

Summary

Sterilization is one of the most important aspect in the food industry, since microorganisms are to known to contaminate at any point of time such as preparation, processing or packing. Appropriate equipments and procedures must be developed for all the raw materials used for the food preparation and food-product contact surfaces (glasswares, utensils, etc.) and anything which could impact food safety. Sterilizing equipments must be evaluated for adequacy through evaluation and inspection procedures. Adherence to prescribed written procedures should be continuously monitored, and records should be maintained to evaluate long-term compliance.