsv 1202. St. Paul, MN.
- Snyder, O.P. and Himmelfarb, B.S. 1983. Truth in menu. HITM Tech Brief 14. St. Paul, MN.
- Snyder, O.P. and McDill, L.A. 1985. Kitchen management. HITM Fdsv 1201. St. Paul, MN.
- Snyder, O.P., Nelson, M.J., and Dickinson, L.J. 1984. Service management course. HITM Exec 1301. St. Paul, MN.

Snyder, O.P. and Poland, D.M. 1995. Food irradiation today. for Rubbright\*Brody, Inc. HITM. St. Paul, MN.  
Snyder, O.P. and Poland, D.M. 1995. The MSG problem. HITM. St. Paul, MN.  
Snyder, O.P. and Rivituso, C.P. 1984. Foodservice quality assurance standards versus sanitation regulations. HITM Tech Brief 25. St. Paul, MN.  
Snyder, O.P. and Snyder, E.R. 1985. Responsible beverage service for any city, MN. HITM. St. Paul, MN.  
Swenson, R. and Snyder, O.P. 1994. The need for total hair restraint in foodservice. HITM QA Tech Brief 7. St. Paul, MN.

### **SELECTED ARTICLES FOUND ON HITM WEBSITE, <http://www.hi-tm.com>**

*Retail Food Alliance: Assuring Retail Food Excellence Worldwide through Industry Self-control*  
Development and documentation of hazard identification and control procedures for retail food operations  
Retail food operations HACCP-TQM technical guidelines  
Process performance standards (Retail food process controls that assure hazards are at a tolerable level)  
Food pathogen control data summary  
Retail food operations policies, procedures, and standards manual  
HACCP-TQM food manufacturing operations manual (table of contents)  
Applying HACCP to retail food operations – a series of 10 papers

#### *HACCP/QA*

HITM HACCP-based TQM program  
Modification of NACMCF HACCP with risk management to retail food HACCP-TQM

#### *RETAIL FOOD SYSTEM REPORTS*

Antimicrobial effects of spices and herbs  
Assuring safety of egg yolk-based sauces and salad dressings  
The basics of cooling food  
Causes of foodborne disease  
Employee food hazard control in retail food operations  
Food safety hazards and controls for the home food preparer  
Foodborne illness hazard control strategies for churches and non-regulated group feeding situations  
Growth of microorganisms in food  
The menu / recipe section of your retail HACCP operations manual  
Pasteurized-chilled food process hazard control flow diagram  
The reduction of *E. coli* on various countertop surfaces  
Safety of pasteurized chilled food  
Some foodborne illness agents  
What every consumer needs to know about food thermometers  
Why gloves are not the solution to the fingertip washing problem

#### *RETAIL FOOD PROCESSES, THEIR HAZARDS AND CONTROLS*

Adverse reactions to food, food allergy and sensitivity: A retail food hazard problem  
Bimetallic coil thermometer: Unsatisfactory for measuring food temperatures  
Bloody chicken  
Calculating the total growth of bacteria in cooked food using the FDA code controls  
Calibrating thermometers in boiling water  
Cooling food in 6 hours in NSF refrigeration units  
The dangerous bimetallic coil thermometer  
Double hand washing with a fingernail brush  
The effect of water quality on food  
*Escherichia coli* O157:H7 and other pathogenic strains of *E. coli*  
Food irradiation today  
Foodservice fly control  
HACCP and slow-roasting turkeys  
HITM retail food operations hazards and controls  
How effective and necessary are sanitizing solutions in retail food operations?  
Illnesses of viral origin: Is it a cold, the flu, or foodborne illness?  
The microbiology of cleaning and sanitizing a cutting board  
The microbiology of dishcloths in the home kitchen  
The microbiology of food market salad and salad bar items  
Precooling hot food using kitchen-temperature air

Preparing a safe turkey  
A "Safe Hands" hand wash program for retail food operations  
A "Safe Hands" hand wash program for retail food operations: A technical review  
A summary of research information on why internal meat color should not be used as an indication of meat doneness  
Sushi rice HACCP & Quality-assured HACCP recipe procedures  
Thawing at ambient temperature on the counter  
Which hamburger is safe?

#### *HACCP-TQM INFORMATION AND TIPS*

Freezing bananas  
Decaffeinating coffee  
Pickled eggs  
Three thermometers  
Elements and components of process safety management

### **SELECTED PRESENTATIONS TO INDICATE VARIETY OF TOPICS AND AUDIENCES**

#### **1985-1999**

Snyder, O.P. 1985. Microbiological quality assurance in foodservice product development. Institute of Food Technologists 45th Annual Meeting. Atlanta, GA. June 9-12.

Snyder, O.P. 1990. Assuring the microbiological safety of microwave foods in foodservice operations. Presented in Montreal, Quebec, Canada and Chicago, IL.

Snyder, O.P. 1991 (January 7-8). Extended shelf life chilled food processes. Presented in San Diego, CA.

Snyder, O.P. 1991 (January 11). The application of HACCP procedures for *sous vide* and vacuum-packaged prepared foods. Presented at CAP91. San Diego, CA.

Snyder, O.P. 1991 (February 21). Hazard analysis and critical control points in poultry processing.

Snyder, O.P. 1991 (July 25). Hospital foodservice systems in the year 2000. Presented at Institute of Hospital Catering 1991 National Conference. Melbourne, Australia.

Snyder, O.P. 1991. Safety of packaged food and beverages. Presented for Pack Alimentaire.

Snyder, O.P. 1992 (June). The critical HACCP process standards for pasteurized-chilled food systems. 3rd World Conference, Foodborne Infections and Intoxications. Berlin, Germany.

Snyder, O.P. 1992 (August 13). HACCP-based total quality management hospital foodservice. Presented at University Hospital Consortium Meeting. Chicago, IL.

Snyder, O.P. 1992 (August 31-September 2). Control of *Listeria* in the food processing environment. Presented at 106th AOAC Annual International Meeting and Exposition. Cincinnati, OH.

Snyder, O.P. 1992. HACCP-based safety- and quality-assured chilled food processing systems. Presented for Cleveland Range, Inc. seminar. Toronto, Ontario, Canada.

Snyder, O.P. 1994 (May). Principles of HACCP-Based Total Quality Management (TQM). (four lectures: 1) General, 2) Commissary Operations, 3) Food Markets and Restaurants, 4) National Program for Spain. Presented for the University of the Basque Country. Vitoria, Spain.

Snyder, O.P. 1995 (July 11). Food firms and their consumers. Presented for the Conference Industrialization of Heartland Agriculture. Minneapolis, MN.

Snyder, O.P. 1995 (October 11). The ABCs of food inspection. Presented for the Society of Professional Journalists National Convention. St. Paul, MN.

Snyder, O.P. 1995 (October 23). Good manufacturing practices and the importance of standards and operating procedures. Presented for White Castle. Indianapolis, IN.

Snyder, O.P. 1996 (October 21). Jefco Laboratories, Inc. HACCP. Presented for Jefco Laboratories, Inc. Chicago, IL.

Snyder, O.P. 1997 (February 25). Recipe HACCP. Presented for the Illinois Environmental Health Association North Chapter Educational Conference. Chicago, IL.

Snyder, O.P. 1997 (September 16). The application of HACCP for home meal replacement. Presented for the Food Marketing Institute. Los Angeles, CA.

Snyder, O.P. 1998 (February 23). Minnesota food excellence: An industry self-control program for national leadership in food quality. Presented for the ACF Southeastern Minnesota Culinarian Chapter. Rochester, MN.

Snyder, O.P. 1998 (June 10). Menu HACCP for retail food operations. 4th World Congress, Foodborne Infections and Intoxications. Berlin, Germany.

Snyder, O.P. 1998 (July 14). Advantages and opportunities for microwave applications in food operations. International Microwave Power Institute. Chicago, IL.

Snyder, O.P. 1999 (March 10). Beyond government HACCP: Industry self-control HACCP TQM. HMR Summit '99. Atlanta, GA.

Snyder, O.P. 1999 (March 25-26). Management control in *sous vide* operations. Third European Symposium on *Sous Vide*. Leuven, Belgium.

- Snyder, O.P. 1999 (April 7). HACCP in the retail food industry. 66<sup>th</sup> Annual Food and Dairy Industries Conference. Columbus, OH.
- Snyder, O.P. 1999 (May 27). A "Safe Hands" hand wash program for retail food operations. Florida Environmental Health Association. 51<sup>st</sup> Annual Education Meeting. Orlando, FL.
- Snyder, O.P. 1999 (June 22). Retail HACCP. American Meat Science Association Reciprocal Meat Conference. Stillwater, OK. Integrating FDA fisheries, USDA, FDA industrial, and FDA retail HACCP into one set of national industry self-control requirements. IAMFES Annual Meeting.
- Snyder, O.P. 1999 (September 21). The regulation of industry self-control HACCP. Indiana Environmental Health Association. West Lafayette, IN.
- Snyder, O.P. 1999 (September 29). Simple employee food safety training to create permanent safe behavior. Rhode Island Food Safety Conference. Providence, RI.
- Snyder, O.P. 1999 (October 26-28). Food safety through quality assurance management, "Implementing HACCP in a commercial kitchen." Reno, NV.

## 2000-2005

- Snyder, O.P. 2000 (January 14). Using HACCP in commercial kitchens. Johnson and Wales University. Providence, RI.
- Snyder, O.P. 2000 (March 21-22). HACCP presentation at Food Safety Summit. Washington, D.C.
- Snyder, O.P. 2000 (April 26). HACCP: How it works at the distributor and manufacturer level. Minnesota School Foodservice Managers. Brainerd, MN.
- Snyder, O.P. 2000 (April 27). Retail food industry HACCP self-control. Idaho Dietary Managers Association. Post Falls, ID.
- Snyder, O.P. 2000 (May 25). Indications of an effective regulatory food safety program. Florida Environmental Health Association. 52<sup>nd</sup> Annual Education Meeting. Tampa, FL.
- Snyder, O.P. 2000 (June 6). Retail food industry HACCP self-control. ACE, Inc. San Diego, CA.
- Snyder, O.P. 2000 (November 4). HACCP and food safety. Minnesota School Food Service Association. Fall Nutrition Conference. Maple Grove, MN.
- Snyder, O.P. 2000 (November 7). HACCP-based retail food safety. Ministry of Health. Vancouver, British Columbia, Canada.
- Snyder, O.P. 2000 (December 3-15). Seal of Quality: Food safety and quality program for Macedonia food markets. Land O'Lakes. Skopje, Macedonia.
- Snyder, O.P. 2001. (January 29). HACCP plan development. Syracuse University. Syracuse, NY.
- Snyder, O.P. 2001. (March 28-30). Industry self-control vs. regulatory inspection. 10<sup>th</sup> Australian Food Microbiology Conference. Melbourne, Australia.
- Snyder, O.P. 2001 (March 28-30). How to develop predictable employee food safety behavior. 10<sup>th</sup> Australian Food Microbiology Conference. Melbourne, Australia.
- Snyder, O.P. 2001 (March 28-30). Science-based retail food process standards. 10<sup>th</sup> Australian Food Microbiology Conference. Melbourne, Australia.
- Snyder, O.P. 2001 (July 6). Hazard analysis and critical control points in patient care. Children's National Medical Center. Washington, D.C.
- Snyder, O.P. 2001 (July 26). The impact of food service regulations on the food service industry: An historical perspective. Florida Environmental Health Association, Inc. 53<sup>rd</sup> Annual Education Meeting & Trade Show. Clearwater Beach, FL.
- Snyder, O.P. 2001 (August 8). American Correctional Food Service Association. International Conference. Palm Springs, CA.
- Snyder, O.P. 2001 (September 20). Empowering the retail food industry to do food safety with HACCP. California Conference of Directors of Environmental Health. Fish Camp, CA.
- Snyder, O.P. 2001 (October 17). Food safety challenges: What is next? Seaway Valley Subchapter of CNYDA. NY.
- Snyder, O.P. 2001 (November 16). What is retail food HACCP? California Environmental Health Association. Fish Camp, CA.
- Snyder, O.P. 2001 (November 28-29). Denny's HACCP-based food safety. Dallas, TX.
- Snyder, O.P. 2002 (April 16-17). How to use cook-chill with HACCP to assure food safety. Nevada Environmental Health Association. Minden, NV.
- Snyder, O.P. 2002 (April 24-25). HACCP team start-up training. Delaware River & Bay Authority.
- Snyder, O.P. 2002 (May 10). Bioterrorism: Food safety and the food supply. New York State Dietetic Association. Saratoga Springs, NY.
- Snyder, O.P. 2002 (October 8). Analysis of food security in the OMH food system. New York State Office of Mental Health. Saratoga Springs, NY.
- Snyder, O.P. 2003 (July 21-August 1). Albania Seal of Quality QA-HACCP development program for food markets. Land O'Lakes. Tirana, Durres, Shkoder, Korca, and Vlora, Albania.
- Snyder, O.P. 2003 (August 19). Food safety and sanitation: Active Managerial Control-HACCP. Southern Minnesota School Foodservice. Owatonna, Minnesota.
- Snyder, O.P. 2003 (November 26-28). Using HACCP for process control and innovation in retail food operations (poster presentation). European Union Risk Analysis Information Network (EU-RAIN). Budapest, Hungary.
- Snyder, O.P. 2004 (June 7-11). Application of HACCP to chef self-control in catering operations. 5<sup>th</sup> World Congress, Foodborne Infections and Intoxications. Berlin, Germany.
- Snyder, O.P. 2004 (June 20-July 2). Albania Seal of Quality merchandising and improving retailer-customer relationships.. Land O'Lakes. Tirana, Durres, Shkoder, Korca, and Vlora, Albania.

Snyder, O.P. 2005 (October 7). Empowering the food service manager. 6<sup>th</sup> Annual Food Educational Workshop. Canadian Institute of Public Health Inspectors, Alberta Branch. Canmore, Alberta, Canada.

#### **2006-2008**

- Snyder, O.P. 2006 (January 22-25). HACCP and TQM system for: Food processing operation of New York Pizza Company. Land O'Lakes. Novosibirsk, Siberia.
- Snyder, O.P. 2006 (February 1-4). HACCP and TQM system for: Food processing shop & café of Barnaul Liceum Trade School #38. Land O'Lakes. Barnaul, Siberia.
- Snyder, O.P. 2006 (March 22). Evaluating ingredients and purveyors (for retail operations). Food Safety Summit. Las Vegas, NV.
- Snyder, O.P. 2006 (May 9). Serving safe food. St. Christopher's Episcopal Church. Roseville, MN.
- Snyder, O.P. 2007 (February 21). Managing the hazards in a food operation to control the risks that could cause a customer foodborne outbreak. Dubai Municipality Food Safety Conference, in conjunction with Gulfood 2007. Dubai.
- Snyder, O.P. 2007 (March 6). Converting the retail food-code kitchen into a HACCP commercial processing kitchen. 9<sup>th</sup> Annual Food Safety and Security Summit. Washington, D.C.
- Snyder, O.P. 2007 (February 21). Managing the hazards in a food operation to control the risks that could cause a customer foodborne outbreak. Dubai Municipality Food Safety Conference, in conjunction with Gulfood 2007. Dubai U.A.E.
- Snyder, O.P. 2007 (March 6). Converting the retail food-code kitchen into a HACCP commercial processing kitchen. 9<sup>th</sup> Annual Food Safety and Security Summit. Washington, D.C.
- Snyder, O.P. 2007 (September 13). Instrumentation in food product testing and experimental design in product development. Culinology 101 Part 4. Research Chefs Association. Mercer County Community College. West Windsor, NJ.
- Snyder, O.P. 2008 (January 7) How to do cook-chill and sous vide processes. Retail Food Systems Research Conference. Reno, NV.
- Snyder, O.P. 2008 (January 8) The scientific basis for retail process and product development. Retail Food Systems Research Conference. Reno, NV.
- Snyder, O.P. 2008 (January 8) Writing a HACCP-based Food Safety Management System (FSMS operations manual. Retail Food Systems Research Conference. Reno, NV.
- Snyder, O.P. 2008 (January 10) FSMS / HACCP process development application course for regulators and industry: How to write and approve a HACCP FSMS. Retail Food Systems Research Conference. Reno, NV.
- Snyder, O.P. 2008 (February 27). Know that your processes are safe. 3<sup>rd</sup> Dubai International Food Safety Conference. Dubai U.A.E.
- Snyder, O.P. 2008 (March 1-3; 4-6). Workshop for inspectors: Certifying an AMC-HACCP program in retail food. Dubai U.A.E.

### **COURSES (TEXTS) WRITTEN BY O.P. SNYDER)**

Technology of HACCP-based, Chilled Food Production Systems  
Developing and Implementing HACCP-based Retail Food Operations  
Managing Food Hazards in Retail Food Operations  
Establishing HACCP in Retail Food Operations (Recertification)  
Preparing Food Safely in Retail Food Operations  
Employee Food Safety: A Self-Instruction Text  
Employee Food Hazard Control in Retail Food Operations  
Foodservice Occupational Safety Manager Certification  
Kitchen Management  
Nutrition for Commercial Recipe Design  
Table Service Management  
Caring Customer Service  
Principles of Excellent Table Service for Employees  
Responsible Beverage Service  
Employee Development through Performance Appraisal and Counseling  
Employee Team Management and Coaching  
Manager Leadership  
Performance Assurance Management Team Systems  
Executive Management for Competitive Excellence  
Food Safety Hazards and Controls for the Home Food Preparer  
Managing Food Hazards in Retail Food Operations

#### **VIDEO**

Safe hand washing video tape package with written educational material

Dr. Snyder has been a frequent presenter at Institute of Food Technologists and International Association of Food Protection [IAFP; formerly International Association of Milk, Food and Environmental Sanitarians, Inc. (IAMFES)] annual conferences. Recent examples are as follows.

#### IFT

- Snyder, O.P. 1996. Competencies needed by a retail food system process safety certifier.
- Snyder, O.P. 1996. International, universal HACCP-based TQM guidelines for retail food safety.
- Snyder, O.P. 2000. Microbial Safety of Minimally Processed Food (for symposium HACCP Applied to Minimally Processed Food).
- Snyder, O.P. 2004. Applying food science to innovate new processes in retail food operations (for symposium Outreach to the hospitality and foodservice industry).
- Snyder, O.P. 2005. Food safety principles in developing products for the foodservice market.
- Snyder, O.P. 2005. HACCP application and documentation in retail operations.
- Snyder, O.P. 2006. Global trends of retail food operations and processes.

#### IAMFES / IAFP

- Juneja, V.K., Marmer, B.S., and Snyder, O.P. 1995. Thermal inactivation of *Escherichia coli* 0157:H7 in meat.
- Snyder, O.P. 1996. The management and technology of retail food system food safety.
- Snyder, O.P. 1996. Medical advice and general food safety information for travelers.
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