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International Food Hygiene.

The respected magazine that

features food safety, microbiology

and hygiene in an easy to understand way

FEATURES	ISSUE	MAIN EDITORIAL THEME	OPTIONS
	19.7 Jan	<b>Food safe construction</b> Constructing a safe environment. <i>Microbial update: Water testing</i>	 Training aids, books & videos
	19.8 Mar	<b>Training prerequisites</b> Creating the right company culture for effective training. <i>Microbial update: Faecal indicators</i>	 Monitoring & measuring
	20.1 Apr	<b>Quality assurance systems</b> Simple and secure. <i>Microbial update: Environmental yeasts</i>	 Pest control, traps & baits
	20.2 June	<b>Assured pest control</b> Pest deadly – food safe. <i>Microbial update: Environmental listeria</i>	 Hand & personal hygiene
	20.3 July	<b>Cleaning to today's regulations</b> Using the right products correctly. <i>Microbial update: Trend analysis</i>	 Protective clothing & footwear
	20.4 Sept	<b>Assured ingredient supplies</b> Achieving and maintaining continuous safe supplies. <i>Microbial update: Interpretation of results</i>	 Foreign body prevention
	20.5 Oct	<b>Recognition for international trade</b> Testing, certification and inspection. <i>Microbial update: Shelf life evaluation</i>	 Rapid hygiene monitoring
	20.6 Nov	<b>Making sense of rapid testing</b> Speed, accuracy, cost and convenience. <i>Microbial update: Airborne micro-organisms</i>	 Cleaning & fogging systems