

Секція: Технічні науки

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SCHEMATIZATION OF FUNCTIONAL ZONES IN RESTAURANTS ACCORDING TO HACCP

Introduction. Today, the HACCP system is an effective tool for managing the safety of food products [1–7] throughout the entire chain of production and sale, and does not concern their quality, although the HACCP system can be compatible with other quality management systems.

The HACCP system covers all potential risks, identifies them, evaluates and controls them. These risks (biological, physical, chemical, allergens) affect the safety of food products, which is related to the nature of food products, the environment, and as a result of deviations in technological processes [1; 2]. In accordance with technological processes, food assortment, risk assessment, proper conditions for production processes are created in restaurants to prevent contamination of products [1].

Prerequisite programs are intended for the effective functioning of the food safety system and the control of hazardous factors and must be developed, documented and fully implemented by restaurants in accordance with HACCP.

The scope of prerequisite programs should cover all potential security threats. The content of each prerequisite program depends on the scope of its application and the object of control, the peculiarities of the restaurant establishment, the equipment used, etc.

Prerequisite programs must be developed taking into account: prevention of hazards in food raw materials and food products, components, materials and products in contact with them, including possible cross-contamination of food raw materials, intermediate products and food products; reducing the probability of introducing hazards into food products through raw materials, components, materials and products that come into contact with raw materials and food products, through the surrounding and production environment; reduction of the probability of introducing hazards into the surrounding and production environment through raw materials, components, materials and products that come into contact with raw materials and food products, used in the production of raw materials and food products.

The purpose of the work is to determine the functional zones of the restaurant establishment depending on the risk of contamination of raw materials, semi-finished products and ready-made food.

Materials and methods: prerequisite programs, functional areas of

restaurant establishments.

Results and discussion. Depending on the risk of contamination of raw materials, materials, semi-finished products and ready-made food, the working area of the restaurant must be divided into 6 functional zones. Each zone has a corresponding color coding: the visitor's room is blue; production premises – green; compositions – light green; bathrooms and toilets – red; service and household premises – yellow; technical room – brown.

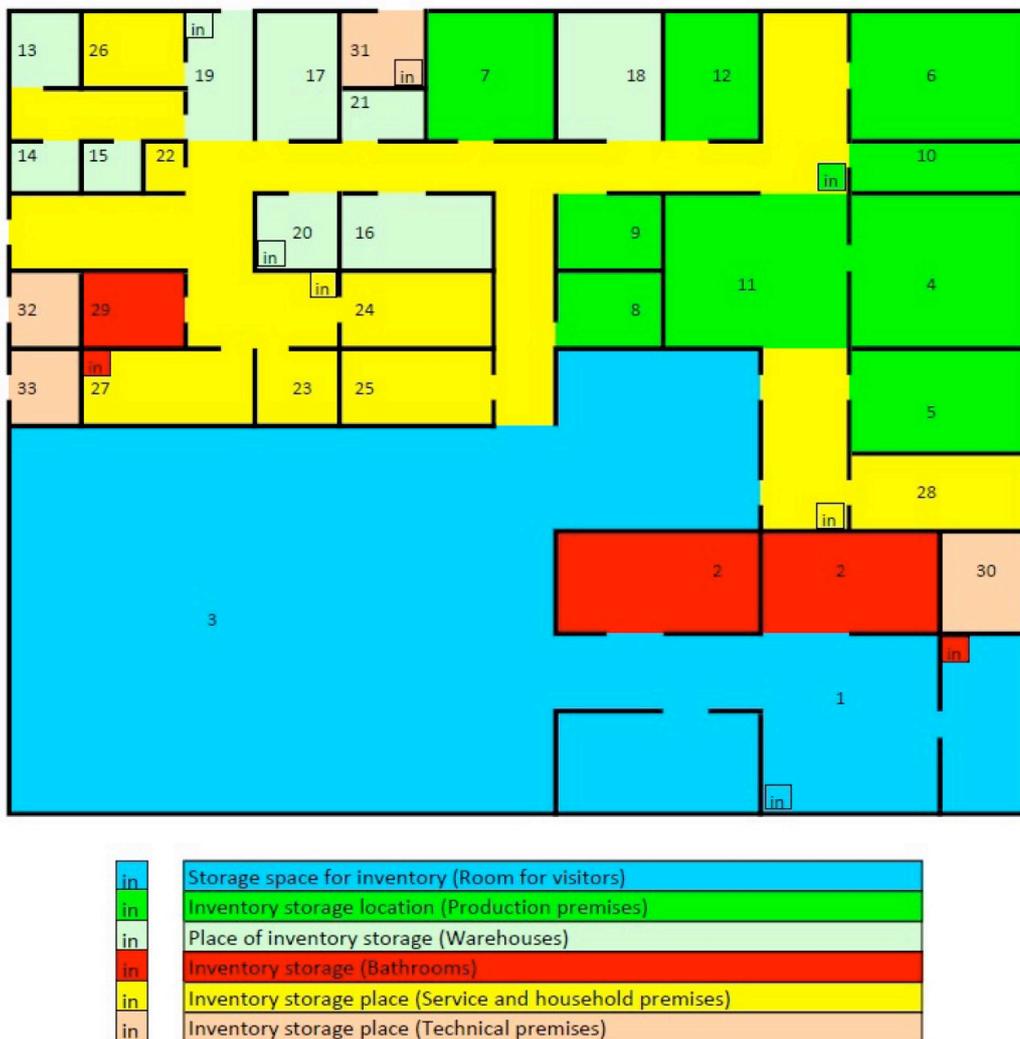


Fig. 1. Schematization of the restaurant according to HACCP

Figure 1 shows the plan of the restaurant, which was developed in accordance with the requirements for the zoning of premises and the requirements for the organization of restaurant. According to the plan of the restaurant and the explanation of the premises, the zoning of the restaurant was

developed according to the principle of "color coding". An explanation of the premises according to the restaurant plan and the zoning of the restaurant according to the principle of "color coding" is presented in Table 1.

Table 1

Explication of the plan of the restaurant

Point №	Name of item №
Premises for visitors	
1	Lobby
2	Toilets
3	Restaurant hall
Production premises	
4	Hot shop
5	Cold shop
6	Meat and fish shop
7	Vegetable shop
8	Workshop for washing tableware
9	Service room
10	Washing kitchen utensils
11	Distribution room
12	Egg sanitization room
Warehouses	
13	Chamber milk-fat and gastronomy
14	Meat and fish chamber
15	Chamber for fruits and greens
16	Pantry for dry food, groceries and drinks
17	Pantry for vegetables and root crops
18	Pastry room
19	Boot
20	Pantry for cleaning equipment
21	Pantry for containers and inventory
Service and amenity premises	
22	Director's office
23	Production manager's office
24	Warehouse for logistics
25	Accounting
26	Storeroom
27	Staff wardrobe and showers
28	Laundry room
29	Staff toilet
Technical premises	
30	Room for supply ventilation
31	Boiler room
32	Electrical panel room
33	Room for exhaust ventilation

Conclusions. Depending on the risk of contamination of raw materials, semi-finished products and cooked food, the working area of the restaurant should be divided into 6 functional zones. And so that different groups of probable pollution do not intersect with each other and develop zoning of premises according to the principles of HACCP.

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