

Gordon Helps Write Food Sanitation Book

City Health Director Larry Gordon helped write a "Food Service Sanitation Manual" just released by the U. S. Public Health Service.

Mr. Gordon wrote Part II of the manual - "Conducting an Effective Food Sanitation Program" - while a consultant with the Public Health Service.

The manual is the first revision of the PHS food code in 20 years.

Gordon said it will be adopted by cities throughout the country, including Albuquerque.

No Substitute

Gordon says codes and ordinances are no substitute for well qualified, well trained and competent sanitation personnel. He said health agencies should endeavor to create an atmosphere of mutual understanding and trust with personnel from mass communications media.

The health director said the degree of competence of food sanitation personnel and the effectiveness of administration are major factors in achieving the objectives of a food sanitation program regardless of the type of enforcement methods employed.

He says that while the administrator must consider consumer protection foremost, he should at the same time have an understanding of industry's problems, and "be reasonable, fair, and impartial."

Gordon said food-service operators have a personal responsibility to prevent food-borne illness and to maintain the highest possible standards of customer protection.

Takes Money

"It takes money to prevent disease and protect consumers. Adequate financing is of paramount importance to gaining the objective of a food-sanitation program. Also adequate financing of a food protection program is in the best public interest for improved public health, desirable community sanitation, tourist attraction and good business," Gordon says.

Gordon, 35, is an Inactive Reserve Officer in the Public Health Service and holds bachelor and master degrees from the University of New Mexico and a M. P. H. degree in environmental health from the University of Michigan.