

Секція: Технічні науки

Bilousova Liudmyla

*Student of the Faculty of Hotel-Restaurant and Tourism Business
named after Prof. Dotsenko V.F.
National University of Food Technologies
Kyiv, Ukraine*

Kuzmin Oleh

*Doctor of Engineering Sciences, Professor
Department of Technology of Restaurant and Ayurvedic Products
National University of Food Technologies
Kyiv, Ukraine*

Mykhailov Bogdan

*Director of PA "Restaurant Guild",
Senior Lecturer at the Institute of Postgraduate Education
National University of Food Technologies
Kyiv, Ukraine*

PREREQUISITE PROGRAMS OF FOOD SAFETY SYSTEMS FOR PUBLIC FOOD

Introduction. The main reason for the implementation of the HACCP in restaurants [1] is the effective management of the quality and safety of food products [2]. Today, it is one of the few reputation protection tools for institutions [3]. The implementation of this control system requires material costs on the part of the restaurant owner. But in the long run, everyone, from the institution to the customers, gets significant benefits [3–4]. The former becomes more competitive

by producing the highest quality food products and wins the trust of customers [3–5]. And guests get confidence in the quality and safety of the food they buy [1].

Actuality of theme. Prerequisite programs of the HACCP system should cover the following processes [6]: proper planning of production, auxiliary and household premises to avoid cross-contamination; requirements for the condition of premises, equipment, repair work, equipment maintenance, calibration, etc., as well as measures to protect food products from contamination and foreign impurities; requirements for the planning and condition of communications – ventilation, water pipes, electricity and gas supply, lighting, etc.; safety of water, ice, steam, auxiliary materials for processing food products, objects and materials in contact with food products; cleanliness of surfaces (procedures for cleaning, washing and disinfection of industrial, auxiliary and household premises and other surfaces); health and hygiene of personnel; protection of products from foreign impurities; handling of production waste and garbage, their collection and removal from the facility; pest control, means of prevention and control; storage and use of toxic substances; requirements for raw materials and control over suppliers; storage and transportation; control over technological processes; labeling of food products and informing consumers.

Results and discussion. HACCP for public catering will provide [7]: confidence that food products are stored, processed and disposed of in accordance with established sanitary standards; conviction that the staff fulfills sanitary and hygienic requirements; high quality of food preparation; compliance with the requirements of the legislation regarding the existence of a food safety system at public catering enterprises; reduction of inspections; trust of guests, and, therefore, a marketing advantage.

Implementation of HACCP in a restaurant provides business owners with economic benefits, namely [8; 9]: control over all production stages is optimized;

costs will decrease, as the number of reorders and scraps will change; the percentage of spoiled products will decrease, the shelf life will increase. HACCP in the restaurant for the guest is a guarantee of excellent product quality, its freshness, adequacy of preparation, compliance of all stages of the technological process with sanitary requirements and norms.

HACCP is a management model in which production works without failures and technological miscalculations, and the consumer is confident that the products offered to him are prepared properly and in compliance with all safety standards and requirements.

Programs prerequisites must contain [6]: sanitary standards and rules, hygienic standards, methods and techniques of controlling factors of the human habitat in accordance with the activities carried out by the market operator; plans for placing industrial, auxiliary and household premises, buildings, structures; technological equipment installation schemes; plans of external and internal networks of cold and hot domestic and drinking water supply, technical water supply, heating, ventilation and sewerage; a list of suppliers of raw materials, components, materials and products that come into contact with raw materials and food products, packaging and auxiliary materials; a description of production processes with an indication of the mandatory requirements for them; routes of movement of raw materials, semi-finished products, finished products; materials and products in contact with them, production waste, employees; a list of works and services performed by market operators, including those that represent a potential danger to the life and health of the population, raw materials and food products; a list of chemical, physical and biological factors in raw materials and food products, during their circulation, production stages (critical control points); periodicity of sampling and conducting laboratory (technological) examinations, research, tests, measurements and laboratory control; a list of possible emergency

situations related to the stoppage of production, violations of technological processes, other situations that pose a threat to the sanitary-epidemiological well-being of the population, supervision; a list of professions (positions) of employees subject to mandatory medical care, hygiene training; a list of officials (employees) who, in accordance with the established procedure, are entrusted with the functions of carrying out production control and responsibility for its implementation, development and implementation of measures aimed at eliminating identified non-conformities; instructions for sanitary treatment of premises, equipment, containers and inventory; technological instructions for carrying out separate operations and technological stages; a list of measures (procedures), the implementation of which is necessary to ensure the safe production, sale, storage, transportation of raw materials and food products and the implementation of effective control over compliance with the legislation in the field of sanitary and epidemiological well-being of the population of Ukraine, the implementation of sanitary and anti-epidemic measures; any other information necessary to ensure safe production, sale, storage, transportation of raw materials and food products, as well as for effective control over compliance with food legislation and implementation of sanitary and anti-epidemic measures.

Conclusions. Prerequisite programs are more general and can be applied to the entire enterprise, regardless of the type of product, while the HACCP plan is developed for a specific food product.

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